

# LONDON'S ULTIMATE CATERING

## Stationary Appetizers



### Flank Steak Sliders

Flank steak, grilled onion & gorgonzola dressing on mini rolls with baby spinach.

### Bacon Wrapped Dates

Dates, bacon, blue cheese, red pepper & hazelnut romesco

### Balsamic Steak Skewers

Grilled, thinly sliced, skewered, and tossed with a balsamic spicy reduction

### Beef Meatballs

Hand rolled beef meatballs topped with marinara, pistachio alfredo, or chimichurri sauces.

### Charcuterie Cone

Small cone filled with hickory-smoked almonds, apricots, salami, manchego, gouda, and marinated olives.

### Roasted Grape Crostini

thyme roasted grapes, honey herb goat cheese on crostini

### Crudité

seasonal vegetables served with beet humus and tzatziki

### Apple Whiskey Brie Platter

brie, caramel whiskey sauce, apple slices, crostini, ginger snaps, apricots, herb olives, & grapes

### Citrus Ceviche

Shrimp, scallops citrus juices, thinly sliced fennel, cucumber, red onion, cilantro, ginger, and serrano chiles. Topped with mango salsa and served with chips.

### Caprese

classic tomatoes, mozzarella, & basil on grilled crostini with olive oil & fig balsamic glaze

### Cougar Gold Dip

Cougar gold cheese, gruyere cheese, roasted garlic, shallots, parsley, & cream cheese. served hot with fried pita.

### Mediterranean Flatbread

golden beets, kalamata olives, caramelized onions, parmesan, chimichurri, arugula, garlic olive oil & fig balsamic reduction.

### Balsamic Strawberry Crostini

balsamic macerated strawberries, chevre, basil, shallots on grilled crostini



Minimum order of 20 servings per appetizer  
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### Salmon Canape

house-smoked peppered Alaska salmon, rye toast, capers, lemon dill fromage, & radish slaw

### Mustard Glazed Chicken Skewer

chicken skewers with our house made honey mustard.

### Stuffed Mushrooms

artichoke, spinach, jalapeno, and green onion stuffed baby portabella mushrooms. Topped with gluten free breadcrumbs and parmesan

### Soba

soba noodles, scallions, red cabbage, and carrots tossed with a honey, ginger, sesame, and wasabi dressing. Served in mini take out boxes

### Herb Shrimp Cocktail

jumbo shrimp poached and tossed with parsley, chives, and lemon zest. Served with cocktail sauce in a martini glass.



### Mini Focaccia Sandwiches

focaccia topped with mascarpone & goat cheese herb whip, prosciutto, arugula, thinly sliced cucumbers, and tapenade.

### Jalapeno Poppers

open face jalapeno peppers stuffed with crispy bacon, cream cheese, and parmesan.

### Small Bites

#### Zucchini Rolls

zucchini thinly sliced and rolled with Boursin cheese, arugula, red bell peppers, and chives

#### Cantaloupe Skewers

cantaloupe tossed in a honey thyme dressing skewered with herbed mozzarella balls and kalamata olives.

#### Caprese Skewers

tomato and fresh mozzarella slices topped with basil, olive oil, and balsamic reduction

#### Chorizo Bites

fried pita bread topped with hummus, arugula, pickled peppers, and hard chorizo.

#### Prosciutto Crostini

prosciutto, brie, cranberry chutney, arugula, on crostini

#### Mini Croque Monsieur

prosciutto, gruyere, mustard bechamel sauce, & puff pastry

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## Displays

### Fondue

Three cheese fondue - Emmentaler, Gruyere, & Fontina - Gruyere & Caramelized shallot fondue  
Guinness & Irish cheddar fondue

Spinach ravioli, chorizo, radishes, roasted les petites carrots, beef meatballs, chicken andouille sausage, roasted baby potatoes, cubed sourdough bread & cheese bread, granny smith apples, grilled zucchini spears, cremini mushrooms, mini soft pretzels, whole grain mustard, chimichurri, and house marinara.

### Charcuterie Mantle

4ft dark wood or white wood mantles  
two or three levels dependent on guest count  
Sliced tomatoes, fresh mozzarella drizzled with basil and balsamic vinegar, aged salami, herb goat cheese logs, marinated mushrooms, manchego, jarlsberg, extra sharp cheddar cheese, smoked salmon, Brie with whiskey caramel walnut sauce, cambozola, chorizo, apricot stilton, hickory smoked almonds, herb olives, marinated tomatoes, point reyes toma cheese, strawberries, grapes, pickled asparagus, grilled crostini, crackers, and gluten-free rice crackers.

### Large curated displays layered with delicious items

#### Mezze Mantle

4ft dark wood or white wood mantles  
two or three levels dependent on guest count  
Hummus, herb olives, muhammara, hot spinach dip, Persian cucumbers, marinated & grilled vegetables, pepperoncinis, fried pita rounds, grilled rustic bread, marinated mushrooms, bruschetta, marinated feta, prosciutto wrapped roasted carrots with chili pomegranate glaze, medjool dates, Marcona almonds, dried apricots, Roasted artichoke hearts  
feta cheese, sun-dried tomatoes, & capers

Ciliegene balls- extra virgin olive oil, red wine vinegar, sun-dried tomatoes, garlic, and herbs

Tapenade - kalamata olives, chopped grape tomatoes, garlic, roasted walnuts, fresh mozzarella, and basil



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## Tray Passed Appetizers



### Arancini

risotto rolled into balls with fresh mozzarella in the middle. Breaded, fried on-site, and served hot in mini cups with chimichurri sauce and mini fork.

### Beef Tenderloin Tips

beef tenderloin tips, seared in with butter & garlic, with chimichurri sauce

### Vegan Japanese Gyoza

Japanese wonton wrappers stuffed with mushrooms, shredded cabbage and carrots, chives, fresh ginger, cilantro, sake, and sesame oil. Sauteed and served hot with mirin dipping sauce.

### Mini Charcuterie Planks

4x5 mini cedar planks with manchego cheese, gouda, herb olives, hickory smoked almonds, aged salami, and smoked salmon.

### Salmon Patties

Alaskan style crab cakes.....wild caught red salmon, bread crumbs, onions, and dill. Topped with dill cream.

### Toasted Ravioli

fried 3 cheese ravioli topped with our tapenade of kalamata olives, chopped grape tomatoes, garlic, roasted walnuts, fresh mozzarella, and basil.

### Pork Belly Torrada

pork belly with spicy root beer and bourbon glaze on top of sliced green apples with micro greens.

### Gnocchi

ricotta gnocchi with brown butter, gorgonzola, & fried sage

### Moroccan Meatballs

hand-rolled beef and lamb meatballs topped with tomato and lemon sauce.

### Seared Scallop Pave

pan seared scallop on a potato pave with Dijon cream a prosciutto crisp and micro greens.

### Modern Pigs

puff pastry wrapped grass fed beef sausage baked to perfection topped with grain mustard.

### Salmon Bites

Alaskan wild-caught red salmon lightly smoked, wrapped in bacon, crisped, and topped with light spicy Asian glaze

### Mini Fried Chicken 'N Waffles

waffles with fried chicken, brown butter, and sea salt. Served with maple syrup and thyme honey crème fraiche



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### Salads



**London's**  
Mixed greens, sliced almonds, raspberries, gorgonzola cheese, & honey shallot vinaigrette

**Fennel**  
Arugula, marinated shaved fennel, toasted hazelnuts, seasonal fruit, feta cheese, & honey shallot vinaigrette

**Modern Wedge**  
Artisan romaine wedge, tomatoes, bacon, gorgonzola, balsamic fig reduction, crispy shallots, & blue cheese dressing

**Green Bluff**  
Mixed greens, granny smith apples, raisins, caramelized pecans, gorgonzola, & honey shallot vinaigrette

**Strawberry**  
Balsamic macerated strawberries, almonds, arugula, marinated shaved fennel, manchego, & honey shallot vinaigrette

**Asparagus**  
Asparagus, roasted bell peppers, goat cheese, kalamata olives, & caper dill dressing

**Heirloom Tomato**  
Heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction, arugula, & honey shallot vinaigrette

**Caesar**  
Romaine, shaved parmesan, croutons, & caesar dressing

#### Citrus

Oranges tossed with pistachios, pickled shallots, goat cheese, dates, arugula, & honey shallot vinaigrette

#### Cucumber Salad

Cucumbers, garlic, ginger, chile paste, maple syrup, & sesame seeds

#### Beet

Beets, smoked orange segments, chevre, kalamata, rhubarb, roasted fennel tapenade, watercress & honey shallot vinaigrette

#### Caprese

Roma tomatoes & mozzarella slices layered with basil, olive oil, balsamic reduction with a bed of arugula

#### Greek

Feta cheese, tomatoes, kalamata olives, lightly pickled red onions, & Italian dressing

#### Kale

Kale, blistered grapes, pistachios, shaved parmesan, and creamy vinaigrette.

#### Asian Slaw

Cabbage, green onions, granny smith apples, carrots, arugula, sesame vinaigrette, & wonton crisps



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## Sides

### Zucchini & Squash

Wedges baked with fresh herbs & parmesan

### Charred Broccolini

Brussel Sprouts - Maple syrup & pancetta

### Creamed Spinach

Spinach, cream, thyme, shallots, nutmeg, & parmesan

### Grilled Asparagus

### Haricots Verts

Green beans, garlic, lemon, tarragon, & roasted hazelnuts

### Garlic Green Beans

### Carrots

Roasted multi colored carrots drizzled with blood orange rosemary spicy honey, sun flower shoots, boursin cheese, & hazelnuts.

### Cauliflower

Harissa tahini, medjool dates, dill, mint, & pistachios

### Tian

Roma tomatoes, Yukon potatoes, zucchini, & yellow squash with marinara



### Scalloped Potatoes

Yukons thinly sliced and baked with parmesan cheese, thyme, garlic, & cream.

### Roasted Yukons

Yukon, herbs, & garlic

### Mashed Potatoes

butter, garlic, cream, & white pepper.

### Confit Baby Potatoes

Baby potatoes slow roasted in a bath of olive oil, herbs, and garlic

### Sweet Potato Gratin

Sweet potatoes, sage, cream, pancetta, & parmesan.

### Hasselback Sweet Potatoes

Garlic butter & lemon gremolata

### Lemon Risotto

Risotto, parmesan cheese, herbs, & lemon.

### Mac and Cheese

Old school macaroni and cheese with a cheddar béchamel sauce.

### Southern Grits

### Pasta

Penne with marinara, alfredo, pesto alfredo, pesto, or lemon

### Fried Polenta Square

Polenta, cream, garlic, chives, & herbs.



### Parmesan Bread

Rosemary Olive Oil Bread with herb butter

Tuscan Rolls with herb butter

Cornbread - Southern Style

Cheddar Bay Biscuits

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# LONDON'S

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### Mains



**Mediterranean**  
multi-colored bell peppers, parsley, & sun-dried tomato cream sauce.

**Italian**  
tomatoes, garlic, Italian herbs, & topped with parmesan.

**Mustard Chicken**  
grain mustard glaze with a creamy leek sauce.

**Marbella Chicken**  
prunes, spanish olives, & capers.

**Greek Freak Chicken**  
greek herbs, lemons, & bacon sage cream sauce with crispy leeks.

**Tennessee BBQ Chicken**  
Tennessee spice rub

**French Onion Chicken**  
caramelized onions, & gruyere

**Chicken Scarpariello**  
garlic, rosemary, lemon juice, olive oil, spicy Italian ground sausage, & sweet Peppadew peppers.

**Coq au vin**  
braised with carrots, onions, bacon, garlic, red wine, & thyme.

**Flank Steak**  
grilled and served with choice of chimichurri herb sauce and gorgonzola cream sauce.

**Meatloaf**  
classic meatloaf wrapped with bacon and glazed with ancho chili tomato sauce.

**Short Ribs**  
braised in a port wine reduction, garlic, splash of whiskey, fresh herbs, caramelized onions, & burnt orange. Served with herb gremolata

**Prime Rib**  
whiskey aged prime, rosemary, thyme, & garlic. served with sides of creamy horse radish, chimichurri, & au jus.

**Cedar Plank**  
wild-caught Alaskan salmon on a cedar planks with lemons, capers, & dill crème fraiche

**Kenai**  
wild-caught Alaskan salmon with mustard, brown sugar, garlic, & miso

**Northwest**  
wild caught Alaskan salmon on cedar plank with huckleberry chutney

**Halibut Cove**  
Alaskan halibut with romesco sauce, olives, & almonds.

**Anchor Point**  
Alaskan halibut with fennel, garlic, & lemon beurre blanc

**Herb Shrimp**  
wild caught shrimp with parsley, chives, lemon zest, and beurre blanc

**Tequila Shrimp**  
shrimp marinated with lime, garlic, tequila, cilantro, red chile flakes, and olive oil. Skewered and grilled

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# LONDON'S

## ULTIMATE CATERING

### buffet & plated dinner ideas

#### Mediterranean Chicken \$32

London's Salad  
mixed greens, almonds, raspberries, gorgonzola, & honey shallot dressing  
Grilled Asparagus  
Parmesan Bread  
Scalloped Potatoes  
Mediterranean Chicken  
bone in chicken thigh, multi-colored bell peppers, parsley, & sun-dried tomato cream sauce.

#### Mustard Chicken \$35

Modern Wedge  
Artisan romaine wedge, tomatoes, bacon, gorgonzola, balsamic fig reduction, crispy shallots, & blue cheese dressing  
Garlic Green Beans  
Cornbread  
Mac and Cheese  
Grain mustard glazed Chicken  
bone in chicken thigh, grain mustard glaze with a creamy leek sauce

#### Italian Chicken \$32

Caesar Salad  
romaine, shaved parmesan, croutons, & caesar dressing  
Caprese Salad  
fresh tomatoes and mozzarella slices layered, drizzled with olive oil, balsamic reduction, basil, & arugula  
Parmesan Bread  
Penne Pasta - Alfredo sauce  
Italian Chicken  
bone in chicken thigh, tomatoes, garlic, Italian herbs, & topped with parmesan

#### Tennessee Chicken - \$33pp

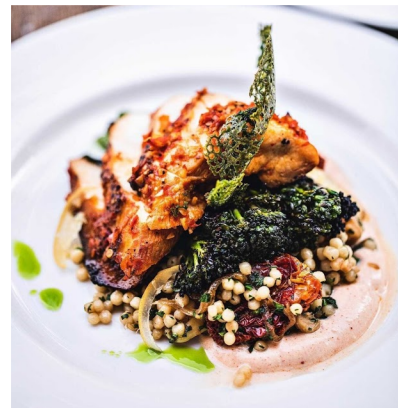
Strawberry  
Balsamic macerated strawberries, almonds, arugula, marinated shaved fennel, manchego, & honey shallot vinaigrette  
Pea Salad  
Cornbread  
Penne Pasta - creamy lemon sauce  
Tennessee BBQ Chicken  
bone in chicken thigh & Tennessee spice rub

#### Greek Freak Chicken- \$34

Green Bluff  
mixed greens, granny smith apples, raisins, caramelized pecans, gorgonzola, & honey shallot vinaigrette  
Charred Broccoli  
Rosemary Olive Bread & Herb Butter  
Confit Baby Potatoes  
baby potatoes slow roasted in a bath of olive oil, herbs, and garlic  
Greek Freak Chicken  
bone in chicken thigh, greek herbs, lemons, & bacon sage cream sauce with crispy leeks.

#### Scarpariello Chicken - \$38

Fennel Salad  
arugula, marinated shaved fennel, toasted hazelnuts, seasonal fruit, feta cheese, & honey shallot vinaigrette  
Grilled Asparagus  
Rosemary Olive Bread & Herb Butter  
Lemon Risotto  
risotto, parmesan cheese, herbs, & lemon.  
Chicken Scarpariello  
bone in chicken thigh, garlic, rosemary, lemon juice, olive oil, spicy Italian ground sausage, & sweet Peppadew peppers.



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charged separately.



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### buffet & plated dinner ideas

#### Marbella Chicken \$38

##### Kale

Kale, blistered grapes, pistachios, shaved parmesan, and creamy vinaigrette.

##### Zucchini & Squash

Wedges baked with fresh herbs & parmesan

##### Parmesan Bread

##### Hasselback Sweet Potatoes

Garlic butter & lemon gremolata

##### Marbella Chicken

bone in chicken thigh, prunes, spanish olives, & capers.

#### Chicken & Steak \$50

##### London's Salad

mixed greens, almonds, raspberries, gorgonzola, & honey shallot dressing

##### Grilled Asparagus

##### Parmesan Bread

##### Scalloped Potatoes

##### Mediterranean Chicken

bone in chicken thigh, multi-colored bell peppers, parsley, & sun-dried tomato cream sauce.

##### Flank Steak

grilled, thinly sliced & served with chimichurri herb sauce.

#### Salmon \$42\*

##### Heirloom Tomato Caprese Salad

heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction & arugula with light honey shallot dressing.

##### Grilled Asparagus

##### Rosemary Olive Oil Bread

##### Lemon Risotto

##### Northwest Salmon \*market rate

wild caught Alaskan salmon on cedar plank with huckleberry chutney



#### Prime Rib \$65\*

##### Modern Wedge

Artisan romaine wedge, tomatoes, bacon, gorgonzola, balsamic fig reduction, crispy shallots, & blue cheese dressing

##### Caramelized Brussels Sprouts

##### Parmesan Bread

##### Mashed Potatoes

##### Prime Rib \*market rate

whiskey aged prime, rosemary, thyme, & garlic. served with sides of creamy horse radish, chimichurri, & au jus.

#### Meatloaf \$40

##### Caesar

Romaine, shaved parmesan, croutons, & caesar dressing

##### Garlic Green Beans

##### Cheddar Bay Biscuits

##### Scalloped Potatoes

Yukons thinly sliced and baked with parmesan cheese, thyme, garlic, & cream.

##### Meatloaf

classic meatloaf wrapped with bacon and glazed with ancho chili tomato sauce.

#### Short Ribs \$55

##### Stone Fruit Salad

arugula, marinated shaved fennel, toasted hazelnuts, stone fruit, & feta tossed in our light shallot dressing

##### Charred Broccolini

##### Rosemary Olive Oil Bread

##### Fried Polenta

Polenta, cream, garlic, chives, & herbs.

##### Short Ribs

braised in a port wine reduction, garlic, splash of whiskey, fresh herbs, caramelized onions, & burnt orange. Served with herb gremolata

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