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Quantum Financial

**LONDON'S
ULTIMATE CATERING**

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Stationary Appetizers

Flank Steak Sliders - \$10pp

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

Bacon Wrapped Dates - \$8pp

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

Charcuterie Cone - \$11pp

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

Herb Shrimp Cocktail - \$14pp

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



Canapes

Tailored, beautiful bites designed for any event

Prosciutto - \$8pp

prosciutto, brie, fig & plum compote, & mike's hot honey on puff pastry

Salmon - \$10pp

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

Steak - \$9pp

Flank steak, caramelized onions, herb mushrooms, & creme with a hint of horseradish.

Caprese - \$7pp

Mini heirloom tomatoes, mini mozzarella balls, basil pearls, herb mascarpone, & pea shoots on crostini

Sweet Potato - \$6pp

Sweet potato pave, herb marscapone, crispy garlic, & pomegranate seeds.

Roasted Grape - \$6pp

Thyme roasted grapes, honey herb goat cheese on crostini

Balsamic Strawberry - \$7pp

Balsamic macerated strawberries, chevre, basil, shallots on crostini

Lobster - \$12pp

chilled lobster, chive aioli, shaved fennel, & lemon on buttered toast round

Bruschetta - \$5pp

simple, classic, & light - mini tomatoes & basil on garlic crostini with olive oil & fig balsamic glaze

Minimum order of 30 servings per appetizer
Production, service staff, & rentals charged separately.

LONDON'S ULTIMATE CATERING

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Balsamic Steak Skewers - \$8.75pp
Grilled, thinly sliced, skewered, and tossed with a balsamic spicy reduction

Soba - \$5.50pp
soba noodles, scallions, red cabbage, and carrots tossed with a honey, ginger, sesame, and wasabi dressing. Served in mini take out boxes

Beef Meatballs - \$6pp
Hand rolled beef meatballs topped with marinara, pistachio alfredo, or chimichurri sauces.

Crudité - \$5.50pp
Mini cucumbers, grilled zucchini, edamame, watermelon radish, asparagus, spinach dip, & peashoots. Served in mini cups.

Apple Whiskey Brie Platter - \$8pp
brie topped with a whiskey caramel sauce, fried pita, herb olives, peppered salami, grapes, crackers, apricots, & rice crackers.

Mustard Glazed Chicken Skewer - \$7pp
chicken skewers with our house made honey mustard.

Stuffed Mushrooms - \$8pp
artichoke, spinach, jalapeno, and green onion stuffed baby portabella mushrooms. Topped with gluten free breadcrumbs and parmesan

Citrus Ceviche - \$12pp

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

Mini Focaccia Sandwiches - \$7pp

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

Cougar Gold Dip - \$6.50pp

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

Mediterranean Flatbread - \$7pp

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



Minimum order of 20 servings per appetizer
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LONDON'S ULTIMATE CATERING

Stationary Displays

Fondue - \$32pp

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

spinach ravioli, mustard hasselback kielbasa bites, radishes, roasted les petites carrots, beef meatballs, chicken andouille sausage, roasted baby potatoes, cubed sourdough bread, cheese bread, granny smith apples, grilled zucchini spears, roasted cremini mushrooms, fried pita, whole grain mustard, chimichurri, and house made marinara.

Charcuterie Mantle - \$29pp

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, dragon fruit, gosen berries, herb olives, marinated tomatoes, bagel cheese, Irish Porter cheese, seasonal fruit, strawberries, grapes, spinach dip, hummus, fresh vegetables, grilled crostini, crackers, and gluten-free rice crackers.

**Bold, curated displays
layered with flavor, texture,
& intention**

Mezze Mantle - \$30pp

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, tapenade, ciligene herb mozzarella, feta cheese, sun-dried tomatoes, & capers

Sliders - \$49pp

smoked pork, flank steak, herb chicken thighs, grilled vegetables, sharp cheddar cheese, maple smoked bacon, tomatoes, lettuce, pickled red onion, mayo ketchup, ancho chile sauce, bbq sauce, mustard, spinach, crispy onions, house made pickles, marinated mushrooms, swiss, and grilled onion gorgonzola aioli.
Served with Green Goddess Pea Salad and Penne Pasta salad.



Minimum order of 30 servings per display
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LONDON'S ULTIMATE CATERING

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

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



Minimum order of 30 servings per appetizer
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Salads



Asian Slaw \$6.50pp

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

Caesar \$6pp

Romaine, shaved parmesan, croutons, & caesar dressing

Radicchio \$8pp

Fennel, radicchio, cara cara orange, shaved parmesan, pistachio, & dijon vinaigrette

Caprese \$7.50pp

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

Harvest \$7.50pp

Sweet potato, carrot, apple, pumpkin seeds, mint, goat cheese, arugula, kale, & dijon maple vinaigrette.

Kale \$7.50pp

Kale, blistered grapes, pine nuts, shaved parmesan, and creamy vinaigrette.

Citrus \$9pp

Oranges tossed with pistachios, pickled shallots, jarlsberg, dates, mixed greens, & honey shallot vinaigrette

London's \$6pp

Mixed greens, sliced almonds, raspberries, gorgonzola cheese, & honey shallot vinaigrette

Stone Fruit \$9pp

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

Modern Wedge \$8pp

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

Green Bluff \$7pp

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

Strawberry \$8pp

Balsamic macerated strawberries, mixed greens, almonds, arugula, marinated shaved fennel, goat cheese, & honey shallot vinaigrette

Heirloom Tomato \$9pp

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

Pear \$9pp

Port poached pears, mixed greens, caramelized pumpkin seeds, raisins, apricot stilton, & honey shallot vinaigrette.



Production, service staff, & rentals charged separately.

LONDON'S ULTIMATE CATERING

Sides



Peas \$9pp

Green beans, snow peas, sugar snap peas, peas, pecorino, fresh herbs, & garlic lemon vinaigrette

Asparagus \$9pp

Asparagus tossed with roasted bell peppers, goat cheese, kalamata olives & caper dill dressing.

Pea Salad \$5.50pp

Classic peas, bacon, red onion, & garlic aioli

Melon \$10pp

Balled watermelon & cantaloupe, cherries, crispy prosciutto, pistachio, Kalamata olive, asparagus spears, & herb mozzarella

Watermelon \$8pp

Watermelon, red onion, citrus mint gremolata, candied pecans, & feta.

Squash \$9pp

Yellow squash, zucchini, mini heirloom tomatoes, beet chips, heirloom carrots, radish, & sunflower shoots tossed in herb gremolata.

Broccolini \$9.50pp

Broccolini tossed with olive oil, garlic, and a hint of chili flake. charred on the grill

Grilled Asparagus \$6pp

Haricots Verts \$8.75pp

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

Garlic Green Beans \$7pp

Carrots \$8.50pp

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

Creamed Spinach

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

Cauliflower

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

Cauliflower Gratin

Goat cheese, parmesan cheese, bacon and herbs.

Tian \$10.50pp

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

Production, service staff, & rentals charged separately.

LONDON'S ULTIMATE CATERING

Sides

Farro

Yukon potatoes, pickled red onion, grilled asparagus, sun-dried tomatoes, miso-grilled onions, & dill caper vinaigrette.

Biryani

Basmati rice, roasted cashews, almonds, pistachios, onions, peas, carrots, golden raisins, serrano chiles, cinnamon, garlic, ginger, & saffron.

Pasta Salad \$8pp

Penne, asparagus, roasted bell peppers, goat cheese, Kalamata olives, & caper dill dressing.

Cous Cous

Israeli couscous, caramelized onions, sundried tomatoes, preserved lemons, & roasted garlic.

Spago \$9pp

Spaghetti, chopped shallots, clarified butter, pistachios, maple smoked bacon, grape tomatoes, & parmesan.

Soba \$8pp

Soba, sweet peppers, green onions, snow peas, carrots, sesame seeds & ginger tahini dressing.

Bougie Mac \$9.50pp

Modern hamburger helper - garlic, bacon, ground beef, white cheddar, classic cheddar, elbow pasta, paprika, & gojuchang sauce.

Mac and Cheese \$6.50pp

Old school macaroni and cheese with a cheddar béchamel sauce.

Pasta \$7.25

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



Pomme Gratin \$10pp

Individual scalloped potato stacks served on top of sundried tomato & spinach cream sauce.

Scalloped Potatoes \$7pp

Yukons, parmesan cheese, thyme, garlic, & cream.

Roasted Yukons \$6pp

Yukon, herbs, & garlic

Mashed Potatoes \$7pp

Butter, garlic, cream, & white pepper.

Twice Baked Potatoes

Red potatoes stuffed with whipped garlic mash with bacon, chives, and cheddar cheese.

Confit Baby Potatoes \$7.50pp

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

Sweet Potato Gratin \$9pp

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

Hasselback Sweet Potatoes \$6.50pp

Garlic butter & lemon gremolata

Lemon Risotto \$8.75pp

Risotto, parmesan cheese, herbs, & lemon.

Production, service staff, & rentals charged separately.

LONDON'S ULTIMATE CATERING

Mains



Chicken

Rosemary Juniper \$14pp

Rosemary, juniper, blackberries, creamy & light peppered gravy.

Mediterranean \$14pp

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

Italian \$12pp

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

Mustard Chicken \$16pp

grain mustard glaze with a creamy leek sauce.

Marbella Chicken \$15pp

prunes, spanish olives, & capers.

Greek Freek Chicken \$12pp

greek herbs, lemons, & crispy leeks.

Tennessee BBQ Chicken \$12pp

Tennessee spice rub

Chicken Scarpariello \$14pp

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

Coq au vin \$14pp

braised with carrots, onions, bacon, garlic, red wine, & thyme.

Florentine \$14pp

Spinach tomato cream sauce

Tuscan Mushroom \$14pp

creminis, garlic cream sauce, & caramelized onions

Beef

Flank Steak \$17pp

grilled with choice of chimichurri herb sauce or gorgonzola cream sauce.

Meatloaf \$17pp

classic meatloaf wrapped with bacon & 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 \$32pp

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

Tenderloin \$40pp

Beef tenderloin served as whole tenderloin or filet medallions with chimichurri, bearnaise, soubise, brandy peppercorn sauce, or red wine au jus.

Balsamic Ribs

Slow roasted beef ribs with a spicy balsamic reduction.

Seafood

Salmon

wild-caught Alaskan salmon

Cedar Plank \$24pp

cedar planks with lemons, capers, & dill crème fraiche

Kenai \$22pp

mustard, brown sugar, garlic, & miso

Northwest \$22pp

huckleberry chutney

Halibut

Alaskan halibut

Halibut Cove \$30pp

romesco sauce, olives, & almonds.

Anchor Point

fennel, garlic, & lemon beurre blanc

Crustacean

Herb Shrimp \$24pp

wild caught, parsley, chives, lemon zest, & beurre blanc

Tequila Shrimp \$24pp

wild caught, lime, garlic, tequila, cilantro, & red chile

Scallops \$28pp

Diver scallops with lemon carrot emulsion

Production, service staff, & rentals charged separately.

LONDON'S

ULTIMATE CATERING

buffet ideas

Mediterranean Chicken \$36

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.

Italian Chicken \$35

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

Florentine Chicken \$38

Heirloom Tomato
Heirloom tomatoes, fresh mozzarella, basil, olive oil, balsamic reduction, arugula, & honey shallot vinaigrette
Tuscan Rolls & Butter
Garlic Green Beans
Green beans sautéed with garlic and butter.
Penne
House marinara
Florentine Chicken
Marinated bone-in chicken thighs with a spinach cream sauce.

Production, service staff, & rentals charged separately.

Tennessee Chicken \$36

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

Mustard Chicken \$39

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

Rosemary Juniper Chicken \$37

Green Bluff Salad
Mixed greens, granny smith apples, craisins, caramelized pecans, gorgonzola, & honey shallot dressing.
Haricot verts
Green beans with garlic, lemon, tarragon, & roasted hazelnuts
Tuscan Rolls & Butter
Yukons
Yukons, herbs, & garlic
Rosemary Juniper Chicken
Rosemary, juniper, blackberries, & light peppered gravy



LONDON'S

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buffet ideas

Tuscan Mushroom \$40

London's

Mixed greens, sliced almonds, raspberries, gorgonzola cheese, & honey shallot vinaigrette

Tian

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

Tuscan Rolls & Butter

Spago

Spaghettie, shallots, butter, pitaschios, maple smoked bacon, grape tomatoes, & parmesan.

Tuscan Mushroom

creminis, garlic cream sauce, & caramelized onions

Curry Chicken \$39

Citrus Salad

Oranges, pistachios, pickled shallots, Jarlsberg, dates, mixed greens, & honey shallot dressing vinaigrette.

Carrots

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

Naan Bread with cumin butter

Coconut Rice

Jasmin rice cooked with coconut milk

Curry Chicken

Chicken breasts with our house made yellow curry sauce.

Greek Freak Chicken- \$40

Green Bluff

mixed greens, granny smith apples, craisins, caramelized pecans, gorgonzola, & honey shallot vinaigrette

Charred Broccolini

Tuscan Rolls & Herb Butter

Pomme Gratin

Individual scalloped potato stacks served on top of sundried tomato & spinach cream sauce.

Greek Freak Chicken

bone in chicken thigh, greek herbs, lemons, & crispy leeks.

Coq au vin - \$42

Pear

Port poached pears, mixed greens, caramelized pumpkin seeds, craisins, apricot stilton, & honey shallot vinaigrette.

Peas

Green beans, snow peas, sugar snap peas, peas, pecorino, fresh herbs, & garlic lemon vinaigrette

Rosemary & olive oil bread with herb butter

Hasselback Sweet Potatoes

garlic butter & lemon gremolata

Coq au vin

chicken thighs, braised with carrots, onions, bacon, garlic, red wine, & thyme.

Scarpariello Chicken - \$41

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.



Production, service staff, & rentals
charged separately.

LONDON'S

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buffet ideas

Chicken & Steak \$52

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.

Meatloaf \$41

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.

Flank Steak - \$48

Strawberry Salad

Balsamic macerated strawberries with arugula, almonds, marinated shaved fennel, shaved parmesan, and honey shallot vinaigrette.

Squash

Yellow squash, zucchini, mini heirloom tomatoes, beet chips, heirloom carrots, radish, & sunflower shoots with herb gremolata.

Tuscan Rolls with herb butter

Twice Baked Potatoes

Red potatoes stuffed with whipped garlic mash with bacon, chives, and sharp cheddar.

Flank Steak

grilled, thinly sliced & served with Romesco sauce.



Salmon \$50*

Radicchio

Fennel, radicchio, cara cara oranges, shaved parmesan, pistachio, & dijon vinaigrette

Peas

green beans, snow peas, sugar snap peas, peas, pecorino, fresh herbs, & garlic lemon vinaigrette.

Rosemary Olive Oil Bread

Lemon Risotto

Northwest Salmon *market rate

wild caught Alaskan salmon on cedar plank with huckleberry chutney

Prime Rib \$59*

Modern Wedge

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

Charred Broccolini

charred broccolini- olive oil, garlic, & chili flakes

Parmesan Bread

Mashed Potatoes

Prime Rib *market rate

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

Filet Mignon - \$68

Heirloom

Heirloom tomatoes, buffalo mozzarella, lemon carrot emulsion, basil oil, balsamic reduction

Garlic Green Beans

Tuscan Rolls & Butter

Pomme Gratin

Individual scalloped potato stacks served on top of sundried tomato & spinach cream sauce.

Filets

Beef tenderloin filets with soubise sauce, crispy shallots, & corn shoots.

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& rentals charged separately.

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Breakfast

Fruit Platter

Seasonal Fruit

Asparagus and Roasted Pepper Salad

Asparagus tossed with roasted bell peppers, goat cheese, Kalamata olives, and shaved parmesan cheese. Tossed in a caper dill dressing.

Deviled Eggs

Classic deviled eggs topped with maple smoked bacon, chives, and smoky paprika.

Bacon

Maple smoked bacon

Breakfast Potatoes

Potatoes roasted with garlic and rosemary.

Hashbrown Casserole

Shredded hashbrowns, sausage, colby cheese, and cream cheese. Baked to make a super decadent casserole.

Brie Sausage Casserole

Country white bread layered with brie cheese, parmesan, sausage, eggs, sage, and heavy cream.

Brown Sugar Short Stack

Brown sugar oatmeal pancakes topped with thyme maple syrup and grilled peaches or seasonal fruit. Can be made gluten free.

Grilled Asparagus

Crossiants

Guava, Chocolate, or Apricot

Traditional Ham

Bourbon, mustard, and orange glazed ham

Vegetable Frittatas

Frittata with spinach, mushrooms, and bell peppers.

Italian Baked Eggs

Roasted Potatoes topped with marinara, parmesan cheese, and an egg. Baked in ramekins and served hot

Green Smoothies

Spinach, apple, banana, mango, and celery.

Mini Yogurt Parfaits

Lemon & honey greek yogurt, granola, & seasonal fruit. Served in mini cups.

Old School Danishes

Mini danishes assorted flavors - mini cinnamon swirl, apple coronet, maple pecan, and vanilla.

Cantaloupe Salad

Balled cantaloupe, prosciutto, pistachio nuts, Kalamata olives, asparagus, and herb mozzarella balls all tossed in a light herb vinaigrette.



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Breakfast



Waffle Mantle

Belgian waffles with guest's choice toppings of macerated strawberries, peanut butter, nutella, bananas, bacon chutney, blueberries, maple syrup, seasonal fruit, butter, and whipped cream.

Steel Cut Oatmeal Bar

Steel cut oatmeal served hot with sides of - craisins, pumpkin granola, apples, caramelized pecans, bananas, dates, cinnamon, honey, brown sugar, and maple syrup.

Yogurt Parfait Bar

Plain Greek yogurt served with waffle cone bowls and guest choice toppings of - Pumpkin granola, gluten free granola, honey, vanilla, cinnamon, craisins, seasonal fruit - blueberries, kiwi, strawberries, bananas -caramelized pecans - maple syrup and brown sugar.

CHEF'S STATIONS

Chef attended station typically cooking in front of guests

Omelet Bar

Chef attended station with Heritage Farms fresh eggs and guest choices of sharp cheddar, goat cheese, parmesan, sausage, ham, tomatoes, green onions, multi colored bell peppers, avocados, mushrooms, spinach, caramelized onions, and asparagus.

Eggs Benedict

Classic eggs benedict. Sous vide & quickly poached eggs served on top of English muffins with bacon and hollandaise sauce. Gluten free english muffins available for some guests.

Chilaquiles

Classic south of the border breakfast. Tortilla chips baked with red chile sauce or salsa verde topped Mexican beans, cilantro, queso fresco, pickled red onion, crema, and poached egg



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LONDON'S ULTIMATE CATERING

Corporate Lunchboxes

All lunches are served at room temperature clearly labeled and in nice black boxes.
Includes small chef choice dessert, utensils, & napkin.
Minimum order – 50 boxes



Mediterranean Chicken - \$24pp

Greek Salad

Cucumbers, tomatoes, kalamata olives, pickled red onions & herb dressing.

Pasta

Rotini pasta, sun-dried tomatoes, spinach, green olives, chickpeas, capers, almonds, & chimichurri.

Chicken Skewers

Skewered, grilled, & served with tzatziki sauce
Vegan Option – grilled vegetable skewers

South West Chicken - \$21pp

Corn Salad

Corn, queso, black beans, pickled red onions, & lime wedge

Mexican rice

Chicken Skewers

Skewered, grilled, & served with ancho chile sauce
Vegan Option – grilled vegetable skewers

Delivery Fee
based on distance from kitchen and set-up
requirements
No Pick-ups

Thai Chicken - \$22pp

London's Salad

Mixed greens, raspberries, gorgonzola, almonds, & honey shallot dressing.

White rice

Chicken skewers

Skewered, grilled, & served with Thai peanut sauce.
Vegan Option – Fresh Spring Roll

Focaccia - \$24pp

London's Salad

Mixed greens tossed with sliced almonds, raspberries, gorgonzola cheese crumbles, and our light honey shallot dressing.

Confit Baby Potatoes

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

Focaccia

focaccia roll, mascarpone & goat cheese herb whip, arugula, cucumbers, tapenade, & prosciutto.

Flank Steak Sliders- \$25pp

London's Salad

Mixed greens, raspberries, gorgonzola, almonds, & honey shallot dressing.

Pasta

Rotini pasta, sun-dried tomatoes, spinach, green olives, chickpeas, capers, almonds, & chimichurri.

Sliders

Thinly sliced flank steak, spinach, grilled onion gorgonzola dressing, & brioche slider rolls.

