

# Special Events Dinner Menu

Everything from this menu is made with the utmost concern for Chop House style restaurant meals. Entrées include rustic breads, choice of salad and the chef's selection of the freshest seasonal vegetables and appropriate starch.

This is sample of some of the Dinner Items we can prepare for your event.

Please choose your menu & then consult your sales representative for pricing and service options  
Minimum ordering numbers will apply for entrée selections

## Amusements - Additional Course

Seared sea scallops, puree of celery root, Bordeaux reduction  
Apple wood smoked salmon, jumbo lump crabmeat & sweet vegetable salpicon, basil & balsamic drizzle  
Grilled reggiano polenta cake, three wild mushroom sauté, truffle oil  
Lobster ravioli, sea of crayfish reduction  
Chilled Jumbo asparagus, Maltaise vinaigrette  
Chanterelle timbale, tomato-tarragon coulis  
Baby artichokes, three savory peppers, coriander, lemon virgin olive oil

## Salads

Mesclun field green salad – sweet shallot vinaigrette  
Traditional tossed salad - crisp vegetables, ripe tomatoes, two dressings  
Traditional “Caesar” salad – tangy croutons, shaved Parmesan reggiano, diced tomato  
Crisp wedge of iceberg – Bermuda onion, Gorgonzola  
N.Y. chopped vegetable salad - seasonable vegetables diced, romaine, house vinaigrette, garden fresh herbs  
Baby spinach leaves - chopped eggs, Bermuda onion, bacon rashers, seasoned croutons, sweet & tangy vinaigrette

\*Salad “Athenos” - in the fashion of the traditional Greek salad  
\*Chef's favorite “East-West” salad – avocado, tofu, tomato, spring onion, shoyu, lemon  
\*Heirloom Tomato - buffalo mozzarella, roasted pine nuts, basil balsamic vinaigrette  
\*Radicchio, watercress, haricot vert, Belgian endive, house vinaigrette, fresh spring chives

## Seafood Entrees

Fruits of the sea "en crouete" - lobster, salmon, shrimp, scallops, baby spinach, fresh herbs, French puff pastry  
Yellow fin tuna – rare, five peppercorn, wasabi mayonnaise  
Yellow fin tuna - pan seared, ginger perfumed baby bokchoy, shoyu-lime butter  
Hawaiian Wahoo – pan roasted, soy & lime butter  
Lemon sole filet – stuffed, Dungeness crab, Swiss & Parmesan champagne cream  
Wild striped bass - pan roasted, baby artichokes, lemon-thyme tomatoes, basil emulsion  
Alaskan Cod Dijonnaise – baked, Dijon mustard, thyme, breadcrumb crust  
Grouper from the Gulf “Choron” - pan roasted, béarnaise, tomato  
Grouper from the Gulf "Basque" - crayfish & lobster enhancements  
Swordfish steak Mediterranean – grilled, Provençal herbs, capers, lemons, tri-color peppers, olives  
Atlantic salmon – grilled, herbs, pleurotte mushrooms, virgin olive oil  
Atlantic salmon – seared, Moroccan, coriander, fennel, cumin, citrus reduction  
Atlantic salmon - pan roasted, tomato-tarragon coulis, glaze of hollandaise  
Pacific tilapia – lemon, pecan, butter  
Sea scallops – jumbo, grilled, spring onion & red pepper vinaigrette, pasta

# PURPLE AVOCADO

## CATERING

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Sea scallops – jumbo, pan roasted, coriander, coulis of sweet yellow peppers, basil oil  
Maryland blue crab mushrooms – vegetables, chardonnay, three cheese cream  
Shrimp scampi “Nicoise” - garlic, lemon, Provencal herbs, olives, virgin olive oil  
New Zealand cockles & linguine - New York white clam sauce “oreganato”  
Farfalle Pasta – shrimp, scallops, salmon, julienne vegetables, chardonnay cream, basil

### Fowl, Pork & Lamb Entrees

Muscovy duckling – roasted, citrus, peaches, roasted almonds, sweet & tart duckling jus  
Rock Cornish hen - rosemary, lingonberry & cracked peppercorn salmis  
Tenderloin of pork – grilled medium-rare, Madagascar green peppercorn emulsion  
Pork loin chop – oven roasted, chipotle, garlic, vegetable salsa sauce  
Pork loin chop – bone in, grilled, Mediterranean vegetables & feta stuffed  
Pork loin – slow roasted, Dijon, rosemary, natural jus  
Pork loin - Dijon, herb crusted, marmalade of citrus & fall pears  
Leg of Lamb – “Gigot” - roasted, medium, garlic, rosemary, cabernet enhanced  
Lamb Chops – double chop, grilled, red currant, merlot, lamb jus reduction

### Beef Entrees

Tender braised brisket of beef – natural jus, herbs de Provence  
Top sirloin steak – 8oz. grilled, garlic, Worcestershire, “Maitre d’Hotel” butter  
New York sirloin – 12oz. roasted, sliced, Madeira, shitake demi  
New York sirloin – 12oz. medium-rare, herbs, cracked peppercorns, Gorgonzola, cabernet reduction  
New York sirloin – 12oz. Madagascar green peppercorn, Cognac, cream sauce  
Rib eye – 12oz. Pan seared, Maytag bleu cheese crust  
Filet mignon – roasted, sliced, aged port demi glace, morel mushrooms 6oz./8oz.  
Filet mignon – grilled, Porto, Morel, demi 6oz./8oz.  
Wellington of beef - duxelles of shitake & pleurotte, foie gras, Madeira demi  
Baron of beef - peppercorn, garlic, roasted, sauce\* smothered  
\*Choose One: 1. Bordelaise 2. Red wine demi-glace 3. Sour cream, horseradish, au jus

### Chicken Entrees

Spring chicken – halved, garlic, thyme, forest mushroom ragout  
Breast of chicken – stuffed, Montrachet, fresh basil  
Breast of chicken – stuffed, morel mushrooms, truffle enhanced mousseline  
Parillada of Chicken – Spanish, boned, halved, spring hen, pink peppercorn, dill, jus, fried leeks, parsley  
Chicken - smoky grilled, lemon, oregano, olive oil, garlic, sweet peppers, olives, capers, crumbled Greek feta  
Chicken Breast - spit roasted, herb & mesquite enhanced, chanterelle jus  
Ancho chicken breast - penne pasta, cream, asparagus, tomato, basil, sweet onion  
Chicken satay – skewered, grilled vegetables, sweet, Indian hot, basmati rice  
Chicken & udon noodles – shiitake, vegetables, Thai miso  
“Coq au Vin” – classic, chicken, Bordeaux, fresh herbs

### Vegetarian Entrees

“The Mosaic” - vegetables, grains & legumes, pasta  
Organic short grain brown rice pilaf - ratatouille, legumes, vegetable, polenta  
Macrobiotic soba noodle bowl – varietal greens, root vegetables, shiitake, arame, miso  
Baked manicotti - basil three cheese, tangy marinara sauce, Parmesan & garlic petite rolls

\*\*If you have a very small number of vegetarians, the chef will create individual vegetarian options upon request\*\*

### The Pasta Station

All Pasta Stations come with a choice of salad from our list & toasty Italian loaf of bread with garlic and herbs

#### Step #1 Select your Style of pasta

- ✚ Ravioli – 1. Three cheese/Basil 2. Wild mushroom 3. Shrimp/Crayfish
- ✚ Tortellini – Spicy Italian sausage/Italian cheese
- ✚ Polenta – Grilled or Baked – 1. Roasted garlic/Basil/Romano 2. Parmesan 3. Plain
- ✚ Gnocchi – Potato/Chive/Romano cheese
- ✚ 1. Bow tie 2. Penne 3. Linguine 4. Angel hair 5. Fettuccini

#### Step #2 Choose your sauce for each pasta chosen

1. Marinara 2. Alfredo 3. Puttanesca 4. Primavera 5. Pesto 6. Champagne cream
7. Mediterranean sautéed vegetables with olive oil and chopped olives
8. Boscaiola (wild mushroom cream) 9. White or Red clam 10. Bolognese

#### Step #3 Choose your toppings on the side

All stations come with Parmesan cheese, Chiffonade of basil, Scallions  
Sautéed button mushrooms, Caramelized onions, Roma tomatoes, Chives, Chopped olives, Sun dried tomatoes, Toasted pine nuts, Grilled radicchio, Roasted bell peppers, Artichokes, Asparagus, Wild mushrooms

Chopped Italian ham, Pepperoni, Grilled chicken, Italian sausage, Genoa salami, Prosciutto, Grilled jumbo shrimp

Pasta stations are a great way to please the whole crowd with one meal. The station will be set with the pasta selections, salad, bread & additional side items for your guests to top their pasta and make it their own. The pasta station can be ordered as a companion to hors d'oeuvres (order for 25-35% of your guests), as a side item to an entrée (order for 45-55% of your guests) or as a complete buffet or plated meal.