



Figure Friendly Catering Menu

Light Starters/Salads

\$3.50 per person

Roasted Beet, Shaved Asparagus & Goat Cheese Salad

with Pecans & Champagne Vinaigrette

Shaved Romaine Hearts with Blistered Tomatoes

& Grilled Fennel with Parmesan Crisps & Herb Lemon Dressing.

Dip Trio (choose 3)

Hummus, Babaganush, Tomato & Basil Bruschetta, Tzatziki &

Guacamole

Served with Assorted Pita, Chips, Tortillas, & Whole Grain Crackers

Grilled Fruit Platter Served with Greek Yogurt Dipping Sauce

Sandwiches

\$10.50 per person

**Grilled Chicken, portabella mushroom, tomato, romaine lettuce,
roasted shallot cranberry relish on pumpernickel bread**

**Grilled Eggplant, roasted red onions, baby spinach, tomato, mint
infused hummus spread on whole wheat French bread**

**Italian Tuna, baby spinach, tomatoes, low fat Emmentaler Swiss
cheese, drizzled with red wine vinegar and
Virgin olive oil on seven grain bread**

**Chipotle grilled chicken lettuce wraps (no bread) with fresh cut
avocado, red onion, tomato, and cilantro lime aioli**

**Grilled Portobello, Roasted Tomato, Sautéed Spinach & Roasted
Red Peppers in a Grilled Whole Wheat Wrap with a Roasted
Shallot & Balsamic Relish**

**Grilled Fruit Panini Served On Whole Grain Flat Bread with
Pomegranate Relish & Low Fat Brie Cheese**

Entrees

**Portabella Mushroom topped with herb roasted julienne vegetables,
sautéed spinach and cranberry shallot marmalade**

\$65-125

**Whole Wheat Manicotti stuffed with wild mushrooms, asparagus,
and panko crumbs with pomodoro sauce**

\$55 -100

**Moroccan Vegetable Stew- garbanzo beans, sweet potatoes, raisins,
apples, onion, carrot, celery, and a hint of cumin and mint**

\$45-90

**Grilled Baby Bok Choy, pan seared shitake mushrooms, roasted
banana peppers, and water chestnuts over lemon grass**

Infused brown rice

\$55-100

Grilled Tilapia with pineapple clover honey cilantro salsa

\$70-135

**Braised Turkey Cutlets- sundried tomatoes, black olives, artichoke
hearts, fresh basil, and broth**

\$70-135

**Whole Wheat Penne Pasta –oven roasted plum tomatoes,
Chicken tenderloins, onions, peppers,
Fresh oregano, basil, and garlic**

\$70-135

**Pan Roasted Loin of Pork with grilled plantain
Jalapeno tomato salsa**

\$65-120

**Chicken Breasts topped with wild mushrooms, Madeira wine,
rosemary, and natural au jus**

\$65-120

Marinated Grilled Flank Steak served with & Argentine

Chimi Churi Salsa

\$ 95-175

Poached Chicken Enchiladas

Wrapped with Seven Grain Tortillas topped off with Tomato

Ranchero Sauce & Cilantro Chutney

\$65-120

Miso Glazed Salmon served with Grilled

Baby Bok Choi & Steamed Brown Rice

\$65 - 120

Veggie Tacos

Fresh Grilled Baby Veggies served with Salsa Verde and A side of Warm

Whole Wheat Tortillas

\$65 - 120

Turkey Bolognese with Whole Wheat Pasta

\$65-120

Pasta Fresca served with Blistered Grape Tomatoes, Charred Vidalia

Onion & Broccolini, Served in a Roasted Garlic Broth

\$60 - 115

All Entrees served with roasted or steamed vegetable medley.

**All entrees served with choice of whole wheat pasta, or
roasted potatoes, or brown rice unless previously indicated.**

Orders must be placed 48 Hours in advance.