

Fresh Menu Ideas for Spring

Global Aviation Catering Department Spring Featured Items Menu
April 15th through June 20th 2016

Brunch

Chile Rellenos and Chorizo Frittatas with Cilantro Sour Cream and Ancho Lime Tortilla Strips

Roasted Sweet Pepper and Herbed Goat Cheese Frittatas

Carrot Quinoa Breakfast Cookies

Spicy Honey-Glazed Thick-Cut Bacon with Toasted Sesame Seeds

Crispy Fingerling Potatoes with Shallots and Rosemary

Nutmeg Apple "Donut" Muffins

Mixed Berry Scones with Devonshire Cream

Herbed Crepes filled with NW Salmon Lox, and Scrambled Eggs
topped with Hollandaise sauce and fresh dill

Appetizers

Artichoke Arancini

crispy saffron risotto balls filled with artichokes, pancetta, and mozzarella
with creamy garlic sauce or spicy marinara

Spring Vegetable Rainbow Crudités with Creamy Arugula Pesto Dip and White Bean Dill Dip
the freshest and most colorful seasonal vegetables (blanched and raw) with two dipping sauces

Mini Avocado Toasts with Fresh Dungeness Crab, Lime, Cilantro, and Chili Flakes (sent bulk)

Soups

Fresh Pea Soup with Crème Fraiche and Mint

bright green fresh pea puree with snipped chives, homemade crème fraiche, and mini garlic croutons

Italian Wedding Soup

lemony and light homemade chicken broth with tender chicken parmesan meatballs, spinach, and dill

Entrée Salads

Spring Vegetables Nicoise Salad

haricot verts (baby green beans), new potatoes, radishes, Kalamata olives, capers, hard-boiled quail eggs, and seafood of your choice - wild salmon, ahi tuna, Oregon bay shrimp, or grilled wild prawns
Dressed with French lemon, Dijon and honey vinaigrette

Caprese Asparagus Chop Chop Salad

hand-torn butter lettuce and shredded romaine, mixed with fresh mozzarella,
blanched asparagus, cherry tomatoes, garbanzo beans, roasted turkey, wine-cured salami, pecorino Romano cheese, and red wine vinaigrette

Entrees

Pan-Seared Wild Salmon
with charred spring onion and Meyer lemon compound butter

Lamb Oregano Meatballs
with harissa pesto, grilled flatbread, and minted yogurt

Spanakopita
crispy olive oil phyllo layered with spinach, feta, and dill

Chicken Pastichio
Bucatini pasta layered and ground chicken seasoned with tomato and cinnamon, nutmeg and allspice, layered with Béchamel and mizithra cheese.

Flat Iron Steak Chimichurri
smoky dry-rubbed MR flat iron steak served with herb, vinegar, garlic sauce

Sides

Semolina Gnocchi Gratin
golden-brown rounds of semolina polenta baked with butter and parmesan

Agave-Glazed Pan-Roasted Baby Carrots with Fresh Dill and Cracked Pepper

Casarecce Pasta with Fennel, Asparagus, Peas, and Walnuts in a Creamy White Wine Romano Sauce

Cauliflower "Rice" Pilaf with Pine Nuts, Olive Oil, and Baby Arugula

Baked Cipollini Onion Rounds with Sherry Vinaigrette

Roasted Broccoli with White Wine and Mushrooms

Buttermilk Corn Bread Madeleines with Honey Butter

Desserts

Individual Lemon Poppy Seed and Chèvre Cheesecakes
with rhubarb compote and graham cracker streusel

Strawberry Galettes with Ginger Butter Crusts
served warm topped with house-made buttermilk ice cream

Chia-Infused Banana Trifle
layers of pudding with fresh bananas, crumbled butter cookies and nutmeg whipped cream

Almond Shortbread Thumbprint Cookies filled with assorted Citrus Fruit Curds

Bon appétit!

(This menu requires 48-hours' notice please.)