



## **CASCADES AT PARKS MILL CATERING 2022-2023**

### **COCKTAILS, NON ALCOHOLIC DRINKS, BEER AND WINE, WATER AND SODAS**

Margaritas with Salt Rim over ice  
Pink Grapefruit Margaritas  
Bloody Mary self-serve Bar  
Champagne or Prosecco by the Glass  
Non-Alcoholic Festive Champagne Beverage  
Italian Aperol Spritz  
Mojito  
Gimlet  
Moscow Mule in a Copper Cup  
Variety of Wines and Dessert Wines  
Aperitifs, Digestives and Dessert Wines  
Variety of Beers, Local and Imported  
Vintage Soda Pops in Bottles  
Sangria  
Fresh Pressed Juices, Vegetables and Fruits in Season  
Fresh Squeezed Citrus Juices  
Soft Drinks, Purified Waters, and Sparkling Waters  
Assorted Hot Teas and Coffee Service

### **SALADS AND PLATTERS, or served individually for party appetizers**

Tomato, Nectarine and Burrata Cheese Salad with Lemon Dressing  
Asian Marinated Shrimp, Napa Cabbage, Grapefruit and Cashew Salad with Seasoning Rice  
Vinegar and Soy Sauce  
Watermelon, Feta and Mint Salad with Seasoned Olive Oil  
Best Coleslaw, Tangy, Sweet and Creamy  
Chunky Potato Salad with Spring Onion, Celery, Hard Boiled Eggs with or without Green  
Olives  
Celery Hearts Italian Style, with squeeze of Lemon and Olive Oil, Salt with Tuna Tonnino  
dip made with Tuna, Olives, Capers and Anchovy



Shrimp Louie with Thousand Island Dressing, Cherry Tomatoes, Lettuce, Hard Boiled Egg, Capers

Nicoise Salad with Fresh Sushi Grade Seared Tuna, or Canned, Black Olives, Sliced Potatoes, Green Beans, Boiled Eggs, Cornichon Pickles in a French Mustard Dressing

Caprese Salad with Vine Ripe Tomatoes, Mozzarella and Basil Leaves, Served with Olive Oil and Seasoning

Greek Salad, with or without Lettuce (Horiatiki) Feta Cheese, Marinated Peppers, Kalamata Olives, Tomatoes, Red Onion with Greek Seasoned Dressing

Pear Salad with Candied Pecans on Mixed baby Greens with a Warm Balsamic Dressing

Strawberry and Goat Cheese Salad with Mixed Greens, Walnuts, and Balsamic Dressing

Hearts of Palm, Real Crab, Mango Chunks, and a Citrus Dressing.

BLAT Salad, Bacon, Lettuce, Avocado and Tomato Salad Tossed with Sourdough Croutons and Ranch Style Dressing

Shrimp Cocktail with Celery Hearts and Fresh Salsa Served in a Large Goblet

Prosciutto and Melon Salad, a three thousand year-old recipe using Fresh Melons and Italian Ham for a Sweet and Savory, Refreshing Appetizer

Warm Encrusted Goat Cheese, Sliced Red Peppers and Tomatoes, on Mixed Greens with Balsamic Dressing

Beef Steak Tomatoes Stacked with Blue Cheese, Red Onions with Italian Dressing

Romaine Leaves, Bacon Chunks, Ranch Dressing, meant to be eaten with your hands

Seaweed and Baby Greens Salad with Tangy Miso Dressing



## VEGETABLES AND SIDES

Mexican Street Corn grilled on the Cobb with Cotija Cheese, Butter and Salt

Corn Casserole

Mashed Potatoes or Roasted Garlic Mashed Potatoes

Garlic Roasted Potatoes in Olive Oil and Rosemary

Lemon Roasted Greek Style Potatoes

Individual Baked Potatoes with sides of Sour Cream, Chives, Bacon and Butter

Crispy Potatoes with Bacon, Onion and Cheese

Potato Pancakes

Garlic French Fries

Roasted Vegetable Platter

Grilled Vegetable Platter

Sauteed Mushrooms in Garlic and Wine Sauce

Creamed Spinach, cooked with Onions, Parmesan Cheese and Cream

Mashed Cauliflower with Parmesan Cheese and Sour Cream

Fried Cauliflower tossed in Buffalo Sauce

Cauliflower Steak with Romesco Sauce

Roasted Garlic Bulbs Appetizer with Bread and Olive Oil, Smoked Salts

Sauteed Green Beans

Stuffing with Sausage, or without Sausage

Sauteed Cabbage with Apples

Smashed Yams baked with spices and Marshmallows



Honey Roasted Baby Carrots

Brussel Sprouts Sauteed with Pancetta (Italian Bacon)

Savory Onion Pie with Onions and Leeks

Assorted Rice, Orzo and Cous Cous Dishes

*Greek Style*

Greek Salad and Pita Platter with Olives and Tomatoes

Marinated Lamb or Chicken Skewers from the Grill

Roasted Lemon Potatoes with Oregano

Tzatziki Dip with Yogurt, Cucumbers with Mint and Dill

Taramasalata Spread with Grilled Pita

Spanakopita Mini Spinach and Cheese Filo Pies

Grilled Fish

Eggplant Dip

Seasoned Rice or Orzo Pasta

*Italian Style*

Antipasti Platter, Lettuce bed with Italian Meats, Cheeses, Marinated and Roasted Vegetables, Olives

Choice of Pastas:

Linguini with Clam Sauce

Marinara and Basil over Pasta of your choice

Meat Sauce

Linguini Pasta, Garlic, Olive Oil and Creamy Roman Cheese Sauce

Penne with Mushrooms and Bacon with Peas in a light Cream Sauce

Assorted Pizzas

Pesto Pasta with or without Chicken or Shrimp

Pappardelle Pasta with or without Chicken or Shrimp in a Light Lemon Pepper cream sauce

Sausages and Meat Ball Bowls in Red Sauce

Garlic Bread, freshly made with real pressed Garlic and Cheese



## MAIN COURSE

Roasted Salmon Persian Style with Saffron Rice

Argentine Grilled Skirt Steak with Chimichuri Sauce

Chicken, Stuffed with Lemons, Garlic and Herbs, Roasted and served with a Garlic Sauce and Pita Bread

Chicken Thighs Baked in Spicy and Tangy Orange Marmalade

Spanish Paella made with Seafood, Rice and Chorizo Sausages

Grilled Sausages on Buns served with Mustard, Relish, Sauteed Onions and Peppers

Swiss Cheese Fondues with Breads, Salami Sticks, and Pretzels for Dipping, Served in Winter

Lemon Chicken, Panko Coated and sauteed in Lemon and Caper Sauce

Steak House Style Sliced Beef Platter served with Classic sides

Roast Beef, cut thick, Horseradish and Sour Cream Sauce

Pot Roast with Vegetables, served family-style in large pot for the table

Swedish Meatballs, IKEA Style

Full Barbeque Dinner prepared by the BBQ masters

Beef Bourguignon, Beef Stew Cooked with Bacon, Wine with Pearl Onion and Garlic Mushrooms, served over Flat Noodles

Lobster Boil, Shrimp, Corn on the Cobb, Potatoes tossed onto a Brown Paper laden table, served with Melted Butter, bibs for all diners

Macaroni and Cheese, Creamy or Baked, Lobster or plain

Thai Chicken Curry with Mushrooms in a Coconut Milk Broth with Rice

Build your own Burgers or Grilled Chicken with all the Fixin's



Corned Beef and Cabbage, Boiled Potatoes and Vegetables served family style in a large pot

Shrimp and Gits with Bacon

Italian Sausages and Meat Balls served with Grilled Polenta and Marinara Sauce

### SOUP

Clam Chowder

Stews

Creamy Roasted Garlic Soup

Vichyssoise Cold Potato Soup with Chives, Garlic Crouton

Gazpacho Cold Soup with Avocado, fresh Vegetables

Tomato and Roasted Red Pepper Soup served with Goat Cheese Toast

Italian Wedding Soup

Chicken Noodle Soup

Shrimp, Cannellini Beans and Spinach Soup with Parmesan

Creamy Roasted Wild Mushroom Soup

Miso with Seaweed and Rice

Ramen with Meat and Noodles

Tortellini Soup



## **APPETIZERS, LARGE GRAZING PLATTERS**

Guacamole, Chips, Salsa and Ceviche Platter

Smoked Trout Dip with Breads and Crackers

Warm Mixed Nuts, Olives and Popcorn in Bowls

Cheese Platter with your choice of Cheeses artfully arranged with Dried and Fresh Fruits, Breads and Crackers, Pickles and Olives

Greek and Mediterranean Dips Platter, with Breads, Hummus, Eggplant Spread, Tzatziki, Taramasalata Spread, with Olives and Breads, Olive Oil and Lemons

Gourmet Grilled Cheese Paninis served with cups of Tomato Basil Soup

Sandwich Platters, with assorted chips and sides, Coleslaw  
See Sandwich Menu

Chicken Wings with Sauces, Celery and Carrots

Charcuterie Boards Created with Imported Meats, assorted accompaniments, and Mustards

Scandinavian Style Smoked Fish Platter with Bagels and Breads, Cream Cheese, sliced Vegetables, Pickles

Deli Meat and Cheese Platter with Mixed Breads and Condiments, sliced Tomatoes and Onions, New Fresh Pickles and Condiments

Ceviche with fresh Fish and Shrimps, marinated in Lime Juice and Spices, served cold with Tortilla Chips and paired with Mojitos or Margaritas

High Tea Service with choice of hot and cold Teas, Hot Chocolate, fresh baked Scones, Cakes and Mini Sandwiches

Fondue Party, Swiss Cheese melted and ready for dipping with French Bread, Bread Sticks, Salami, mini Sausages and Pretzels

Epic Chips and Dips Party Platter

Bacon Slabs glazed in Maple Syrup placed on wood board



Deviled Eggs with Bacon, smoked Salmon, Smoked Trout and Smoked Ham

Build your own Burger Bar with Beef or Chicken off the grill, condiments

### **SANDWICHES, TARTINES, AND PANINI**

Nicoise Style on French Bread, with Tuna, Olive Tapenade, Sliced Boiled Egg, Lettuce and Herbed Mustard Vinaigrette

Smoked Salmon and Cream Cheese Tartine on toasted Bagel or Bread, with Tomato, Red Onion and Capers

Smoked Turkey, Brie, Tomato on Baguette, with Dijon Dressing

BLTA, Bacon, Lettuce, Tomato and Avocado on Toasted Sourdough Bread with Spicy Mayo

Caprese with Vine Ripened Tomatoes sliced with Mozzarella Cheese with a Provencal Black Olive Tapenade on Baguette

Muffuletta, Chef's Choice of layered Meats and Cheese, Vegetables on a French Boule cut into wedges

Grilled Cheese Panini with American Cheese, or gourmet style with a variety of Cheese selections

Jambon de Paris Ham on buttered Croissant with Cornichons Pickles

El Cubano Panini with Ham, Roasted Pork slices, Swiss Cheese, Mustard and Pickle Chips on Cuban Bread

Egg Salad with Spring Onions, Herbs, Celery and Bacon





## BRUNCH

Shrimp and Grits with Bacon

Savory and Sweet Crepes

Various Quiches

Grilled Breakfast Sausages, with choice of Pork, Turkey, Chorizo and Kelbassa

Slabs of thick-cut Bacon with Maple Glaze served on a butcher block

European Breadbasket of assorted Breads, Rolls and Muffins service with Marmalade, Butter, Hazelnut Spread, Fruit Jams

Fresh Pressed Vegetable or Fruit Juices, and Fresh Squeezed Citrus Juice

Moka Pot Café au Lait served in bowls with Chocolate Croissants

Avocado Toast with Sunflower Seeds, slightly spicy on thick Toast, Soft Boiled Eggs

Live Omelet Bar

Shakshuka Eggs, poached in a spicy Tomato, Bell Pepper and Tomato Sauce with Feta, served in a hot pan

Roasted Breakfast Potatoes

Pancakes and Waffles with sides of Butter, Sugar and Syrups

Ham and Cheese Bread Pudding with Apples, Onion, and Sourdough Bread

Pesto Baked Eggs in Mini Casserole

Scrambled Egg Towers on large Potato Pancake, topped with Smoked Salmon, Sour Cream and a dollop of Caviar

Greek Yogurt Parfaits with Berries and Honey

Steel Cut Oatmeal served with fresh and dried Fruits, Berries, Nuts, Honey and Cream, Hazelnut Spread

Assorted Coffees and Teas, Iced Mocha, Affogato, Cookies



## DESSERTS, CANDIES, HOLIDAY TREATS

Candy and Dessert Table, laden full of Glass Jars of Candies, individual Cakes and Desserts, Chocolates, Mini Champagne Bottles; a full dessert buffet with holiday or celebration inspiration

Wedding Cakes  
Birthday Cakes  
Anniversary Cakes etc.

Large Presentation of Chocolate Mousse, with Crème Anglaise poured from a large pitcher, real whipped cream

Caramel and Candied Apples

Smores Board for roasting at the live fire bowls

Assorted Gelato, Ice Cream, Mochi Served in ice bowl

Fresh Chocolate-Covered Strawberries and Dried Fruits

Affogato with Vanilla Ice Cream and Espresso, Chocolate