

### Stationary Hors D'Oeuvres

Antipasto with Marinated Vegetables, Pickled Mushrooms, Cherry Tomato with Mozzarella, and Mixed Olives

Chef's Choice Cheese Display with Market Fruit and Preserves

Farmers Market Fruit Display with Local Honey Crème Fraiche

Hummus Trio with Cucumber Yogurt, Mixed Olives, and Grilled Flatbread

Salsa Trio with Organic Tortilla Chips

Vegetable Crudite with Roasted Onion Dip and Apple Cider Dressing

Homemade Sausage Platter with Creole Mustard and Pickles

White Bean Dip with Garlic, Olive Oil, Parsley, and Rustic Bread

Warm Spinach Dip with Homemade Crackers

Baked Feta with Chimmi Churri, Pepitas, Chili Flake, and Crostini

Housemade Ricotta with Pesto, Sun Dried Tomatoes, Crostini and Market Vegetables

### Salads

Farmers Market Salad includes, Best of the Market greens and vegetables with a house vinaigrette dressing

### Main Dishes

Braised Beef Brisket with Tomato and Garlic

Grass Fed Beef Bolognese

Stewed Beef with Cabernet, Garlic, and Celery Root

Slow Cooked Brisket with Zinfandel and Charred Onion

Creole Style Short Rib with Chive and Bay

Kalua Pork with Muscavado Brown Sugar

Braised Pork Shoulder with Roasted Garlic BBQ Sauce

Chipotle Blueberry Chicken

Grilled Chicken Breast with Mango and Avocado Orange

Chicken with Green Peppers and Onion

Chicken and Smoked Andouille Jambalaya

Chicken and Zucchini in Green Curry

White Shrimp Etouffee with Fresh Bay Leaf

Main Dishes

Blackened Local Fish Burritos with Jasmine Rice and Black Beans

Grilled Veggie Burritos with Jasmine Rice and Black Beans

Grilled Market Vegetable Lasagna

Sag Dahl with Spinach and Mushrooms

Blackened Fennel with Caramelized Onion

Vegetable Pad Thai with Lime, Scallion, and Tamarind

Grilled Eggplant with Roasted Onion, Tomato, and Garlic Quinoa

Portobello Mushrooms with Chimmi Churri on a bed of Roasted Garlic Angel Hair Pasta

Grilled Garlic Rubbed Fennel with Roasted Spaghetti Squash

Spicy Coconut Curry with Farmers Market Vegetables

Angel Hair Pasta Checca

Grilled Polenta Cake with Market Vegetable Ragout

Braised Short Rib with Annatto, Orange, and Garlic

Grilled Pacific Fish with Coconut Sauce

Grilled Pacific Fish with Mango Salsa

Roasted Mushrooms with Cauliflower, Farro, and Housemade Ricotta

Stuffed Bell Pepper with Tomato, Squash, Sumac, Bread Crumb, and Coriander

Stuffed Zucchini with Leek, Celery Root, Rice, Garlic, and Bechemel

Grilled Veggie Burritos with Jasmine Rice and Black Beans

Sides

Roasted Weiser Farms Potatoes with Marjoram and Thyme

Garlic Smashed Potatoes

Basmati Rice

Brussels Sprouts with Mustard

Coconut Rice

Gouda Mac and Cheese

Sides

Sesame Green Beans

Jasmine Rice

Veggie Stir Fry

Green Beans with Crispy Shallot

Wild Rice

Sautéed Zucchini

Grilled Corn on the Cob

Creole Potato Salad

Oven Roasted Market Root Vegetables Sautéed

Kale with Garlic and Spicy Cider Vinegar Truffle

Potato Puree

Mirepoix Quinoa

Grilled Farmers Market Vegetables

*An edible flower with a  
big heart*



Contact

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