

Welcome to Reto's Kitchen,

Page 1

Where we prepare homemade gourmet food for all your catering events.

Many of our dishes are available for pickup, however, you must order ahead of time so we can plan, shop and cook for you.

Just give us a call, and we will do our best to make your wish happen.

We are glad to prepare special requests and we have many other recipes than those listed here.

Thank you, and Bon Appetit!

Chef Reto

Table of contents

Hors d'Oeuvres for pickup or parties – pages 1 – 2

Brunch – Page 3

Dinner Buffets – pages 4- 5

Dinner entrees for pickup or parties – page 6

Stations – page 7

Side Dishes – page 8

Salads and Soups – page 9

Desserts – page 10

Hors d'Oeuvres

For All Hors d'Oeuvres Selection, please see "Cocktail Parties" Menu

Chicken

Thai-Marinated Grilled Satays with Peanut Sauce

\$94 for 60 pieces (serves 30)

Jerk Skewers with Mango-Rum dipping sauce

\$94 for 60 pieces (serves 30)

Grilled Tandoori Skewers with Raita

\$94 for 60 pieces (serves 30)

Chicken Saltimbocca Bites with Sage and Prosciutto

\$104 for 48 pieces (serves 24)

Beef, Pork & Lamb

Roasted Beef Tenderloin Platter

includes Horseradish Sauce, Grain Mustard and soft rolls \$270 (serves 12)

Mini Steak Sandwiches with Arugula and Horseradish

40 pieces, \$89 (serves 24)

Swedish Meatballs made with beef and pork, in cream sauce \$110 for 100 meatballs (serves 30)

Asian Beef Meatballs, in Garlic Hoisin sauce

\$93 for 72 meatballs (serves 30)

Mini Beef Wellingtons with Boursin cheese

\$136 for 60 pieces (serves 36) oven baking required

Sweet Potato Prosciutto Ham Biscuits 50 pieces for \$90

Shrimp

Shrimp Cocktail with house-made cocktail sauce,

garnished with fresh lemons, & parsley

\$122 for 60 shrimp (serves 20)

Reto's Provençale Marinated Shrimp in white wine-Dijon

vinaigrette with fresh herbs and lemon, served with lemon

wedges \$105 for 48 pieces of shrimp (serves 20)

Bacon-Wrapped Shrimp \$124 for 50 pieces (serves 24)

Shrimp Spoons with warm spice, avocado and, orange

segments, served in a Chinese-style spoon

\$88 for 48 pieces (serves 24)

Crab, Lobster

Maryland-Style Cocktail Crab Cakes with mild

Cajun-style remoulade \$148 for 48 pieces (serves

24)

Baked Crab Dip with house-made crostini and assorted

crackers \$88 per pan (serves 24) chafing dish recommended

Lobster Mac & Cheese Cupcakes creamy and bite-sized

\$108 for 48 cupcakes (serves 24)

Hors d'Oeuvres

Page 2

Salmon

Smoked Salmon Platter with capers, red onion, chopped egg, cream cheese, lemon wedges, house-made crostini and assorted crackers \$136 for one side (serves 40-50)

Smoked Salmon & Dilled Goat Cheese Parfaits served in clear, plastic shot glasses & garnished with fresh dill and capers \$78 for 24 parfaits

Reto's Smoked Salmon & Leek Tartlets in flaky mini phyllo shells \$90 for 45 tartlets (serves 24)

Poached Salmon Platter with Lemon and Dill, capers, red onion, chopped egg, cream cheese, lemon wedges, house-made crostini and assorted crackers \$136 for one side (serves 30)

Cheese Dishes

Classic Cheese Tray Vermont cheddar, Aged Provolone, Manchego, apricots, Marcona almonds & crackers \$100 (serves 30)

Charcuterie platter Prosciutto, Salami, Manchego, Aged Provolone, Pickles, Jam \$154 (serves 30)

Caprese Skewers with Fresh Mozzarella, Grape Tomato and Fresh Basil \$62 for 40 pieces (serves 20)

Spinach & Artichoke Dip with crostini & crackers \$69 (serves 30)

Goat Cheese & Fig Jam Crostini \$62 for 30 pieces (serve 15-20)

Parmesan Pistachio Crisps with goat cheese mousse \$59 for 24 crisps (serves 12)

Mini Tomato-Cheese Pies with cheddar and tomatoes \$56 for 30 pieces

Pear and Gorgonzola Crostini with Bacon and Walnuts \$62 for 30 pieces

Apricot Medallions with Manchego Cheese and Marcona Almonds (GF) \$66 for 40 pieces

Mac and Cheese Cupcakes \$84 for 48 pieces

Baked Brie with Candied Nuts, Crackers \$60 for one wheel serves 25 guests

Baked Brie with Raspberries, Crackers \$60 for one wheel serves 25 guests

Tuna

Seared Tuna with Curried Onion Jam served on sesame cracker \$97 for 60 pieces (serves 30)

Sesame-Crusted Tuna with Wasabi-Citrus Aioli served on fresh cucumber slices \$74 for 30 pieces (serves 20)

Thai Tuna Tartare with lime and cilantro, on crispy wonton squares \$88 for 85 pieces (serves 30)

Eggs

Classic Deviled Eggs with Paprika \$78 for 48 pieces (serves 30)

Deviled Eggs with Shrimp & Parsley \$102 for 48 pieces (serves 30)

Confetti Deviled Eggs with red, yellow & green bell pepper \$84 for 48 pieces (serves 30)

Vegetables & Fruit

Prosciutto-Wrapped Asparagus with goat cheese \$82 for 40 pieces (serves 20) oven baking required

Herb Crêpe-Wrapped Asparagus with tarragon béarnaise \$78 for 36 pieces (serves 20)

Mushrooms Stuffed with Goat Cheese and Rosemary \$76 for 40 pieces

Baby Potatoes stuffed with Cheddar, Scallions & Chipotle (GF) \$82 for 60 pieces

Baby Potatoes stuffed with Bacon and Gruyere (GF) \$86 for 60 pieces

Fresh Fruit Platter or Mixed Fruit Bowl pineapple, seasonal melon, berries & kiwi \$65 (serves 35), \$98 (serves 65)

Vegetable Crudité Platter with choice of two dips (ranch, blue cheese, béarnaise or creamy curry), carrots, grape tomatoes, broccoli, cauliflower and zucchini \$75 (serve 45-60)

Crudité Shot Glasses with Lemon-Feta Dip \$56 for 24 pieces

Grilled Marinated Vegetable Platter with zucchini, yellow squash, red bell pepper, mushroom and asparagus \$81 (serves 25), \$103 (serves 45)

Tomato Canapés with basil aioli on whole wheat toast rounds \$78 for 48 pieces

Chilled Spinach-Feta Dip with pita chips \$65 (serves 30)

Deep Dish Spanakopita Pie with Spinach and Feta \$78 (serves 30)

Brunch Dishes

Smoked Salmon – garnished with Capers, Red Onion, Hard Boiled Egg, Cream Cheese, Lemons, Toast Rounds, Flatbreads and Crackers
\$132 for one side, serves 30 guests

Bloody Mary Shrimp Spoons with horseradish-tomato sauce, celery, & pickle, served in a Chinese-style spoon
\$88 for 48 pieces (serves 24)

Casseroles

(V) Spinach and Gruyère strata
Italian baked egg casserole with cheese and layers of bread
\$55 half pan (serves 12)

Sausage, mushroom, and mozzarella strata
\$55 half pan (serves 12)

(V) French toast casserole with pecans
\$52 half pan (serves 12)

(V) Bread Pudding with Vanilla Sauce
\$52 half pan (serves 20)

Quiches

Quiche Lorraine with Bacon and Gruyère \$25 (serves 6)

Quiche with Tomatoes and Gruyère \$25 (serves 6)

Quiche with Leeks, mushroom, & gruyere \$25 (serves 6)

Crêpe Station

\$21 per person (requires staff)

Sweet & Savory Crepes prepared to order by a Chef at your event.

Beverages

Please contact us for our beer and wine menu.
Sweet or Unsweetened Iced Tea \$8 (serves 12)

Reto's Fresh Lemonade \$9 per gallon (serve 12)

Ice \$5 per 10-pound bag (delivery/staffed events only)

Compostable Cups \$3 for 20 cups (12oz)

Muffins blueberry or banana nut \$30 per dozen, minimum two dozen per item

Mini biscuits with assorted jams and butter
\$40 for 2 dozen

Mini sweet potato biscuits with Prosciutto ham
\$46 for 2 dozen

Mini sausage biscuits
\$46 for 2 dozen

Sausage egg and cheese casserole
\$55 half pan (serves 12)

Sausage bacon and cheese casserole
\$55 half pan (serves 12)

(GF) Potato frittata with prosciutto and Gruyère
\$55 (serves 12)

(V) Ratatouille casserole
\$55 (serves 12)

Fruit

Mini fruit, yogurt, and granola parfaits in small disposable shot glasses with tiny spoons, \$42 for 30 pieces

Fresh Fruit Platter or Mixed Fruit Bowl
pineapple, seasonal melon, berries & kiwi \$65 (serves 35)

Savory: ham, cheddar, tomatoes, chicken, mozzarella, pesto

Sweet: Nutella, banana, Belgian chocolate, berries, whipped cream

Orange juice \$10 per half gallon, (serves 10)

Coffee includes disposable cups, sweeteners, half and half \$26 per gallon (serves 12)

Dinner Buffets

for 15 guests or more

Page 4

French Menu 1 \$30 per person

Chicken Breast with French Tarragon Shallot Sauce
 Beef Burgundy Braised in Red Wine with Mushrooms and Bacon
 Roasted Potatoes with Garlic and Rosemary
 Tian Vegetable Gratin with herbes de Provence, Zucchini, Yellow Squash and Tomatoes
 Provençale Salad with Green Beans, Grape Tomatoes, French Shallot Vinaigrette
 Rolls and Butter

French Menu 2 \$31 per person

Coq Au Vin – Braised in Red Wine with Mushrooms and Bacon
 Beef Tips Stroganoff with Mushrooms
 Egg Noodles
 French Glazed Carrots with Butter and Parsley
 Lettuce with Roasted Beets, Goat Cheese, French Dijon Vinaigrette
 Rolls and Butter

French Menu 3 \$30 per person

French Chicken Fricassee with Mushroom White Wine Sauce
 Provençale Beef Daube Stew with Tomatoes, Olives and Orange Zest
 Egg Noodles
 Green Beans and French Glazed Carrots
 Salad with Dried Cherries, Blue Cheese, Walnuts, Red Onion, Honey Balsamic Dressing
 Rolls and Butter

Italian Menu 1 \$30 per person

Chicken Scaloppini Marsala with Mushrooms, over Penne Pasta
 Beef and Sausage Lasagna
Or Vegetarian Spinach Lasagna
 Roasted Zucchini and Squash with Herbs
 Garden Salad with Cucumber, Carrots, Tomatoes, Balsamic Vinaigrette and Ranch Dressing
 Rolls and Butter

Italian Menu 2 \$31 per person

Chicken Scaloppini Piccata with Lemon Caper Sauce
 Shrimp Fra Diavolo with Red Pepper, Tomatoes, White Wine, Oregano and Basil
 Spaghetti Pasta
 Braised Cauliflower with Garlic and Tomatoes
 Caesar Salad with Parmesan, Garlic Croutons, Caesar dressing
 Rolls and Butter

Italian Menu 3 \$32 per person

Chicken with Sun Dried Tomato Pesto Cream
 Italian Braised Beef
 Polenta with Parmesan
 Roasted Zucchini and Squash with Herbs
 Caesar Salad with Parmesan, Garlic Croutons, Caesar dressing
 Rolls and Butter

American Menu 1 \$31 per person

Blackened shrimp
 Grilled Flank Steak with Horseradish Sauce
 Buttermilk Mashed Potatoes
 Green Beans and Roasted Yellow Squash
 Salad with Cranberry, Feta Cheese, Sliced Almonds, Honey Balsamic Dressing
 Rolls and Butter

American Menu 2 \$31 per person

Grilled Marinated Chicken Breast
 Shrimp and Grits, Mushrooms, Bacon, and Sherry Sauce
 Slow Cooked Yellow Grits with Cheddar
 Yellow squash Casserole
 Garden Salad with Cucumber, Carrots, Tomatoes, Homemade Ranch Dressing
 Rolls and Butter

Dinner Buffets

Page 5

for 15 guests or more

Barbecue \$27 per person

Smoked Pulled Pork
 Grilled Marinated Chicken Breasts
 Lexington Vinegar sauce, South Carolina Mustard Sauce,
 Smoky Barbecue Sauce
 Sandwich Rolls
 Cole Slaw with Chipotle
 Potato Salad with Dill
with
 Pasta Salad with Buttermilk Dressing and Baby Spinach
 Or Fresh cut fruit

Additional Options:

Vegetarian: smoky roasted mushrooms and caramelized onions with BBQ spices, \$48 serves 12

Sweet and Savory Corn pudding

Mac and Cheese

Asian Menu 1 \$30 per person

Yellow Chicken Coconut Curry
 Salmon Teriyaki
 Steamed Jasmine Rice
 Asian Sauteed Zucchini, Yellow Squash, Onions and Carrots
 Asian Broccoli Slaw with Crispy Noodles and Almonds

Asian Menu 2 \$30 per person

Thai Ginger Chicken
 Beef Flank Steak Teriyaki
 Steamed Jasmine Rice
 Asian Spicy Green Beans with Sesame
 Salad with Napa Cabbage, Spinach, Carrots, Cucumber,
 Red Bell Peppers, Thai Lime Dressing

Greek Menu \$31 per person

Roast Leg of Lamb with Parsley and Garlic, Piquant Caper Sauce
 Greek Style Shrimp with Tomatoes, Garlic, Lemon and Feta
 Roasted Potatoes with Garlic and Rosemary
 Green Beans with Tomatoes and Basil
 Greek Salad with Cucumber, Tomato, Red Onion, Feta, Olives,
 Greek Lemon Herb Dressing
 Rolls and Butter

Spanish Menu \$30 per person

Spanish Paella with Shrimp, Chicken and Chorizo
 Green Beans with Tomatoes
 Orange and Manchego Salad with Almonds, Spicy Orange Dressing
 Rolls and Butter

Moroccan Menu \$31 per person

Chicken breast with Ras Al Hanout spices
 Lamb Tagine with Apricots and Honey
 Whole Wheat Couscous
 Vegetable Couscous Stew with Chickpeas
 Lettuce with Moroccan Carrot and Orange Salad
 Rolls and Butter

Latin Menu \$31 per person

Chicken Enchiladas with Cheddar and Red Sauce
 Cilantro Lime Shrimp
 Black Beans and Rice
 Mexican Salad with Red Onion, Tomatoes, Cucumber,
 Cheddar, Cilantro Lime Dressing
 Rolls and Butter

Entrées

Available for pickup

Page 6

Chicken

Chicken Pot Pie with peas & carrots, \$70 (serves 8)

Chicken Normandy with mushrooms in cognac-cream sauce, served with egg noodles, \$102 (serves 8)

Chicken Piccata with lemon-caper sauce and buttered penne on the side, \$102 (serves 8)

Chicken with French Tarragon-Shallot Sauce with basmati rice on side, \$102 (serves 10)

Chicken with Sun Dried Tomato Pesto Cream, with Penne Pasta, \$102 (serves 8)

Chicken Parmesan panko & parmesan, pan-fried & served with marinara sauce & spaghetti noodles, \$112 (serves 8)

Beef, Pork

Beef Tenderloin Tips in Cognac-Mustard Sauce served with egg noodles \$149 (serves 10)

Beef Tenderloin Tips Stroganoff with Mushrooms, with Egg Noodles \$149 (serves 10)

Beef and Sausage Lasagna - half pan \$70 (serves 8)

Beef Burgundy with red wine, mushrooms, and bacon, served over egg noodles \$142 (serves 12)

Provençale Beef Daube Stew with Tomatoes, Olives, and Orange Zest, with Roasted Potatoes \$142 (serves 12)

Braised Beef Brisket with Kentucky Bourbon sauce, buttermilk mashed potatoes on the side \$160 (serves 12)

Seafood

Shrimp and Grits, Mushrooms, Bacon, and Sherry Sauce, with Slow Cooked Yellow Cheese Grits \$128 (serves 8)

Herb-Crusted Scottish Salmon with garlic-tomato confit, brown basmati rice on the side \$180 (serves 8)

Greek Style Salmon with Lemon and Feta, with Roasted Potatoes \$180 (serves 8)

Pecan Crusted Scottish Salmon Filet with Honey Orange Cream Sauce, with Basmati Rice \$180 (serves 8)

Vegetarian

Spinach Lasagna with mushrooms \$68 (serves 8)

Sweet Potato & Cashew Korma with tofu, coconut-basmati rice on the side \$86 (serves 8)

Vegetarian Shepherd's Pie roasted vegetables in red wine-herb sauce, topped with creamed potatoes \$96 (serves 12)

Moroccan Vegetable couscous stew with chickpeas, with whole wheat couscous \$82 (serves 8)

Pecan-Crusted Chicken Breast with honey-orange cream sauce, basmati rice on the side \$112 (serves 8)

Coq Au Vin braised in red wine with mushrooms, bacon & pearl onions, served with egg noodles, \$100 (serves 8)

Chicken Tikka Masala with Creamy Tomato Sauce, with Basmati Rice \$98 (serves 8)

French Cassoulet with duck and sausage - \$260 (serves 12)

Chicken Marsala with mushroom Marsala sauce and buttered penne on the side, \$102 (serves 8)

Beef Flank Steak Teriyaki, with Jasmine Rice \$106 (serves 8)

Beef Tenderloin Medallions with Sauce Diane, with Egg Noodles \$196 (serves 8)

Pork Tenderloin Medallions with dried cherries, rosemary-port sauce, Gorgonzola polenta on the side, \$130 (serves 10)

Roasted Pork Loin with Cranberry Orange Madeira Sauce, with Basmati Rice \$120 (serves 16)

Pork Tenderloin with Mustard Maple Glaze, with Mashed Sweet Potatoes \$130 (serves 10)

Greek Style Shrimp Scampi with tomatoes, feta, lemon & parsley with orzo pasta \$112 (serves 8)

Shrimp Fra Diavolo with Red Pepper, Tomatoes, White Wine, Oregano and Basil, with spaghetti \$112 (serves 8)

Maryland-Style Crab Cakes served with Cajun remoulade \$136 for 12 cakes (serves 6-10)

Roasted Acorn Squash with Mediterranean Quinoa \$84 (serves 8)

African Vegetable Stew with Chickpeas, with Steamed Jasmine Rice \$84 (serves 8)

Black Bean Cakes with Pico de Gallo Salsa, with Basmati Rice \$92 (serves 8)

Eggplant parmesan with tomato sauce and mozzarella \$86 (serves 8)

Chef-Attended Stations

Page 7

Roasted Beef New York Strip Loin with horseradish sauce and grain mustard, baguette & rolls \$24 per person, serves 30

Roasted Beef Tenderloin with horseradish sauce, baguette & rolls \$28 per person, serves 10

Porcini-Crusted Roasted Beef Tenderloin, with truffled red wine demi-glace, baguette & rolls \$29 per person, serves 10

Prime Rib of Beef with horseradish sauce, grain mustard, baguette & rolls \$26 per person, serves 15

Roasted Turkey Breast with maple grain mustard sauce and fresh herb mayonnaise \$22 per person, serves 12

Prosciutto & Sage-Stuffed Turkey Breast with Grand Marnier cranberry sauce \$22 per person, serves 12

Roast Leg of Lamb with Parsley & Garlic with aioli, piquant caper sauce, baguette & pita, cooked medium \$22 per person, serves 10

Porchetta: Slow-Roasted Pork Loin Wrapped in Pork Belly with marinara sauce, baguette & rolls \$26 per person, serves 30

Mashed Potato Bar with sour cream, cheddar, Gruyere, bacon, scallions & sliced jalapeños \$14 per person, serves 15

Grilled Cheese Bar: Pimento, Bacon, Mozzarella, Vermont Cheddar, Rosemary Ham, Mustard Spreads, Fig Jam, Whole Wheat and White Toast, Butter \$18 per person, serves 15

Blini Appetizer Station: Buckwheat blinis made to order; with smoked salmon, minced red onions, chopped boiled egg, capers & lemon \$14 per person, serves 30

Fajita Station: Choice of two proteins (chicken, pulled pork pastor, black beans or flank steak), small tortillas, guacamole, lettuce, salsa and spicy crema. \$26 per person, serves 20

Pasta Station: Penne pasta with pesto, marinara and Alfredo sauces \$18 per person, serves 30

Shrimp & Grits with sherry-mushroom sauce, applewood-smoked bacon \$22 per person, serves 12

French Crêpes: Sweet or Savory Sweet: Nutella, bananas, Belgian chocolate, berries & whipped Cream Ham, Gruyère, cheddar, tomatoes, chicken, pesto & mozzarella \$21 per person, serves 15

Gourmet Petite Dessert Station: chef's trio of bite sized desserts 3 selections \$12 per person, serves 30

Chocolate Profiteroles Station: cream puffs, bittersweet chocolate sauce, whipped cream, strawberries \$12 per person, serves 12

Side Dishes

Starch Side Dishes

- Mac and Cheese** \$52 (serves 12)
- French Potato Gratin** with Gruyère cheese \$66 (serves 12)
- Buttermilk-Chive Mashed Potatoes** \$48 (serves 12)
- Creamy Garlic Mashed Potatoes** \$48 (serves 12)
- Roasted Potatoes** with Garlic and Rosemary \$48 (serves 12)
- Twice Baked Potatoes** with Cheddar and scallions \$62.00 (serves 8)
- Mashed Sweet Potatoes** \$44 (serves 12)
- Honey Lime Roasted Sweet Potatoes** \$42 (serves 12)
- Sweet & Savory Corn Pudding** \$58 (serves 15)
- Jalapeño Corn Pudding** \$58 (serves 15)

- Pan Fried Risotto Cakes** \$65 (serves 10)
- Basmati and Wild Rice** \$38 (serves 12)
- Brown Basmati Rice** \$42 (serves 12)
- Slow Cooked Yellow Grits with Cheddar** \$48 (serves 12)
- Polenta with Parmesan** (with Yellow Grits) \$42 (serves 12)
- Quinoa Pilaf** \$44 (serves 12)
- Sesame Red Lentils with Scallions** \$48 (serves 12)
- French Green Lentils** with Bacon & Onions \$48 (serves 12)
- German-Style Warm Potato Salad** with bacon, grain mustard and dill \$52 (serves 8)

Vegetable Side Dishes

- Asparagus with Balsamic Reduction** \$48 (serves 8)
- Asparagus with Lemon Garlic Gremolata** \$50 (serves 8)
- Baby Bok Choy** with ginger & garlic \$46 (serves 8)
- Maple-Roasted Brussels Sprouts** \$52 (serves 8)
- French Glazed Carrots** with butter & parsley \$47 (serves 8)
- Green Beans** with brown butter & almonds \$48 (serves 8)
- Green Beans and French Glazed Carrots** \$52 (serves 8)
- Green Beans and Roasted Yellow Squash** \$50 (serves 8)
- Asian Spicy Green Beans** with Sesame \$44 (serves 8)
- Green Beans Stewed with Tomatoes, Basil** \$44 (serves 8)
- Southern Green Beans** with Bacon and Onions \$44 (serves 8)
- Ratatouille** with Eggplant, Zucchini and Tomato \$58 (serves 8)
- Reto's Herbed Trian Provençale** with garlic, fresh tomatoes, zucchini & yellow squash \$72 (serves 12)
- Roasted Broccoli and Cauliflower** \$44 (serves 8)

- Braised Cauliflower** with Garlic and Tomatoes \$48 (serves 8)
- Garden Peas** with Sautéed Shallots and Thyme \$40 (serves 8)
- Grilled Seasonal Vegetables** with Herbes de Provence \$84 (serves 15)
- Roasted Zucchini, Squash and Red Bell Pepper** with Herbes de Provence \$52 (serves 8)
- Roasted Root Vegetables:** sweet potatoes, carrots, turnips, butternut squash, beets \$54 (serves 8)
- Roasted Butternut Squash** with Herbes de Provence \$50 (serves 8)
- Asian Sautéed Vegetables:** Zucchini, Yellow Squash, Onions and Carrots \$50 (serves 8)
- Collard Greens** with Bacon and Onion \$54 (serves 8)
- Steakhouse Style Creamed Spinach** \$52 (serves 8)
- Creamy Parmesan Spinach and Artichoke Gratin** \$56 (serves 8)
- Yellow Squash Casserole** \$50 (serves 8)

Salads

Page 9

Garden with cucumber, tomatoes and carrots, balsamic vinaigrette \$44 (serves 14)

Greek with cucumber, tomato, red onions, feta, olives, lemon-herb vinaigrette \$48 (serves 14)

Classic Caesar with shaved parmesan, garlic croutons, creamy Caesar dressing \$48 (serves 14)

Cherries & Gorgonzola with toasted walnuts, red onions and honey-balsamic vinaigrette \$48 (serves 14)

Cranberries & Feta with toasted almonds and honey-balsamic vinaigrette \$48 (serves 14)

Pear & Walnut Roasted Pears, Gorgonzola Cheese, Toasted Walnuts, Lemon Vinaigrette \$48 (serves 14)

Fresh Orange & Manchego Cheese with toasted almonds and mildly spiced Harissa-Orange vinaigrette \$49 (serves 14)

Raspberry & Goat Cheese Salad with Bibb lettuce, toasted pecans, and raspberry vinaigrette \$49 (serves 14)

Asian Broccoli Slaw with sesame oil vinaigrette, red bell peppers, toasted almonds and crisp noodles \$54 (serves 14)

Seasonal Fruit Salad pineapple, melon, berries, grapes & kiwi \$68 (serves 20)

Mixed Salads

Creamy Chipotle Coleslaw \$42 (serves 15)

Pesto Farfalle Pasta Salad with red onions, peas & fresh lemon zest \$48 (serves 15)

Watermelon & Jicama salad with cucumber, tossed with fresh lime juice, basil, cilantro and mint \$52 (serves 20)

Southern-Style Creamy Potato Salad with bacon and cheddar \$48 (serves 20)

French Lentil Salad with fresh herbs, green leaf lettuce and goat cheese \$48 (serves 12)

Buttermilk-Feta Pasta Salad with organic fresh spinach \$48 (serves 16)

Soups

Carrot-Ginger coconut \$56 for 6 pints

Chicken & Bacon Corn Chowder \$64 for 6 pints

Reto's Creamy Mushroom \$66 for 8 pints

Butternut Squash Soup with Apples and Garam Masala \$66 for 8 pints

Butternut Squash Soup with Thai red Curry
\$66 for 8 pints

Black Bean Soup with Chipotle \$66 for 8 pints

Curried Lentil Soup \$66 for 8 pints

Minestrone with Italian Sausage \$64 for 6 pints

Vichyssoise Cold Potato Leek Soup \$64 for 5 pints

Chicken and Sausage Gumbo, with or without Okra
\$78 for 7 pints

Desserts

Petite Desserts

Mini Flourless Chocolate Cakes with Raspberries \$56 for 36 pieces

Mini Flourless Chocolate Cakes with Mexican Spices \$52 for 36 pieces

Belgian Chocolate Mousse with Espresso Bean in edible chocolate shell \$84 for 60 pieces

Belgian Chocolate Mousse with Candied Orange in edible chocolate shell \$84 for 60 pieces

Belgian Chocolate Mousse with Fresh Raspberry in edible chocolate shell \$84 for 60 pieces

Almond Macaroon Cookies \$45 for 30 pieces

Mini Lemon Tartlets in shortbread shell with whipped cream topping \$58 for 30 pieces

Mini Key Lime Tartlets in shortbread shell with whipped cream and toasted coconut topping \$58 for 30 pieces

Mini French Fruit Tartlets with Vanilla Pastry Cream, Raspberries, Kiwis, Blueberries \$58, 24 pieces

French Pear and Almond Tartlets \$60, 36 pieces

Chocolate Chip Cookies \$64 for 40 cookies

Banana Pudding Shots - Whipped Cream, Wafers Crumbs (in a shot glass) \$72, 40 pieces

Mini Gingerbread Squares with Grand Marnier Chantilly Cream, \$58 for 36 pieces

Classic Desserts

Banana Pudding with homemade pudding \$66 (serves 15)

Carrot Cake with cream cheese frosting \$66 (serves 15)

Tiramisu with Italian mascarpone & dark rum, in disposable wine cups or in pan \$66 (serves 10)

Reto's Tarte Tatin, a French apple pie with vanilla bean crème Anglaise on the side \$52 (serves 8)

Coconut Cake with sweet cream frosting \$60 (serves 12)

Bread Pudding with cinnamon and warm vanilla cream sauce \$52 (serves 15)

Pecan Pie \$28 (serves 6)

Lemon Meringue Pie \$28 (serves 6)

Chocolate cake with Chocolate Frosting \$52 (serves 15)

Pineapple Upside Down Cake \$56 (serves 15)

Blueberry Pie \$22 (serves 8)

French Silk Chocolate Pie with a creamy chocolate filling and whipped cream \$28 (serves 6)