

The Other Woman Catering
Take Us Out for the Holidays
2020 Menu

Hors d'oeuvres
Feeds 10

- Crab Cakes**
 Roasted red pepper aioli
 \$30.00
- Asparagus Wrapped in Prosciutto**
 lemon cream
 \$30.00
- Roquefort Grapes**
 rolled in walnuts
 \$25.00
- Sweet & Sour Meatballs**
 ginger, soy, garlic
 \$30.00
- Rare Beef on Garlic Parsley Biscuit**
 Creamy Horseradish Sauce
 \$70.00
- Bacon wrapped Scallop**
 Rumaki style with Pineapple
 \$50.00
- Stuffed Mushrooms**
 Roasted Red Pepper & Asiago Risotto
 \$35.00
- Smoked Salmon Crêpe**
 "Everything" Cream Cheese, Tomato
 and Cucumber
 \$30.00
- Peameal Canadian Bacon**
 House-Cured Pork, homemade
 Cranberry Mustard and Slider Rolls
 \$60.00
- Barbeque Pork**
 Pickled Red Onion & Slider Rolls
 \$45.00
- Shrimp Cocktail**
 Cocktail Sauce, fresh Lemon
 \$60.00

Entrées
Feeds 10

- 1 Whole Sliced Beef Tenderloin**
 Horseradish Cream
 \$195.00
- Cold Poached Salmon**
 Mustard Tarragon Aioli, fresh
 Cucumber,
 Brown Bread
 \$100.00 for 1 side
- Chicken Picatta**
 White Wine, Caper and Lemon Sauce
 \$85.00
- Salmon Rockefeller**
 Pan Seared Salmon over Baby Spinach
 with
 Pernod Cream Sauce
 \$150.00
- Chicken Saltimbocca**
 Cutlets stuffed with Prosciutto, fresh
 Sage and
 Asiago Madeira Sauce
 \$110.00
- Rack of Lamb**
 English Mint Sauce
 Market Price
- Pies**
- Pumpkin Pie**
 \$15.00
- Dutch Apple Pie**
 \$25.00
- Blueberry Pie**
 \$20.00
- Cherry Pie**
 \$25.00
- Chocolate Cream Pie**
 \$22.00
- Banana Cream Pie**
 \$28.00
- Chocolate Peanut Butter Pie**
 \$28.00

Sides
Feeds 10

- Wild Rice**
 fresh thyme, cranberries
 \$35.00
- Potato Casserole**
 Swiss cheese, cream
 \$50.00
- Roasted Red Skin Potatoes**
 garlic, fresh rosemary, extra virgin olive oil
 \$35.00
- Poached Asparagus**
 lemon parmesan sauce
 \$40.00
- Roasted Brussels Sprouts**
 cranberries, balsamic vinegar
 \$30.00
- Pan Roasted Root Vegetable**
 parsnips, carrots, onion, rutabaga
 \$30.00
- Roasted Cauliflower & Fennel**
 With Grapes, Cashews, Onion, Balsamic
 \$40.00

**All Orders for Christmas Eve
 must be placed by Sunday,
 December 20, 2020**

**Your order can be sent by
 email**

theotherwomancatering@yahoo.com

**or you can call us at
 716.352.1315**

