

Spice of Life

CATERING Co.

PLATED MENU

Fall

STATIONARY HORS D'OEUVRES

Raw Milk Cheese Display

Dry cured meats and sausages, assorted local cheeses, fruit compotes and quinces along with sweet and salty nuts and house made rosemary matzo

Pirozhki Station

*Potato and house made andouille
MacKenzie Creamery goat cheese and kraut
Sweet potato and Killbuck Valley shitake
Cab braised ox tail*

PASSED HORS D'OEUVRES

House Cured Steelhead

Whipped herb truffle cream cheese on matzo cracker

Potato Turnip Cake

Curried apple sauce and crème fraiche

Caraway Crusted Pork Tenderloin

Pickled celery root slaw on matzo cracker

Killbuck Mushroom Cappuccino

Mushroom infused broth and cream

SOUP & SALAD

Long Island Cheese Pumpkin

Pork belly croutons, crispy sage and truffle crème fraiche

Firefly Greens

Lake Erie Creamery Blomma, smoked pecans and champagne vinaigrette with pear and quince compote on baguette

ENTRÉES

~ BEEF ~

Grass-Fed Beef Flat Iron

Potato and spinach purée, autumn vegetable ragout and broken balsamic reduction

~ DUCK ~

Seared Duck Breast with Potato & Spinach Hash

Brussels sprouts and hibiscus sauce

~ FISH ~

Seared Wild Striped Bass

Cauliflower purée, salsify and chestnuts and black truffle vinaigrette

~ VEGETERIAN ~

Eggplant Timbale

Crispy polenta cake and pepper oil

SIGNATURE COCKTAILS

Andean Fire Orchid Martini

Champagne, orchid elixir and lemon juice

Apple & Bourbon Ginger Ale

Homemade ginger syrup with organic apple soda

Spice of Life Catering Co. created this menu using local family farms practicing sustainable means of agriculture.

SPICEOFLIFECATERS.COM | 216-432-9090