

Fourth of July Menu

Salads-Sides

Serves 10-12 as side portions

Chayote mango slaw
 Old fashioned cole slaw
 Hot-spicy baked beans
 Summer vegetable medley
 Old fashioned potato salad
 Beets, asparagus, lemon aioli
 Mixed tomato tart, gruyere crust
 Farro, roasted summer vegetables
 Avocado, shrimp, endive, tarragon dressing
 Flageolet bean, frisee, citrus-garlic dressing
 Grilled summer vegetables, lemon vinaigrette
 Whole leaf Caesar, parmesan or chipotle dressing
 Spinach, jicama, orange, citrus-cumin vinaigrette
 Tomatoes, zucchini, fennel, carrots, radicchio, potatoes, asparagus
 Sweet potato-black eye pea salad, citrus-honey dressing
 Heirloom tomato, grilled onions, sherry vinaigrette
 Sugar snap peas, fennel, onions, grilled peach dressing
 Jasmine rice pilaf, sweet peas, chives, lemon zest, toasted almonds
 Butter lettuce, lobster, grapefruit, avocado, hearts of palm
 Summer fruit, honey drizzled soft cheese, toasted almonds
 Romaine hearts, feta, kalamata olives, red onions, buttermilk herb vinaigrette
 Assorted berries, stone fruit, currants, figs
 Farfalla, blistered tomatoes, roasted corn, arugula, prosciutto, basil vinaigrette

Hors d'oeuvres

Antipasto platter—(10 person minimum) 15pp
 Tomato bruschetta (doz)
 Deviled eggs (doz)
 Sweet chili crab on cucumber (doz)
 Prosciutto wrapped asparagus (doz)
 Crudite platter, two sauces (serves 12)
Blue cheese, cucumber ranch, lemon hummus, tapenade
 Assorted italian cured meats, cheeses, accompaniments
 Grilled shrimp, spicy and cocktail sauce (doz-3 pp)

Meats-ideal for grilling

Minimum 8pp/per item, priced per person
 Lamb chops, lemon-rosemary marinade
 Baby back ribs-spicy bbq or ginger-honey
 Chicken, cilantro-green onion pesto sauce
 Assorted fish—please inquire
 NY strip steak, balsamic mushroom ragout, chimichurri, or garlic aioli

Other Meats

Minimum 8pp/per item, priced per person
 Roasted chicken, cilantro-green onion pesto
 Pork tenderloin, apricot-dijon glaze
 Poached salmon, lemon-tarragon dressing or lemon marmelata
 Filet of beef, balsamic mushroom ragout, chimichurri or garlic aioli

phone 626.791.4081
fax 866.222.7760
cell 626.202.5214

P.O. Box 40192
 Pasadena, California 91114
 camille@camilleskitchen.com

www.camilleskitchen.com

