
These seasonal menus are for events for under 80 guests. Calihan Catering is a custom caterer, and can design any menu to accommodate your or specific guest's diet, religion, or allergies. Please call one of our consultants to review our larger menu selection and design a menu for your next Intimate Gathering.

Spring

Asparagus & Lobster Salad
Garnished With Micro Greens, Chive Oil & Chive Blooms

Pancetta Wrapped Tuna
Set On Ramp & Potato Puree

Braised Veal Cheeks
Served With Stinging Nettle Gnocchi & Morels

Earl Gray Tea Chocolate Tart With Candied Kumquats

Summer

Savory Lemon Pots De Crème With Caviar

Frissee Salad with Poached Quail Egg, Lardoons & Warm Mustard Vinaigrette

Pepper Crusted Arctic Char
Served With Shallot Compote & Parsnip Moussiline

Individual Blackberry Nectarine Cobbler With Lemon Ice Cream

Fall

Heirloom Tomato Salad
With Petit Bow Tie Arugula & Nicoise Olive Vinaigrette

Herb Crusted Rack Of Lamb Set On Cardamom Scented Lamb Jus
Served With Cassoulette Of Fall Beans & Baby Vegetables

Pleasant Ridge Reserve Cheese And Poached Stone Fruit

Hot Soufflés
Your Choice Of Vanilla, Chocolate or Grand Martinier Served Hot With Chocolate, Raspberry Or Vanilla Creme Anglaise

Winter

Wild Mushroom Terrine
Set On Potato Goat Cheese Fondue With Garlic Chives & Micro Herbs

Red Wine Braised Duck Ballotine Set On Pan Reduction Sauce
Served With Swiss Chard & Caramelized Root Vegetables

Whipped St. André Cheese
Served With Crostini & Mache Salad

Frozen Chocolate Banana Soufflé.