
These seasonal menus are for events of more than 100 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 Special Event.

Spring

Wild Mushroom & Spring Onion Tart
Set On Truffled Marcapone & Herb Salad

Hazelnut Crusted Halibut Set On Scallion Fondue
Served With Mustard Seed Basmati Rice & Herb Roasted Vegetables

Lemon Pudding Cake
Served With Spring Berries, Lemon Crème Anglaise & Whipped Cream

Summer

Chilled Golden Beet Soup
Garnished With Smoked Salmon & Chive Oil

Herb Crusted Tenderloin Of Beef Set On Merlot Peppercorn Demi Glace
Served With New Harvest Vegetables & Potato, Sun Dried Tomato Olive Gratin

Milk Chocolate & Roasted Apricot Timbale
Served With White Chocolate Almond Custard Sauce & Whipped Cream

Fall

Terrine Of Market Vegetables
Set On A Micro Herb Salad & Clear Gazpacho Vinaigrette

Roasted Veal Loin Stuffed With Forest Mushroom Duxelle Set On Red Wine
Veal Jus Served With Fingerling Potatoes, Fava Beans & Haricot Verts

Cherry Walnut Tart
Served With Dried Cherry Whipped Cream & Cranberry Caramel Sauce

Winter

Butternut Squash Bisque
Garnished With Petit Foie Gras Ravioli & Pumpkin Seed Oil

Sautéed Chicken Breast Set On Barolo Demi Glace Sauce
Served With Barley Risotto, Baby Carrots, & Crimini Mushrooms

Passion Fruit Napoleon
Layers Of Crispy Fillo Dough With Passion Fruit Cream And Raspberries