

S P R I N G



c a t e r i n g

240.388.0468

m y t h y m e . n e t

Hors D'oeuvres

Ginger Chicken and Scallion Skewers

with a carrot-miso dip

Grilled Chicken and Mozzarella Pizza

on rosemary focaccia with charred tomato sauce

Korean Galbi Skewers

Marinated boneless shortribs with toasted sesame-sea salt dipping sauce

Coconut Fried Shrimp

with a Citrus Remoulade dipping sauce

Shredded Vegetable Spring Rolls

Thai basil, Shiitake mushroom, zucchini and lemongrass, sweet chili sauce

Tuscan Orzo Pasta Croquettes

with pesto, aged parmesan & olives, tomato basil coulis

Chicken Salad Sliders

with cranberries and toasted almonds

Flank Steak Carving Board

Trimmed Filet of beef marinated in house made blackening spice, sliced and served with caramelized onion mayonnaise, grilled red onion, bibb lettuce and miniature sourdough rolls

Wild Mushroom Flatbreads

Gruyere cheese, white truffle oil and chives

Mission Fig Crostini

With marsala and Gorgonzola Cheese

Barbeque Lamb Tenderloin Skewers

Crusted in candied pecans, spicy barbeque dip

Phyllo wrapped Asparagus

With saffron-green chili aioli

Tempura of Spring Vegetables

Baby carrot, zucchini, asparagus and cremini mushroom, salsa verde dip

Vegetable Samosas

with harissa dipping sauce

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Dinner

Stuffed Chicken breast

with asparagus, roasted peppers and Chevre, vin blanc sauce

Almond Crusted Chicken Breast

Braised artichoke and sun-dried tomato sauce

Black Bean and Sweet Corn Cakes *veg

With a cilantro-lime sour cream

Flank Steak Braciola

stuffed with leeks, baby spinach and manchego
braised in tomato basil sauce

Roasted Leg of Lamb

stuffed with oyster mushrooms, broccoli raab
and Dijon, lemon-thyme jus

Whole grain mustard crusted salmon filet

with a citrus-fennel slaw

Latin Style Crab Cakes

with roasted poblano pepper, red onion, cilantro
and orange-chipotle Remoulade

Pork Tenderloin Medallions

Asparagus, mushroom and shallot sauté

Vegetable Casserole

Zucchini, Tomato and gruyere,
with brioche bread crumb topping

Spring Onion Basmati Rice

with lemon zest, toasted almonds, and fresh herbs

Fingerling Potatoes

with sea salt, lemon zest and spring onion butter

Vegetable Melange

of spring peas, baby carrots,
sweet corn, and cipollini onion

Grilled Asparagus

with roasted peppers, pine nuts and kalamata olives

Spring House Salad

Mesclun greens, raspberries, toasted almonds,
cucumber and feta cheese, raspberry-balsamic vinaigrette