

# 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