

# THE HOME COOK

***The Home Cook  
Sample Menus 2022***

**\$7-\$12 Per Person**

*Crudites with Pesto Dip*  
*Homemade tortilla Chips, pico, & guacamole*  
*Cheese and charcuterie board*  
*Dumplings - chicken, shrimp, or veggie*  
*Mini lobster rolls*  
*Spicy Tuna over Crispy Rice*  
*Assorted Flatbreads*  
*Chicken Satay Skewers*  
*Veggie Skewers*  
*Mojo Shrimp with a Mango Salsa*  
*Mini French Fry Cones*  
*Assorted Sliders (burger, cheeseburger, chicken)*  
*Buffalo Chicken Skewers*  
*Tuna Ceviche in mini tortilla cups*  
*Shaved Steak Crostinis*  
*Mini Philly Cheesesteak Sandwiches*  
*Sweet Pepper Poppers*  
*Lo-mein or sesame noodles in mini chinese containers*  
*Chicken Lettuce Wraps*  
*Boneless Chicken Wings (BBQ, Buffalo, or Sweet Chili)*  
*Caprese Skewers*  
*Assorted Tacos - chicken, shrimp, steak, carnitas*  
*Quesadillas, Plain, Mushroom, Truffled Mushrooms*  
*Homemade Truffle Parmesan Potato Chips*  
*Pigs in a blanket*  
*Mac & Cheese Bites*  
*Sesame Cocktail Meatballs*  
*Extra Jumbo Shrimp Cocktail*  
*Mini Chicken & Waffles*  
*Mini Cuban Sandwiches*  
*Empanadas*  
*Bao Buns*  
*Pulled Pork Sliders*

## HORS D'OEUVRES

- *Crudités and whipped pesto dip*
  - Assorted Sushi
  - Jumbo Shrimp cocktail
  - Spicy Tuna on Crispy rice
  - Cheese & charcuterie board
  - Chicken or Veggie Dumplings
- Chips, guacamole, pico de gallo
  - Assorted Flatbreads
    - Bruschetta
    - Pigs in a Blanket

## ENTREE PROTEINS

- *Homemade rotisserie chicken with au jus and an aji verde sauce*
- *Grilled NY Strip Steaks with mushrooms, onions and a homemade steak sauce*
  - Korean Braised short ribs
  - Red Wine Braised Brisket
- *Pan Seared Halibut with a lemon herb vinaigrette or lemon caper butter sauce*
  - Classic Crab Cakes with an aoli dip
  - Halibut Cakes with sweet chili tarter sauce
  - Roasted Salmon with panko & parmesan
- *Lemon Garlic Roasted Salmon with an herb dressing* • *Shrimp Scampi with linguini*

## SALAD + SOUPS

- *Shaved Brussel sprout salad with parmesan & pomegranate seeds with a lemon dressing*
- *Farro Salad with roasted veggies in an avocado vinaigrette*
- *Kale Miso Salad with sugar snap peas, dried apricots, & feta Cheese*
  - Greek Salad
- *Arugula Salad with pear, candied pecans & goat cheese*
  - *Kale with roasted butternut squash, beets, dried cranberries, goat or feta cheese, & pine nuts*
    - Chopped Vegetable Salad
    - Classic Caesar Salad
    - Caesar Kale Salad
- *Arugula Salad with Shaved Parmesan, Artichokes, & Pine Nuts*
  - Classic Caprese Salad
- *Roasted Vegetable Caprese Salad*
  - Butternut Squash Soup
    - Minestrone Soup
    - Carrot & Ginger Soup
      - Lentil Soup

## ENTREE STARCHES

- *Hasselback baked potatoes*
- *Garlic Roasted New Potatoes*
- *Light & Fluffy Mashed Potatoes*
- *Classic French fries (parmesan & herb, regular, or truffle salted)*
  - *Sweet Potato French Fries*
- *Risotto (parmesan or butternut squash)*
  - *Pesto Rigatoni with sweet peas*
    - Eggplant Parmesan
    - Roasted Sweet Potatoes
- *Sesame Roasted Sweet Potato Discs*
  - Steamed Rice
  - Lemon Herb Orzo
  - Mac & Cheese
  - Sesame Noodles
  - Primavera Pasta
  - Pasta ala Norma
    - Baked Ziti
- *Roasted Vegetable Lasagna*

## ENTREE VEGETABLES

- *Grilled Asparagus with a shallot vinaigrette*
- *Sautéed garlic string beans with crispy shallots*
  - Lemon Roasted Broccoli
  - Oven Roasted Broccoli
    - Sautéed spinach
    - Creamed Spinach
  - Cauliflower/parsnip puree
- *Maple Roasted Brussel Sprouts (with or without bacon)*
  - Sweet Chili Roasted Brussel Sprouts
- *Honey Roasted Delicata Squash with pomegranate seeds and ricotta salata cheese*
  - Honey & Thyme Roasted Carrots
- *Balsamic & Wine Sautéed mushrooms & onions* • *Roasted Cauliflower*
  - Roasted Root Vegetables
  - Sautéed Garlic Broccoli
- *Asian Sautéed bok choy, sugar snap peas, snow peas*
  - Maple Roasted Butternut Squash
- *Grilled Zucchini with an herb vinaigrette and feta cheese*

Price Per Person: \$80+

(includes 2 stationed Hors d'Oeuvres, 3 Passed Hors d'Oeuvres, 3 Proteins, 3 Side Dishes)

Server: \$35/Hour

Bartender: \$35/Hour

Chef onsite: \$40/Hour

### STATIONARY HORS D'OUEVRES

Spicy Crab Dip with homemade tortilla  
chips (extra \$5/per person)  
Assorted Sushi  
Crudités & Dip  
Shrimp Cocktail (extra \$5/per person)

### PASSED HORS D'OUEVRES

Assorted Flatbreads  
Sweet Chili Boneless chicken wings  
Dumplings - chicken, shrimp, or veggie  
Spicy Tuna over Crispy Rice  
Veggie Spring Rolls with a peanut dipping  
sauce  
Cocktail Meatballs

### BAO BAR

Short Ribs  
Chicken Yakitori  
Shrimp Ssam  
Pork Butt  
Veggies  
All served with Bao Buns & Bib Lettuce

#### Sauces

Ginger Scallion Sauce, Ssam Sauce, Korean  
BBQ Sauce, Guacamole + Pico de Gallo

### SIDES DISHES

Steamed Rice  
Sesame Noodle Salad  
Ginger Soy Herb Salad

### DESSERT

Mixed Fruit Bowl  
Churros with a chocolate  
sauce  
Cupcakes  
Brownies  
Rice Crispy Treats

*Price Per Person: \$75+*

*(includes a Charcuterie Board, Guacamole, Chips + Pico, 2 Passed Hors d'Oeuvres, 3 Proteins, and 4 Side Dishes)*

*Server: \$35/Hour*

*Bartender: \$35/Hour*

*Chef onsite: \$40/Hour*

## PASSED HORS D'OUEVRES

*Assorted Flatbreads  
Boneless Wings  
Mini Meatballs  
Bacon Wrapped Dates  
Mini Lobster Rolls  
Pigs in a Blanket  
Mac + Cheese Bites*

## PROTEINS

*Pulled Pork  
Phili Cheese Steak Filling  
Marinated Shrimp  
Pulled Chicken  
Shaved Brisket*

*Includes: BBQ sauces, rolls/buns*

## SIDES DISHES/STATIONARY

*Watermelon, Feta + Mint Salad  
Corn Succotash  
Grilled Veggies with Pesto  
Pasta Salad  
Potato Salad  
Corn Bread  
Cole Slaw  
Guacamole/Chips*

## DESSERT

*Mixed Fruit Bowl  
Churros with a chocolate  
sauce  
Cupcakes  
Brownies  
Rice Crispy Treats*

Price Per Person: \$75+

(includes 2 stationed Hors d'Oeuvres, 3 Passed Hors d'Oeuvres,  
3 Taco Bar Proteins, 4 Side Dishes & Dessert)

Server: \$35/Hour

Bartender: \$35/Hour

Chef onsite: \$40/Hour

## STATIONARY HORS D'OUEVRES

*Chips/Guacamole/Pico de Gallo  
Crudités & Dip  
Shrimp Cocktail (extra \$5/per person)*

## PASSED HORS D'OUEVRES

*Summer Corn & Chicken Sausage Flatbread  
Gazpacho Shooters  
Cheese & Mushroom/Cheese Quesadillas  
Mojo Shrimp Skewers  
Mini Pepper Poppers  
Stuffed Mushrooms  
Tuna Ceviche Bites*

## SALAD

*Large Green Salad (Romaine, Shredded  
Carrots, Radish, Cucumbers, & Tomatoes)  
with a lemon vinaigrette*

## TACO BAR

*Chicken  
Steak  
Mahi Mahi  
Shrimp  
Seared Tuna (extra \$5/person)  
Carnitas  
Corn Tortillas*

### **Toppings**

*Shredded Cheese, Cilantro, Onions, Radish,  
Salsa Verde, Siracha Crema, Cabbage Slaw*

## SIDES DISHES

*Mexican Rice  
Refried Beans  
Firecracker Mexican Corn Salad  
Grilled Zucchini with Queso Fresca  
Fajita Vegetables  
Summer Corn Salad*

## DESSERT

*Mixed Fruit Bowl, Churros with chocolate sauce, Cupcakes, Brownies, Rice Crispy Treats*

Price Per Person: \$80+  
(includes 2 stationed Hors d'Oeuvres, 3 Passed Hors d'Oeuvres,  
3 Souvlaki Bar Proteins, & 4 Side Dishes)

Server: \$35/Hour  
Bartender: \$35/Hour  
Chef onsite: \$40/Hour

## STATIONARY HORS D'OUEVRES

Mezze Platter  
Crudites  
Fried Zucchini/Eggplant/Potato Chips with Dip

## PASSED HORS D'OUEVRES

Assorted Flatbreads  
Puff Pastry with Feta, Sun-dried  
Tomatoes + Mushrooms  
Mini Meatballs  
Spanakopita Bites  
Halloumi Bites with Honey +  
Pomegranate Seeds  
Smoked Salmon on Cucumber  
Zucchini Cakes with Tzatziki  
Watermelon Skewers

## SOUVLAKI BAR

Chicken Souvlaki Skewers  
Beef Souvlaki Skewers  
Beef Kofta Skewers  
Shrimp Skewers  
Grilled Veg. Skewers

### Toppings

Served with Pita, Tzatziki, Red Pepper Feta  
Dip, Hummus, Cucumber/Tomato Salad

## SIDES DISHES

Greek Orzo Salad  
Grilled Peach Salad with Feta + Honey  
Rice  
Garlic Roasted Potatoes  
Greek Fries  
Sweet Potato Fries  
Greek Salad  
Horataki Salad  
Tabouli

## DESSERT

Baklava, Almond Cake, Mini Brownies, Mini Rice Crispy Treats, Mixed Fruit