

# Söntés Catering Menu

Sontes specializes in seasonal and locally grown foods. Menu items are based on availability and market rates.

## Appetizers

Crostini

Confit Duck with white bean puree

Ceviche

Grilled Artichoke and Sun Dried Tomato

Olive Tapenade

Hummus

Hummus Platter with chips, pita and fresh vegetables

Goat Cheese Stuffed Cherry Tomatoes

Edamame with ginger chili sauce

Deviled Eggs

with sweet (ex: honey mustard), spicy (ex: jalapeno/wasabi) or savory (ex: herbs or smoked paprika) fillings

Shrimp Cocktail Spoons with house-made cocktail sauce

Mini Crab Cakes with house-made aioli

Empanadas available with meat or vegetarian filling. Chef will work with you to create your filling.

Chorizo Stuffed Dates wrapped in bacon and served with spicy tomato sauce

Grass-Fed Beef Slider

seasoned with house seasonings

additional toppings available

Pork Belly Ban Mi with pickled carrot and onion jalapeno remoulade

Meatballs

Lamb w/ foie gravy, Beef or Chicken

Cheese Display

includes olives, nuts, fruits, mustards, honey, and jams and house-made bread .

we will work with you to select the perfect cheeses

### Charcuterie Plate (cured meats)

includes radishes, mustard, and pickles, house-made bread  
we will work with you to select the perfect assortment of meats

### Soup 6oz or 12oz

House Favorites: Tomato Basil Bisque, Roasted Butternut Squash, Potato Leek with Bacon

other soups available upon request

### Skewers

Chicken, beef, vegetable or fruit

Seasoning/Sauce options include teriyaki, chimichurri, honey mustard, ginger wasabi. other seasoning/sauces available upon request

### Scallop Ceviche

All Hopped Up Ceviche IPA-infused cod, shrimp and scallops with red onion, avocado habanero and cilantro

Bison Tartar hand cut bison served with jalapeno jam, onion-pepper marmalade, capers, pickles, remoulade and quail egg

## Salads

### Market Greens

Mixed greens with house-made vinegar, manchego cheese, and toasted nuts

### Beet Salad

with seasonal toppings

### Prosciutto Salad

Market greens with prosciutto, manchego cheese, toasted pine nuts and house-made vinegar

### Smoked Chickpea and Couscous Salad

House smoked chickpeas with couscous on a bed of market greens with manchego cheese and house-made vinegar

### Caesar Salad

Classic Caesar dressing with house made croutons, and grated parmesan

### Greek Salad

Cherry tomatoes, kalamata olives, bell peppers, cucumbers, onions, and feta, with balsamic vinegar

### Thai Chicken Salad

House greens with Thai peanut dressing, oranges, fried onions, roasted peanuts and curried chicken

### Lox and Bagel Salad

Arugula salad with cucumbers, red onions, capers, salmon lox, bagel chips and fried cream cheese balls

## Sandwiches

### K.A. Burger

House cured beef patty served with sautéed mushrooms, and truffle aioli

### Coronation Chicken Sandwich

Classic yellow curry chicken salad with fresh greens

### Pork Belly Banh Mi

with pickled carrot and onion jalapeno remoulade

### Steak Sandwich/aka French Dip

prime rib with au jus on a house-made baguette. Served with horseradish dipping sauce.

### Build Your Own Burger Bar

## Dags (aka Hot Dogs)

### Classic Chicago

all-beef dog topped with tomatoes, pickle, sport peppers, diced onions, mustard, celery salt

The Jams and, cheddar

all-beef dog topped with bacon jam, jalapeno jam and sharp white cheddar

Historic Brat

Butcher and the Boar brat with kraut and mustard

Bangers and Tatties

Butcher and the Boar English banger sausage with mashed potatoes and onion jus

Build Your Own “Dog” Bar

# Entrees

Beef Bourguignon (7oz)

with demi glace

Grilled Steak (7oz)

Cut upon request.

Salmon and Spuds (7oz)

Pan seared salmon with ale mustard glaze, and green curry potato salad

Whole Roasted Chicken (1/4 chicken per serving)

seasoned with lemon and herbs

Curry Chicken (8oz)

chopped chicken breast in curry sauce

Prime Rib Roast (7oz)

served with au jus

Half Rack of Lamb (4 ribs)

served with lamb jus

Seared Scallops (3 scallops)

with spiced gastrique

Roasted Pork Tenderloin (7oz)

served with house-made apple butter

Mushroom Risotto (1 cup)

with oyster, shitake and button mushrooms

## Pasta

Ravioli (3 each) or Agnolotti (6 each)

beef , chicken or vegetarian

Spaghetti (8oz)

beef or vegetarian

Fettuccini (8oz)

Chicken, vegetarian or seafood

Smoky Beer Mac & Cheese

Smoked sharp cheddar, sharp white cheddar and smoked gouda

# Sides

## Roasted Seasonal Vegetables

### Potatoes

Mashed

Roasted

Pave

Baked

Fries

Sweets

Tots

Potato Salad (sweet or spicy)

Green Curry Potato Salad

Bravas

### Rice

Plain Long Grain

Brown

Rice Pilaf

Cilantro Lime

Beans and Rice

### Polenta

Couscous with Sun Dried Tomato

Black Bean and Corn Salad

Mac & Cheese

Special items upon request (not guaranteed)

we can do family recipes!



# Paella

*Give your guests a unique experience with a paella party. Bomba rice, saffron and your choice of ingredients are combined to make this traditional Spanish dish that we make from scratch on-site.*

*Can be made inside or outside.*

Vegetable, Chicken, Mixed (seafood and chorizo sausage) or Seafood

## Traditional Accompaniments

Spanish Tortilla (*tortilla topped with potato and eggs and baked*)

Meat & Cheese plate

Citrus marinated olives

Sangria

# Desserts

Chocolate Pot de Crème

with house made chantilly and fresh berries

Crème Brulee

duck egg crème brulee with turbinado sugar and fresh berries

Cheese Cake

with berry coulis and fresh berries

Ice Cream Duo (available only in-restaurant)

Vanilla and Chocolate

Sorbet Duo (available only in-restaurant)

citrus and berry

Trio of Truffles

spiced coco, sea salt, coco nibs

Vanilla Panna Cotta

served with fresh fruit

Flourless Torte

with pickled strawberry sauce

**Dishes, Silverware, Glasses and More are also available**