



Entrées and Sides

Entrees

Vegetarian

- Marinated tempeh and veggie skewers
- Szechuan stirfry – seitan, seasonal vegetables, 5 spice flavors, brown rice
- Red curry tofu, seasonal vegetables
- Moussaka – eggplant, portabella mushrooms, béchamel sauce
- Cottage pie - puy lentils, roasted root vegetables , whipped potatoes
- Spanakopita - spinach, feta cheese, phyllo dough
- Risotto - mushrooms, asparagus, truffle oil
- Risotto - roasted root vegetables, savory garden herbs
- Classic macaroni and cheese - herbed crumb topping
- Fancy macaroni and cheese - brussel sprout leaves, portabella mushrooms, roasted tomato (*other options available*)
- Penne pasta - summer vegetables, light tomato sauce
- Pumpkin ravioli - white wine, toasted sage butter, walnuts
- Goat cheese ravioli - slow roasted tomatoes, haricot verts, white wine, butter
- Cheese tortellini - crimini mushrooms, spinach, taleggio alfredo sauce
- Vegetable lasagna - grilled vegetables, roasted red peppers, pesto ricotta, fresh mozzarella

Seafood

- Grilled tuna - garlic, parsley, lemon, gremolata
- Mahi mahi - pineapple mango salsa
- Grilled salmon - chili and corn salsa
- Seared salmon - cranberry ginger compote or black trumpet butter
- Chili lime shrimp skewers
- Rosemary skewed scallops
- Marlin skewers - chimichurri sauce
- Smoked trout and crab cake - lemon tarragon beurre blanc
- Butter poached monkfish - braised fennel, leeks, charred tomato vinaigrette



- Bouillabaisse - stew of mixed seafood and shellfish, saffron broth
- Saffron risotto- shellfish and assorted seafood
- Linguini puttanesca - capers, olives, shrimp, tomato basil sauce
- Shrimp and tasso (spiced cajun ham) grits

Meat

- Carving station
 - prime rib
 - beef tenderloin
 - roasted turkey
 - maple glazed ham
 - pork loin/shoulder (herb-crusted, blackened, cider brined, Puerto Rican style)
- Slider station (mini burgers and/or pulled pork) - selection of creative condiments
- Taco station (shredded beef, stewed chicken, mahi mahi, and/or tofu) - all the fixin's
- Stuffed chicken (spinach, Port Du Salut, shallots or mushroom duxelle, Blythedale Farm Camembert)
- Chicken/veal saltimbocca - prosciutto, provolone, sage
- Roasted chicken – cider brined, chipotle honey glaze or Asian barbeque (*other options available*)
- Chicken and apple sausage, braised red cabbage
- Chicken skewers - harissa marinade
- Coq au vin - traditional braised chicken, mushrooms, pearl onions
- Tortellini saltimbocca - cheese tortellini, diced chicken, sliced prosciutto, fresh sage, fontina cream sauce
- Pork ribs - bourbon or chipotle barbeque sauce
- Porcini crusted pork tenderloin - port wine jus
- Rigatoni - crumbed fennel sausage, arugula, tomato marsala sauce
- Steak tip and veggie skewers - garlic, shallots and herbs
- Gnocchi/tortellini - bolognese of roasted peppers and shaved parmesan
- Rosemary and garlic crusted beef tenderloin - porcini mushroom sauce
- Peppered beef - spicy peppered beef, seasonal vegetables, white rice
- Hawaiian BBQ flank steak
- Veal osso bucco - red wine, stewed tomatoes



Sides

Vegetables

- Grilled mixed vegetables– asparagus, portabella mushrooms, summer squash, zucchini, bell peppers (served room temperature)
- Green beans, lemon, garlic, olive oil
- Grilled asparagus, crimini mushrooms, pecorino, olive oil
- Grilled asparagus, raspberry vinaigrette
- Grilled corn on the cob, herbed whipped butter
- Stewed white beans and broccoli rabe
- Roasted brussel sprouts, sweet potato roasted, white balsamic maple glaze
- Smashed roasted butternut squash
- Butternut squash and apple soup, pumpkin seed oil
- Spiced pumpkin bisque, crème fraiche
- Roasted cauliflower soup

Starch

- Mashed potatoes- roasted garlic or herb
- Gratin - sweet potato, apple, smoked Grafton Village cheddar cheese
- Gratin - potato, leek, portabellas, gruyere cheese
- Roasted fingering potatoes, shallots, thyme
- Grits - tasso (spiced Cajun ham)
- Creamy polenta - mascarpone, marjoram
- Risotto - roasted root vegetables, savory garden herbs
- Cranberry and apple stuffing
- Corn bread and country ham stuffing
- Corn bread – traditional, cheddar, or jalapeno cheddar
- Dinner rolls - herbed butter

We can do so much more... just tell us your favorite ingredients and flavors!

Contact 3 Squares Café for your own personalized menu for your special event.