

Sample daily menu \ Catering by Andrew

For FJMC's International Convention 2013, Danvers, Massachusetts



BREAKFAST MENU

Mini Corn and Blueberry Muffins, Croissants
Cheese and Assorted Fruit Danish

Hard Boiled Eggs
Low Fat Cottage Cheese
Fresh Sliced Fruit and Berries

Whole wheat and Plain Pita, Tea Rolls and Onion Rolls
Hummus, Tahini, Labneh, Butter
Israeli Chopped Salad

Individual Frittatas

Roasted Vegetable Egg White
Spinach and Roasted Red Pepper made with Whole Eggs

Breakfast Potatoes with Sautéed Onions and Peppers

LUNCH STATIONS MENU – “TASTE OF BOSTON NEIGHBORHOODS”

Faneuil Hall

New England Fish Chowder with Native Corn and Potatoes
Verrill Farm Chopped Avocado, Corn & Tomato Salad
Crunchy Kale Salad with Pickled Beets and Cipollini Onions
Cod Cake Slider with Down East Slaw & Citrus Tartare Sauce
Boston Baked Scrod with Ritz Buttercrumb topping

Chinatown

Build to order Lettuce Wraps
Szechuan Tofu and Teriyaki Grilled Portobello Mushrooms
Cool Crisp Lettuce Cups, Shredded Carrot, Bean Sprouts, Cilantro, Mint
Sesame Miso Dipping Sauce
Rice Noodle Salad with Crispy Vegetables, Mango & Spiced Peanuts
Bok Choy Salad
Asian Greens, English Cucumbers, Sprouts, Lotus Root, Orange-Tamari Dressing

Vegetable Dumplings in steamer baskets served with

- Sweet Soy-Ginger Sauce
- Asian Pear, Honey & Star Anise Dipping Sauce
- Spicy Cucumber Sauce

The North End

Asparagus, Lemon & Basil Risotto

Baby Arugula & Goat Cheese Salad with Fennel, Tomatoes & Lemon Balsamic Vinaigrette

Tri-color Salad with Figs, Garlic Focaccia Croutons & Oregano Vinaigrette

Cheese Tortellini with Caramelized Cauliflower & Sun-dried Tomato Pesto

Whole Wheat Farfalle Pasta Putanesca

Cape Cod Boardwalk Sweet Endings

Summer Berry Cobbler with Fresh Mint and Vanilla Ice Cream

Boston cream pie

Cranberry and White Chocolate Cookies

PLATED DINNER MENU

Baskets of French Baguettes & Olive Rolls
Herbed Infused Oil and Margarine

SALAD COURSE Spring Onion, Mushroom and Roasted Garlic Tart, Mache Salad with English Peas, Asparagus, Grape Tomatoes, Creamy Dijon Vinaigrette

ENTREE COURSE

Tangerine and Ginger Lacquered Cornish Game Hen with Sesame Scallion Jasmine Rice Cake, Mirin Roasted Asparagus, Sweet Soy and Sesame

(#) VEGETARIAN ALTERNATIVE

Curry Roasted Cauliflower, Tomato and Leek Tart *served with selected sides*

(#) FISH ALTERNATIVE

Rolled Stuffed Cod with Baby Spinach and Spring Onions, *served with selected sides*

DESSERT COURSE

Tuile Cup with Mango and Raspberry Sorbet, Fresh Mangos, Kiwi, Chocolate Crinkle Cookies