

M.O.M.S FINE FOODS, LLC

EMAIL: MOMSFINEFOODS@YAHOO.COM

WWW.MOMSFINEFOODS.COM

CATERING

PERSONAL CHEF

425.478.7826

“All Season’s Favorites”

Menu

succulent grilled steak shots

twice baked baby red potatoes

warm artichoke and parmesan dip
with vegetable crudité’s and Italian rounds

garden crisp romaine with creamy dill dressing

walnut and pomegranate* mixed with baby greens

hearty cheese tortellini salad

plated Fresh Fruit

irresistible double chocolate brownies

*pomegranates are seasonal and may be substituted with fresh apples or dried cranberries

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EMAIL: MOMSFINEFOODS@VERIZON.NET

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PERSONAL CHEF

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“The Classic”

Menu

coq au vin

tender chicken in a delicate wine sauce

creamy parmesan mashed red potatoes

classic caesar salad

topped with fresh grated parmesan

nutty brown rice salad

with fresh diced northwest veggies and balsamic vinaigrette

raw veggie bar

with creamy dill dressing

savory layered dip

served with artisan bread

plated fresh fruit

gooey home made chocolate chip cookies



“The Eastside Buffet”

Menu

roasted honey ginger chicken skewers

tender thin cut steak sandwich on artisan bread

Grilled flank steak topped with dill sauce and sweet sliced tomato

english turkey tea sandwiches

With cream cheese, cucumber english greens and a hint of cranberry

baby greens and apples in parmesan cones

savory brown rice salad with aged balsamic dressing

plated fresh fruits and vegetable selection

3 tiers of cupcakes



“The Garden Party”

Menu

*seared flank steak
with a creamy gorgonzola sauce*

*tender chicken roulade medallions
filled with feta, roasted red peppers and basil pesto on top of a creamy
white sauce*

oven roasted red potatoes

*classic caesar salad
with fresh shaved parmesan*

*oriental noodle salad
a little sweet, a little spicy
mixed with julienne vegetables*

pesto pita chips

*irresistible double chocolate brownies
with a touch of cream cheese frosting*



“Seattle Bistro”

Menu

roasted honey ginger chicken skewers

*tender thin cut steak sandwich on artisan bread
grilled flank steak topped with horseradish aioli and sweet sliced tomato*

*veggie “cassoulet”
stacked sandwich with cream and goat cheese, cranberry, toasted
sunflower seeds, and english greens*

*baby greens salad
with dried cranberries, toasted walnuts, and aged balsamic vinaigrette*

*classic caesar salad
with fresh shaved parmesan*

*mediterranean pasta salad
with feta cheese, grape tomatoes, bell peppers in an italian balsamic
vinaigrette*

parmesan puff pastry cigars

plated fresh fruit selection