



Take home our food, take back your life!



[www.poshmomevents.com](http://www.poshmomevents.com)

# Menu Options

## Light Snack Menus

### Menu 1

#### Artichoke Puttanesca Barquette

*A blend of chopped artichoke hearts, capers, olives and aged parmesan, in an open pâte à choux, garnished with slices of fresh tomato*

#### BLT Canapés

*Delicious childhood memories - no carbs! This delicious morsel has the cool crunch of Bibb lettuce, a juicy grape tomato half and the delightful tang of bacon aioli.*

#### Mushroom Profiteroles

*Fresh mushrooms sautéed in butter and blended with cream cheese, walnuts and herbs, in a mini pastry puff.*

#### Lemon Pesto Goat Cheese Dip with Assorted Crudite Tray

*This tangy and delicious herbed dip is the delightful match for an assortment of crunchy veggies for dipping*

#### Assorted Bar Cookies

**Yum Bars** *A buttery (and 100% whole wheat!) graham cracker base is topped with chocolate, walnuts, and ooey-goey caramel. and Blondies* *We strike the perfect chocolate/vanilla balance with our deliciously fun Six Beans blondies. You will love the warm, sugary flavors of these generously-sized bars.*

### Menu 2

#### Chili Con Queso Tortilla Trumpets

*Pan seared sweet and hot chiles and corn, blended with Monterey Jack cheese, rice and black beans*

#### Tuscan White Bean Cup

*A crispy biteful with the smooth mellow flavor of roasted garlic, cannellini beans and fresh rosemary in a whole wheat tortilla shell.*

#### Spinach and Goat Cheese Flat Breads

*Spinach blended with cheeses, tomatoes, garlic; topped with a swirl of goat cheese*

#### Roasted Red Pepper and Almond Dip with Artisan Flatbread

*Roasted red peppers delightfully blended with toasted almonds and garlic - fabulous with an assortment of whole wheat and black pepper flatbreads.*

#### Antipasto Skewers

*Grape tomatoes, fresh mozzarella and artichoke hearts skewered and drizzled with Pesto Vinaigrette*

# Heavy Hors d'oeuvres

## Menu 1

### Portobello Mushroom and Herb Empanadas

*Roasted fresh Portobello mushrooms and onions, seasoned with balsamic vinegar, grated Parmigiano Reggiano and herbs, hand folded in all butter corn flour puff pastry.*

### Chicken Provencal Brochette

*Plump grape tomatoes and tangy Kalamata olives are roasted with fresh basil, garlic and capers then skewered with our succulent chicken breast bites.*

*A tasty and beautiful addition to your dinner or buffet table!!*

### Bite Size Crab Cakes with Chipotle Aioli

*These babies are all lump crab meat with a tiny smattering of Panko breadcrumbs to hold them together. The smoky tang of our chipotle aioli is the perfect match for your taste buds. Score!*

### Mini Beef Wellingtons

*Beef tenderloin accented with mushroom duxelle in a French-style puff pastry*

### Roasted Red Pepper and Almond Dip with Artisan Flatbread

*Roasted red peppers delightfully blended with toasted almonds and garlic - fabulous with An assortment of whole wheat and black pepper flatbreads.*

## Menu 2

### Spinach and Goat Cheese Flat Breads

*Spinach blended with cheeses, tomatoes, garlic; topped with a swirl of goat cheese*

### Artichoke Puttanesca Barquette

*A blend of chopped artichoke hearts, capers, olives and aged parmesan, in an open pâte à choux, garnished with slices of fresh tomato*

### Chilli Chicken Skewers with Pesto

*Our sweet and spicy seasoning covers these tender chicken bits.*

*Served with Cilantro Pesto to cool the palate*

### Thai Scallop Fillo Cups

*You will find scallops and rice in a spicy Thai sauce nestled in this delicate fillo cup*

### Buffalo Chicken Dip

*Diced antibiotic and hormone free Springer Mountain chicken breast, our special blend of hot sauce and Gorgonzola cheese combined with all sorts of creamy goodness for one tangy, delicious dip with celery and pita chips served alongside for satisfying dippers.*

# Dinner

## Menu 1

### Chicken Provencal

*This gorgeous and flavorful meal is fabulous. Plump grape tomatoes and tangy Kalamata olives are roasted with fresh basil, garlic and capers then arranged over our succulent sautéed chicken breast. A tasty and beautiful addition to your table!*

### Organic Wild Rice

*A blend of Organic long grain brown, organic sweet brown, organic wild rice bits, organic wehani, and organic black japonica rices give this rice it's delicious characteristics.*

### Julienned Pepper Medley

*Red and green peppers, julienned and delicately seasoned make a classic, and striking, presentation on your table.*

### Berry Nutty Salad

*Served atop our blend of spring greens you will find dried cherries and cranberries, candied pecans, and crumbled goat cheese. Served with our Six Beans Balsamic Vinaigrette. This combination does a tasty tango on your tongue!*

### Lemon Crunch Cake

*Moist layers of lemon cake are filled and topped with a dreamy lemon cream cheese frosting topped off with roasted crunchy hazelnuts that perfectly balance the zing of lemon*

## Menu 2

### Wild Coho Salmon In Tangy Red Pepper Pineapple Sauce

*Feel the tropical breeze, and enjoy these mouth watering Salmon filets marinated in a luscious blend of pineapple, soy and sake. What a tasty way to get your omega-3's!*

### Quinoa with Red Pepper and Fresh Basil

*Experience the healthful whole 'mother grain' in this delicious blend of organic quinoa (pronounced keen-wah), red peppers, and fresh basil. With more protein than most other grains, quinoa is a great alternative to rice.*

### Roasted Vegetable Assortment

*A delightful array of seasonal veggies seasoned and roasted to perfection...this dish will make a colorful addition to your table.*

### Six Beans Caesar Salad

*Our delicious egg-free Caesar dressing has zip! Drizzled over crispy Romaine lettuce, shredded Parmesan cheese, and crunchy whole grain croutons...we think it's the yummiest Caesar in town!*

### Decadent Chocolate Cake

*Incredibly moist chocolate fudge cake – filled and iced with a delicate sour cream chocolate frosting.*

## *Beverages*

### **Vignette Non Alcoholic Wine Sodas - Chardonnay, Rose and Pinot Noir**

Part wine country magic, part soda pop pleasure, Vignette is a truly new and uniquely refreshing soft drink. Naturally sweetened with the juice of California varietal wine grapes, this fizzy beverage is simply delicious

### **GUS (Grown Up Sodas) - Valencia Orange, Meyer Lemon or Ginger Ale**

### **Bottled Voss Water**

**Honest Tea Selection** - Pomegranate with Goji Berry, Peach Ooh La Long, Lori's Lemon and Sublime Mate

**Wine** - a great assortment of varietals for all your party needs