



WHISKED AWAY MENU SELECTIONS

Thank you for choosing Whisked Away for your event. Please find below the menu options. You may select one menu from *either* the Year-Round Selections OR the Seasonal Selections. If you select a Seasonal menu, please make sure your event date corresponds with the months the menu is available. Please note there are no substitutions and menus cannot be combined. Please feel free to contact Maggie at info@whiskedaway.net with any questions regarding your event.

Year-Round Selections

A Taste of the Southwest

- *Sausage-Stuffed Jalapeños
- *Cola-Marinated Flank Steak with Frito Chilaquiles
- *Grilled Corn With Queso Fresco and Lime-Tarragon Butter
- *Mexican Chocolate Cake

Steak House Dinner (+\$10/person)

- *Cauliflower and Manchego Cheese Crostini
- *Roasted Beet Salad with Marcona Almond Butter
- *Herbed Filet of Beef with Tomato-Madeira Confit
- *Chocolate Caramel Cake

Buon Appetito!

- *Mushroom and Fontina Crostini
- *Hazelnut-Crusted Pork Chops with Morel Sauce
- *Risotto with Oven-Roasted Cherry Tomatoes
- *Zabaglione with Chocolate Orange Biscotti

Asian Flair

- *Steamed (Chicken) Flower Dumplings
- *Vegetarian Fried Rice
- *Kung Pao Brussels Sprouts
- *Stir Fry Shrimp with Spicy Orange Sauce

Bountiful Brunch

- *Crepes with Sweet Yogurt and Apricot Sauce
- *Spring Greens Quiche
- *Maple Sage Pork Sausage
- *Fresh Broccoli Salad
- *Coffee Cake Muffins

Seasonal Selections

Late Summer Picnic (August-September)

- *Gazpacho
- *Charred and Raw Corn with Chile and Cheese
- *Grilled Steak with Chimichurri Sauce
- *Sprinkles' Strawberry Cupcakes

Spring Spectacular (March-June)

- *Cheddar Cheese Pecan Roulade with Crackers
- *Asparagus Gratin
- *Tarragon Chicken with Wilted Spring Greens
- *Wine-Poached Rhubarb Poppy Seed Crisp

Cool(er) Weather Cooking (October-February)

- *Roasted Carrots, Onions & Fennel with Mint
- *Mashed Potato Casserole with Sage & Fontina
- *Pepita-Crusted Seared Trout **OR** Chicken
- *Pumpkin Bread Pudding with Caramel Sauce