



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](mailto:info@whiskedaway.net) with any questions regarding your event. Thank you!

---

## Year-Round Selections

### **Best of Brunch**

- \*Shrimp Toasts
- \*Asparagus Fontina Quiche
- \*Chopped Spring Salad
- \*Lemon Curd Cupcakes

### **Casual Mediterranean**

- \*Hummus + Fresh Vegetables
- \*Chicken Gyros + Cucumber Tomato Salsa
- \*Tzatziki
- \*Flatbreads
- \*Baklava Cups

### **Simple Sauces**

- \*Classic Caesar Salad (cold sauce)
- \*Three Cheese Mac + Cheese (Mornay sauce)
- \*Flank Steak + Bearnaise Sauce (Hollandaise Sauce)
- \*Rustic Fruit Tart + Crème Anglaise (custard sauce)

### **Homemade Pasta Dinner**

- \*Fresh Fettuccine Pasta
- \*Marinara Sauce
- \*Turkey Meatballs
- \*Classic Caesar Salad
- \*Italian Cream Cake

### **Dim Sum**

- \*Pork Belly Buns
- \*Flower (chicken) Dumplings
- \*Chinese Curry Puffs
- \*Spring Rolls (beef)

### **Baking Party**

- \*S'mores Bars
- \*Chocolate Peanut Butter Cupcakes
- \*Baked Pumpkin Donut Holes
- \*Everything Cookies

### **Cooking with Seafood (+\$12/person)**

- \*Tandoori Shrimp + Mango Salad
- \*Scallops + Haricot Verts with Creamy Bacon Vinaigrette
- \*Poached Salmon with Corn + White Wine Butter Sauce
- \*Fish Tacos with Pickled Red Onion + Jalapenos and Lime Cream

### **Savory Steak Dinner (+\$10/person)**

- \*"Tater Tots" + Spicy Mayo
- \*Beef Tenderloin Filets + Roquefort Mascarpone Sauce
- \*Roasted Cauliflower + White Cheddar
- \*Chocolate Bread Pudding + Bourbon Sauce

Seasonal selections on next page...



## Seasonal Selections

### **End of Summer Delights**

- \*Caramelized Citrus Onion, Goat Cheese & Asparagus Crostini
- \*BLT Chopped Salad
- \*Creamy Gruyere + Shrimp Pasta
- \*Peaches + Cream Shortcakes

### **Festive Fall Dining**

- \*Baked Brie + Prosciutto Rolls
- \*Roasted Tomato Soup
- \*Sausage + Swiss Chard Lasagne
- \*Pecan Pie + Häagen Dazs Vanilla Ice Cream

### **Winter Weather Cooking**

- \*Bacon + Blue Cheese Dip
- \*Curried Cashew, Pear + Grape Salad
- \*Pork Tenderloin + Caramelized Apples
- \*Classic Chocolate Mousse