



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. Thank you!

Year-Round Selections

Southern Picnic

- *Creamy Green Cabbage-Caraway Slaw
- *Potato Salad with Fresh Herbs
- *Hot Honey Mustard Chicken
- *Peanut Butter Pie with Oreo Crust

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)

Taste of Italy

- *Mushroom + Fontina Crostini
- *Sausage and Swiss Chard Lasagna
- *Farro Salad with Herbs and Pistachios
- *Chocolate Budino (Italian Chocolate Pudding)

Easy Asian Dinner

- *Beef Curry Puffs
- *Chinese Orange Chicken
- *Pea and Scallion Fried Rice
- *Kung Pao Brussels Sprouts

Flavors of Mexico

- *Creamy Lime Guacamole
- *Elote (Charred Corn Dip)
- *Green Salad with Roasted Poblano Buttermilk Dressing
- *Bean + Chorizo Tostada with Arugula-Radish
- *Mexican Chocolate Cupcakes

Cooking with Seafood (+\$13/person)

- *Thai Green Curry with Shrimp + Corn
- *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 (+\$12/person)

- *Loaded Twice Baked Potatoes
- *Beef Tenderloin Filets + Roquefort Mascarpone Sauce
- *Roasted Asparagus with Hazelnut Vinaigrette
- *Chocolate Mousse + Whipped Cream

SEASONAL selections on next page...



Seasonal Selections

Spring & Summer (April, May, August, September)

- *Tomato-Manchego Tartlets
- *Flank Steak with Spring Vegetables and Mustard Sauce
- *Chopped Salad with Herb-Yogurt Dressing
- *Lemon Souffle Pudding Cake

Fall Dining (October-December)

- *Pigs in a Sleeping Bag
- *Chickpea + Swiss Chard Chili
- *Roasted Butternut Squash + Spinach Salad
- *Caramel-Apple Upside Down Cake

Winter Cooking (December-March)

- *Cauliflower Manchego Crostini
- *Hazelnut-Crusted Chicken (or pork)
- *Mashed Potato Casserole with Sage + Fontina
- *Pecan, Bourbon + Butterscotch Bread Pudding