



# Cascata Catering Menu

Discover our comprehensive catering offerings, from elegant canapés to chef-curated experiences. Whether you're hosting an intimate gathering or a grand celebration, our menu features artisan appetizers, casual favorites, decadent desserts, and premium dining experiences crafted with the finest ingredients.

# Signature Sliders & Crostini Per Dozen



## Beef Sliders \$108

On brioche, served with red onion jam, garlic aioli, and greens



## BLT Sliders \$90

Bacon, lettuce, and tomato served on a brioche bun with garlic aioli and pesto



## Grilled Vegetable Sliders \$80

Red peppers, onion, and zucchini with garlic aioli, arugula, and balsamic glaze



## Brie and Fig Crostini \$40

Fig jam and creamy brie served on homemade crostini (2 dozen minimum)



## Bacon and Asparagus Crostini \$40

Crisp bacon and asparagus pickles topped with fresh asiago (2 dozen minimum)



## Bruschetta \$40

Fresh tomatoes, peppers, red onion, basil, and asiago. Served on baguette with balsamic glaze (2 dozen minimum)



## Smoked Salmon Crostini \$70

Cold smoked salmon served on a crisp crostini with dill cream cheese and lemon candy (2 dozen minimum)



## Flatbread \$42

Choose your style from our flatbread menu (2 dozen minimum)

# Artisan Boards & Platters Per Dozen

## **Focaccia \$24**

Freshly baked, served with olive oil and balsamic vinegar

## **Artisan Board \$120**

Chef's choice of artisan cheese and charcuterie. Served with crackers, pickles, jellies, and olives

## **Fruit Platter \$75**

Fresh fruit, cut and served with honeyed Greek yogurt

## **Crudité Platter \$60**

An assortment of freshly cut veggies. Served with homemade ranch for dipping

## **Spinach Dip \$120**

Cascata's artichoke spinach dip. Served with pita bread and tortilla chips. Topped with fresh pesto

## **Perfect for Sharing**

Our platters and boards are designed to bring people together. Each selection features premium ingredients and artisan preparation, ideal for cocktail hours and social gatherings.



# Skewers, Kebobs & Salad Jars Per Dozen

## **Caprese Kebobs \$48**

Grape tomato, bocconcini, basil, and balsamic glaze

## **Watermelon Salad Jars \$45**

Fresh watermelon, arugula, feta, and balsamic glaze (2 dozen minimum)

## **Grilled Vegetable Salad Jars \$40**

Grilled and marinated peppers, onion, and zucchini. Served with green goddess dressing (2 dozen minimum)

## **Peach and Prosciutto Skewers \$50**

Peach (or cantaloupe depending on seasonal availability) wrapped in prosciutto and topped with balsamic glaze

## **Peanut Chicken Skewers \$70**

Chicken breast crusted in peanuts, fried, and served with chili yogurt to dip (2 dozen minimum)

PREMIUM SELECTIONS

# Croquettes & Premium Sliders Per Dozen

## Croquettes

- **Bacon Croquettes \$50** - Whipped potatoes with bacon and loads of cheese. Breaded, deep fried, and served with chipotle aioli (2 dozen minimum)
- **Jalapeño Croquettes \$50** - Whipped potatoes with pickled jalapeños, chives and mozzarella. Breaded, deep fried, and served with chipotle aioli (2 dozen minimum)
- **Truffle Mac n Cheese Balls \$50** - Yummy as they sound with spicy ketchup

## Premium Sliders

- **Pork Belly BLT Sliders \$160** - Citrus cured and slow roasted pork belly served on brioche with tomato marmalade, fresh arugula, and garlic aioli
- **Lamb Sliders \$140** - Tender lamb patties on brioche with tomato marmalade, goat cheese, and basil
- **Mini Portobello Dip Sliders \$108** - Marinated and roasted portobellos topped with fried onions and cheddar

# Chef's Specialty Canapés Per Dozen

Our chef's curated selections showcase innovative techniques and premium ingredients, perfect for discerning palates.



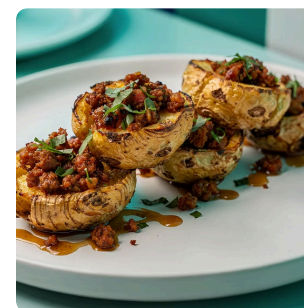
## Mushroom Toast \$50

Roasted mushrooms in a truffle cream, served on baguette with pickled onions (2 dozen minimum)



## Smashed Peas on Sourdough \$50

Green peas, fresh lemon, and homemade ricotta (2 dozen minimum)



## Twice Baked Sunchoke \$50

Jerusalem artichokes stuffed with chive and crisp chorizo (2 dozen minimum)



## Cromesquis \$75

Braised short rib, chive, and red wine jus. Coated in sunflower seeds, fried, and served with truffle aioli to dip (2 dozen minimum)



## Gougères \$35

Light, crisp pastries filled with caramelized onion and goat cheese (2 dozen minimum)



## Gnocchi \$95

Homemade gnocchi served with grana Padano and double smoked bacon (2 dozen minimum)

# Chef's Signature Creations Per Dozen

## **Baby Bao \$100**

2 dozen minimum per type:

- Duck confit - pickled mustard, apple, celery, cilantro
- Breaded shrimp - carrots, red pepper, celery, chipotle aioli
- Pork shoulder - carrot, red onion, cabbage slaw, bourbon bbq sauce

## **Mini Lamb Tourtière \$100**

Sage crisps and tomato aioli (2 dozen minimum)

## **Trout Rilette \$120**

Confit trout with caramelized onion, crème fraîche, and sourdough (2 dozen minimum)

## **Smoked Parsnip Tartlets \$85**

Toasted marshmallow and cocoa (2 dozen minimum)

## **Poached Pear Tartlets \$80**

Vanilla, lemon, and goat cheese (2 dozen minimum)

## **Parsnip and Ice Wine Soup Shooters \$80**

Pickled grapes and chive (2 dozen minimum)

## **Butternut Squash Tartlets \$70**

Spiced squash purée and candied seeds (2 dozen minimum)

CASUAL MENU

# Flatbreads, Pasta & Sandwiches

## Flatbreads \$18-\$22

Margherita, Hawaiian, Backyard, Real Deal, Pepperoni, Honey Walk, Spicy Salami and Honey, Mediterranean, Bruschetta

## Pasta \$21-\$27

Chicken Alfredo, Chicken Parmesan, Orecchiette Primavera, Farfalle with rose sauce, Penne variations, Beef and Pork Lasagna

## Sandwiches \$17-\$21

Marianna, Grilled Vegetable, Prosciutto and Pear, Salami and Cheddar, Portobello Dip, Fried Chicken, Smoked Salmon and Avocado

*Let us know if you have any dietary requests or if you would like to make any of the options vegetarian, gluten-free, or dairy free.*



## Salads \$7-\$13

Torn Greens, Potato Salad, Beet Salad, Caesar Salad, Quinoa Salad, White Bean Salad, Orzo Salad

DESSERTS

# Dessert Menu

## Standard Desserts

- Cardamom Crème Brûlée - Salted orange \$14
- Vanilla Crème Brûlée - Fresh berries and cream \$12
- Blueberry and Lemon Cheesecake \$14
- New York Cherry Cheesecake \$14
- Chocolate Pot du Crème - Strawberry compote and Chantilly \$12
- Tiramisu \$14
- Banana Bread French Toast - Spiced maple syrup, candied pecans, Chantilly \$13
- Cannoli, Biscotti, and Fresh Fruit Platter \$14

## Chef's Desserts

- Salted Caramel Apple Crumble - Vanilla Ice Cream \$14
- Chef's Crumble - Best local fruit with vanilla ice cream \$14
- Vanilla Pavlova - Lemon and raspberry \$19
- S'mores Pavlova - Toasted meringue, graham crumb, ganache \$18
- Peanut Butter Cream Pie \$16
- Coconut Cream Pie \$16
- Banana Cream Pie \$16
- Espresso Crème Brûlée - White chocolate and brown butter cookies \$18
- Chocolate and Peanut Butter Cheesecake \$15
- Pumpkin Cake - Cream cheese frosting, candied pumpkin seeds, maple syrup \$14
- Churros - Fresh strawberries, chocolate fondue \$11
- Profiteroles - Chantilly, ganache \$12
- Mini Donuts - Brown butter glazed, Cherry filled, or Boston cream \$14





CHEF EXPERIENCE

# Multi-Course Chef Experience

Elevate your event with our curated multi-course dining experiences, featuring seasonal ingredients and expert preparation.



## Appetizer

**Standard:** Mushroom Soup, Butternut Squash Soup, Potato and Leek Soup, Caesar, Heirloom Beets, Brussels

**Premium:** Butternut Squash Ravioli, Parsnip and Ice Wine Soup, Baby Wedge Salad, Parisienne Gnocchi



## Entrée

**Standard:** Chicken Supreme, Short-Rib Tortellini, Butternut Squash Risotto, Pickerel Tempura, Tourtière

**Premium:** Rib-eye Steak, Salmon Confit, Wild Mushrooms



## Dessert

**Standard:** New York Cherry Cheesecake, Chocolate Pot du Crème

**Premium:** Salted Caramel Apple Crumble, Espresso Crème Brûlée