

Special Events Dinner Menu

Everything from this menu is made with the utmost concern for Chop House style restaurant meals. Entrées include rustic breads, choice of salad and the chef's selection of the freshest seasonal vegetables and appropriate starch.

**Please choose your menu & then consult your sales representative for service options
Minimum ordering numbers will apply for entrée selections**

Amusements - Additional Course

- Seared sea scallops, puree of celery root, Bordeaux reduction \$10
- Apple wood smoked salmon, jumbo lump crabmeat & sweet vegetable salpicon, basil & balsamic drizzle \$12
- Grilled reggiano polenta cake, three wild mushroom sauté, truffle oil \$9
- Lobster ravioli, sea of crayfish reduction \$11
- Chilled Jumbo asparagus, Maitaise vinaigrette \$7
- Chanterelle timbale, tomato-tarragon coulis \$7
- Baby artichokes, three savory peppers, coriander, lemon virgin olive oil \$8

Salads (*add \$2.00)

- Mesclun field green salad – sweet shallot vinaigrette
- Traditional tossed salad - crisp vegetables, ripe tomatoes, two dressings
- Traditional "Caesar" salad – tangy croutons, shaved Parmesan reggiano, diced tomato
- Crisp wedge of iceberg – Bermuda onion, Gorgonzola
- N.Y. chopped vegetable salad - seasonable vegetables diced, romaine, house vinaigrette, garden fresh herbs
- Baby spinach leaves - chopped eggs, Bermuda onion, bacon rashers, seasoned croutons, sweet & tangy vinaigrette
- *Salad "Athenos" - in the fashion of the traditional Greek salad
- *Chef's favorite "East-West" salad – avocado, tofu, tomato, spring onion, shoyu, lemon
- *Heirloom Tomato - buffalo mozzarella, roasted pine nuts, basil balsamic vinaigrette
- *Radicchio, watercress, haricot vert, Belgian endive, house vinaigrette, fresh spring chives

Seafood Entrees

- Fruits of the sea "en croute" - lobster, salmon, shrimp, scallops, baby spinach, fresh herbs, French puff pastry \$29
- Yellow fin tuna – rare, five peppercorn, wasabi mayonnaise \$20
- Yellow fin tuna - pan seared, ginger perfumed baby bokchoy, shoyu-lime butter \$22
- Hawaiian Wahoo – pan roasted, soy & lime butter \$20
- Lemon sole filet – stuffed, Dungeness crab, Swiss & Parmesan champagne cream \$24
- Wild striped bass - pan roasted, baby artichokes, lemon-thyme tomatoes, basil emulsion \$26
- Alaskan Cod Dijonnaise – baked, Dijon mustard, thyme, breadcrumb crust \$18
- Grouper from the Gulf "Choron" - pan roasted, béarnaise, tomato \$19
- Grouper from the Gulf "Basque" - crayfish & lobster enhancements \$24
- Swordfish steak Mediterranean – grilled, Provencal herbs, capers, lemons, tri-color peppers, olives, \$20
- Atlantic salmon – grilled, herbs, pleurotte mushrooms, virgin olive oil \$18
- Atlantic salmon – seared, Moroccan, coriander, fennel, cumin, citrus reduction \$18
- Atlantic salmon - pan roasted, tomato-tarragon coulis, glaze of hollandaise \$19
- Pacific tilapia – lemon, pecan, butter \$18
- Sea scallops – jumbo, grilled, spring onion & red pepper vinaigrette, pasta \$22
- Sea scallops – jumbo, pan roasted, coriander, coulis of sweet yellow peppers, basil oil \$24
- Maryland blue crab mushrooms – vegetables, chardonnay, three cheese cream \$19

PURPLE AVOCADO

CATERING

Phone: 303-725-9050

sales@purpleavocadocatering.com

Fax: 303-467-9998

- Shrimp scampi "Nicoise" - garlic, lemon, Provencal herbs, olives, virgin olive oil \$22
- New Zealand cockles & linguine - New York white clam sauce "oreganato" \$19
- Farfalle Pasta – shrimp, scallops, salmon, julienne vegetables, chardonnay cream, basil \$21

Fowl, Pork & Lamb Entrees

- Muscovy duckling – roasted, citrus, peaches, roasted almonds, sweet & tart duckling jus \$23
- Rock Cornish hen - rosemary, lingonberry & cracked peppercorn salmis \$22
- Tenderloin of pork – grilled medium-rare, Madagascar green peppercorn emulsion \$18
- Pork loin chop – oven roasted, chipotle, garlic, vegetable salsa sauce \$20
- Pork loin chop – bone in, grilled, Mediterranean vegetables & feta stuffed \$20
- Pork loin – slow roasted, Dijon, rosemary, natural jus \$18
- Pork loin - Dijon, herb crusted, marmalade of citrus & fall pears \$19
- Leg of Lamb – "Gigot" - roasted, medium, garlic, rosemary, cabernet enhanced \$23
- Lamb Chops – double chop, grilled, red currant, merlot, lamb jus reduction \$27

Beef Entrees

- Tender braised brisket of beef – natural jus, herbs de Provence \$17
 - Top sirloin steak – 8oz. grilled, garlic, Worcestershire, "Maitre d'Hotel" butter \$20
 - New York sirloin – 12oz. roasted, sliced, Madeira, shitake demi \$22
 - New York sirloin – 12oz. medium-rare, herbs, cracked peppercorns, Gorgonzola, cabernet reduction \$22
 - New York sirloin – 12oz. Madagascar green peppercorn, Cognac, cream sauce \$22
 - Rib eye – 12oz. Pan seared, Maytag bleu cheese crust \$27
 - Filet mignon – roasted, sliced, aged port demi glace, morel mushrooms 6oz. \$23/8oz. \$26
 - Filet mignon – grilled, Porto, Morel, demi 6oz. \$23/8oz. \$26
 - Wellington of beef - duxelles of shitake & pleurotte, foie gras, Madeira demi \$27
 - Baron of beef - peppercorn, garlic, roasted, sauce* smothered \$18
- *Choose One: 1. Bordelaise 2. Red wine demi-glace 3. Sour cream, horseradish, au jus

Chicken Entrees

- Spring chicken – halved, garlic, thyme, forest mushroom ragout \$18
- Breast of chicken – stuffed, Montrachet, fresh basil \$18
- Breast of chicken – stuffed, morel mushrooms, truffle enhanced mousseline \$18
- Parillada of Chicken – Spanish, boned, halved, spring hen, pink peppercorn, dill, jus, fried leeks, parsley \$18
- Chicken - smoky grilled, lemon, oregano, olive oil, garlic, sweet peppers, olives, capers, crumbled Greek feta \$18
- Chicken Breast - spit roasted, herb & mesquite enhanced, chanterelle jus \$19
- Ancho chicken breast - penne pasta, cream, asparagus, tomato, basil, sweet onion \$17
- Chicken satay – skewered, grilled vegetables, sweet, Indian hot, basmati rice \$18
- Chicken & udon noodles – shiitake, vegetables, Thai miso \$17
- "Coq au Vin" – classic, chicken, Bordeaux, fresh herbs \$17

Vegetarian Entrees

- "The Mosaic" - vegetables, grains & legumes, pasta \$18
 - Organic short grain brown rice pilaf - ratatouille, legumes, vegetable, polenta \$19
 - Macrobiotic soba noodle bowl – varietal greens, root vegetables, shiitake, arame, miso \$18
 - Baked manicotti - basil three cheese, tangy marinara sauce, Parmesan & garlic petite rolls \$17
- **If you have a very small number of vegetarians, the chef will create individual vegetarian options upon request**

The Pasta Station

All Pasta Stations come with a choice of salad from our list
& toasty Italian loaf of bread with garlic and herbs

Step #1 Choose your pasta

- \$16 – Ravioli – 1. Three cheese/Basil 2. Wild mushroom 3. Shrimp/Crayfish
- \$15 – Tortellini – Spicy Italian sausage/Italian cheese
- \$11 – Polenta – Grilled or Baked – 1. Roasted garlic/Basil/Romano 2. Parmesan 3. Plain
- \$13 – Gnocchi – Potato/Chive/Romano cheese
- \$13 – 1. Bow tie 2. Penne 3. Linguine 4. Angel hair 5. Fettuccini

Step #2 Choose your sauce for each pasta chosen (*add \$2)

- 1. Marinara 2. Alfredo 3. Puttanesca 4. Primavera 5. Pesto 6. Champagne cream
- 7. Mediterranean sautéed vegetables with olive oil and chopped olives
- 8. *Boscaiola (wild mushroom cream) 9. *White or Red clam 10. *Bolognese

Step #3 Choose your toppings on the side

All stations come with Parmesan cheese, Chiffonade of basil, Scallions

\$1 each

Sautéed button mushrooms, Caramelized onions, Roma tomatoes, Chives, Chopped olives
Sun dried tomatoes, Toasted pine nuts, Grilled radicchio, Chopped Italian ham, Pepperoni

\$2 each

Grilled chicken, Italian sausage, Genoa salami, Prosciutto, Roasted bell peppers,
Artichokes, Asparagus, Wild mushrooms

\$3 each

Grilled jumbo shrimp

Pasta stations are a great way to please the whole crowd with one meal. The station will be set with the pasta selections, salad, bread & additional side items for your guests to top their pasta and make it their own. The pasta station can be ordered as a companion to hors d'oeuvres (order for 25-35% of your guests), as a side item to an entrée (order for 45-55% of your guests) or as a complete buffet or plated meal.