



Vegetarian

Grilled Vegetable Tower, goat cheese, spicy marinara sauce, basil gelee

Asparagus and Leek Strudel, phyllo, white asparagus puree, mustard oil

East – West Portobello Mushrooms, tofu, water chestnuts, spicy sweet and sour sauce

Eggplant Involtni, herbed ricotta, roasted tomato sauce

Wild Mushroom Risotto, morel, black mushroom, white truffle oil

Grilled Polenta, asparagus, white bean, pecorino

Legume Cassoulette, rainbow lentils, wild mushrooms, root vegetables, mashed potato lid

Chana Masala Sweet Potato Jackets, cumin, coriander, chick peas, cilantro, spiced yogurt

Warm Stuffed Courgette, puy lentils, champagne vinegar, smoked carrots, broad bean pate

Cauliflower and Tofu Larb, lettuce wraps, radish, cilantro, mint, lime, sirracha, crushed peanuts

Lao Root Vegetable Skewers, quinoa tabbouleh, pickled shaved radish salad

Three Grain Risotto, Arborio, spelt, barley grains, ricotta, green beans, parmesan, lemon zest

Sumac Grilled Paneer Skewers, cherry tomatoes, basil, mango, blueberry, pineapple salad

Grilled Zucchini Ribbons, fava bean toast, sundried tomato, pine nuts, feta, cucumber yogurt

Braised Autumn Squash and Pumpkin, balsamic, wild arugula, toasted pumpkin seeds

Teriyaki Glazed Tofu Steak, wasabi, pickled ginger, watercress, lemon yogurt, rice crackers

Squash and Broccoli Rabe Lasagna, Italian mozzarella, farm ricotta, aged parmesan

Three Colored Cauliflower Steak, grilled marinated teriyaki glazed cauliflower, toasted sesame seeds, Vegan Korean barbeque glaze, cilantro

Pesto Farfalle with Grilled Vegetables, tomato basil sauce, shaved parmesan

108 W. Germania Place, Chicago, Il 60610 Ph. 312-787-0190 Fx.312-573-1692
www.kenmarecatering.com



Pisto Manchego, roasted eggplant, black Spanish olives, peppers, onion, zucchini, tomato, FCP olive oil, crostini

Farfalle Pasta, tomato tarragon, black olives, capers, onions, chick peas, balsamic glaze

Breads

Gourmet Bread Basket

pumpnickel, wheat, pretzel, and soft knot rolls, tomato focaccia, flat breads, french bread, sesame sticks

Irish Brown Soda Bread

made with imported odlem's Irish course grain flour and Kerry gold butter shamrocks

specialty breads available

Sides

Garlic mashed potatoes
Sundried tomato mashed
Tarragon roasted fingerling potatoes
Spicy potato wedge
Yukon gold, sweet potato napoleon
Bacon baked potato
Spinach stuffed potato
Herbed new red potatoes
Ramp, wild mushroom rice
Forest fruit and nut rice
Soft polenta asiago
Grilled polenta parmesan
Cheesy aged cheddar grits
Scallion fritters
Zucchini fritters
Parsley mashed Shamrock crispy potato
Haricot Vert bundle, carrot threads
Poached asparagus spears
Grilled vegetable batons
Roasted red pepper soufflé
Corn and leek flan
Szechwan broccoli
Soy glazed brussel sprouts
Snap peas, tarragon butter
Roasted garlic spinach
Creamed Spinach
Cajun succotash
Braised broccoli, lemon parmesan olive oil
Snow peas and water chestnuts
Udon kung pao noodles

Wheat berry salad or quinoa salad
Gouda and goat cheese potato gratin
Grilled asparagus, grilled Lemon
Ginger miso honey colorful heirloom carrots
Avocado and Roasted Corn Salsa
Grilled and Braised Zucchini and Squash
Yellow Rice and Grilled Corn
Cilantro long grain rice
Crisp Yucca and Yukon Gold Potatoes
"BLT" risotto pancetta, leek, tomato, saffron broth)
Cauliflower puree, burst tomato balsamic reduction
Purple, red, brown, black wild rice
Idaho potato and leek gratin
Roasted blue, Yukon gold, and sweet potato medley

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Braised broccoli and cauliflower "trees"
Parsley mashed Shamrock crispy potato
Sundried tomato Mediterranean couscous, black olives, pignoli, scallion, capers
Espinache Catalana-sautéed garlic spinach, sultans, pine nuts)
Poached Asparagus, hollandaise gel, olive oil powder
Mashed sweet potato, sesame bacon candy
Couscous, dried cherries, Marconi almonds
Braised romensco with olive oil and lemon
cold quinoa salad, dried cherry vinaigrette, pine nuts,
apricots, dried cherries, pickled blueberries, scallion