

# Too Caterers

918 Industrial Avenue, Palo Alto, CA 94303 Ph: (650) 322-4189 Fax: (650) 322-1023

## PASSED HORS D'OEUVRES

### **Wild Mushroom Puff On Brioche Toast Point**

chanterelle and shiitake mushrooms  
with asiago and hint of curry  
garnished with red pepper sprig

### **Tomato Orange Gazpacho Shots**

crowned with avocado croutons  
and tortilla shards

## TABLED HORS D'OEUVRES

### **A Variety Of Grilled Vegetables**

baby carrots with tops on, red and yellow peppers,  
summer squash, Portobello mushrooms, tender asparagus,  
zucchini, leeks and green beans  
accompanied by our **Lima Bean Hummus**  
and our **Romesco Sauce**

### **Two Challahs Available For The Motzie Handwashing Station**

## SALAD COURSE

### **Organic Sonoma Greens And Butter Lettuce**

accented with caramelized nuts, hearts of palm, tear drop tomatoes,  
and an herb rimmed goat cheese medallion  
dressed with a classic French vinaigrette  
garnished with carrot vermicelli and a cucumber "collar"

**Challah Twist Roll At Each Place Setting On B and B Plate  
For Guests To Enjoy With The Motzie**

## AT EACH TABLE

### **Artisan Breads**

potato rosemary, Moroccan olive bread,  
crackerbread and lavosh with za'tar

### **Sweet Creamery Butter**

**MAIN ENTRÉE**

**Rosemary, Pine Nut And Kalamata Olive**

**Crusted Filet Of Sea Bass**

presented on bed of baby romaine  
served with a citrus shallot sauce

**Red Quinoa Pilaf**

tossed with peas, chopped broccoli, minced carrots,  
red peppers, lemon zest. scallions and slivered almonds

**Chef's Choice Of Grilled Market Vegetables**

braised with shallots and white wine

**VEGETARIAN OPTION**

**Moroccan Vegetable Tagine In Filo Packet**

julienne of grilled vegetables and eggplant tossed with  
Moroccan spices, baked off in flaky filo

**The above vegetarian option is served with  
the same side dishes as the fish entree**

**CHILD'S MEAL**

**Crunchy Fish Skewers**

served with a tartar sauce for dipping

**Penne Pasta**

**Fresh Marinara On The Side**

Grated Parmesan To Dust Pasta

**Fresh Fruit Melange**

**DESSERT COURSE**

**Ricotta Cheesecake**

garnished with fresh raspberries  
and raspberry puree and mint sprig

**Small Lemon Curd Pavlovas**

plated together with the ricotta cheesecake

**Coffee And Tea Service**