

APPETIZERS

BRIE STUFFED PUFF PASTRIES

sm. \$40 | lg. \$80

Mushroom Marsala

Artichoke hearts, sautéed onions, white wine and Brie cheese

Cranberry jezebel and Brie cheese

Roasted garlic and apple with Brie cheese

SMALL BITES

Cubed feta wrapped with basil leaf, Prosciutto & roasted red pepper, drizzled with olive oil. \$25 | doz

Slices of fresh mozzarella wrapped around a grape tomato and a basil leaf, & drizzled with aged Balsamic vinegar. \$24 | doz

Green grapes rolled in bleu cream cheese and toasted nuts. \$20 | doz

TORTAS & BREADS

sm. \$40 | lg. \$80

Layers of Italian pureed sun-dried tomatoes, pesto cream

cheese and roasted garlic cream cheese served with sliced French bread

Layers of chopped dried cranberry cream cheese, gorgonzola, cream cheese and toasted walnut cream cheese served with sliced French bread

EMPANDAITAS

\$24 | doz

Traditional spinach, chicken, & Spanish Manchego cheese

Roasted tomato, mozzarella & herbs

Spanish sausage & Manchego cheese

SHRIMP

\$35 | lb

(Minimum order of 2 lb-

With your choice of dipping sauces:

cocktail, cilantro soy, creamy orange or roasted garlic and herb)

**SWEET BASIL
CATERING CO.**

APPETIZERS

PINWHEELS

\$18 | doz

Hummus, tomato, Feta and fresh
spinach.

Sun-dried tomatoes with cream
cheese, roasted garlic and fresh
spinach.

CROSTINIS

Bruschetta \$18

Roasted Seasonal Veggie \$16

Pork Tenderloin \$24

Curried Chicken \$24

PLATTERS & TRAYS

Imported Meat and Cheese

sm. \$46 | med. \$58 | lg. \$82

Anti-pasta

sm. \$48 | med. \$62 | lg. \$88

Veggies and hummus

sm. \$42 | med. \$6 | lg. \$75

Fruit

sm. \$40 | med. \$65 | lg. \$78

SWEET BASIL CATERING CO.

ENTREES

All entree prices include salad, vegetable and choice of side dish.

\$19 per plate

Baked Lemon and Garlic Marinated

Chicken Breasts: Juicy 5-oz breasts marinated for a full day and carefully to perfection.

Baked Lemon and Garlic Marinated Whitefish Fillets: *Fresh from the cold clear depths of Lake Superior by way of Thill's Fish House and our own mouth-watering marinade.*

Cheese or meat Lasagne With Provolone

and Mozzarella cheeses and layered with our tangy balsamic and roasted garlic Marinara sauce. Served garnished with sprigs of fresh basil.

Slow-Cooked Ham

Glazed with honey stone-ground mustard and carved at your leisure.

Pork Loin

Encrusted with our secret blend of Cajun spices Le mieux!

Chicken Alfredo

A house specialty. Bite-sized tender chicken breast pieces sautéed with fresh vegetables and smothered in a rich, creamy Alfredo sauce. Served over linguine al dente.

\$22 per plate

Pesto Salmon

Mouth watering Salmon fresh from Thill's topped with pesto and melted parmesan cheese

Sautéed Tenderloin Tips in Mushroom Burgundy Sauce

Tender and decadently rich. Comes served with your choice of fluffy rice or hearty pasta.

Mediterranean Baked Whitefish

*The local meets the exotic! Fresh whitefish fillets from Thill's Fish House topped with Feta cheese, capers, diced tomatoes, parsley and lemon. An intriguing marriage of flavors. *Subject to market price*

BBQ Baby-Back Pork Ribs

Oh-so-slowly cooked, these basted baby-backs are tender and slightly sweet. Approximately eight ribs per person.

Vegetarian Lasagna

Spinach, tomatoes, artichokes, eggplant and zucchini sautéed with una de quantita spezia Italiano and layered between molto melted cheese and our balsamic and roasted garlic Marinara sauce make this a most memorable lasagna.

Empanadas

A best seller. Chilean turnovers with a delicate flaky crust stuffed with either spicy pork chorizo and creamy Manchego goat's cheese, or chicken, spinach and Manchego.

ENTREES

All entree prices include salad, vegetable and choice of side dish.

\$25+ per plate

Prices in this category, especially, vary due to market conditions: please consult with us for pricing.

Seafood Champagne Sauce

Linguini sautéed in a heavy cream champagne and tarragon sauce and served with linguine. The height of decadence. Shrimp, Scallops, Salmon

Beef Tenderloin

There are so many ways to enjoy this succulent cut. Here are a few of our suggestions: Prepared whole or individual filets grilled and served with Amish Bleu cheese and a Bourbon sauce, or wrapped with bacon and stuffed with English Stilton and cooked in our special Cabernet sauce.

Wellingtons

Topped with mushroom duxelle and truffle pate, then wrapped in puff pastry. Delicate, yet hearty.

Prime Rib

It just doesn't get any better than this. Cooked to your order and carved on premises.

Baked Almond Encrusted Walleye

Served with Apricot Chutney

The subtle sweetness of the chutney is a great compliment to the earthiness of the walleye.

SWEET BASIL CATERING CO.

ENTREE ACCOMPANIMENTS

** Denotes an extra charge of \$2.25/guest*

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SALADS

Garden

Tossed romaine with tomatoes, red onion, cucumbers and sprouts.

Strawberry & Feta

*Mixed greens, fresh strawberries, crumbled feta, red onion and balsamic vinaigrette ***

Mediterranean

*Romaine with Feta cheese, Kalamata olives, red onion, tomatoes and cukes and tossed with our house Creamy Italian. **

Caesar

Romaine, freshly grated Parmesan cheese, homemade croutons tossed with our homemade Caesar dressing.

DRESSINGS

Low fat yogurt based

Creamy Italian

Homemade Ranch

Heart smart olive oil/canola based

Caesar Balsamic

Vinaigrette

Italian Vinaigrette

SIDES

*Ratatouille - simmered garden vegetable medley with herbs and olive oil **

*Roasted sweet potatoes with Feta & herbs -Boiled buttered & parsley red skins **

Mashed potatoes-Four choices: plain, roasted garlic mashed

*Herb rice pilaf-A combination of white and wild rice with veggies & herbs. Mushroom risotto **

Penne Pasta with balsamic & roasted garlic marinara sauce.

*Linguine smothered in alfredo sauce. **

VEGETABLES

Sweet balsamic glazed carrots

Steamed green beans tossed with chopped walnuts

*Fresh roasted green beans and caramelized onions tossed with gorgonzola and cashews **

Sautéed yellow squash and zucchini tossed with walnuts

*Roasted asparagus with lemon dill butter ***

*Baked squash with sweet brown sugar butter ***

DESSERTS

Ganache Iced Brownies

\$12 | doz

Mini Cheesecakes

\$30 | doz

Key Lime Tarts

\$20 | doz

Hand-dipped Chocolate Strawberries

\$20 | doz

Glazed Fruit Tarts

\$3 | each

Homemade cookie & bar platters

\$15 | doz

Plain NY Style Cheesecake

\$33 | each