



## ***Forepaugh's Catering Menu***

### ***Starters***

***Minimum 10 pieces***

***Fire Wok Sweet And Spicy Shrimp \$2 each***

*Chili lime glazed with slow dried pineapple,  
lemongrass infused coconut cream*

***Chicken Samosas \$2 each***

*Indonesian inspired, curried in a crunchy triangle wrap,  
hot and sour mango dipping sauce*

***Fragrant Mushroom Roll \$2 each***

*Asian mushrooms and rice noodles wrapped and deep fried,  
served with a pungent star anise sauce*

***Thai Chicken Satay \$2 each***

*in peanut sauce and Thai herbs*

***Beef Satay \$3 each***

*Romesco sauce*

***Pineapple And House Rolled Fresh Mozzarella \$2 each***

*Thai basil, extra virgin olive oil, salt and fresh cracked pepper*

## ***Starters (continued)***

### ***Caprese Satay \$2 each***

*House rolled fresh mozzarella, extra virgin olive oil, tomato raisins, basil, salt and fresh cracked pepper*

### ***Corn Soup Shots \$2 each***

*Fresh corn soup with cumin oil and fresh cilantro*

## ***Platters***

***(10 pp minimum)***

### ***Artisan Cheeses Platter***

***\$4 per person***

***Approx 2 oz per person***

*Local sharp cheddar of the day, Amablu blue cheese, Stickney Hill Farm's goat cheese, port salut semisoft cow cheese and imported Spanish manchego cheese, garnished with fresh grilled house made bread, grape clusters, assorted dried fruits and nuts*

### ***Artisan Charcuterie Platter***

***\$5 per person***

***approx 2 oz per person***

*Coppa sulumeria, Genoa salami, La Espanola Soria (Spanish smoked paprika flavored cured pork sausage, this is Chefs favorite) and Serrano ham with assorted nuts, house made mustard, cornichons, grilled house made bread*

## ***Soup***

### ***Corn Soup \$7***

*Cumin oil, charred corn and fresh cilantro*

## ***Salad***

### ***House Made Classic Caesar Salad \$6***

### ***Blt Wedge \$7***

*Pickled and fried shallots, house made bacon, blue cheese vinaigrette and crumbs topped with fresh herbs*

## ***Main Course***

*Accoutrements change seasonally*

### ***Pan-Seared Walleye \$25***

*Coconut curry, fingerling potato, hearts of palm, shiitake mushrooms, Chinese long beans topped with a Thai herb salad*

### ***Ribeye Steak \$30***

*Wild arugula, braised bacon and roasted sunchoke*

### ***Beef Wellington \$31***

*Tenderloin, mushroom duxelle, Swiss chard, puff pastry, red wine sauce and seasonal vegetables*

### ***New York Strip \$32***

*Pomme puree, Romesco sauce and char grilled scallions  
served medium rare to medium  
counts required*

## ***Main Course Continued***

### ***Tenderloin \$31***

*Pomme puree, Bordelaise sauce and seasonal vegetables  
served medium rare to medium  
counts required*

### ***Roasted Half Chicken \$19***

*Herb brined roasted boneless chicken and seasonal accoutrements*

### ***Vegetarian Entrée \$19***

*Seasonal*

## ***Desserts***

### ***Forepaugh's Warm Chocolate Cake \$7***

*Baked to order, served with house made ice cream*

### ***Goat Cheese Cheesecake \$8***

*With elderflower, strawberries and chopped pistachio crust*

### ***Deconstructed Banana Cream Pie \$8***

*Chocolate hazelnut praline, vanilla custard, caramelized banana,  
maple patron syrup, vanilla bean whipped cream*