



# SAMPLE MENU

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## Hors d'oeuvres

### Platters

#### 🌿 Greek Platter

Greek olives marinated in red wine and herbs. Imported Greek Feta and Spanikopita- Flaky phylo pastry filled with garlic sautéed spinach and herbs.

#### Three Tasty Tea Sandwiches

Roast beef and Scottish cheddar on Irish soda bread with aioli; Smoked turkey and Brie with herb presto; and Herb Blend with Watercress

#### Plateau de Fromage

Beautiful arrangement of French artisan cheeses accompanied by sliced bread, almonds, dried fruits and olives.

#### 🌿 Exotic Fruit Platter

Bowl or 3 tiered platter of exotic seasonal fruits in complementary colors and textures. Can be dusted with sugar, served with sauce or enjoyed au naturale.

#### Mini Feast

Pear Gorgonzola Short Stack -*A twist on our signature Pear gorgonzola salad. Radicchio, gorgonzola dolcelatte, sliced pear and a cognac soaked cherry. Sprinkled with sherry vinaigrette!* Mini Tomato Soup *with Baby Grilled Cheese- Silky tomato basil soup in demitasse cups garnished with warm Brie on toast points.* Candy Bagel and Lox-*Jasmine tea smoked salmon topped with citrus cream and caper on garlic bagel slice.* Bleu Cheese Sliders *Mini Burgers sliced into fourths; with bleu cheese baked right in the patty. On sweet Hawaiian rolls topped with a zesty homemade horseradish - bleu cheese sauce and caramelized onions. This one is for the bleu cheese fans.*

#### Fruit Topiaries

### Vegetarian

#### Mini Tomato Soup *with Grilled Cheese*

Silky tomato basil soup in demitasse cups garnished with warm Brie on toast points.

*Recipes may be altered according to taste, dietary need or seasonal availability.* I

🌿 = *Healthy Item*

All original recipes made from scratch.

New

### 🍄 Asian Fungi Dumpling

Hand rolled dumplings stuffed with chopped mushrooms, ginger, vegetables, and then steamed or pan fried and served with both spicy and mild bean sauce.

### Pesto Cream Stuffed Cherry Tomatoes

Cherry tomatoes stuffed with luscious walnut pesto parmesan cream.

### Spanikopita

Flaky phlo pastry filled with garlicky sautéed spinach and herbs.

### 🍄 Cinnamon Raisin CousCous

Couscous is Moroccan pasta that is made into tiny balls creating a delightful texture. With the spice of the cinnamon and the sweet and sour of the fruit, the combination is captivating. *Served in spoons.*

### ★ 🍄 Feta Mint Apple Couscous

Couscous with chopped sweet apples, fresh mint leaves and creamy feta cheese. The blend of sweet and salty is to live for. *Served in spoons.*

### 🍄 Asian Style Stir Fry

Rice Noodles With Snow Peas, Sprouts, Shitake And Oyster mushrooms. Tossed In A Fresh Ginger Sauce. *Served In Spoons.*

### Beer Bread

This loaf is made with a bottle of natures yeast brew to leaven it up giving it a unique and charming flavor. Moist and flavorful.

### ★ Brie en Croute

Wheel of Brie wrapped in puff pastry purse, topped with brown sugar and caramelized walnuts. This is absolutely blissful!

## Salad Style

### 🍄 Fresh Prosciutto wrapped Crudités with Citrus Vinaigrette

Rich salty prosciutto offset by crisp fresh garden veggies and slightly sweet vinaigrette *very popular.*

### 🍄 Margheritas

Rich imported handmade buffalo mozzarella, basil and tomatoes on bamboo skewers and drizzled in infused olive oil.

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### 🍷 Mild Goat Cheese Stuffed Shrimp *in Fennel Vinaigrette*

Succulent shrimp sautéed in pink peppercorn, stuffed with mild goat cheese then wrapped in green leaf lettuce and crisp “thymed” bacon. Finished with fennel vinaigrette to give it perfect balance. *Award Winning!*

### 🍷 Pear Gorgonzola Shortstack

A twist on our signature salad. Radicchio, gorgonzola dolcelatte, sliced pear and a cognac soaked cherry. Sprinkled with sherry vinaigrette!

## Seafood

### Crab Cakes

Thick hearty crab held together by remoulade and herbs. Then baked until firm and juicy; the perfect heavenly bite.

### Fruits de Mer Turnovers

Bite size Puff pastry filled with spicy seared scallops, crayfish and shrimp in a sweet cream sauce.

### Sourdough Toast *with Coconut Shrimp Butter*

Crisp sourdough toast topped with decadent chilled tropical coconut shrimp butter.

### Candy Bagel *and Lox*

Citrus cured jasmine tea smoked salmon topped with grapefruit cream and caper on garlic bagel slice *Award Winning*

### 🍷 Mild Goat Cheese Stuffed Shrimp *in Fennel Vinaigrette*

Large succulent shrimp sautéed in pink peppercorn, stuffed with mild goat cheese then wrapped in green leaf lettuce and crisp “thymed” bacon. Finished with fennel vinaigrette to give it perfect balance. *Award Winning!*

### 🍷 Curried Seafood Button Mushroom

Sautéed marinated mushrooms stuffed with seasoned crab and shrimp drizzled with balsamic reduction.

### Cajun Seafood Button Mushroom

Marinated mushrooms stuffed with seasoned crab and shrimp topped with crisped parmesan cheese and baked in butter.

### 🍷 Honey-Wasabi Glazed Cedar Plank Salmon In Lettuce Boat

Fresh Wild Salmon Glazed With A Sweet And Piquant Sauce Baked On A Cedar Plank To Enhance The Flavor. In Crisp Clean Finger Sized Boats.

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### **🍴 Tabasco Glazed Cedar Plank Salmon In Lettuce Boat**

Fresh Wild Salmon Glazed With A Sweet And Piquant Sauce Baked On A Cedar Plank To Enhance The Flavor. In Crisp Clean Finger Sized Boats.

## **Red Meat**

### **Bleu Cheese Sliders**

Mini Burgers sliced into fourths; with bleu cheese baked right in the patty. On sweet Hawaiian rolls topped with a zesty homemade horseradish - bleu cheese sauce and caramelized onions. This one is for the bleu cheese fans.

### **🍴 Sichuan Peppercorn Beef**

Skewer Of Tender Pan Seared Sliced Beef With Sichuan Peppercorn Caramelized Onion And Caramelized Local Tomato.

### **5 Spice Rack Of Lamb**

Moist Tender Lamb, Frenched For Handling, Seasoned And Marinated With Chinese Sauces And Chinese 5 Spice. Roasted Until Crispy On The Outside Tender On The Inside.

## **Poultry**

New

### **Duck en Croute le Apricot**

This is a true delicacy. Muscovy duck glazed with a cognac apricot sauce then sautéed so the fat is rendered ever so flawlessly. Then bite size slices are tucked into bundles of puff pastry and baked until crisp and flaky.

### **🍴 Chicken Satay**

Tender Marinated Chicken On Skewers Served W/ A Mild Satay Sauce.

### **Bar-B-Q Chicken Turnovers**

Bite size Puff pastry filled with Classic southern Marinated and slow cooked barbeque chicken. The chicken is topped off with sweet and mildly spicy BBQ sauce and butter and then the pastry is backed until crisp and flaky.

### **🍴 Tarragon Chicken Salad on Toasted Baguettes**

Scoops of sweet and savory homemade chicken salad on bite size toasted baguettes.

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**🍴 = Healthy Item**

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# Salad Course

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## ☆ 🥗 **Signature Pear Gorgonzola Salad**

Many say its the best salad they've ever had! Radicchio, endive gorgonzola dolcelatte, cognac soaked cherries & sliced pears. Served with sherry vinaigrette!

New

## 🥗 **Spring Peak Salad** (March-May)

Crisp spring greens, artichoke, Vidalia onion, sugar snap peas and avocado. Dressed with raspberry honey mustard.

## 🥗 **Greek Salad**

Fresh mixed premium greens, Greek Kalamata olives, feta cheese. Served with homemade Greek dressing.

## 🥗 **Strawberry Fields Salad**

Fresh baby spinach and sliced strawberries with a homemade honey mustard poppy seed dressing.

## 🥗 **Chinese Salad**

Crisp Shredded greens with mandarin oranges, green onions and fried crispies. Served with homemade oriental ginger dressing.

## 🥗 **Classic Dinner Salad**

Crisp greens, cherry tomatoes, sliced cucumbers, shredded carrots & diced cabbage.

## 🥗 **Tarragon Chicken Salad**

Not your plain old chicken salad. This is great for making lunches out of also. It's a sweet and savory homemade chicken salad.

*Continued...*

*Recipes may be altered according to taste, dietary need or seasonal availability.* V

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# Soup Course

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New

## Roasted Potato and Leek with Chicken

Marinated chicken is pureed with delicate spices and the roasted vegetables. Harmonizing in a savory, subtle and extremely rich puree.

## 🍴 Natasha's Chicken Tortilla Soup

Slow cooked savory soup w/ vegetables, queso fresco cheese, zesty spices and topped with home made tortilla strips.

## 🍴 Turkey Chili

Slow cooked with full-bodied spices. *Can order extra spicy or mild.*

## 🍴 Roasted Chicken and Noodle

Roasted chick in hearty broth with Rotini pasta, trinity vegetables and Italian seasoning.

# Main Course

*You may substitute Turkey, Chicken, Buffalo, Ostrich, Venison, Kangaroo, etc... in any of the menu items to make them more "Heart Healthy" if you wish.*

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## Gourmet Specialties

### ★ Southwest Inspired Pork Loin

Succulent pork loin dry rubbed with smoky southwest spices then roasted until tender. Drizzled in an Ancho chili and prickly pear reduction.

### 🍴 Jasmine Tea Smoked Salmon

Cured for 3 days in a secret mix of spices, sugar and salt. Then slow smoked with best quality jasmine tea for a delicate and unbelievable flavor.

### ★ Beef Bourguignon

One of Burgundy's most sought after dishes. Marinated beef braised in red wine, garnished w/ seasonal vegetables and herbs then simmered for 5-6 hours. It is hearty and succulent. Similar to a stew but much more flavorful, with a fuller mouth feel. *(Please allow 6 hours on site prep time).*

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### **Tropical Pork**

Amazing bone in Pork Chops, with fresh litchi, currant reduction and mango relish.

### **☆ Apricot Glazed Duck Breast**

This is a true delicacy. Many people have claimed this is the best duck they've had in their lifetime. Seasoned to perfection and sautéed so the fat is rendered ever so flawlessly. Glazed with a cognac apricot sauce. *(Cannot be made in advance. If party of 20+ please allow for people to be served in groups.)*

### **Chicken Pot Pie**

Filled w/ delicious marinated chicken, a provincial style white wine sauce, seasonal veggies, fresh herbs then topped w/ baked puff pastry.

### **Garlic Barramundi (seasonal)**

Fresh wild caught barramundi seared with garlic and fresh herb.

## ***Pastas***

### **Spaghetti and Meatballs**

Made with homemade meatballs, slow cooked tomato sauce, as always made from only San Marizano tomatoes (*“the best”*).

### **🌿 Spring Veggie Pasta (March-May)**

Rustic spinach pasta topped with sautéed morels, garlic, artichokes and asparagus; in a pesto sauce.

### **☆ 🌿 Pancetta Pesto Pasta**

Pasta w/ sautéed pancetta & a homemade pesto sauce. This richly flavored dish is actually heart healthy but it will light up your taste buds.

### **Homestyle Lasagna**

Layers of pasta, ricotta & various Italian cheeses. Topped with robust meat sauce. Then baked until bubbly and golden brown.

### **🌿 Pasta alla Puttanesca**

This classic Naples dish is a spicy mélange of tomatoes, onions, capers and black olives. All cooked together in olive oil with herbs & garlic.

### **🌿 Pasta with Natasha's Secret Tomato Pesto Sauce**

The secret to this is the homemade pesto and carefully slow cooked tomato sauce. Made with your choice of pasta.

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### **Cheese Tortellini a la Vodka**

Small cheese stuffed pasta with tomato vodka sauce.

### **Fettuccine Alfredo**

Rich creamy Alfredo sauce with real parmigiano cheese.

### **Grammas Mac-N-Cheese**

Elbow pasta with 4 cheeses, *baked* with a golden crisp crust.

### **🍷 Cinnamon Raisin Couscous**

Moroccan pasta made into tiny balls creating a delightful texture. The combination of spice and fruit is captivating.

### **★ 🍷 Feta Mint Apple Couscous**

Couscous with chopped sweet apples, fresh mint leaves and creamy feta cheese. The blend of sweet and salty is to live for.

### **🍷 Asian Style Stir Fry**

Rice noodles with snow peas, sprouts, mushrooms and Sweet Ginger Sauce.

\*New\*

## **Poultry**

**Chicken Morocco** Fragrant chicken basted with ginger preserves.

### **★ Chicken Scaloppini Parmigiano**

One of my families' favorites. Eat like you have your own Italian Mama. Italian marinated chicken, beautifully breaded topped with layers of tomato sauce, sautéed mushrooms and Italian cheeses. Topped with fresh basil.

### **🍷 Orange Blossom Marinated Chicken Fajitas**

Our fajitas are doused with lime and marinated overnight in Secret spices.

### **★ 🍷 Rosemary Chicken**

Marinated Chicken encrusted with rosemary.

### **🍷 Bar-B-Q Chicken**

Classic southern barbeque style chicken. Marinated and slow cooked so the flavor is all the way through and all the way out. This will make you feel like you're sittin' round a campfire and have been slavin' all day. Whole Chicken or Chicken breasts depending on serving choices.

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🍷 **Sweet Honey Garlic Lemon Chicken**      Just what it says.

🍷 **Mango Black Bean Chicken**  
Latin spiced chicken in a black bean sauce with mango “relish”.

🍷 **Italian Style Baked Chicken**  
Delicious marinated Italian chicken great w/ any Italian pasta.

★ **Buttermilk Fried Chicken**  
Melt in your mouth buttermilk marinated natural chicken. Battered in seasoned flour and fried to perfection. *Served with side of maple syrup.*

★ **Apricot Glazed Duck Breast**  
Many people have claimed this is the best duck they’ve had. Pan seared so the fat is rendered to give crisp skin and tender meat. Glazed with a cognac apricot sauce. *(Cannot be made in advance. If party of 20+ please allow for guests to be served in groups based on kitchen size.)*

**Chicken Pot Pie**  
Filled w/ delicious marinated chicken, a provincial style white wine sauce, seasonal veggies, fresh herbs then topped w/ baked puff pastry.

## Seafood Dishes

**Crab Cakes**  
Thick hearty crab held together by remoulade and herbs. Then baked until firm and juicy; the perfect heavenly bite.

🍷 **Curried Seafood Button Mushroom**  
Sautéed marinated mushrooms stuffed with seasoned crab and shrimp drizzled with balsamic reduction.

**Cajun Seafood Button Mushroom**  
Marinated mushrooms stuffed with seasoned crab and shrimp topped with crisped parmesan cheese and baked in butter.

🍷 **Honey-Wasabi Glazed Cedar Plank Salmon Filet**  
Fresh Wild Salmon Glazed With A Sweet And Piquant Sauce Baked On A Cedar Plank To Enhance The Flavor.

🍷 **Tabasco Glazed Cedar Plank Salmon**

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Fresh Wild Salmon Glazed With A Sweet And Piquant Sauce Baked On A Cedar Plank To Enhance The Flavor. In Crisp Clean Finger Sized Boats.

### 🍷 Jasmine Tea Smoked Salmon

Cured for 3 days in a secret mix of spices, sugar and salt. Then slow smoked with best quality jasmine tea for a delicate and unbelievable flavor.

+ New\*

### Garlic Seared Barramundi (seasonal)

Fresh, wild caught, Australian Barramundi. Lightly seared w/ garlic & fresh herb.

## Meat Dishes

+ New\*

### Lingonberry Glazed Ham

Spiral carved ham in a traditional Swedish Lingonberry glaze. Slightly tart and sweet making a tasty and unique way to do the conventional glazed ham.

### 🍷 Beer Marinated Pork Chops

Juicy pork chops marinated in beer. Seasoned and oven pan seared. These tasty chops are sure to please any man.

### Beef Margarita Fajitas

Margarita marinated flank steak. *Goes great with the beverage of the same name!*

### Herb Encrusted Lamb Chops

Succulent lamb chops, encrusted with savory herbs, *served with mint jelly.*

### 🍷 Kangaroo Filet or Steak

This is the leanest tastiest meat in my opinion. Juicy red meat similar in flavor to venison and texture to steak with out any of the fat. *Order well in advance*

### 🍷 Succulent Venison Hamburger

Juicy fresh wild caught venison patties seasoned with wild tasting spices. Cooked medium rare and served with caramelized red onion, sweet low fat aioli, organic tomatoes, skim milk mozzarella cheese and on hearty whole grain buns.

### 🍷 5 Spice Pork Chops

Moist white pork chops seasoned and marinated with Chinese sauces and Chinese 5 spice. Just like a voyage to the other side of the world. Great with fried rice.

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★ **Natasha's Top Secret Meat Loaf**

You've never had a meat loaf like this one and if you thought meat loaf was something you'd never enjoy; think again. A non-traditional play on Mom's meat loaf. Juicy, piquant but still stick to your ribs good. No ketchup allowed on this delicacy

★ **Beef Bourguignon**

One of Burgundy's most sought after dishes. Marinated beef braised in red wine, garnished w/ seasonal vegetables and herbs then simmered for 5-6 hours. It is hearty and succulent. Similar to a stew but much more flavorful, with a fuller mouth feel. *(Please allow 6 hours on site prep time).*

**Tropical Pork**

Amazing bone in Pork Chops, w/ fresh litchi, currant reduction and mango relish.

★ **Southwest Inspired Pork Loin**

Succulent pork loin dry rubbed with smoky southwest spices then roasted until tender. Drizzled in an Ancho chili and prickly pear reduction.

+ *New*

**Texas BBQ Ribs**

Ribs slow cooked on the grill or baked in the in the broiler with secret dry rub and Chef Natasha's Secret Mustard and Molasses sauce.

## *Bread and Rice*

★ 🌿 **Natasha's Sweet Cashew Jasmine Rice**

Sweet spices give it a far off taste that will make you feel like you have traveled the world to obtain it. *Warm in the oven on 350 with a moist towel over it or microwave. Can also be ordered w/ spiced turkey as a fabulous entree.*

🌿 **Saffron Rice**

Basmati (jasmine scented) rice w/ saffron & Spanish seasonings.

**Chinese Fried Rice**

Seasoned Jasmine Rice or Brown Rice your choice moist and delicious. Then fried Chinese style with egg.

**Beer Bread**

This loaf is made with a bottle of nature's yeast brew to leaven it up giving it a unique and charming flavor. Moist and flavorful.

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## Fruits and Vegetables

### 🥗 Fajita Sides

Caramelized onions, jalapeños and bell peppers. Fresh cilantro & cheese. Refried Beans & Mexican rice.

### ★ 🥗 Barbeque Baked Beans

Slow cooked, deliciously spiced beans. Hand crushed mustard seeds and coriander gives it a kick while sweet molasses sweetens the deal.

### ★ 🥗 Southwest Inspired Fingerling Potatoes

Slow roasted, creamy inside, savory outside. Flavored with sweet Ancho chili, smoky black cardamom, and southwest spices.

### Garlic Mashed Potatoes

Creamy rich, new red potatoes with garlic, butter and sour cream.

### Feta and Spinach Phyllo Pocket

Delicate Greek Phyllo pastry stuffed with spinach and feta cheese. Then baked to golden perfection.

### Fresh Haricot Vert Bundles

Crisp French snap beans sautéed and seasoned to bring out the natural sweetness. Then wrapped in herb to make delicate bundles.

New

### ★ 🥗 Radish au Jus

Sweet seasonal radishes roasted in garlic, white wine, salt and pepper.

### 🥗 Roasted Veggies

Assorted seasonal vegetables spiced (*some marinated*) and roasted until tender to bring out the natural juices and sweetness.

### 🥗 Sweet Maduros

Ripe plantains lightly fried *but still tender*, sweet and delectable.

### ★ Sweet Potato Casserole

The classic marshmallow topped southern delicacy, this one has a little maple flavor to top it all off! Can't go wrong with that!

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★ 🥗 **Italian Green Beans**

Citrus marinated, Italian seasoned crispy green beans with toasted almonds. These are delicious and great for those who are not fans of green beans. *Served chilled.*

★ **Slow Cooked Green Beans**

Green beans slow cooked on the stove with classic southern seasonings, bacon, and lots of love until tender, juicy and full of flavor!

**Sautéed Apples**

Fresh in season apples, sautéed in balancing fluids and spices with potent cinnamon to bring out the flavor.

🥗 **English Peas**      Green peas with ham & sautéed onion.

**Creamed Spinach**    Luscious and creamy. Ever so rich and sinful.

🥗 **Sautéed Spinach**

Garlic spiced and full of flavor. You'll forget how nutritious this green leafy is for you.

🥗 **Braised Cabbage**

Sweet like candy and oh so healthy. What a surprising union.

🥗 **Sautéed Asparagus Tips**      Seasoned and sautéed till al dente.

🥗 **Fried Cauliflower**              Breaded and pan fried seasoned cauliflower, so scrumptious and savory. Great topped off with a squeeze of fresh lemon.

🥗 **Roasted New Red Potatoes**    Naturally buttery flavored they are seasoned with loads of herbs, garlic & spices. Roasted so they are creamy in & crispy out.

**Garlic Mashed Potatoes**            Creamy, buttery, garlicky mashed potatoes.

🥗 **Honey Glazed Carrots**            Sweet organic carrots, sautéed in a light honey glaze and tossed with plump juicy raisins.

**Sautéed Mushrooms**                Deglazed w/ red wine in shallot garlic sauce.

*For desserts see <http://www.indulgencebynatasha.com/desserts.html>*

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