



General Catering Menu 2010

take-out
special occasions
weddings
corporate functions

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About our Catering Services...

Carried Away was opened in November 1989 by Chef Tom McNary and his wife Mima Lecocq. They met while working at the legendary Chez Panisse in Berkeley, shaping a strong partnership and food philosophy of using the freshest, seasonal ingredients prepared with passion and care.

Chef Tom oversees every single catering order, focusing on details that make our catering creations pleasing to the eye and palate. Our catering coordination staff and servers ensure that you and your guests are well attended to and that your event flows smoothly.

We cater all types of occasions from intimate gatherings to large-scale events, celebrations, and weddings. We can design menus for any style of dining...picnics, buffet, family-style, or full-service sit down. By request, we can deliver orders, provide staff for set up or full service, and coordinate party supply rental. We are happy to work with you to create a menu to suit your occasion, sensibilities, and budget.

Small take out orders typically require an advance notice of 48 hours. Large orders and all other service are negotiable on a case-by-case basis. Full service is subject to availability of date.

Our culinary creations are typically influenced by the rhythm of the seasons; therefore, some of the dishes on the following menu are only available during certain times of the year while some may need to be slightly modified. Please use this menu as a guideline and a springboard for ideas.

We look forward to working with you to make your occasion special and memorable.

APPETIZERS

Minimum order of 50 per item unless otherwise noted.

| Vegetarian | Price/item |
|--|--------------|
| Parmesan & pine nut biscotini with green olives | 1.00 |
| Curry & chive cheese puffs | 1.00 |
| Puff pastry cheese straws with Parmesan & paprika | 1.50 |
| Baked mushrooms stuffed with ricotta eggplant or herb filling | 2.00 |
| Potato rounds with harissa & goat cheese | 2.00 |
| Polenta rounds with tapenade, fontina & herbs | 2.00 |
| Puff pastry tartlettes with spinach, blue cheese & pinenuts or fruit chutney & brie | 2.25 |
| Mini turnovers with greens, olives & provolone | 2.50 |
| Crostini | 1.00 |
| <ul style="list-style-type: none"> <li style="width: 50%;">• eggplant caviar <li style="width: 50%;">• hummus <li style="width: 50%;">• mushroom almond paté <li style="width: 50%;">• tomato & basil <li style="width: 50%;">• cannellini bean purée with rosemary <li style="width: 50%;">• yogurt cheese with fresh herbs | |
| Kabobs | |
| <ul style="list-style-type: none"> <li style="width: 50%;">• assorted fresh fruit <li style="width: 50%;">• melon, feta & mint <li style="width: 50%;">• cherry tomato, fresh mozzarella & basil <li style="width: 50%;">• olive, fresh mozzarella & pickled pepper | 1.50 2.00 |
| Filo triangles | 2.25 |
| <ul style="list-style-type: none"> <li style="width: 50%;">• spinach, cheese & walnut <li style="width: 50%;">• mushroom, onion & gruyère <li style="width: 50%;">• blue cheese, date & almond | |
| Non-Vegetarian | |
| Prosciutto-wrapped melon | 1.50 |
| Ground turkey meatballs with roasted tomato sauce | 1.50 |
| Crostini: smoked trout with chive cream cheese or chicken liver paté | 1.75 |
| Baked mushrooms with ricotta bacon filling | 2.25 |
| Wasabi lime crab salad in cucumber cups | 2.50 |
| Curry & chive cheese puffs with chicken or crab salad | 2.50 |
| Polenta rounds with housemade pulled pork & pickled red onion | 2.50 |
| Mini turnovers with spiced ground chicken, golden raisins & pine nuts | 2.50 |
| Chicken wings | 1.00 |
| <ul style="list-style-type: none"> <li style="width: 33%;">• teriyaki <li style="width: 33%;">• orange-balsamic <li style="width: 33%;">• honey mustard & rosemary | |
| Wonton cups | 2.50 |
| <ul style="list-style-type: none"> <li style="width: 50%;">• hoisin chicken salad <li style="width: 50%;">• mango curry shrimp salad <li style="width: 50%;">• ahi tuna & avocado | |
| Skewers | 2.50 |
| <ul style="list-style-type: none"> <li style="width: 50%;">• glazed chicken w/ bacon & dried fruit <li style="width: 50%;">• satay of chicken or beef with peanut sauce <li style="width: 50%;">• shrimp with sundried tomato vinaigrette <li style="width: 50%;">• mint marinated lamb with honey tahini sauce | |

PLATTERS

Each platter serves approx. 20 unless otherwise noted.

| | Price/item |
|---|------------|
| Baby brie wheel with caramel glaze & walnuts with crackers | 40.00 |
| Cheese board with specialty cheese assortment & crackers | 75.00 |
| Fresh fruit platter | 75.00 |
| Grilled vegetable assortment with balsamic glaze | 75.00 |
| Fresh crudité's assortment with dip of choice (blue cheese, sundried tomato, hummus, green goddess) | 75.00 |
| Fresh roasted sliced ham, Diestel turkey, or beef with housemade accompaniment | 75.00 |
| Antipasto platter with cured meats, cheeses, vegetable caponata & crostini | 75.00 |
| Sliced smoked salmon platter w/ cream cheese, house-preserved lemon relish & crostini | 75.00 |
| Rillettes (slow-cooked salmon or duck spread) served with seasonal vegetable garnishes & crostini | 75.00 |
| Pizza squares (90 small squares for appetizer or 32 medium squares for main) | |
| • 3-cheese | 70.00 |
| • Baby spinach, olive, feta & sun-dried tomato | 75.00 |
| • Roasted onion, walnut & gorgonzola | 75.00 |
| • Housemade fennel sausage, greens & roasted peppers | 75.00 |

SAVORY DISHES & TARTS

Each dish serves approx. 8-10 unless otherwise noted.

| | Price/item |
|--|------------|
| Potato-artichoke gratin (a customer favorite!) | 45.00 |
| Butternut squash gratin with caramelized onion, gruyere & sage | 40.00 |
| Cauliflower gratin with manchego | 40.00 |
| Seasonal savory galette, serves 6-8 | 30.00 |
| Classic quiche Lorraine with bacon & onion | 30.00 |
| Vegetarian quiche with leek & artichoke | 30.00 |
| Creole Dungeness crab tart with green onion | 45.00 |
| Seasonal savory bread pudding | 45.00 |
| Mixed mushroom tart with thyme | 35.00 |
| Polenta casserole with tomatoes, corn & basil | 45.00 |
| with sausage | 50.00 |

SALADS

Most salad greens, grains, and legumes are organic.

| Leaf Salads <i>Minimum order of 10</i> | Price/item |
|--|------------|
| Baby greens with balsamic-shallot vinaigrette | 4.50 |
| Add edible flowers (when available) | 4.75 |
| Arugula, pine nuts, shaved Parmigiano Reggiano & house-preserved lemon vinaigrette | 5.00 |
| Greek baby spinach, red onion, feta & olives | 5.00 |
| Romaine with fresh corn, jicama, radish & chile honey dressing | 5.00 |
| Little Gem with blue cheese & crumbled bacon | 5.50 |
| Caesar salad with Parmigiano Reggiano & croûtons (vegetarian dressing upon request) | 5.50 |
| Butter lettuce with pears, gorgonzola & walnuts | 5.75 |
| Baby greens with citrus, roasted beets & citrus vinaigrette | 5.75 |

| Legume/Grain Salads <i>Minimum order of 5 pounds.</i> | Price/pound |
|---|-------------|
| Three bean salad with green beans, cannellini, chickpeas & fennel | 10.00 |
| Spicy corn, black bean & peppers with chipotle vinaigrette | 10.00 |
| Add shrimp | 10.50 |
| Roasted beet & French green lentils with feta, walnuts & house-preserved lemon vinaigrette | 10.00 |
| Quinoa with mango, almonds & curry vinaigrette | 10.00 |
| Bulgur wheat salad with dried fruit & herbs | 10.00 |

| Pasta/Noodle Salads <i>Minimum order of 5 pounds.</i> | |
|---|-------|
| Fusilli with seasonal vegetables & herb vinaigrette | 10.00 |
| Sesame noodle salad with asparagus | 10.00 |
| Add chicken | 10.50 |
| Farfalle salad Niçoise with olives, capers & sun-dried tomatoes | 10.00 |
| Add chicken | 10.50 |
| Pasta with corn, green beans, cherry tomatoes & pesto | 10.00 |

| Other Salads <i>Minimum order of 5 pounds.</i> | |
|--|-------|
| Classic potato salad with herbs | 10.00 |
| Fresh fruit salad | 10.00 |
| Celery root & Granny Smith apples with mustard vinaigrette | 10.00 |
| Thai squid salad with cucumbers, red peppers & mint | 10.50 |
| Chez Panisse chicken Provençal with peppers, capers & olives | 10.50 |
| Caprese salad of mixed heirloom tomatoes, fresh mozzarella & basil | 10.00 |
| Greek salad with tomatoes, cucumbers, feta, olives & oregano | 10.00 |

FINGER SANDWICHES

Finger sandwiches are ¼ size of standard sandwich.

Minimum order of 20 per item.

| Vegetarian | Price/ sandwich |
|---|--------------------|
| Grilled vegetables with pesto or hummus | 2.25 |
| Farm egg salad with arugula & Dijon mustard | 2.25 |
| Meat and Poultry | |
| Diestel Farm turkey with honey mustard & artichoke relish | 2.50 |
| Free-range chicken salad with apples & fresh herbs | 2.50 |
| Grilled free-range chicken with tapenade, roasted peppers & aioli | 2.50 |
| Roast sirloin with pickled onions & horseradish mayonnaise | 2.50 |
| Fish | |
| Grilled yellowtail with avocado & chipotle aioli | 2.75 |
| Grilled salmon with baby greens & fruit chutney | 2.75 |

SOUPS

All soups 3.00/8 oz. serving unless noted otherwise.

| | |
|---|------|
| Celery root bisque with shiitake mushrooms | |
| Potato & leek | |
| French onion with gruyère croûtons | |
| Tuscan white bean with rosemary croûtons | |
| Spring vegetable with minted crème fraîche | |
| Carrot & ginger | |
| Roasted butternut squash with apples & walnuts | |
| Vegetarian black bean with tortilla chips & salsa garnish | |
| Provençal fish soup with fennel & saffron | 4.00 |
| Clam or mussel chowder | 4.00 |

PASTAS

All pastas are made fresh in house except for pasta shells.

| | Price/serving |
|---|---------------|
| Pasta shells stuffed with ricotta, spinach & Parmigiano Reggiano (20 minimum) | 4.50 |
| with chicken | 5.00 |
| Cannelloni with greens, walnuts, & ricotta (20 minimum) | 5.50 |
| with assorted seafood & light tomato cream sauce (20 minimum) | 7.00 |
| Lasagna with assorted vegetables & housemade tomato sauce (increments of 12) | 6.00 |
| Lasagna with butternut squash, kale & béchamel sauce (increments of 12) | 6.25 |
| Lasagna Bolognese with meat & béchamel sauce (increments of 12) | 6.25 |

SPECIALS FOR TAKE OUT

Minimum order of 10 per item.

Rolls and butter or garlic Francese bread can be added to any order for \$2.00/serving.

Gourmet Lunch Box ♦ 14.50

Individual boxes for each guest including napkin and fork. Perfect for work meetings or outdoor picnics. Easy to serve and clean up! Drinks can be added for additional charge.

Grilled free-range chicken or vegetarian sandwich

Classic potato salad w/ herbs

Fresh fruit salad

Fresh-baked cookie

Vegetarian Delight ♦ 15.00

Arugula salad with roasted beets, red onion & lemon vinaigrette

Savory vegetable tart

Fresh fruit platter

Fresh-baked cookie

Comforting Italian ♦ 18.00

Housemade lasagna or polenta casserole (meat or vegetarian option)

Caesar salad with croûtons

Garlic Francese bread

Fresh fruit platter

Savory Chicken ♦ 18.00

Baby spinach, red onion, feta & olives with sun-dried tomato vinaigrette

Roasted free-range garlic-herb chicken

Potato-artichoke gratin

Grilled or roasted assorted vegetables