



General Catering Menu 2011

take-out
special occasions
weddings
corporate functions

Aptos Center
7564 Soquel Drive
Aptos, California 95003

phone 831.685.3926
fax 831.685.0230
info@carriedawayfoods.com

carriedawayfoods.com



About our Catering Services...

Carried Away was opened in November 1989 by Chef Tom McNary following his experience working at the legendary Chez Panisse in Berkeley.

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
Polenta rounds with tapenade, fontina & herbs	2.00
Potato rounds with harissa & goat cheese	2.25
Puff pastry tartlettes with spinach, blue cheese & pinenuts or fruit chutney & brie	2.50
Mini turnovers with greens, olives & provolone	2.50
 Crostini	 1.00
<ul style="list-style-type: none"> • eggplant caviar • mushroom almond paté • cannellini bean purée with rosemary 	<ul style="list-style-type: none"> • hummus • tomato & basil • yogurt cheese with fresh herbs
 Kabobs	
<ul style="list-style-type: none"> • assorted fresh fruit • melon, feta & mint • cherry tomato, fresh mozzarella & basil 	<ul style="list-style-type: none"> • olive, fresh mozzarella & pickled pepper
 Filo triangles	 2.25
<ul style="list-style-type: none"> • spinach, cheese & walnut • blue cheese, date & almond 	<ul style="list-style-type: none"> • mushroom, onion & gruyère
 Non-Vegetarian	
Prosciutto-wrapped melon or fig	1.50
Crostini: smoked trout with chive cream cheese or chicken liver paté	1.75
Ground turkey meatballs with roasted tomato sauce	2.00
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
 Wonton cups	 2.50
<ul style="list-style-type: none"> • hoisin chicken salad • ahi tuna & avocado 	<ul style="list-style-type: none"> • mango curry shrimp salad
 Skewers	 2.50
<ul style="list-style-type: none"> • glazed chicken with bacon & dried fruit • shrimp with sundried tomato vinaigrette 	<ul style="list-style-type: none"> • satay of chicken or beef with peanut sauce • 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	70.00
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
Rillettes (slow-cooked salmon or duck spread) served with seasonal vegetable garnishes & crostini	75.00
Fresh roasted sliced ham, Diestel turkey, or beef with housemade accompaniment	80.00
Antipasto platter with cured meats, cheeses, vegetable caponata & crostini	80.00
Sliced smoked salmon platter with cream cheese, house-preserved lemon relish & crostini	80.00
Pizza squares (90 small squares for appetizer or 32 medium squares for main)	
• 3-cheese	75.00
• Baby spinach, olive, feta & sun-dried tomato	85.00
• Roasted onion, walnut & gorgonzola	85.00
• Housemade fennel sausage, greens & roasted peppers	85.00
• Cherry tomato, corn & pesto	85.00
Add shrimp	90.00

GRATINS & TARTS

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

	Price/item
Butternut squash gratin with caramelized onion, gruyere & sage	40.00
Cauliflower gratin with manchego	40.00
Potato-artichoke gratin (a customer favorite!)	45.00
Seasonal savory galette, serves 6-8	30.00
Classic quiche Lorraine with bacon & onion	40.00
Vegetarian quiche with leek & artichoke	40.00
Mixed mushroom tart with thyme	40.00
Creole Dungeness crab tart with green onion	45.00
Seasonal savory bread pudding	45.00
Polenta casserole with tomatoes, corn & basil	45.00
Add 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	3.75
Add edible flowers (when available)	4.00
Greek baby spinach, red onion, feta & olives	3.75
Romaine with fresh corn, jicama, radish & chile honey dressing	3.75
Arugula, pine nuts, shaved Parmigiano Reggiano & house-preserved lemon vinaigrette	4.00
Little Gem with blue cheese & crumbled bacon	4.00
Caesar with Parmigiano Reggiano & croûtons (vegetarian dressing upon request)	4.00
Butter lettuce with pears, gorgonzola & walnuts	4.00
Baby greens with citrus, roasted beets & citrus vinaigrette	4.00

Legume/Grain Salads <i>Minimum order of 5 pounds.</i>	Price/pound
Green bean, cannellini, chickpea & fennel	11.00
Spicy corn, black bean & peppers with chipotle vinaigrette	11.00
Add shrimp	12.00
Roasted beet & French green lentils with feta, walnuts & house-preserved lemon vinaigrette	11.00
Quinoa with mango, almonds & curry vinaigrette	11.00
Bulgur wheat with dried fruit & herbs	11.00

Pasta/Noodle Salads <i>Minimum order of 5 pounds.</i>	
Fusilli with seasonal vegetables & herb vinaigrette	11.00
Sesame noodle with asparagus & peanut dressing	11.00
Add chicken	11.50
Farfalle Niçoise with olives, capers & sun-dried tomatoes	11.00
Add chicken	11.50
Pasta with corn, green beans, cherry tomatoes & pesto	11.00

Other Salads <i>Minimum order of 5 pounds.</i>	
Classic potato with herbs	11.00
Fresh fruit	11.00
Sesame peanut coleslaw	11.00
Celery root & Granny Smith apples with mustard vinaigrette	11.00
Chez Panisse chicken Provençal with peppers, capers & olives	11.50
Caprese of mixed heirloom tomatoes, fresh mozzarella & basil	11.00
Greek with tomatoes, cucumbers, feta, olives & oregano	11.00
Thai squid with glass noodles, cucumbers, red peppers & mint	12.00

FINGER SANDWICHES

*Finger sandwiches are ¼ size of standard sandwich.
Minimum order of 20 per item.*

	Price/sandwich
Vegetarian	
Grilled vegetables with pesto or hummus	2.50
Farm egg salad with arugula & Dijon mustard	2.50
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 3.50/8 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	4.50
Clam or mussel chowder	4.50

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
Add chicken	5.00
Cannelloni with greens & ricotta (20 minimum)	6.00
Add assorted seafood & light tomato cream sauce (20 minimum)	7.50
Lasagna with assorted vegetables & housemade tomato sauce (increments of 12)	6.75
Lasagna with butternut squash, kale & béchamel sauce (increments of 12)	7.00
Lasagna Bolognese with meat & béchamel sauce (increments of 12)	7.00

SPECIAL SET MENUS

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 with herbs

Fresh fruit salad

Fresh-baked cookie

Vegetarian Delight ♦ 16.00

Arugula salad with roasted beets, red onion & lemon vinaigrette

Savory vegetable tart

Fresh fruit platter

Fresh-baked cookie

Comforting Italian ♦ 19.00

Housemade lasagna or polenta casserole (meat or vegetarian option)

Caesar salad with croûtons

Garlic Francese bread

Fresh fruit platter

Savory Chicken ♦ 19.00

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