



General Catering Menu 2016

take-out

special occasions

corporate functions

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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. We cater many types of occasions from intimate gatherings to larger scale events, celebrations, and corporate functions. We are happy to work with you to create a menu to suit your occasion, sensibilities, and budget.

All catering orders are subject to availability of date. The more advanced notice we have, the more likely we will be able to customize a menu for you and accommodate your needs. All pricing subject to change, and you will be provided a quote or proposal with current pricing.

Our culinary creations are influenced by the rhythm of the seasons. We take pride in using local and organic ingredients in most of our food and supporting local farmers and vendors. 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 are happy to work with you to customize your menu as much as possible.

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

APPETIZERS

Minimum order of 50 per item.

Vegetarian	Price/item
Parmesan & pine nut biscotini with green olives	1.50
Puff pastry cheese straw with parmesan, herbs & paprika	1.75
Curried quinoa mango salad with almonds in cucumber cups	2.25
Polenta round with tapenade, sundried tomato & goat cheese	2.50
Baked mushroom stuffed with eggplant or ricotta herb filling	2.75
Puff pastry tartlette with spinach, blue cheese & pinenuts	2.75
Mini empanada with greens, olives & provolone	2.75
 Crostini	 1.50
<ul style="list-style-type: none"> <li style="width: 50%;">• roasted eggplant-garlic "caviar" <li style="width: 50%;">• roasted red pepper hummus <li style="width: 50%;">• mushroom almond paté <li style="width: 50%;">• heirloom tomato & basil <li style="width: 50%;">• cannellini bean purée with rosemary <li style="width: 50%;">• vegetable caponata 	
 Kabobs	
<ul style="list-style-type: none"> <li style="width: 50%;">• assorted fresh fruit <li style="width: 50%;">• melon, fresh mozzarella & mint <li style="width: 50%;">• cherry tomato, fresh mozzarella & basil <li style="width: 50%;">• olive, fresh mozzarella & pickled pepper & salami 	2.00 2.50
 Filo triangles	 2.75
<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 (2.25) or fig (2.50)	
Diestel turkey meatball with roasted tomato sauce	2.75
Baked mushroom with ricotta bacon filling	2.75
Polenta round with housemade pulled pork, pickled red onion & cheese	2.95
Mini empanada with spiced beef, corn & tomato	2.95
Curry cheese puff with chicken or crab salad	2.95
 Crostini	 1.75
<ul style="list-style-type: none"> <li style="width: 50%;">• smoked trout or salmon with chive cream cheese <li style="width: 50%;">• salmon rillette 	
 Cucumber cups	
<ul style="list-style-type: none"> <li style="width: 50%;">• chicken salad (2.75) <li style="width: 50%;">• mango curry shrimp salad (2.95) <li style="width: 50%;">• albacore tuna & avocado (2.95) <li style="width: 50%;">• wasabi lime crab (2.95) 	
 Skewers	
<ul style="list-style-type: none"> <li style="width: 50%;">• glazed chicken with bacon & dried fruit (3.25) <li style="width: 50%;">• satay of chicken (2.75) or beef (3.25) with peanut sauce <li style="width: 50%;">• mint marinated lamb with honey tahini sauce (3.50) 	

PLATTERS

Each platter serves approx. 20 unless otherwise noted.

	Price/item
Brie wheel with candied walnuts, dried fruit & crackers	40.00
Cheese board with specialty cheese assortment, fruit garnish & crackers	110.00
Fresh crudité's assortment with dip of choice: blue cheese, sundried tomato, roasted pepper hummus or green goddess	95.00
Fresh fruit platter	110.00
Grilled vegetable assortment with pomegranate-balsamic glaze	120.00
Antipasto platter with cured meats, cheeses, vegetable caponata, olives, hard-cooked egg & crostini	125.00
Sliced cold-smoked salmon platter with cream cheese, lemon-cucumber relish & crostini	130.00
Baked & sliced mustard-glazed ham with honey mustard	95.00
Roasted & sliced Diestel turkey with aioli	125.00
Marinated, roasted & sliced sirloin with mustardy horseradish mayo	125.00
Pizza squares (90 small squares for appetizer or 32 medium squares for main)	
• 3-cheese	80.00
• Baby spinach, olive, feta & sun-dried tomato	90.00
• Roasted onion, walnut & gorgonzola	90.00
• Mushroom, artichoke, pesto & ricotta	95.00
• Housemade fennel sausage, greens & roasted peppers	95.00

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	2.75
Farm egg salad with arugula & Dijon mustard	2.75
Meat and Poultry	
Free-range chicken salad with apples & fresh herbs	2.75
Grilled free-range chicken with tapenade, roasted peppers & aioli	2.75
Ham, honey mustard & avocado or artichoke relish	2.75
Roast sirloin with pickled onions & horseradish mayonnaise	2.75
Fish	
Grilled yellowtail with avocado & chipotle aioli	2.95
Grilled salmon with tartar sauce & cucumber	2.95

SOUPS

We make a variety of delicious vegan, vegetarian, gluten-free and chicken/meat/seafood soups from scratch. Please inquire about options and pricing.

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	5.25
Add edible flowers (when available)	5.50
Arugula, pine nuts, shaved Parmigiano Reggiano & house-preserved lemon vinaigrette	5.25
Greek baby spinach, red onion, feta & olives	5.50
Romaine with fresh corn, jicama, radish & chile honey dressing	5.50
Little Gem with blue cheese & crumbled bacon	5.75
Caesar with Parmigiano Reggiano & croûtons (vegetarian dressing upon request)	5.75
Mixed greens with pears, gorgonzola & walnuts	6.25
Baby greens with citrus, roasted beets & citrus vinaigrette	6.25

Legume/Grain Salads <i>Minimum order of 5 pounds.</i>	Price/pound
Spicy corn, black bean & peppers with chipotle vinaigrette	13.00
Bulgur wheat with dried fruit & herbs	13.00
Roasted beet & French green lentils with feta, walnuts & house-preserved lemon vinaigrette	13.00
Quinoa with mango, almonds & curry vinaigrette	13.00
Green bean, cannellini, chickpea & shaved fennel	14.50

Pasta/Noodle Salads <i>Minimum order of 5 pounds.</i>	
Farfalle Niçoise with olives, capers & sun-dried tomatoes	13.50
Add chicken	14.50
Pasta with corn, green beans, cherry tomatoes & pesto	14.50
Fusilli with seasonal vegetables & herb vinaigrette	14.00
Sesame noodle with asparagus & sesame dressing	14.50
Add chicken	15.50

Other Salads <i>Minimum order of 5 pounds.</i>	
Fresh fruit	12.00
Potato with hard-cooked egg & herbs	12.50
Potato with green bean, radish & herb vinaigrette	13.50
Sesame peanut coleslaw	13.00
Roasted Brussels Sprouts & Hard Squash with garlic & herbs	13.50
Greek with tomatoes, cucumbers, feta, olives & oregano	14.50
Caprese of mixed heirloom tomatoes, fresh mozzarella & basil	14.50
Celery root & apples with mustard vinaigrette	14.50
Chez Panisse chicken Provençal with peppers, capers & olives	16.50
Kale & Apple with celery, pecans & lemon-mustard vinaigrette	17.00
Shaved Lacinato Kale & Brussels Sprouts with pecans	17.50

GRATINS, TARTS & SIDES

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

	Price/item
Butternut squash gratin with caramelized onion, gruyere & sage	45.00
Potato-artichoke gratin (a customer favorite!)	48.00
Tart Lorraine with bacon, onion & gruyère	46.00
Tart with leek, artichoke & gruyère	46.00
Tart with assorted mushrooms, greens & cheese	46.00
Creole Dungeness crab tart with celery, bell pepper, green onion & parmesan	52.00
Seasonal savory bread pudding	45.00
Polenta casserole with tomatoes, corn & basil	45.00
Add sausage	50.00

PASTAS

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

	Price/serving
Pasta shells stuffed with greens, ricotta & parmesan over housemade tomato sauce (20 minimum)	4.50
Add chicken	5.00
Cannelloni with greens, mushroom, ricotta & parmesan over housemade tomato sauce (20 minimum)	7.75
Cannelloni with seafood, fennel & saffron tomato cream sauce (20 minimum)	10.25
Lasagna with assorted vegetables & housemade tomato sauce (increments of 12)	8.25
Lasagna with butternut squash, kale & béchamel sauce (increments of 12)	8.25
Lasagna Bolognese with meat, spinach, ricotta & béchamel sauce (increments of 12)	8.75

SPECIAL SET MENUS

Minimum order of 10 per item.

Add rolls and butter (2.00/serving) or garlic Francese bread (2.50/serving)

Gourmet Lunch Box ♦ 15.50

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

Grilled free-range chicken or vegetarian sandwich
Potato salad with green beans, radish & herb vinaigrette
(substitution may be possible upon request)
Fresh-baked cookie

Vegetarian Delight ♦ 17.50

Roasted beet & French green lentils with feta, walnuts & house-preserved lemon vinaigrette
Savory vegetable tart
Fresh fruit platter
Fresh-baked cookie

Comforting Italian ♦ 21.50

Housemade lasagna or polenta casserole (meat or vegetarian option)
Caesar salad with croûtons
Garlic Francese bread
Fresh fruit platter

Savory Chicken ♦ 24.50

Baby spinach, red onion, feta & olives with sun-dried tomato vinaigrette
Roasted free-range chicken (choice of diavolo, orange-balsamic or other marinades available)
Potato-artichoke gratin
Grilled or roasted assorted vegetables