



General Catering Menu 2017

take-out

special occasions

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. 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 | 3.00 | | | | |
| Puff pastry tartlette with spinach, blue cheese & pinenuts | 3.25 | | | | |
| Mini empanada with greens, olives & provolone | 3.50 | | | | |
| | | | | | |
| Crostini | 1.50 | | | | |
| <ul style="list-style-type: none"> <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• roasted eggplant-garlic "caviar" <li style="width: 50%; margin-bottom: 5px;">• roasted red pepper hummus <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• mushroom almond paté <li style="width: 50%; margin-bottom: 5px;">• heirloom tomato & basil <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• cannellini bean purée with rosemary <li style="width: 50%; margin-bottom: 5px;">• vegetable caponata | | | | | |
| | | | | | |
| Kabobs | | | | | |
| <ul style="list-style-type: none"> <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• assorted fresh fruit | 2.00 | 2.50 | | | |
| | | | | | |
| Filo triangles | 3.00 | | | | |
| <ul style="list-style-type: none"> <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• spinach, cheese & walnut <li style="width: 50%; margin-bottom: 5px;">• mushroom, onion & gruyère <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• blue cheese, date & almond | | | | | |

Non-Vegetarian

| | |
|--|------|
| Prosciutto-wrapped melon (2.25) or fig (2.50) | |
| Diestel turkey meatball with roasted tomato sauce | 3.00 |
| Baked mushroom with ricotta bacon filling | 3.00 |
| Polenta round with housemade pulled pork, pickled red onion & cheese | 3.25 |
| Mini empanada with spiced beef, corn & tomato | 3.50 |
| Curry cheese puff with chicken or crab salad | 3.50 |
| | |
| Crostini | 1.75 |
| <ul style="list-style-type: none"> <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• smoked trout or salmon with chive cream cheese <li style="width: 50%; margin-bottom: 5px;">• salmon rillette | |
| | |
| Cucumber cups | |
| <ul style="list-style-type: none"> <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• chicken salad (3.00) <li style="width: 50%; margin-bottom: 5px;">• mango curry shrimp salad (3.25) <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• albacore tuna & avocado (3.25) <li style="width: 50%; margin-bottom: 5px;">• wasabi lime crab (3.25) | |
| | |
| Skewers | |
| <ul style="list-style-type: none"> <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• glazed chicken with bacon & dried fruit (3.50) <li style="width: 50%; margin-bottom: 5px;">• satay of chicken (3.25) or beef (3.50) with peanut sauce <li style="width: 50%; margin-right: 5%; margin-bottom: 5px;">• mint marinated lamb with honey tahini sauce (3.75) | |

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 | 3.00 |
| Farm egg salad with arugula & Dijon mustard | 3.00 |
| Meat and Poultry | |
| Free-range chicken salad with apples & fresh herbs | 3.00 |
| Grilled free-range chicken with tapenade, roasted peppers & aioli | 3.00 |
| Ham, honey mustard & avocado or artichoke relish | 3.00 |
| Roast sirloin with pickled onions & horseradish mayonnaise | 3.00 |
| Fish | |
| Grilled yellowtail with avocado & chipotle aioli | 3.25 |
| Grilled salmon with tartar sauce & cucumber | 3.25 |

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 | 44.00 |
| Tart with leek, artichoke & gruyère | 44.00 |
| Tart with assorted mushrooms, greens & cheese | 44.00 |
| 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 croutons
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