



General Catering Menu 2019

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. 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 and corporate functions.

Our culinary creations are influenced by the rhythm of the seasons. We take pride in using primarily local and organic ingredients in our food and supporting local farmers and vendors. We look forward to working with you to make your occasion special and memorable.

All catering orders are subject to availability of date. The more advanced notice we have, the more likely we will be able to accommodate your needs. We prefer pick up orders. Delivery or full service is based on availability. All pricing subject to change, and you will be provided a quote or proposal with current pricing. All orders require a 25% deposit to be reserved.

APPETIZERS

Minimum order of 50 per item.

Vegetarian

Price/item

Puff pastry cheese straw with parmesan, herbs & paprika	1.75
Curried quinoa mango salad with almonds in cucumber cups	2.25
Puff pastry tartlette with spinach, blue cheese & walnuts	3.50
Mini empanada with greens, olives & provolone	3.50
Crostini	1.50
<ul style="list-style-type: none"> • roasted eggplant-garlic “caviar” • mushroom almond paté 	<ul style="list-style-type: none"> • roasted red pepper hummus • organic tomato & basil
Kabobs	
<ul style="list-style-type: none"> • assorted fresh fruit • melon, fresh mozzarella & mint • cherry tomato, fresh mozzarella & basil 	<ul style="list-style-type: none"> • olive, fresh mozzarella, pickled pepper & salami
Filo triangles	3.25
<ul style="list-style-type: none"> • leek, greens, pine nuts, feta & ricotta 	<ul style="list-style-type: none"> • mushroom, onion & gruyère

Non-Vegetarian

Crostini with smoked trout or salmon with chive cream cheese	2.00
Prosciutto-wrapped melon (2.50) or fig (3.25)	
Baked mushroom with ricotta sausage filling	3.00
Diestel turkey meatball with roasted tomato sauce	3.25
Polenta round with housemade pulled pork, pickled red onion & cheese	3.75
Mini empanada with spiced beef, corn & tomato	3.75
Cucumber cups	
<ul style="list-style-type: none"> • chicken salad (3.00) • wasabi lime crab (3.50) 	<ul style="list-style-type: none"> • mango curry shrimp salad (3.50)
Skewers	

- glazed chicken with bacon & fruit (3.75)
- soy-ginger glazed beef (4.00) dried

PLATTERS

Each platter serves approx. 20 unless otherwise noted.

Price/item

Fresh crudité's assortment with dip of choice: blue cheese, green goddess or roasted pepper hummus	95.00
Cheese board with specialty cheese assortment, fruit garnish & crackers	120.00
Fresh fruit platter	120.00
Grilled vegetable assortment with balsamic glaze	130.00
Antipasto platter with cured meats, cheeses, marinated vegetables, olives, hard-cooked egg & crostini	135.00
Sliced cold-smoked salmon platter with cream cheese, lemon-cucumber relish & crostini	135.00
Baked & sliced mustard-glazed ham with honey mustard	110.00
Roasted & sliced turkey breast with aioli	125.00
Marinated, roasted & sliced sirloin with mustardy horseradish mayo	135.00
Pizza squares (90 small squares for appetizer or 32 medium squares for main)	
• 3-cheese & tomato sauce	80.00
• Baby spinach, olive, sun-dried tomato, tomato sauce, mozzarella & feta	95.00
• Roasted onion, walnut, mozzarella & blue cheese	95.00
• Mushroom, artichoke, pesto, tomato sauce, mozzarella & ricotta	95.00
• Housemade sausage, greens, roasted peppers, tomato sauce & mozzarella	95.00

FINGER SANDWICHES

Finger sandwiches are 1/4 size of standard sandwich.

Minimum order of 20 per item.

Vegetarian

Price/sandwich

Grilled vegetables with pesto or hummus	3.00
Mustardy farm egg salad with arugula	3.00

Meat and Poultry

Chicken salad with apples & fresh herbs	3.00
Chicken with tapenade, roasted peppers & aioli	3.00
Ham, honey mustard & avocado	3.00
Sirloin with pickled onions & mustardy horseradish mayonnaise	3.00

SOUPS

We make a variety of delicious vegan, vegetarian, gluten-free and chicken/meat/seafood soups from scratch. Please inquire about options and pricing. Minimum order of 3 quarts.

SALADS

Most salad greens, grains, and legumes are organic.

Leaf Salads	<i>Minimum order of 10 .</i>	Price/serving
Baby greens with balsamic-shallot vinaigrette	4.75	
	Add edible flowers (when available)	5.00
Greek baby spinach, red onion, olives, feta, sundried tomato or fresh tomato		5.50
Romaine with fresh corn, jicama, radish & chile honey dressing		5.50
Caesar with Parmigiano Reggiano, croûtons & anchovy-garlic dressing		
	(vegetarian dressing upon request)	5.75
Mixed greens with pears, blue cheese & candied nuts		6.75

Other Salads	<i>Minimum order of 5 pounds.</i>	Price/pound
Fresh fruit		14.00
Farfalle pasta with olives, capers & sun-dried tomatoes		14.00
	Add chicken	15.00
Potato with green bean, radish & herb vinaigrette		15.00
Sesame peanut coleslaw		15.00
Corn, black bean, jicama & peppers with chipotle vinaigrette		15.00
Roasted beet & French green lentils with feta, walnuts & preserved lemon vinaigrette		15.00
Quinoa with mango, almonds & curry vinaigrette		15.00
Green bean, cannellini, chickpea & shaved fennel with preserved lemon vinaigrette		15.00
Greek with tomatoes, cucumbers, feta, olives & oregano		15.50
Sesame noodle with assorted vegetables & peanut dressing		15.00
	Add chicken	16.00
Chicken Provençal with sweet peppers, capers & olives		16.50
Lacinato kale with apple, celery, pecans & lemon-mustard vinaigrette		18.00
Shaved lacinato kale & brussels sprouts with pecans		18.50

GRATINS, TARTS & SIDES

Price

Roasted Brussels Sprouts & Hard Squash with balsamic, garlic & herbs	15.50/lb	Roasted
Seasonal Vegetables with pomegranate glaze	16.50/lb	

Each dish serves approx. 8-12.

Potato-artichoke gratin (a customer favorite!)	52.00
Butternut squash gratin with caramelized onion, sage, breadcrumbs & gruyère	58.00
Tart with leek, artichoke & gruyère	48.00
Tart with mushrooms, broccoli, roasted peppers & sharp cheddar	48.00
Tart Lorraine with bacon, onion & gruyère	48.00
Creole Dungeness crab tart with celery, bell pepper, green onion & parmesan	56.00
Polenta casserole with assorted vegetables, tomato sauce & cheese	50.00
Add sausage	55.00

PASTAS

	Price
Cannelloni with greens, mushroom, ricotta & parmesan over housemade tomato sauce (20 minimum)	6.25ea
Add chicken	6.75ea
Lasagna with assorted vegetables & housemade tomato sauce (12 per pan)	
105.00/pan Lasagna Bolognese with beef, spinach, ricotta & béchamel sauce (12 per pan)	
114.00/pan	

SPECIAL SET MENUS

Minimum order of 10 per item.

Add rolls and butter (2.50/serving) or garlic Francese bread (3.00/serving)

Gourmet Brown Bag Lunch @ 17.00

Individual bags 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.

Choice of chicken or vegetarian sandwich (type tbd)

Choice of small salad (type tbd)

Fresh-baked cookie

Comforting Italian @ 22.75

Housemade lasagna or polenta casserole (meat or vegetarian option)

Baby greens salad with balsamic-shallot vinaigrette

Garlic Francese bread

Fresh fruit platter

Savory Chicken ⑩ 24.75

Baby greens with balsamic-shallot vinaigrette

Roasted free-range chicken (choice of diavolo, orange-balsamic or other marinades available)

Potato-artichoke gratin

Grilled or roasted assorted vegetables (depending on seasonal availability)