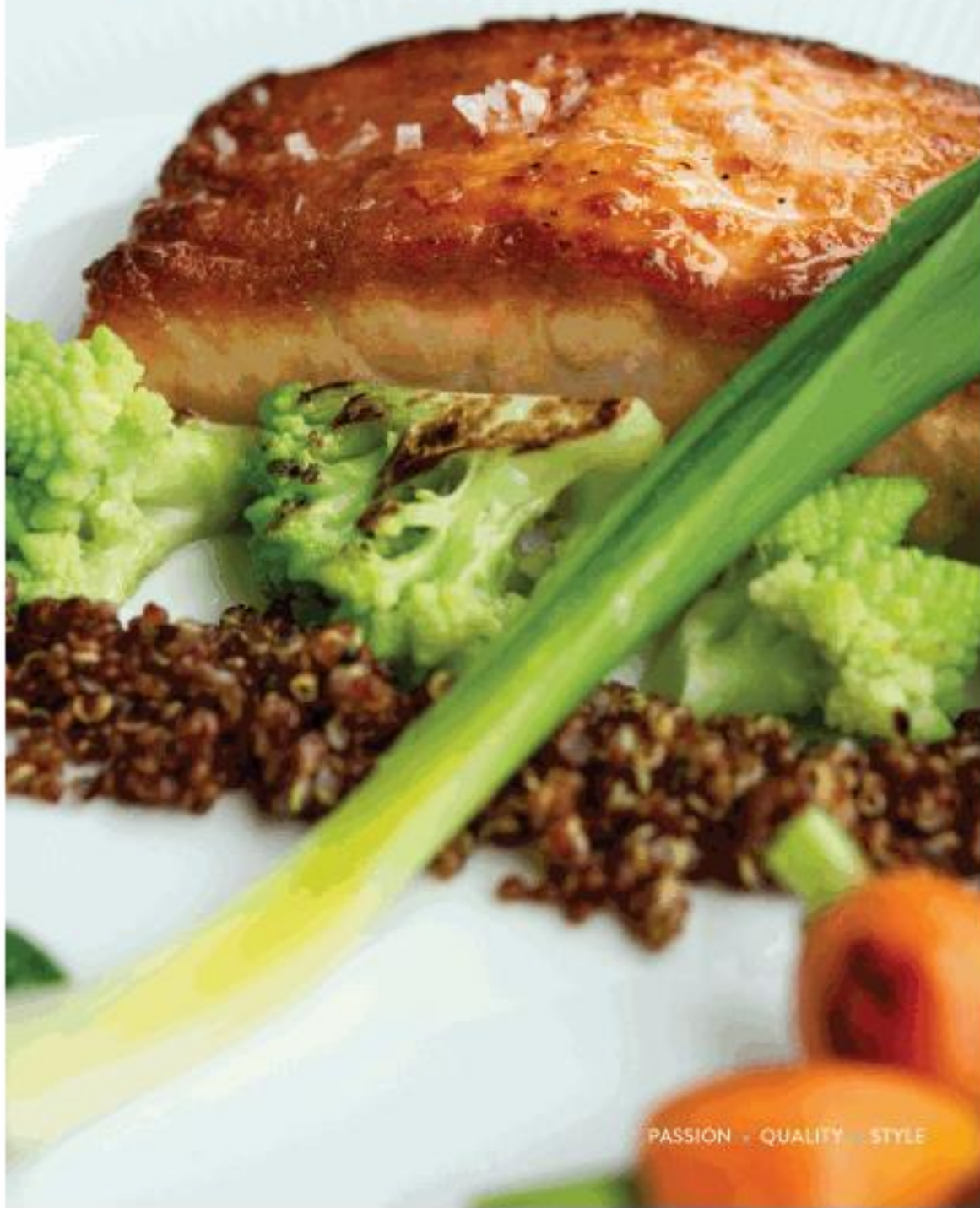


CxRA



PASSION · QUALITY · STYLE

Catering by Restaurant Associates is part of the Restaurant Associates family and tradition. Our relationship is one of unity and dynamism, crossroads and crossed utensils, perfectionism and potential. Every dish we prepare is the culmination of years of experience, carefully built infrastructure, and a tireless dedication to quality.

But there are two halves to our story: we're also a creative, independent family of our own. We're as nimble and adventurous as the boutique firms and as disciplined as a battalion. We cut no corners to make big events feel intimate and intimate events feel magnificent. It's a bundle of contradictions with a delicious payoff.

We're more than a division. In the end, like the cuisine we craft, we are quite literally greater than the sum of our parts. Our equation is multiplicative:

**Taste x Consistency**

**Experimentation x Reliability**

**Scale x Intimacy**

**Personal x Professional**

**We are Catering x Restaurant Associates.**

**We are CxRA.**

## PLATED OPTIONS, THREE COURSE

### *First Course, Select One*

English Pea Soup, Jicama, Mint

Puree of Asparagus Soup, Crispy Leeks

New Potato Soup, Sevruga Caviar, Crème Fraiche

Lobster Bisque

Crab and Corn Gazpacho

New England Clam Chowder

Asparagus, Quail Eggs, Truffle Vinaigrette

Hamachi, Ginger Milk, Yuzu

Pan Seared Scallops, White Corn Polenta, Chanterelle, Lemon Butter

Warm Robiola and Leek Tart, Toasted Oyster Mushrooms, Mache

Steamed Asparagus, Crispy Prosciutto, Parmesan Reggiano, Baby Arugula, Red Wine Vinaigrette

Jumbo Lump Crab Cake, Upland Cress, Stone Ground Mustard Sauce

Caesar Salad, Parmesan Crisps

Baby Mixed Greens, Beltane's Farms Goat Cheese, Buttered Brioche Croutons, Crispy Sugar Beets,  
Black Berry Balsamic Dressing

Arugula, Vine Ripe Tomatoes, Lemon Ricotta, Basil Dressing

Upland Cress, Lola Rosa, St. Andre, Toasted Hazelnuts, Citrus Dressing

Farmers Market Salad, Mixed Greens, Cucumber, Chopped Tomatoes, Carrots, Radish, Blue Cheese,  
Tarragon Vinaigrette

Butter Lettuce Salad, Roasted Butternut Squash, Crispy Parsnip, Pomegranate Truffle Vinaigrette

*Main Course, Select One*

**\*FISH\***

Crispy Skin Salmon, Beluga Lentils, Braised Greens, Carrot Coriander Broth

Pan Seared Pacific Cod, Tomato and Olive Stew

Porcini Crusted Sea Bass, Littleneck Clams, Tomato, Fava Beans, Chorizo

Miso Citrus Glazed Pacific Salmon Filet, Toasted Sesame, Kaffir Jasmine Rice, Shiso, Baby Bock Choy,  
Yuzu Butter

Lemon Persillade Seared Black Sea Bass, Sweet Pea Risotto, Carrot Ginger Emulsion

Pan Fried Branzino Filet, White Corn Polenta, Asparagus, Charred Tomatoes, Herb Chermoula

Pan Roasted Filet of Halibut, Horseradish Roasted Yukon Potato, Sweet Corn Hash Black Trumpet  
Mushrooms

Sautéed Arctic Char, Wild Rice Potato Cakes, Buttered Leeks, Kabocha Squash, Pomegranate

Jonah Crab Cakes, Pea Shoots, Pickled Vegetables, Sweet Corn Salad

**\*MEAT\***

Lucki 7 Farm Pork Loin, Scarlet Runner Succotash, Fried Shallot, Corn Pudding

Grilled Black Angus Filet, Braised Short Ribs, Potatoes Anna, Glazed Thumbelina Carrots, Haricots Verts

Herb Dijon Rubbed Rack of Lamb, Saffron Risotto Cake, Cremini Mushrooms, Toasted Olives, Broccoli  
Rabe

Cabernet Braised Short Rib of Beef, Truffled Mashed Potato, Baby Spinach, Roasted Root Vegetables

Grilled Black Angus Filet, Potato Galette, Gorgonzola, Haricot Vert, Port Wine Reduction

**\*POULTRY\***

Lemon Thyme Roasted Chicken Breast, Brown Butter Spaetzle, Seasonal

Roasted Long Island Duck Breast, Celery Root Puree, Sweet & Sour Confit Spring Rolls, Citrus Szechuan  
Peppercorn Jus

Pancetta Wrapped Bell & Evans Chicken Breast, Sundried Tomato Risotto, romanesco, Oregano  
Viniagrette

Pan Roasted Organic Chicken, Garlic Mashed Potatoes, Braised Organic Spinach, Thumbelina Carrots,  
Alphonso Olives, Pan Jus

Grilled Chicken Breast, Fennel, Olive, Tomato Relish, Toasted Orzo Pilaf, Asparation, Red Wine Demi

*\*VEGETARIAN\**

Crispy Risotto Cake, Tartufello, Grilled Vegetable Caponata, Asparagus

Pan Fried Polenta, Cured Olives, Provençal Tomatoes, Beltane Goat Cheese, Baby Romanesco

Asparagus Tart, Native Goat Cheese, Upland Cress, Mushroom Strudel

Croquette of Roasted Sweet Potato and Quinoa, Spicy Poblano, Carrot Butternut Reduction, Country  
Slaw, Mizuna, Sweet Corn Salad

*Dessert, Select One*

Mixed Berries, Whipped Cream, Biscotti

Lemon Ricotta Cheesecake

Lemon Brulee Tart, Blueberries

Chocolate Ganache Cake, Raspberries

Toasted Pound Cake, Mixed Berries, Mascarpone, Candied Lemon

Chocolate Hazelnut Tart, Espresso Crème, Raspberries, Cocoa Crumble

Sugared Shortcake, Fresh Local Strawberries and Whipped Cream

French Apple Tart, Vanilla Ice Cream

Tres Leche Cake, Citrus Whipped Cream, Toasted Coconut

Poached Pear, Lemon Panna Cotta, Red Wine Syrup, Pistachios

Coffee & Tea Service