

SIT-DOWN DINNERS

Serves 4 to 20 guests

Andrew's Catering
West Chester, PA
(484) 880 - 3300
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FOUR-COURSE SPRING THEME

ARUGULA & SHAVED ASPARAGUS SALAD

with homemade cheese crisps, marinated cherry tomatoes, and a lemon-dill vinaigrette

CREAMY GARLIC FENNEL SOUP

topped with fresh herb oil, fried crispy shallots, and seared pancetta

HERB STUFFED CHICKEN BREAST

stuffed with spinach and herbed boursin cheese, and paired with a local mushroom risotto and baby micro greens, then finished with a homemade chicken veloute

DECADENT HONEY-LEMON CHEESECAKE

with fresh berries, mint, and drizzled with a raspberry gastrique

FOUR-COURSE UPSCALE SOUTHERN BBQ THEME

PECAN BRITTLE AND ROASTED BEET SALAD

mixed with fresh arugula, oranges and drizzled with a balsamic reduction

CRISPY CREOLE PRAWN

on a bed of parmesan grits topped with a peach-tomato chutney

SLOW BRAISED BBQ SHORT RIBS

with ham stock greens, goat cheese polenta and a homemade sweet and tangy BBQ sauce

HONEY MASCARPONE ICE CREAM

on top of an almond Belgian waffle finished with marinated watermelon and blueberry reduction

SIT-DOWN DINNER SERVICES

Sit-Down Dinners are the best way to have a restaurant chef come to your home and serve you an elegant meal. You and your guests can sit back, relax, and enjoy your time while the food is prepared in your home. Every dinner is catered to you and your guests, so new menus can be designed and planned to fit just your occasion!

Tablescapes, Flowers, Appetizers, Wine Pairings, and/or Cocktails can add to your relaxed ambiance and enhance your dining experience.

ABOUT US

Andrew's Catering was started in 2009 when a young ambitious chef started his career by catering a wedding reception for 150 people. Since then, over a hundred different events have been catered and thousands of hungry guests have been fed. Our business prides itself in not only providing excellent meals and services, but assisting in any way we can to make your event easier for you.

Visit: andrewthechef.com

SIX-COURSE CHEF'S TASTING MENU

SEARED LOCAL SCALLOPS

with a corn puree, roasted fresh beets, and micro greens

SHAVED BRUSSEL SPROUTS AND BABY SPINACH SALAD

with fried shallots and fresh herbs in a bacon mustard vinaigrette

SWEET POTATO AND BUTTERNUT SQUASH BISQUE

served with fresh cream, herb oil, and homemade croutons

PAN SEARED FRESH STRIPED BASS ON A BED OF HERBED PEARLED COUSCOUS

with sautéed spring peas and a roasted carrot puree

ROASTED BEEF TENDERLOIN (SERVED MEDIUM)

with a homemade beef demi-glace and paired with garlic mashed parsnips, marinated heirloom tomatoes, and a creamy horseradish sauce

POACHED PEAR MOSAIC

served with a blood orange sorbet and topped with a vanilla sugar tuile