



THE PERCH

expanding the palate

2023 CATERING MENU

- Dinner -

Soups

TOMATO BASIL SOUP | TORTILLA SOUP | CARROT GINGER

BUTTERNUT SQUASH | ITALIAN MINISTRONE | VEGAN LENTIL

KALE & BEAN | CHICKEN NOODLE | TURKEY CHILI

Salads

FARRO SALAD

goat cheese & sweet potatoes

FENNEL ARUGULA

mushroom, truffle oil

CAESAR BOATS

romaine, cherry tomatoes, parmesan pesto caesar dressing

SIGNATURE SALAD

mixed greens, red grapes, gorgonzola, cucumber, pistachios, red wine vinegarette

CAPRESE STACK

tomato, mozzarella, basil, balsamic drizzle





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Mexican Inspired

CHICKEN ENCHILADAS

slow-roasted pulled chicken with cheddar cheese in flour tortillas

BUILD YOUR OWN FAJITAS

sauteed onions & peppers and flour tortillas, with your choice of:
chimichurri beef tenderloin tips (traditional) | black beans & sweet potatoes (vegan)

BEANS AND RICE

black beans and yellow rice

CHIPS & DIP

guacamole, salsas, chips

Italian Inspired

CHICKEN MARSALA

pan-seared chicken breast in a rich red-wine sauce with mushrooms & rosemary

PENNE PASTA

pesto & penne pasta

SHRIMP LINGUINE

blackened shrimp, roasted garlic, lemon & herbs





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Asian Inspired

LEMONGRASS COCONUT CURRY

seasonal roasted veggies | vegan | with the choice to add grilled shrimp or seared tofu

TERIYAKI BEEF TIPS

JASMINE RICE

CHICKEN LETTUCE WRAPS

pulled teriyaki chicken on bibb lettuce cups

American Inspired

BRAISED BEEF

slow-roasted beef tenderloin tips with onions, carrots & herbs | dairy free

MASHED POTATO MARTINI

dijon mashed potatoes served with bacon bits, cheddar, sour cream, and jalapenos

SHRIMP & GRITS

blackened shrimp over cheesy grits served in a mini skillet

MAC & CHEESE

creamy baked macaroni topped with bread crumbs

ROASTED VEGGIES

broccolini, zucchini, squash & carrots | vegan

