

On behalf of Chef Beck Catering,  
thank you for contacting us. We are  
excited to be involved in your event  
and can't wait to see your menu  
choices.

This is a sample menu and  
ingredients can be swapped out to  
accommodate your dietary  
preferences and/or restrictions.

*\*Note that you can click through each of  
the headings*

BASIC MENU (\$)

1. AMUSE BOUCHE
2. APPETIZER
3. SOUPS
4. SALADS
5. ENTREES
  - A. BEEF
  - B. CHICKEN
  - C. PORK
  - D. SEAFOOD
  - E. VEGETARIAN
6. DESSERT

CULINARY ADVENTURE (\$\$)

1. AMUSE BOUCHE
2. APPETIZER
3. SOUPS
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**BASIC – AMUSE BOUCHE**

- ▣ PEA GAZPACHO WITH PARMESAN CRISP, FLEUR DE SEL
- ▣ GINGER COLESLAW WITH CRISPY WONTON CUP
- ▣ BRIE STUFFED CHICKEN POPPER, ROASTED RED PEPPER COULIS, BASIL
- ▣ BRUSCHETTA, TOMATO BASIL TOPPING
- ▣ BRUSCHETTA SERVED WITH OLIVE TAPENADE
- ▣ PROSCIUTTO WRAPPED FIG WITH BRIE
- ▣ THAI CHICKEN LOLLIPOP WITH COCONUT NAM PLA
- ▣ ARTISAN FOCACCIA SERVED WITH REDUCED BALSAMIC & OLIVE OIL
- ▣ POMME FRITES SERVED WITH SPICY KETCHUP AND ROASTED GARLIC AIOLI
- ▣ VIETNAMESE SALAD ROLL WITH DAIKON, ENDIVE, SWEET COCONUT SAUCE

**BASIC – APPETIZER**

- ▣ THAI CHICKEN SKEWER, COCONUT NAM PLA
- ▣ VIETNAMESE SALAD ROLLS WITH DAIKON, ENDIVE, COCONUT SAUCE
- ▣ POPCORN PRAWNS SERVED WITH LIME, COCONUT AIOLI
- ▣ TARTE FLAMBÉ WITH SMOKED GOUDA, PANCETTA, CARAMELIZED ONION
- ▣ SPINACH & ARTICHOKE GRATÍN WITH CRU D'ETE, SPICED PITA CHIPS
- ▣ ANTIPASTO PLATTER WITH ARTICHOKEs, OLIVES, ROASTED REDS, BABY BOCCONCINI, SMOKED GOUDA, CALABRESE, PROSCIUTTO, SALAMI, PEPPERONCINI

**BASIC – SALAD**

- ▣ CAESAR WITH CANADIAN BACON, GRANA PADANO, GARLIC CROSTINI
- ▣ MESCLUN GREENS WITH GORGONZOLA, PECANS, FRUIT, BALSAMIC VIN
- ▣ SPINACH WITH CHEVRE, TOMATO, WALNUTS, EGG, TRUFFLE VINAIGRETTE
- ▣ MESCLUN GREENS WITH BRIE, CRIMINI, CHERRY TOMATOES, TRUFFLE VIN

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**BASIC – SOUP**

- ◻ TRADITIONAL MINISTRONE
- ◻ TOMATO BASIL
- ◻ FRENCH ONION
- ◻ ROASTED BUTTERNUT
- ◻ CREAM OF CAULIFLOWER
- ◻ CREAM OF ASPARAGUS

**BASIC – MAINS - BEEF**

- ◻ SUNDRIED TOMATO & ROASTED GARLIC BEEF ROULADE, BOILED FINGERLINGS WITH MAITRE D'HOTEL BUTTER, BRAISED RED CABBAGE
- ◻ TOP SIRLOIN WITH MUSHROOM MELANGE, POLENTA AND HERB ROASTED SEASONAL VEGETABLES

**BASIC – CHICKEN**

- ◻ LEMON & HERB CHICKEN MILANESE SERVED WITH ROASTED GARLIC AIOLI, ARUGULA AND ROASTED TOMATO SALAD
- ◻ CHICKEN PARMESAN WITH GRANA PADANO, BASIL INFUSED TOMATO SAUCE, SPAGHETTINI
- ◻ CHICKEN PAPRIKASH WITH THYME INFUSED ORZO & MUSHROOM DEMI GLACE
- ◻ CHICKEN ROULADE WITH ASPARAGUS, ROASTED POTATOES, A LA KING

**BASIC – PORK**

- ◻ BRAISED PORK BELLY WITH FIVE-SPICE GLAZE, CAULIFLOWER PUREE, APPLE CABBAGE COLESLAW
- ◻ GREEK STYLE PORK KABOB WITH RICE PILAF, TZATZIKI, HORIATIKI SALAD

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**BASIC – SEAFOOD**

- ▣ PRAWNS & SCALLOPS WITH GARLIC CREAM, LINGUINE, ROASTED TOMATO
- ▣ BLACKENED COD WITH CORIANDER RELISH AND ROASTED POTATOES, WHITE BEAN SALAD
- ▣ BEER BATTERED HALIBUT & CHIPS WITH TARTAR SAUCE, APPLE COLESLAW

**BASIC – VEGETARIAN**

- ▣ RED WINE BRAISED PORTABELLA WITH THYME POLENTA
- ▣ SAFFRON PAELLA WITH SHIITAKE, ARTICHOKE, FLAGOLET, JALAPENO
- ▣ LASAGNA WITH RICOTTA, SPINACH, EMMENTHALER, TROIS FUNGI, BECHAMEL
- ▣ FETA SPANAKOPITA WITH COUSCOUS, VEGETABLE SALAD, HUMMUS, TAHINI

**BASIC – DESSERT**

- ▣ TRIPLE CHOCOLATE POT DE CREME, GRAHAM CRACKER STREUSEL
- ▣ CREME BRULE, LEMON BISCOTTI
- ▣ CHOCOLATE WALNUT PIE, PUMPKIN SPICED CREAM
- ▣ MIXED SEASONAL FRUIT PLATE
- ▣ FRUIT & CHEESE PLATE

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**CULINARY ADVENTURE – AMUSE BOUCHE**

- ▣ SEARED SCALLOPS WITH CILANTRO PISTOU AND BACON CHIP
- ▣ SPICY CHAI SHOT WITH CRAB BEIGNET
- ▣ TOGARASHI SUSHI WITH TUNA SASHIMI, CILANTRO, GINGER FLOWER
- ▣ TENDERLOIN MEDALLION ON FOCACCIA WITH RED PEPPER AIOLI, ARUGULA
- ▣ STEAK FRITES TRIO WITH MORNAY, GARLIC AIOLI, SMOKED KETCHUP
- ▣ TUNA TATAKI WITH MARINATED SPROUTS AND MUSHROOMS, PISTACHIOS

**CULINARY ADVENTURE – APPETIZER**

- ▣ HAWAIIAN TUNA POKE WITH FRUIT SALSA AND WASABI MAYO
- ▣ DUCK CONFIT FLATBREAD WITH SUNDRIED TOMATO, PEAR, APPLEWOOD CHEDDAR, BASIL OIL
- ▣ TUNA TATAKI WITH A LIME VINAIGRETTE AND RIBBON VEGETABLE SALAD
- ▣ LAMB LOLLIPOP WITH POMME PUREE, PISTACHIO CRUST, MINT JELLY
- ▣ LOBSTER, SCALLOP, SMOKED GOUDA DIP WITH OLD BAY® PITA CHIP
- ▣ ANTIPASTO PLATTER WITH CHARCUTERIE, MARINATED VEGETABLES, CHEESES, OLIVE AND TOMATO TAPENADES, CROSTINI
- ▣ STEAK FRITES WITH MORNAY, GARLIC AIOLI, SMOKED KETCHUP

**CULINARY ADVENTURE – SOUP**

- ▣ NEW ENGLAND CLAM CHOWDER, SOURDOUGH
- ▣ ITALIAN WEDDING
- ▣ TUSCAN CHICKEN & BEAN
- ▣ HOT & SOUR
- ▣ LENTIL & BACON
- ▣ MOROCCAN CARROT

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**CULINARY ADVENTURE – SALAD**

- ▣ CAESAR SALAD WITH BOAR BACON, GRANA PADANO, CROSTINI
- ▣ HEIRLOOM TOMATOES WITH MICROGREENS, PINE NUTS, TARRAGON VIN

**CULINARY ADVENTURE – MAINS - BEEF**

- ▣ BEEF TENDERLOIN ON POMME MOUSSELINE WITH ASPARAGUS, SHIITAKE  
DEMI GLAZE
- ▣ PETIT FILET MIGNON SERVED WITH GARLIC HERB BUTTER, ROASTED  
FINGERLINGS AND STEAMED BROCCOLINI
- ▣ NY STRIPLOIN WITH PEPPERCORN DEMI, ROASTED AUTUMN VEGETABLES,  
RED SKIN MASHED POTATOES

**CULINARY ADVENTURE - CHICKEN**

- ▣ HONEY GLAZED CHICKEN BREAST WITH ROASTED GARLIC MASHED,  
ROASTED ASPARAGUS
- ▣ MUSTARD, THYME ROASTED 1/4 CHICKEN WITH CARROTS VICHY, DUCHESS  
POTATOES
- ▣ CHEVRE, ROASTED GARLIC STUFFED CHICKEN BREAST WITH HERB  
ROASTED FINGERLINGS AND STEAMED ASPARAGUS
- ▣ CAJUN CHICKEN POT PIE WITH JALAPENO CORNBREAD FRITTERS

**CULINARY ADVENTURE - PORK**

- ▣ PORK TENDERLOIN WITH ORANGE MUSTARD MARINADE, ROASTED  
FINGERLINGS, CARROTS VICHY

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**CULINARY ADVENTURE - SEAFOOD**

- ▣ POACHED HALIBUT WITH LEMON BUTTER, ROAST FINGERLINGS, BRAISED FENNEL
- ▣ SEARED KING SCALLOPS WITH CONFIT GARLIC, SHIITAKE, GRANA PADANO RAVIOLI, ROASTED TOMATOES, THYME BEURRE BLANC
- ▣ LOBSTER CIOPPINO WITH SOURDOUGH ROLLS

**CULINARY ADVENTURE – VEGETARIAN**

- ▣ RED WINE BRAISED PORTABELLA WITH WILD RICE PILAF, CONFIT BYALDI
- ▣ SAFFRON PAELLA WITH SHIITAKE, ARTICHOKE, FLAGOLET, JALAPENOS
- ▣ LASAGNA WITH TROIS FROMAGE, SPINACH, TROIS FUNGI, BECHAMEL, HEIRLOOM TOMATOES

**CULINARY ADVENTURE – DESSERTS**

- ▣ WHITE CHOCOLATE RASPBERRY MINI CHEESECAKE WITH MINT COULIS, CREME ANGLAIS
- ▣ WHITE POACHED PEACH WITH ALMOND STREUSEL, CHANTILLY CREAM

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