

# SWITCHBACK CUSTOM MENUS

IF YOU ARE LOOKING TO HOST A TRULY ONE-OF-A-KIND EVENT, THEN OUR CUSTOM MENU PROGRAM IS FOR YOU. OUR CATERING CONSULTANTS AND CHEF WILL COLLABORATE WITH YOU TO DESIGN MENUS TAILORED TO YOUR EXACT SPECIFICATIONS. IF DESIRED, WE WILL GLADLY SCHEDULE A TASTING SO THAT YOU CAN SAMPLE EACH ITEM YOU ARE PLANNING TO SERVE. THIS PROGRAM IS IDEAL FOR BUSINESS EVENTS OR SPECIAL OCCASIONS SUCH AS WEDDINGS WHERE EACH DETAIL IS ABSOLUTELY ESSENTIAL. PLEASE NOTE THAT ALL CUSTOM MENUS MUST BE PRICED PER THE EVENT.

## SAMPLE CUSTOM MENU

(APPROXIMATELY \$65.00 PER PERSON)

### - SALAD -

#### SALADE AUX NOIX

MIXED GREENS GARNISHED WITH CRAISINS, SUNFLOWER SEEDS, RINDLESS SLICE OF BLOOD ORANGE AND LACED WITH A CITRUS VINAIGRETTE.

### - APPETIZERS -

SAUTÉED CASCO BAY SEA SCALLOP  
WITH FRENCH GREEN LENTILS AND FOIE GRAS

### - INTERMISO -

RASPBERRY SORBET

### - DUET PLATE -

BOEUF CHAMPIGNONS  
BEEF TENDERLOIN WITH A WILD MUSHROOM MELANGE  
AND A GARLIC COGNAC SAUCE. SERVED WITH PANCETTA WRAPPED  
CRAB STUFFED SHRIMP

### - VEGETABLE -

WARM POTATO WRAPPED TERRINE OF GREEN AND WHITE ASPARAGUS

### - DESSERT -

TRIO OF CRÈME BRULÉE  
TAHITIAN VANILLA, CHOCOLATE AND PEACH

# WEDDINGS

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OVER THE YEARS, SWITCHBACK HAS SHARED MANY SPECIAL DAYS WITH COUPLES CELEBRATING THEIR MARRIAGE UNION. AT SWITCHBACK, WE MEET WITH OUR FUTURE BRIDES AND GROOMS TO COORDINATE ALL THE DETAILS ASSOCIATED WITH THEIR RECEPTIONS. WE CAN HANDLE THE ARRANGEMENTS FOR ENTERTAINMENT, FLORAL DESIGN, WEDDING CAKES, BAR SERVICE AND DÉCOR SELECTIONS. PLEASE CONTACT OUR WEDDING COORDINATOR TO DESIGN A MENU AND SET UP A TASTING CONSULTATION.

## **SAMPLE WEDDING BUFFET**

(APPROXIMATELY \$45.00 PER PERSON)

### **- HORS D'OEUVRES -**

CHOICE OF TWO:

**OSTRICH LOIN ON TOAST POINTS WITH DIJON VINAIGRETTE**

**LAYERED FRESH MOZZARELLA  
MARINATED PORTABELLA PIZZA  
BEEF TENDERLOIN CARPACCIO  
CRAB STUFFED MUSHROOMS**

### **- SALAD & BREAD -**

**MIXED FIELD GREEN SALAD**

PEARS, CANDIED PECANS, MAYTAG BLUE CHEESE AND BALSAMIC VINAIGRETTE.

**FRESH FRUIT DISPLAY**

**BREAD AND CHEESE COLLECTION**

### **- CARVING STATION -**

**FRESH ROSEMARY AND GARLIC RUBBED PRIME RIB**

### **- ON THE BUFFET -**

CHOICE OF ONE:

**MARINATED BONELESS CHICKEN BREAST**

**PORK TENDERLOIN**

**FRESH ATLANTIC SALMON**

**HALIBUT**

### **- VEGETABLE -**

**GRATIN DAUPHINOISE**

LAYERED POTATOES BAKED WITH LEEKS AND PARMESAN CHEESE

**FRESH STEAMED ASPARAGUS**

## **WEDDING CAKE ACCOMPANIMENT**

1 TUXEDO DIPPED STRAWBERRY FOR EACH GUEST

# RECEPTION MENU

## BEVERAGES

FRESHLY GROUND COFFEE (GALLON)	\$10.00	SOFT DRINKS (EACH)	\$ 2.00
ASSORTED TEAS (GALLON)	\$10.00	FRESH ORANGE JUICE (GALLON)	\$20.00
FRESH LEMONADE (GALLON)	\$15.00	MINERAL WATER (EACH)	\$ 2.50
ICED TEA (GALLON)	\$15.00	APPLE OR CRANBERRY JUICE (GAL.)	\$18.00
MILK (GALLON)	\$12.00	SPARKLING ICY FRUIT PUNCH (GAL)	\$24.00

## SNACKS

PEANUTS OR PRETZELS	\$1.50
CHIPS AND SALSA	\$2.50
ASSORTED CANDY BARS	\$1.50

PRICES ARE PER PERSON

## COLD SELECTIONS

(50 PIECES MINIMUM PER ITEM)

	EACH
ASSORTED FRESH BAKED BREADS	\$ 1.00
BRIE WHEEL WITH CRACKERS	\$ 1.75
FRESH MELON AND PROSCUITTO	\$ 2.00
CHILLED JUMBO SHRIMP	\$ 3.25
FRUIT AND CHEESE PLATTER	\$ 2.50
FRESH VEGETABLES WITH DIP	\$ 1.25
OYSTERS ON THE HALF SHELF	\$ 3.00
LAYERED FRESH MOZZARELLA	\$ 2.50
SMOKED SALMON	\$ 2.25

## HOT SELECTIONS

(50 PIECES MINIMUM PER ITEM)

	EACH
CRAB STUFFED MUSHROOMS	\$ 3.00
MARINATED PORTABELLA PIZZA	\$ 2.50
OYSTERS ROCKERFELLER	\$ 3.50
SWEDISH MEAT BALLS	\$ 2.25
PEEKY TOE CRAB CAKES	\$ 3.25
COCONUT SHRIMP	\$ 3.50
ARTICHOKE HEART AND SPINACH DIP	\$ 3.00
CHICKEN SATAYS WITH THAI PEANUT SAUCE	\$ 2.50
OSTRICH LOIN ON TOAST POINTS	\$ 3.75
GRILLED CHICKEN QUESADILLAS	\$ 2.75