



Mueller Birthday Party
Mediterranean Themed Menu
Sunday, August 30th

EUROPEAN & LOCAL CHEESES WITH SPICED NUTS

A Variety of Six Cheeses featuring:

Chef Hartner's Signature Marinated Goat Cheese

EVOO, White Balsamic, Lemon, Garlic, Shallots, Herbs, Cracked Peppercorn
Served with Artesian Breads from the Best Local Bakeries

ASSORTED DIPS AND SPREADS

Served with Crisp Seedless Cucumber Slices, Rainbow Carrots,
Toasted Crostini and Crackers

Spinach Artichoke Dip

Roasted Red Bell Pepper and Herb Hummus

MEDITERRANEAN CHILLED MEAT DISPLAY

Garnished with Olives and Pickled Vegetables

Salami Prosciutto Black Forest Ham

Roasted Flat Iron Steak with Espresso Crust

Italian Marinated Chicken Breast with Rosemary

SALADS

Classic Caesar Salad

Shaved Parmigiano Reggiano & Herbed Croutons

Tabbouleh Salad

Cracked Bulgar, Parsley, Mint, Tomato, Lemon, Onion and Olive Oil

Mediterranean Baby Bay Shrimp & Quinoa Salad

Zucchini, Shaved Fennel, Bacon Crisps, Sundried tomatoes, Capers, Garlic, Fresh Basil

BAKED FLAT BREAD "NAAN" PIZZA

Fresh Parmesan, Red Chili Pods on the Side

Pesto Marinara with Italian Sausage and Portabello Mushrooms

Vegetarian with Artichokes, Sundried Tomato, Wilted Greens

DESSERT

Client to Provide Birthday Cake

Robert Hartner, CEC | Chef/ Owner

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