



a la heart
CATERING

600 Wilson Street, Santa Rosa, Ca 95401

707.527.7555

COMPLEMENTS

- Basil Penne Pasta with Sundried and Fresh Tomatoes, Fresh Basil and Parmesan
- Sesame Noodles with Gingered Mushrooms
- Pesto Penne Pasta Salad with Red and Gold Bell Peppers
- Asian Pasta Primavera
- Butternut Squash Ravioli with Brown Butter Sage Sauce
- Cheese Ravioli with Quattro Formaggi Sauce
- Pasta with fresh Shitake and Portobello Mushrooms with Sauteed Red Chard, Basil, and Parmesan
- Cheese Tortellini with Pesto Cream Sauce
- Orzo with Sundried Tomatoes, Kalamata Olives, Chiffonade of Radicchio, Parmesan, and Pine Nuts with Balsamic Vinaigrette
- Caramelized Onion and Gruyere Potato Gratin
- Roasted Red Creamer Potatoes with Olive Oil, Garlic and Rosemary
- Saffron Potato and Artichoke Heart Salad with Kalamata Olives / also great with pasta
- Smashed Greek Potatoes
- Garlic Mashed Potatoes
- Mashed Potatoes and Parsnips with Roasted Garlic, Olive Oil and Buttermilk
- Potato Pancakes with Sour Cream and Brandied Apples
- Twice Baked Potatoes with White Truffle Oil
- Red Potato Salad with Creamy Tarragon Dressing
- Spicy Roasted Garnet Yams and Red Creamer Potatoes with Red Onion and Olive Oil
- Paella Fried Rice
- Persian Rice Pilaf
- Wild Rice, Basmati Brown Rice, and Lentil Salad with Thyme Vinaigrette
- Saffron Basmati Rice with toasted Pine Nuts
- Thai Curried Fried Rice
- Lemon Garlic Basmati Rice
- Basmati Brown and White Rice, Shitake Mushrooms, and Garlicky Green Bean Pilaf
- Baked Polenta with Roasted Poblanos topped with Teleme
- Chile Relleno Stuffed with Garlic Jack Cheese, served with Salsa Ranchera
- Deep Fried Zucchini Blossoms served with Roasted Tomato Salsa
- Asparagus Platter drizzled with Roasted Red Pepper Vinaigrette
- Blue Lake Green Bean and Julienned Carrot Bundles tied with Leek Greens with Brown Butter (otherwise known as Beans in Bondage)
- Roasted Seasonal Veggies: Multicolored Peppers, Eggplant, Portobello Mushrooms, Baby Carrots, Summer Squashes, Red Onion
- Individual Wild Mushroom Timbale with Shitake Mushroom Sauce
- Individual Butternut Squash Timbale drizzled with Truffle Oil
- Individual White Corn Timbale topped with Parmesan Gratin
- Stirfried Broccoli with Tamari Toasted Cashews
- Cauliflower with Asiago Gratin
- Carrots and Parsnips Roasted with Indian Spices
- Braised Brussels Sprouts with Pancetta and Hazelnuts
- Green Beans with crumbled Gorgonzola, drizzled with Balsamic Vinaigrette
- Green Beans with Toasted Sesame Dressing
- Shaved Fennel and Roasted Beets with Citrus Vinaigrette
- Chop Salad of fresh and local Vegetables with Mustard Vinaigrette
- Spinach Salad with Mushrooms, Avocado, Mandarin Oranges, Almonds and Sweet Curry Vinaigrette
- Spinach and Baby Greens with Tomatoes, English Cucumbers, Red Onion, and Creamy Cucumber Feta Dressing or Nicoise Vinaigrette
- Classic Caesar Salad with House made Croutons and Dressing
- Greek Tomato Salad with Cucumbers, Kalamatas, Feta Cheese, and Nicoise Vinaigrette
- Tomato, Avocado, and Scallions with Rice Wine Vinaigrette in Butter Lettuce Cups
- Mixed Greens with Sliced Pears, Crumbled Gorgonzola, Toasted Pecans, and Pinot Noir Vinaigrette
- Mixed Greens with Sliced Apples, Toasted Pecans, and Honey Mustard Dressing
- Mixed Greens with Orange and Grapefruit Segments, Avocado, Scallions, Toasted Pecans, and Rice Wine Vinaigrette
- Romaine with Crispy Rice Noodles, Julienned Pickled Ginger, Scallions, Tamari Toasted Cashews, and Rice Wine Vinaigrette
- Gado Gado: Butter Lettuce Cups filled with Raw and Lightly Cooked Vegetables with Peanut Sauce
- Blue Cheese Wedge with Crumbled Bacon and Scallions
- Cabbage and Cilantro Coleslaw with Yogurt Lime Dressing
- Classic Coleslaw with Rice Wine Vinaigrette