

Corporate and University Catering ~ Luncheons or the “Drop-Off” and “Pick-Up” Service

SOMETIMES YOU WANT MORE THAN DELIVERY BUT LESS THAN A CATERED AFFAIR

Many of our corporate clients hire NMQP Catering on a regular basis to “drop-off” and “pick-up” sandwiches, salads and sweets for their business meetings. They want simple but upscale dishes that are easy to handle while mingling, wheeling and dealing. NMQP Catering delivers the menu items, sets up the buffet using our own serving pieces, utensils, plates and cutlery etc. and then returns later in the day to clean up and leave the buffet area in the same condition it was found in. This is a small selection of some of our client’s favorite salads and sandwiches, but just about any menu we create can be delivered to your home and fully set-up and later that day we will return to pick everything back up again. Take the credit...we aren’t telling anyone

SANDWICHES

Tarragon Chicken Salad

With Boston Bibb Lettuce and Roma Tomato on Shallot-Walnut Rolls

Pork Tenderloin and Brie

With Thyme and Apricot-Cherry Confit on Honey-Herb Rolls

Salade De Fruits De Mer

With Green Goddess Dressing and Micro Greens on White Velvet Rolls

Korean Style Beef Bulgogi Sandwiches

With Roasted Garlic Anchovy-Mayonnaise and Watercress

Grilled Steak Pinwheels

With Apple Smoked Bacon and Alpine Swiss on Potato Bread Rolls

Moroccan Carrot and Goat Cheese Sandwiches

With Green Olive Tapenade on Pumpnickel Rolls

Lamb Souvlaki Sandwiches

With Greek Salad and Tsatsiki Sauce on Grill Bread

Roast Turkey Bacon and Guacamole Sandwiches

With Roasted Tomatillos and Flash Fried Tortillas Strips on Lavash

East-Meets-West Seared Tuna Sandwiches

With Radish, Cucumber and Avocado on Crusty Country Bread

Grilled Pork Confit Sandwiches

With Grilled Corn Salsa and Micro Greens on Ciabatta Bread

Valencia-Kissed Chicken Sandwiches

With Tarragon-Walnut Mayonnaise on Shallot-Walnut Rolls

Fresh Sugar Plum and Brie Sandwiches

With Lychee-Peach Compote on Honey-Herb Rolls

Grilled Baby Vegetable Wraps

With Roasted Garlic-Artichoke Pesto Spread on Oat Bran Lavash

Cappuccino Crusted Pork Tenderloin

With Wild Beach Plum-Latte Sauce on Orange-Espresso Bread

SALADS

Fresh Fruit and Melon Salad

With Creamy Blood Orange-Poppy Seed Dressing

Grilled Peach, Shrimp, and Heirloom Tomato Salad

With Strawberry-Champagne Vinaigrette

Farfalle and Campanelle

With Three Party Pestos

Three Cheese Raviolis

With Green Goddess Pesto and Cherry Tomatoes

California Wild Rice Salad

Mémère's Salade Au Chou

Grilled Fruit, Fresh Berry, and Watermelon Salad

With Creamy Plum Wine and Poppy Seed Dressing

Grilled Fruit, Berry, and Halloumi Salad

With Creamy Plum Wine and Poppy Seed Dressing

SWEETS

Chocolate Pots De Crème

With Muscovado-Cardamom Cream

Lemon Currant Cookies

Petits Pains Au Chocolat

Honey-Cream Filled Inside-Out Carrot Cake Cookies

Chocolate-Almond Dipped Sandwich Cookies

Cappuccino Brownies

Muscovado and Homemade Yogurt Panna Cotta

With Red Grape Gelée

Lemon and Lime Cream Tartlets

With Whipped Ginger Cream and Citrus Dust

Chocolate-Cardamom Tartlets

With Homemade Mascarpone Ice Cream

MENU DESCRIPTIONS:

SANDWICHES

Tarragon Chicken Salad

With Boston Bibb Lettuce and Roma Tomato on Shallot-Walnut Rolls

- After several years of trial and error we've come up with the absolute ultimate in chicken salad; marrying four classic flavors that are sure to please. We first brine our chicken breasts and then lightly poach each in our homemade crème fraîche resulting in remarkably tender meat with a slight tanginess. The meat is then tossed with toasted walnuts, shallot, celery, handfuls of fresh tarragon and our homemade mayonnaise and served with baby Boston Bibb and Roma tomato on homemade shallot-walnut bread rolls.

Pork Tenderloin and Brie

With Thyme and Apricot-Cherry Confit on Honey-Herb Rolls

- Thick slices of pork tenderloin and French brie are layered between slices of our homemade Honey-Herb Rolls (made with both wheat and bread flour, locally harvested raw wildflower honey and loads of parsley, sage, rosemary and thyme), and slathered with our Thyme and Apricot-Cherry Confit made with fresh and dried cherries, apricots, dry sherry, plum wine, honey and thyme. A selection of these could also be made vegetarian by replacing the pork with a fan of fresh apricots or sugar plums and summer berries and fruits.

Salade De Fruits De Mer

With Green Goddess Dressing and Micro Greens on White Velvet Rolls

- Fruits of the sea, including fresh sea scallops, shrimp and jumbo lump crab meat, swim in a luscious dressing made with our homemade crème fraîche, chives, green onions, tarragon, parsley and citrus. The vibrant green of the dressing lightly folded with the pearl and coral colors of the seafood is set beautifully against the fresh purple and green hues of the micros greens. This is a super-summer salad once piled atop our homemade white velvet bread rolls that are light and airy.

Korean Style Beef Bulgogi Sandwiches

With Roasted Garlic Anchovy-Mayonnaise and Watercress

- Thin slices of prime beef tenderloin are marinated with white and black sesame seeds, scallion, garlic, rice wine vinegar, soy and toasted dark sesame oil. We flash grill at high heat to caramelize the marinade and meat and then toss with additional sesame seeds. Piled onto White Velvet Batter Bread with an anchovy mayonnaise and spicy watercress.

Grilled Steak Pinwheels

With Apple Smoked Bacon and Alpine Swiss on Potato Bread Rolls

- Wonderfully flavorful flank steak is butterflied and layered with thin slices of apple smoked bacon and Swiss cheese and then rolled and tied. Skewered, sliced into pinwheels and grilled until medium rare. Each steak medallion is brought to room temperature and sandwiched between our homemade Potato Bread Rolls along with crisp arugula leaves and just a touch of rosemary and roasted garlic mayonnaise.

Moroccan Carrot and Goat Cheese Sandwiches

With Green Olive Tapenade on Pumpernickel Rolls

- Sweet baby carrots are lightly poached and marinated with muscovado sugar, sweet paprika, cumin, cayenne, cinnamon, citrus and Spanish olive oil before being layered between homemade pumpernickel bread with an olive tapenade made with Cerignola green olives, capers, parsley, anchovies and citrus juice and zest. To round out these sweet-spicy yet full flavors a disk of mild goat's cheese is added for its creamy tanginess.

Lamb Souvlaki Sandwiches

With Greek Salad and Tsatsiki Sauce on Grill Bread

- For a salad and sandwich in each bite, we've designed this Greek style sandwich. Bone-in lamb leg is wood grilled to medium rare before being stuffed between thin and chewy homemade grill bread with a traditional Greek salad made with torn romaine, fresh mint leaves, Campari tomatoes, cucumber, citrus and Greek olives. Drizzled over the ingredients is a Tsatsiki sauce of cucumber, Greek yogurt (Labneh), garlic, lemon and fresh mint leaves.

Roast Turkey Bacon and Guacamole Sandwiches

With Roasted Tomatillos and Flash Fried Tortillas Strips on Lavash

- We slow roast organic turkey breasts until crispy skinned and juicy, cut thick slices and layer with bacon, roasted tomatillos and guacamole made with fresh avocados, Spanish onions, garlic, lime juice, pickled jalapeño, coriander and cumin. All rolled with flash fried tortilla strips, and thinly sliced tomato into flatbread Lavash.

East-Meets-West Seared Tuna Sandwiches

With Radish, Cucumber and Avocado on Crusty Country Bread

- We first pan sear thick slices of sushi-grade tuna until medium rare and allow the steaks to come to room temperature before thinly slicing to reveal its ruby red interior. The fish is fanned out on our homemade crusty bread that's been dressed with an Asian style homemade mayonnaise flavored with spring onions, fresh ginger, Tamari and toasted sesame oil. To return west, we add fresh cucumber, radish and Californian Haas avocados. A remarkable offering that's fresh and summery.

Grilled Pork Confit Sandwiches

With Grilled Corn Salsa and Micro Greens on Ciabatta Bread

- Days in the making this sandwich is well worth the wait. For 48 hours we brine premium pork shoulder with Muscovado brown sugar, juniper berries, allspice, fennel seed, fennel bulb, onion, carrot and fresh herbs to create the juiciest and most flavorful pork under the stars. We then confit the pork in rendered duck fat at low temperatures for 6 hours until the meat can literally be cut with a spoon. If this weren't enough we then slice thick pieces of the pork and wood grill the meat to impart smokiness and a slightly crisp exterior. Placed on Ciabatta bread with fresh micro greens, the meat is topped with a fresh corn salsa made with red onion, lime and lemon juices, grilled jalapeño, grilled tomatoes and corn that's been grilled in its husk with homemade citrus butter. It may take nearly 60 hours to make, but you'll devour this sandwich in minutes!

Valencia-Kissed Chicken Sandwiches

With Tarragon-Walnut Mayonnaise on Shallot-Walnut Rolls

- We first marinate plump chicken breasts in a fresh-squeezed Valencia orange juice and then sear to lock in the juiciness before finishing in the oven, resulting in remarkably tender meat. The chicken is then sliced thin and layered with Roma tomato and a homemade tarragon and walnut flavored mayonnaise on top of our homemade and wonderfully beautiful *Shallot-Walnut Rolls*.

Fresh Sugar Plum and Brie Sandwiches

With Lychee-Peach Compote on Honey-Herb Rolls

- Fresh cling-stone Sugar plums are lightly poached, thinly sliced and dressed with citrus juice and citrus dusts and layered between our signature homemade Honey-Herb rolls with thick slices of brie cheese with a compote made with fresh lychee, Saturn peaches, strawberry and citrus.

Grilled Baby Vegetable Wraps

With Roasted Garlic-Artichoke Pesto Spread on Oat Bran Lavash

- Oh, baby... We take the season's best baby crookneck squash, baby zucchini, baby Japanese eggplant, baby bliss potatoes and Roma tomatoes and outdoor grilled until caramelized and sprinkled with citrus salt before being layered with baby spinach on Flax, Oat Bran and Whole Wheat Lavash with a pesto made with baby artichoke hearts, roasted garlic, citrus and basil. Vegetarian, free of nuts, free of dairy and low in carbohydrates.

Cappuccino Crusted Pork Tenderloin

With Wild Beach Plum-Latte Sauce on Orange-Espresso Bread

- Thin slices of pork tenderloin crusted with espresso powder and cinnamon, are layered between slices of our homemade Orange-Espresso Rolls and slathered with our house sauce made with espresso powder, fresh sweet cream, Muscovado sugar and wild beach plums.

SALADS

Fresh Fruit and Melon Salad

With Creamy Blood Orange-Poppy Seed Dressing

- Fruits from the Caribbean, including mango, pineapple and papaya are tossed with watermelon, cantaloupe and green grapes to create a remarkably fresh side salad. Served on the side is a dressing prepared with homemade blood orange mayonnaise, poppy seeds and a splash of plum wine.

Grilled Peach, Shrimp, and Heirloom Tomato Salad

With Strawberry-Champagne Vinaigrette

- We'll soon have to say goodbye to our locally grown heirloom tomatoes, strawberries and tree-ripened organic peaches, but before we do we can give them a send-off in style. We marinate and then wood grill hand chosen peaches and plump jumbo shrimp to bring out their natural sweetness and to create a "char" that's unequalled. We then toss the peaches and shrimp with heirloom tomatoes, fresh strawberries, romaine and baby spinach and crumbled Gorgonzola before drizzling with a vinaigrette made with fresh strawberries and premium champagne vinegar.

Farfalle and Campanelle

With Three Party Pestos

- Chilled Farfalle and Campanelle are served with three seasonal pestos that await each guest's choice. In Italian Farfalle means "Butterfly" while Campanelle means "Bellflowers".
 - ❖ *Shiso and Purple Basil Pesto*— Shiso, also known as Chinese mint has the flavor of fennel, spearmint, basil and light curry all rolled into one handsome beefsteak leaf. When mortared together with fresh purple basil, toasted pine nuts, toasted hazelnuts, garlic, imported parmigiano reggiano, hazelnut oil and extra virgin olive oil the flavors meld and give a new twist to traditional pesto.
 - ❖ *Pesto Trapanese*— Trapani, Sicily's westernmost city, has a rich heritage and an extremely varied cuisine and it's from this place that we're given a pesto combination like no other. Garlic and basil are mortared with whole toasted almonds, plum tomatoes, almond oil, extra virgin olive oil, parmigiano reggiano, and imported green olives.
 - ❖ *Arugula and Cannellini Bean Pesto*— Fresh citrus and the spicy flavor of arugula are tamed by the creamy earthy sweetness of cannellini beans, fresh edamame, extra virgin olive oil and fresh Roma tomatoes. This chunkier-than-usual pesto is brilliant in its simplicity.

Three Cheese Raviolis

With Green Goddess Pesto and Cherry Tomatoes

- A pesto sauce made with scallion, parsley, dill, tarragon, pine nuts, mayonnaise and labneh dresses three cheese raviolis fresh heirloom cherry tomatoes.

California Wild Rice Salad

- a selection of California Brown basmati rice, California long brown rice and California wild rice are cooked in a homemade vegetable stock and chilled before adding handfuls of fresh herbs, red and yellow bell pepper, carrot, citrus juice, citrus peel and citrus dusts, extra virgin olive oil, a touch of finely chopped jalapeño and dried currants and apricots.

Mémère's Salade Au Chou

- The most refreshing spring salad made with green cabbage, cucumber, radish, bell pepper, celery, carrot and red onion all bathed in a creamy herbed crème fraîche dressing.

Grilled Fruit, Fresh Berry, and Watermelon Salad

With Creamy Plum Wine and Poppy Seed Dressing

- Nothing screams, "summer is here", or almost here, quite like the season's first tropical fruits making their way from the Caribbean, our own melons bursting with their juicy fresh flavors, berries in every gem colored hue and of course grilling. This salad was designed to take advantage of June's bounty. Half the salad is left fresh while the other half is grilled and chilled to heighten the fruits natural sweetness. Fresh cuts of watermelon and strawberries layer a large platter along with grilled fresh pineapple, lemons, mango and small Campari tomatoes. To add a little creamy saltiness we slice and grill Cypriot Halloumi cheese imported from Cyprus. This goat's and sheep's milk cheese, a cross between mozzarella and feta, is best served after being caramelized over a wood grill. On the side we serve a tangy-sweet and creamy Plum Wine and Poppy Seed Dressing. Lotus leaf bowls will be provided.

Grilled Fruit, Berry, and Halloumi Salad

With Creamy Plum Wine and Poppy Seed Dressing

- The season's first tropical fruits making their way from the Caribbean, our own melons bursting with their juicy fresh flavors and berries in every gem colored hue line an over-sized platter. This salad was designed to take advantage of June's bounty including fresh cuts of watermelon, papaya and strawberries along with grilled fresh pineapple, lemons, mango and small Campari tomatoes. To add a little creamy saltiness we slice and grill Cypriot

Halloumi cheese imported from Cyrus. This goat's and sheep's milk cheese, a cross between mozzarella and feta, is best served after being caramelized over a wood grill. On the side we serve a tangy-sweet and creamy Plum Wine and Poppy Seed Dressing.

SWEETS

Chocolate Pots De Crème

With Muscovado-Cardamom Cream

- The finest Scharffen Berger chocolate, sweet cream and organic eggs are brought together to create the finest and silkiest chocolate custard imaginable. Served in individual lotus bowls and topped with a whipped cream made with Muscovado sugar, Tahitian vanilla and ground cardamom.

Lemon Currant Cookies

- For a lighter sweets option we bake crispy cookies with loads of fresh lemon zest and dried currants with just a touch of Labneh (Mediterranean sour cream) to round out the taste.

Petits Pains Au Chocolat

- Buttery puff pastry packages are baked with a smooth filling made with the finest Scharffen Berger chocolate.

Honey-Cream Filled Inside-Out Carrot Cake Cookies

- Carrot cake is turned inside-out and served as a cookie by sandwiching a honey and cream cheese frosting between two soft carrot cake cookies.

Chocolate-Almond Dipped Sandwich Cookies

- A smooth chocolate filling made with the finest Scharffen Berger chocolate is sandwiched between two almond-sugar cookies and then hand dipped in creamy milk chocolate and chopped almonds.

Cappuccino Brownies

- The finest Scharffen Berger chocolate, and espresso powder are blended with Tahitian vanilla, cinnamon, nutmeg, and organic fresh eggs and baked into chewy and decadent brownies.

Muscovado and Homemade Yogurt Panna Cotta

With Red Grape Gelée

- A super silky panna cotta made with homemade yogurt and Muscovado brown sugar is the base, or bottom layer, for an out-of-this-world gelée made with white grape juice and red grapes. Each layer is a dessert in itself, but when spooned up together and eaten in one bite, you'll understand why I married the two together. Sour and sweet, creamy and slick, two worlds in one, but better together. Served in small white lotus leaf bowls.

Lemon and Lime Cream Tartlets

With Whipped Ginger Cream and Citrus Dust

- Pucker up. When you're in the mood for cream, citrus and flaky pâté brisée pastry crust you've found your salvation. Citrus in three forms finds its way into these creamy tartlets with lemon and lime juice, zest and dust. Sandbakkel tartlet tins in 6 unique shapes form the crusts that are filled with the citrus custard and baked until just set. Once cooled the tartlets are dusted with our homemade lemon-lime dust and dolloped with a whipped cream infused with ground ginger, Muscovado brown sugar and Tahitian vanilla bean.

Chocolate-Cardamom Tartlets

With Homemade Mascarpone Ice Cream

- Baked in the same Sandbakkel tins our creamy deep chocolate tartlets will put an end to your cravings. The unbaked buttery chocolate custard will ooze from its pâté brisée crust the moment it's cut with your spoon. And, you'll want to use a spoon so you can scoop up the homemade mascarpone ice cream with Tahitian vanilla beans. You'll wish the day would end so you can get to this one.