

# *James Faber Culinary*

## *Exclusive Catering Services*

### **-SEAFOOD-**

#### **Mustard Crusted Pacific Salmon**

Wild salmon, Dijon mustard, fresh dill, breadcrumbs, cucumber yogurt sauce, horseradish mashed potatoes

#### **Blackened Ahi Tuna**

Sashimi-grade tuna, Asian blackening spice, soba noodle salad, tangerine, tatsoi, ginger-soy dressing, pickled ginger

#### **Maine Lobster “Mac-n-Cheese”**

Maine lobster, gruyere cheese, lobster crème, ditalini pasta, tarragon, garlicky breadcrumbs, parmesan, micro green salad, corn on the cob

#### **Pan-Roasted Snapper Roulade**

Snapper fillet, onion confit, preserved tomato, shaved fennel salad, green olive, basil basmati rice

### **-POULTRY-**

#### **Fire-Roasted Peruvian Chicken**

Marinated chicken breast, quinoa-stuffed bell pepper, grilled asparagus, Aji Verde sauce

#### **Herb-Rubbed, Fire-Roasted Chicken**

Herbs de Provence, fresh thyme, garlic, warm spinach salad, applewood smoked bacon, haricots verts, grilled levain bread

#### **Buttermilk Fried Chicken**

Whole chicken, buttermilk, hot sauce, crispy rice flour coating, garlic mashed potatoes, country cabbage salad, house-made biscuits

#### **Stuffed Sonoma Quail**

Fennel sausage stuffing, Zante currants, polenta soufflé, roasted pepper coulis, haricot verts

#### **Chicken Marbella**

Whole chicken, olives, capers, prunes, garlic, oregano, balsamic, white wine, olive oil, grilled vegetable salad, steamed couscous

{please inquire about other options}

call or text: 415-378-2051



[schillingandco.com/jamesfaber](http://schillingandco.com/jamesfaber)

# *James Faber Culinary*

## *Exclusive Catering Services*

### **-POULTRY CONTINUED-**

#### **Mediterranean Chicken Breast**

Spinach-feta stuffing, garlicky breadcrumb crust, ratatouille, fresh tomato coulis, basil pistou

#### **Chicken Tikka Masala**

Boneless chicken, ginger, garlic, garam masala, yogurt, tomato, jasmine rice, cumin-roasted cauliflower, fresh cilantro

#### **Grilled Thai Chicken**

Boneless chicken thighs, garlic, cilantro, chili mae ploy glaze, Thai vegetable sauté, steamed jasmine rice

#### **Pan-Roasted Chicken Marsala**

Boneless chicken breast, shallot, garlic, Marsala crème, fresh thyme, grilled broccolini, buttery egg noodles

#### **Chinese Chicken Salad**

Chinese BBQ's chicken, romaine, bell pepper, sprouts, rice noodles, sesame oil, soy, rice wine vinegar, toasted almonds, fresh mint

### **-MEATS-**

#### **Grilled Chimichurri Porterhouse**

Marinated porterhouse steak, Italian parsley, cilantro, oregano, garlic, red wine vinegar, chili, olive oil, grilled broccolini, roasted new potatoes

#### **Beef Short Ribs**

Zinfandel, fresh herbs, garlic, horseradish mashed potatoes, sautéed haricot verts, white truffle oil drizzle

#### **Texas-style Beef Brisket**

Slow-smoked beef brisket, dry-rub spice blend, tangy-spicy barbeque glaze, county potato salad, grilled vegetables

#### **Grilled Lamb Chops with Wild Mushroom Risotto**

Frenched lamb chops, arborio rice, chicken stock, white wine, shallots, garlic, assorted mushrooms, basil pistou, shaved parmesan

{please inquire about other options}

call or text: 415-378-2051



[schillingandco.com/jamesfaber](http://schillingandco.com/jamesfaber)

# *James Faber Culinary*

## *Exclusive Catering Services*

### **-MEATS CONTINUED-**

#### **Grilled Double-Cut Pork Chop**

Honey-balsamic glaze, grilled red onion, smashed potatoes, sautéed corn, and savoy cabbage, whole grain mustard

#### **Pulled Cochinita Pibil Pork**

Pork shoulder, Mayan spice rub, banana leaves, pickled onion, corn tortillas, pineapple-habanero salsa, black beans, Spanish rice

### **-PASTA & LASAGNA-**

#### **Orecchiette with Shrimp, Roasted Tomato, and Feta**

Tiger prawns, roasted Roma tomato, olive oil, garlic, white wine, dried oregano, fresh basil, crumbled feta

#### **Bucatini with Lemon and Ricotta**

Pasta, ricotta, parmesan, lemon zest, extra-virgin olive oil, chili flake, basil, micro arugula

#### **Potato Gnocchi with Brown Butter and Thyme**

House-made potato gnocchi, roasted shallots, garlic, chili flake, butter, fresh thyme, parmesan

#### **Wild Mushroom Lasagna**

Roasted mushrooms, onion confit, baby spinach, fresh pasta, three-cheese bechamel, fresh thyme, grated parmesan

#### **Beef Bolognese Lasagna**

Sautéed ground beef, onion, garlic, herbs, marinara sauce, baby spinach, Italian cheeses, lasagna sheets

#### **Mac-n-Cheese "Extraordinaire"**

Cavatappi pasta, cheddar, jack cheese, parmesan, béchamel sauce, garlicky breadcrumbs

{please inquire about other options}



# *James Faber Culinary*

## *Exclusive Catering Services*

### **-VEGETARIAN & VEGAN-**

#### **Moroccan Vegetable Tagine**

Braised artichokes, garden vegetables, roasted mushrooms, zante currants, chickpeas, Moroccan spices, herbs, citrus, steamed couscous

#### **Individual Eggplant Parmesan**

House-made eggplant parmesan, Roma tomato, fresh basil, garlic, olive oil, caponata, micro arugula salad, balsamic reduction

#### **Vegan Lasagna**

Grilled garden vegetables, cremini mushrooms, roasted tomato sauce, olive oil, garlic, fresh herbs, lasagna sheets

### **-SPECIALTY ENTRÉE STATIONS-**

#### **Carving Station**

Grilled Beef Tri Tip | Herbed-Roasted Turkey | Country Ham  
{served with assorted accompaniments, brioche buns}

#### **Paella Valenciana**

Paella rice, chicken, chorizo sausage, prawns, Manila clams, PEI mussels, saffron, seafood stock, English peas, fresh herbs  
{served with pepperonata sauce on the side}

#### **Whole-Roasted Pig**

Local hog, apple cider brine, garlic, spices, fresh herbs, basting sauce  
{served with country slaw, buttermilk biscuits}

**{please inquire about other options}**

call or text: 415-378-2051



[schillingandco.com/jamesfaber](http://schillingandco.com/jamesfaber)