

ALLORA “LARGE SCALE” CATERING MENUS

Hot Protein Main Dishes:

- Yellow Thai Coconut Curry with Chicken
- Slow-Roasted BBQ Pulled Pork
- Whole Rosemary Roasted Pork Loin
- Braised Asian Beef
- Seared Chicken Breast Piccata
- Whole Roasted Turkey Breast with Sage & Dijon
- “44 Farms” Meatloaf
- Classic Beef Stroganoff
- Chicken Pot Pie
- Shepherd’s Pie w/Beef & Lamb
- Turkey Divine w/Rice, Broccoli & Cheddar Sauce

Hot Regular Side Dishes:

- Cilantro Jasmine Rice
- Saffron & Almond Rice Pilaf
- New Mexico Rice
- Braised Cauliflower & Broccoli
- Buttermilk & Chive Whipped Potatoes
- Olive Oil Smashed Potatoes
- Buttered Penne Pasta
- Rosemary Roasted Potatoes
- Roasted Sweet Potatoes
- Gourmet Shells & Cheese
- Three-Cheese Potatoes
- Baked Four-Cheese Orzo Pasta
- Casarecci Pasta, Napa Cabbage, Cauliflower, Garlic, EVOO & Ricotta Salata

Hot Vegetarian Main Dishes:

- Grilled & Stuffed Bell Peppers
- Yellow Thai Coconut Curry with Tofu
- Broccoli Rice Stir Fry
- Cauliflower Rice Stir Fry
- Grilled Tofu Piccata
- Mushroom Stroganoff
- Braised Asian Tofu

Hot Vegetarian Side Dishes:

- Maple Glazed Carrots
- Beefsteak Tomatoes Gratinata
- Asian Broccoli & Bok Choy
- Roasted Cauliflower w/EVOO & Pecorino Cheese
- Grilled Zucchini Rounds
- Ratatouille Provencal
- Garlic Roasted Brussels Sprouts
- Grilled Peppers



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Cold Vegetarian Side Dishes:

- Organic Bulgar Wheat, Heirloom Tomatoes, Cucumbers, Basil, Red Onion, Lemon Vinaigrette
- New Potatoes, Napa Cabbage, Radicchio, Parsley, Red Wine & Dijon Vinaigrette (GF)
- Pearl Couscous Tabbouleh, Bell Peppers, Mint, Parsley, Green Onions, Lemon, EVOO
- Quinoa, Baby Spinach, Shaved Brussels Sprouts, Chickpeas, Cilantro, Shallots, Champagne Vinaigrette (GF)
- Green French Lentils, Braised Leeks, Shaved Fennel, Red Peppers, Roasted Eggplant, Chimichurri (GF)
- Freekeh, Cherry Tomatoes, Olives, Capers, Green Beans, Boiled Potatoes, Parsley, Radicchio, Salsa Verde

All items in this category are 100% Vegan/Vegetarian and many are Gluten Free. If not GF already, easy substitutions can be made using:

- *Beans, Quinoa, Veggie Rices, Jasmine or Brown Rice, etc.*

Cold & Fresh Salad Bar:

- Mixed Spring Greens
- Chopped Romaine Lettuce

- Toppings: *(Choose 8-10)*
 - Cherry Tomatoes
 - Cucumbers
 - Shaved Carrots
 - Roasted Corn
 - Roasted Beets
 - Green Peas
 - Bell Peppers
 - Kidney Beans
 - Garbanzo Beans
 - Boiled Eggs
 - Cottage Cheese
 - Cheddar Cheese
 - Feta Cheese
 - Rotini Pasta
 - Fried Tortilla Strips
 - Garlic Croutons
 - Sesame Seeds
 - Toasted Pecans

- Dressings:
 - Balsamic Vinaigrette
 - Avocado Ranch
 - Bleu Cheese
 - Cilantro Lime

