

Corporate
CORPORATE
PLATED DINNER SAMPLE MENU

storia
FINE CATERING



PASSED HORS D'OEUVRES

Hickory Grilled Shrimp

jalapeño, corn fritter, rémoulade

Crispy Pork Belly Spiedini

48-hour pressed smoked, apple cider glaze

Caprese Skewer

basil oil, ciliegini mozzarella, heirloom cherry tomato, balsamic

PLATED DINNER

Table preset with freshly baked bread & butter, iced tea and water service.

SALAD

Baby Iceberg Wedge

smoked bacon, shaved red onion, heirloom cherry tomato, blue cheese

CHOICE OF ENTRÉE

Red Wine Glazed Short Ribs

baby carrots, roasted asparagus, yukon gold mashed potatoes, porcini jus

Pan-Roasted Atlantic Salmon

parsnip risotto, charred broccolini, buttered roasted radish, basil cream

DESSERT

Clementine Cake

almond and chocolate mirror glaze