

Panache Catering Company is proud to be a 2013 & 2014 *Virginia Living Magazine* "Top of VA Wedding Vendor" and a Virginia Wedding & Event Network "Best Caterer for 2015!"

About Panache

Panache catering was started in 1984 by our chef Michelle Miller and Peter Brogger.

At Panache, we want to give you some insight into our menu ideas. Our creativity combined with your tastes will set the stage for a perfect menu. All of our menus are custom-designed to meet your particular needs. Below are a few examples of menu options for your consideration.

Please contact us to discuss your special needs, menu design, and budget requirements. We are happy to offer a tasting of our fine cuisine when you visit our beautiful country kitchen to discuss your event personally with our chef.

We offer delicious Gluten Free and Vegetarian Menus!

Chef Michelle Miller

Chef Michelle's credentials include:

- ❖ Attending L'Academie de Cuisine
- ❖ Full scholarship to Le Cordon Bleu in London
- ❖ Sous chef for Mario Batali
- ❖ Sauté Chef at The Inn at Little Washington
- ❖ Sous Chef of Ala Carte Catering, Tampa FL
- ❖ Member of Les Dames des Escoffier

Sample Gluten-Free Menu for Inspiration

Hors d'Oeuvres:

- ❖ Almond stuffed Bacon wrapped Dates
- ❖ Asparagus w/ Prosciutto and Lemon Parmesan Dip
- ❖ Belgian Endive w/ Spiced Pimento Cheese
- ❖ Cold Cucumber Soup Shots and Warm Curried Butternut Squash Soup

Beverages

- ❖ Ginger Lemonade
- ❖ Herbal Iced Tea
- ❖ Local Apple Cider

Buffet

- ❖ Asian Roasted Salmon w/ Cucumber Scales and Ginger, Lime and Chili Sauce
- ❖ Grilled on site Chicken Skewers w/ Red Thai Curry Sauce
- ❖ Vegetarian Quesadillas
- ❖ Local Tomatoes w/ Fresh Mozzarella, Basil and Balsamic Glaze
- ❖ Salad w/ Apples, Toasted Sunflower Seeds, Seasonal Veggies and Parmesan Crisps served w/ Apple Cider Vinaigrette
- ❖ Roasted Sweet Potatoes w/ Cinnamon, Butter and Sage

Ask about your favorites... Chances are we can make it!