

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

Some Menu Options for Inspiration

Seafood Hors d'Oeuvres:

- ❖ Dill Crepes with Smoked Salmon and Capers
- ❖ Marinated Shrimp wrapped in Snow Peas
- ❖ Jumbo Shrimp Grilled w/ Sweet Chili Sauce
- ❖ Roasted Garlic Shrimp w/ Traditional Cocktail Sauce
- ❖ Baby Crab Cakes w/ Jumbo Lump Crabmeat and Sauce Remoulade
- ❖ Marinated Mussels on the Half-Shell w/ Lemon, Thyme and Parmesan
- ❖ Hot Jumbo Lump Crab Dip w/ Mushrooms, Madeira, and Toasted Almonds. Served w/ Crackers and Breads
- ❖ Crab Louis Salad in Phyllo Tart Shells
- ❖ Grilled Sea Scallops wrapped in Bacon w/ Thai Chili Sauce
- ❖ Baby Tostados w/ Shrimp and Avocado Crème
- ❖ Vietnamese Garden Rolls
- ❖ Marinated and Grilled Tuna Skewers OR Swordfish w/ Pickled Ginger and Wasabi Butter
- ❖ Belgian Endive stuffed w/ Crab and Corn Salad
- ❖ Baby Pizzas w/ Shrimp and Basil Pesto
- ❖ Seafood Red Thai Curry (served in chaffing dish w/ bamboo picks)
- ❖ Crab Rangoon Wontons w/ Apricot Ginger Sauce
- ❖ Freshly Shucked Oyster Bar w/ Homemade Horseradish Sauce, Mignonette Sauce, and Fresh Lemon (market price)

Other Hors d'oeuvres

- ❖ Bruschetta Station w/ Tomato and Basil, Warm Mushroom, White Bean and Sausage Black Bean and Corn and Beef
- ❖ Crostini w/ Strip Steak bites, Bleu Cheese and Fig Jam
- ❖ Yeasted Biscuits w/ Prosciutto and Orange Butter
- ❖ Mashed Potato Bar w/ Purple, Yukon Gold and Red Potatoes served w/ Sour Cream, Scallions, Bacon, Cheeses, etc.
- ❖ Orange Muffins w/ Country Ham and Fresh Orange Butter
- ❖ Belgian Endive w/ Curried Pecan Chicken Salad

- ❖ Applewood Smoked Bacon Almond wrapped Dates
- ❖ Fresh Asparagus wrapped in Prosciutto and served w/ Parmesan Reggiano
- ❖ Home Smoked Turkey and Basil Mayonnaise Tea Sandwiches
- ❖ Crostini w/ Aged Brie and Seasonal Preserves
- ❖ Summer Fruit Skewers w/ Fresh Mint and Coconut Syrup if desired
- ❖ Bruschetta w/Fresh Local Tomatoes and Basil w/ Balsamic Vinegar and Homemade Garlic Toasts
- ❖ Baby Phyllo Tartlets filled w/ Lamb, Sun dried Cherries, Fresh Mint and Feta
- ❖ Phyllo Tartlets w/ Melted Brie and Grape Salsa
- ❖ Tartlets w/ Melted Brie and our Homemade Habanero Honey
- ❖ Belgian Endive stuffed w/ Spiced Southern Style Pimento Cheese and Fresh Herbs
- ❖ Parsnip Pancakes w/ Sour Cream and Caviar OR Apple and Fig Chutney
- ❖ Chinese Eggplant Canapés
- ❖ (roasted eggplant, ginger, garlic, soy, cilantro, etc...yummy)
- ❖ Passed Cold Soup Shots
- ❖ (served in shot glasses and passed including Cold Cucumber Soup w/ Avocado, Fresh Gazpacho, Cold Avocado Soup w/ Cilantro)

Skewers and Satays

- ❖ Thai Marinated Chicken Skewers w/ Thai Peanut Lime Sauce and Tropical Salsa
- ❖ Garlic and Rosemary Marinated N.Y. Strip or Prime Rib Skewers w/ Horseradish Sauce or Rosemary Béarnaise
- ❖ Grilled Flat Iron Steak w/ Red Wine, Shallot Butter Sauce
- ❖ Vegetarian Skewers w/ Feta Cucumber Sauce
- ❖ Grilled and Marinated Pork Tenderloin Skewers w/ Mango and Cilantro Sauce
- ❖ Marinated and Grilled Flank Steak w/ Honey Chipotle Sauce
- ❖ Jerk Pork Skewers w/ Habanero Sauce and Mild Cilantro Salsa
- ❖ Fresh Tuna or Swordfish Skewers w/ Ginger and Soy

Main Dishes

(many others available too)

- ❖ Garlic and Rosemary Roasted Beef Tenderloin w/ Horseradish Sauce or Roquefort Sauce
- ❖ Chicken Marbella (made w/ olive, capers, apricots, sun dried cherries, plums, white wine and brown sugar...one of our biggest sellers)
- ❖ Grilled Chicken Breasts and Thighs w/ Dijon and Fresh Herbs
- ❖ Creamy Cajun Chicken w/ Country Ham, Cajun Spices and Cream
- ❖ Cuban Marinated Pork Loin w/ Garlic, Cilantro, Citrus and Cumin served w/ Cilantro and Mint Yogurt Sauce
- ❖ Sautéed Tilapia w/ White Wine, Capers, Parsley, and Brown Butter
- ❖ Grilled Tuna Steaks w/ Wasabi Butter
- ❖ Grilled Sword Fish Steaks
- ❖ Grilled Chicken Breasts, Thighs, Legs w/ wonderful hot and mild sauces
- ❖ Grilled Boned Leg of Lamb w/ Mint Sauce
- ❖ Grilled Lamb Chops w/ Dijon Mustard and Mint
- ❖ Roasted Rack of Lamb w/ Garlic and Dijon Crust
- ❖ Grilled Lamb Chops
- ❖ Home –Smoked Beef Tenderloin (smoked in our own smoker after a 24 hour brining....excellent)
- ❖ Rolled Italian Chicken
- ❖ (chicken breasts rolled with Italian herbs, eggs, olives and served w/ Fresh Basil Mayonnaise)
- ❖ Asian Chicken Salad
- ❖ (made w/ shredded chicken breasts, citrus zest, snow peas, water chestnuts, ginger and Asian Dressing)
- ❖ Asian Marinated and Roasted Salmon w/ Cucumber Scales and Ginger, Lime Chili Sauce
- ❖ Whole Poached Salmon w/ Cucumber Scales and Fresh Lemon Dill Sauce
- ❖ Beef, Chicken or Shrimp Red or Green Thai Curry
- ❖ Wild Mushroom Lasagna
- ❖ Seafood Lasagna w/ Crab, Scallops, and Shrimp w/ Spinach, White wine, Fresh Herbs, Parmesan and Mozzarella
- ❖ Pad Thai w/ Chicken or Shrimp
- ❖ Spiral Sliced Ham w/ Spicy Sweet Mustard Sauce
- ❖ Grilled Thai Chicken Satays w/ Peanut Lime Sauce and Tropical Fruit Salsa
- ❖ Grilled Boneless Leg of Lamb with House made Fresh Mint Vinegar

Brunch

- ❖ Baked French Toast w/ Toasted Pecans and Maple Syrup
- ❖ Egg Casserole w/ Sausage or Bacon, Cheeses, Veggies, French Bread and Eggs
- ❖ Omelet Station w/ Brie, Sauteed Apples, Mushrooms, Cheeses, Veggies, (make your own omelet station)

Also available: Duck Bacon, Local Sausage, Quiches, Eggs Benedict, etc.

Salads

- ❖ Asian Cucumber Salad w/ Cilantro and Crushed Peanuts
- ❖ Couscous Salad w/ Arugula, Lemon, Toasted Pine nuts, Garden Tomatoes and Lemon Vinaigrette
- ❖ Salad of Mixed Lettuces w/ Avocado, Radishes, Cucumbers, Scallions, Bleu Cheese, and Caesar Dressing
- ❖ Simple Salad of Field Greens w/ Croutons and Caesar Dressing (seasonal fresh fruit can be added, i.e. Peaches, Raspberries, Apples, etc)
- ❖ Red Bliss Potato Salad w/ Fresh Herbs
- ❖ Green Bean Salad w/ Red Onion, Avocado, and Dill Dijon Dressing
- ❖ Orzo Salad w/ Roasted Peppers, Hearts of Palm, Scallions and Basil Pesto Vinaigrette
- ❖ Fresh Local Tomatoes w/ Fresh Mozzarella, Fresh Basil and Balsamic Dressing
- ❖ Wild Rice Salad w/ Toasted Pecans, Fresh Oranges, Carrots, Celery, Parsley and Orange Dressing
- ❖ Grilled Vegetable Salad including Eggplant, Squashes, Mushrooms, Sweet Peppers and other seasonal veggies w/ Lime, Cilantro and Cumin Dressing
- ❖ Vegetable Pasta Salad w/Artichoke Hearts, Kalamata Olives, Tomatoes, Feta Cheese and Herbal Vinaigrette
- ❖ Tortellini Salad w/ Kalamata Olives, Artichoke Hearts, Veggies, Sun Dried Tomatoes and Feta Cheeses

Side Dishes and Vegetarian Dishes

- ❖ Phyllo Pastries w/ Spinach and Feta
- ❖ Penne Pasta w/ Puttanesca Sauce
- ❖ (made w/tomato, olives, capers, red wine and fresh herbs)
- ❖ Mushroom Lasagna
- ❖ Roquefort Grapes rolled in chopped Toasted Pecans
- ❖ Homemade Lemony Hummus bi Tahini w/ Pita Bread

- ❖ Baked Brie w/ Roasted Garlic and Fresh Herbs
- ❖ Baked Brie wrapped in Phyllo or Puff Pastry w/Sweet Jams and Sauces
- ❖ Vegetable Basket w/ Dips including Avocado Cream, Lemon Parmesan, Wasabi Mayonnaise, Aioli, Bleu Cheese, Hummus, etc...
- ❖ Cucumber and Avocado Cream Sandwiches
- ❖ Belgian Endive w/ Southern Style Spiced Cheddar and Fresh Herbs
- ❖ Aioli Vegetable Platter
- ❖ Chester Cakes
- ❖ (spicy cheddar shortbread w/ garlic cheddar filling)
- ❖ Vegetable Sushi w/ Avocado, Scallions, Pickled Ginger, Sesame Seeds and Soy Sesame Dipping Sauce
- ❖ (also available w/ tuna or shrimp)
- ❖ Fresh Asparagus w/ Edible Flowers and Fresh Dill Dijon Dressing
- ❖ Bruschetta w/ Local Tomatoes and Fresh Basil
- ❖ Bruschetta w/ Exotic Mushrooms, Shallots and Parmesan
- ❖ Roasted Acorn Squash w/ Cinnamon, Butter and Brown Sugar

Beverages

- ❖ Fresh Ginger Lemonade
- ❖ Various Flavored and Iced Teas
- ❖ Cucumber and Mint Water
- ❖ Clementine and Mint Water
- ❖ Coffee; Regular and Decaf.
- ❖ Bottled Waters
- ❖ Bar Mixers

Special Cocktails

(alcohol added on site from your stock)

- ❖ Watermelon Daiquiris
- ❖ Mojitos
- ❖ Flavored Martinis
- ❖ Peach Bellini
- ❖ Lavender Vodka Lemonade

- ❖ Frosted and Frozen Vodka w/ Flowers
- ❖ Thai Basil Martinis
- ❖ Papaya Lime Smoothies w/ Vodka or Alcohol free
- ❖ Mango and Coconut
- ❖ IPA Beer Cocktails

Please let us know your favorites and we will be happy to include them.

Desserts

- ❖ Chocolate Grand Marnier or Raspberry Brownies
- ❖ White Chocolate Macadamia Nut Cookies
- ❖ Sugar Cookies
- ❖ Shortbread Cookies
- ❖ Traditional and Dried Cherry and Apricot Baklava
- ❖ Baby Coconut Cream Pies
- ❖ Key Lime Tequila Tartlets
- ❖ Chocolate Pecan Coconut Bars
- ❖ Seasonal Fresh Fruit Tarts w/ Custard and Local Honey
- ❖ Lemon and Lime Curd Tartlets
- ❖ Oatmeal Raisin or Oatmeal Cherry Cookies
- ❖ Cold Lemon Soufflé w/ Fresh Berries and Crème Chantilly
- ❖ Frozen White Chocolate Mousse w/ Raspberry or Strawberry Sauce
- ❖ Fresh Fruit Trifle
- ❖ Chocolate Raspberry Ganache Cake
- ❖ Fruit Crisps w/ Crème Chantilly
- ❖ Lemon Butter Bars
- ❖ Homemade Ginger Ice Cream w/ Sweet Potato Cinnamon Chips
- ❖ Chocolate Cranberry Torte
- ❖ Pumpkin Cheesecake w/ Crunchy Praline Topping
- ❖ Chocolate Apricot Torte
- ❖ Holiday Cookies
- ❖ Coconut Cream Pies w/ Salted Nut Crust

- ❖ Sarah Bernhardt (almond macaroon w/ chocolate mousse and Ganache garnished w/ 24K gold flakes)
- ❖ Homemade Chocolate Truffles
- ❖ Double Chocolate dipped Strawberries

Wedding Cakes

- ❖ White Velvet Cake w/ Fresh Raspberries and White Chocolate Butter cream
- ❖ Carrot Cake w/ Golden Raisins, Pecans and Lemon Cream Cheese
- ❖ Poppy seed Cake w/ Lemon Custard Filling
- ❖ Lemon Cake w/ Fresh Strawberries and Sour Lemon Butter cream
- ❖ Chocolate Cake w/ Fresh Raspberries, Chocolate Ganache and Meringue Mushrooms
- ❖ Golden Butter cake w/ Fresh Peaches and Raspberries in Season iced w/ Meringue Butter cream
- ❖ Tiered Cheesecakes w/ various delicious flavors
- ❖ Chocolate Hazelnut Cake

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