

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 Vegetarian Menu for Inspiration

Starters

- ❖ Israeli Couscous Salad w/ Arugula, Tomatoes, Toasted Nuts, Scallions and Lemon
- ❖ Fresh Asparagus w/ Fresh Dill and Dijon Dressing
- ❖ Green Salad w/ Roasted Beets, Blue Cheese, and Toasted Walnuts
- ❖ Breads and Butter
- ❖ Rosemary and Orange Shortbread
- ❖ Lemon Butter Bars

Light Cold Summer Lunch

- ❖ Chopped Salad w/ Seasonal Vegetables and Herbal Dressing
- ❖ Cucumber Salad w/ Fresh Mint, Cilantro and Chopped Peanuts
- ❖ Green Beans w/ Red Onion and Cider Vinaigrette
- ❖ Bread and Butter

Hot Dinner

- ❖ Green Thai Vegetarian Curry w/ Jasmine Rice
- ❖ Penne Pasta w/ Roasted Vegetables and Puttanesca Sauce
- ❖ Seasonal Salad w/ Feta Cheese, Vegetables, and Buttermilk Dressing

Dessert / Sweet Treat

- ❖ Pineapple Upside Down Cake w/ Whipped Cream

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