

La Cucina Fresca

Personal Chef & Catering

Salads

La Fresca

Fresh Field Greens with Tomatoes, Red Onion, Cucumbers and Bell Peppers

La Principessa

Baby Field Greens with Candied Pecans and Crumbled Goat Cheese

Lo Cesare

Baby Romaine Lettuce with Shaved Parmesan Cheese and Homemade Caesar Dressing

Cous-Cous Salad

The Mediterranean Classic is mixed with Red Onion, Mint and Mandarin Oranges and drizzled with Olive Oil to create this light, refreshing Salad

Roasted Beet Salad, Carmelized Onions and Candied Walnuts

Served with Jalepeno Cornbread

Pasta

Pumpkin Ravioli with a Sweet Balsamic Glaze

Served with Wilted Spinach and Shallots

Garden Primavera with Gemelli Pasta

Served with an Herbed Garlic Bread

Homemade Fettucini with Lemon Rosemary Sauce

Served with Sweet and Crispy Beans

Entrees

Garden Stuffed Calzones

Served with Seasoned French Fries

Herb Crumb Stuffed Artichokes

Served with Baby Greens and Arugala with an Orange Ginger Dressing

Spinach and Tofu Dumplings with a Sesame Ginger Sauce

Served with Vegetable Fried Rice and Crunchy Spiced Wontons



“Beef” Tortillas (TVP) with Tofutti Better N Sour Cream

Served with Homemade Salsa and Chips Crisp Lettuce, Diced Tomatoes and Onions

Falafel with a Cucumber Dill (Soy)Yogurt Sauce

Served with Fresh Tabouleh and Whole Wheat Rolls

Marinated Tofu Kabob

Served with Fruited Wild Rice

Dessert

Homemade Mini Cannoli

A Crunchy Pastry Shell stuffed with a Creamy Citrus Ricotta Filling.

Homemade Chocolate Layer Cake

Decadent Dark Chocolate Cake Layered with Chocolate and Raspberry Coulis.

Homemade Tiramisu

Tender Espresso Soaked Ladyfingers Layered with Sweet Marscapone Cream.

Homemade Cookie Platter

Handmade Chocolate Chip, Oatmeal Raisin and Ginger Molasses Cookies.

