

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck

www.thatkitchenwitch.com

Popular Party Menus

Pork BBQ Party....A Casual Crowd Pleaser

Slow roasted pulled pork in a tangy barbecue sauce served with your choice of slaw...

A classic, creamy version or a red cabbage & carrot slaw with golden raisins in a vinaigrette.

Mac 'n Cheese on the side... we use a mix of barilla pastas, drench it in a béchamel sauce made with our secret spice mix and a six cheese blend, top it with crispy panko breadcrumbs, and bake until it is bubbly, brown, cheesy perfection. Fresh squeezed lemonade or sweet tea, & for dessert, we'll serve up chocolate chip cookies along with an old-fashioned oatmeal cupcake—moist & spicy with a molasses glaze, walnuts and coconut.

Wine Lovers Fare...A Classy Cocktail Party

We'll arrange a beautiful selection of snacks...local and international cheeses, crackers, crisp apple spices, devilled eggs and fresh veggies with a caramelized onion dip.

Your guests will rave over our warm spinach dip...we jazz it up with a touch of spice and the perfect combination of cheeses, and serve with organic blue and yellow tortilla chips.

Next up is roasted sausage and grapes in a local red wine and balsamic reduction, served with artisan sourdough bread. And then...Dessert...ah, dessert!

Indulge in our signature Truffle Brownie Bites in two flavors....

decadent salted caramel & cardamom cream. ... a chocolate lover's dream.

We'll round it out with white wine poached pears...we fill them with creamy cinnamon & vanilla bean mascarpone finished with a drizzle of a chocolate wine reduction.

Fiesta Mexicana....The Authentic Cuisine of Mexico City

Let us create a Mexican Taqueria for your party with an amazing array of tacos & nachos...

We'll serve soft corn tortillas & chips with traditional garnishes like radish, onion, and cilantro.

Puerco Pastor...slow roasted pork with caramelized pineapple & onion & citrus chipotle salsa

Pollo con Salsa Verde...chunks of roasted chicken in a spicy, tangy green tomatillo sauce

Carne de Res...we elevate the classic beef filling with chipotle, pepper & onions

Nopales...cactus with fresh tomato, onion & cilantro dressed in olive oil & Mexican oregano.

We'll set up a buffet... Or pull up in the driveway and guests can order from the truck!

Arroz con Leche, or Tres Leches Cake are available for a sweet finish.

These are just a few of the many options...

Let us customize a menu that is perfect for your event!

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck

www.thatkitchenwitch.com

Lovely Luncheons

Tomato Soup & Chunky Chicken Salad... we start with a base of slow caramelized onions, lots of veggies, a generous pour of red Malbec wine, a touch of spice & cream.

Served with savory cheddar biscotti croutons & chunky chicken salad with eggs, crunchy celery, fresh parsley, golden raisins and pepitas all dressed in our secret sauce.

Almond and currant biscotti for a not-too-sweet bite with tea or coffee.

Sausage & French Lentil Stew with Mushroom Salad... ground turkey seasoned with fennel & red pepper, French green lentils, rich homemade chicken broth & crusty baguette for dunking. On the side is a classic salad of organic baby spinach and thinly sliced raw mushrooms, dressed with fresh lemon and olive oil, garnished with shaved romano. Take it over the top with éclairs for dessert... vanilla bean cream filled pastries topped with chocolate.

Tuscan White Bean Soup with Antipasti... creamy cannellini beans, tomatoes, spinach and sweet cabbage simmered in chicken broth and finished with bacon, basil & pecorino romano cheese. Perfect with olive oil focaccia breadsticks & an antipasti platter of Italian meats, olives, and cheeses.

Feeling indulgent? Tiramisu is the perfect ending...we soak lady fingers in espresso and Kahlua, layer with a cream cheese custard, barely sweetened whipped cream, and cocoa.

French Onion Roast Beef Sammies... tender, juicy, pulled beef and onions in jus, served with crusty rolls, and two delightful sauces—horseradish cream & barbecue.

Enjoy with a side of creamy cole slaw and roasted root veggies,

or a mixed green salad with crisp apples, cranberries and walnuts.

Angel food cake with fresh fruit and lemon yogurt makes for a light dessert.

Gourmet Hot Dog and Baked Potato Bar...Nathan's all-beef hot dogs & baked potatoes with an array of toppings like homemade kraut, chili, cheese sauce, bacon, guacamole, fresh salsa, broccoli, French onion dip, sour cream, scallions, and parsley butter. Hot cocoa and warm apple crisp with cinnamon whipped cream for an all-American finish.

Arabian Afternoon...delight in the warm spices and interesting flavors of the Middle East. We'll serve classic Kofta, a spiced beef patty, along with a vegan yellow split pea and potato curry.

Sides include ginger coconut infused rice, lemon hummus, and yogurt sauce;

Fresh grilled naan and a parsley tomato salad round out the menu.

Want a little something sweet? Try our cardamom pudding with pistachio & orange crumble.

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck

www.thatkitchenwitch.com

Appetizers

Meatballs... classic parmesan with homemade marinara, Swedish style in a brown paprika gravy, middle eastern spiced kofta with lemon yogurt dip, bacon cheeseburger with special sauce

Savory Hand Pies...curried potato and pea in a fennel pepper pastry, potato cheddar in a cheddar pastry, spiced beef and vegetable, sweet potato & spicy sausage

Bacon & Scallion Pancakes with Chipotle Cream

Gourmet Pizza Bites... our thick, flaky crust Austrian pizza with a unique six cheese blend, or thin crust Italian style with an array of toppings like ham, pineapple and cheddar or roasted balsamic vegetables

Salad Bites... pear, walnut & stilton in a champagne vinaigrette on endive, or classic Caesar with a creamy parmesan pepper dressing and croutons.

Colossal Garlic Shrimp... with a bloody Mary cocktail sauce and celery spears

Curry Shrimp... in wontons with a Napa cabbage slaw

Roasted Sausage and Grapes... with a balsamic and red wine reduction

Gougeres... cheesy French puff pastries

Pea Pesto and Prosciutto

Sliders & Sammies... pork bbq, pulled mushroom beef, BLT, black forest ham & cheddar, salmon with cream cheese and capers, creamy cucumber and dill

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck
www.thatkitchenwitch.com

Warm Dips

Spinach Dip... *we elevate the classic with our house blend of spices, secret sauce, unique combination of cheeses, and just a little kick*

Old Bay Corn & Crab Dip... *we spice lump crab with old bay, toasted corn, and a touch of sweet pepper in a creamy, cheesy base.*

Buffalo Chicken... *our version is made with slow roasted chicken, homemade bleu cheese dressing, and Frank's Red Hot.*

Baked Italian... *a blend of beef and sausage in rich homemade marinara, topped with bubbly brown cheese*

Cold Dips

Pea Pesto with Parmesan

French Onion

Pico de Gallo

Black Bean & Corn Salsa

Bruschetta

Balsamic Tomato

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck

www.thatkitchenwitch.com

Entrees

Wild Alaskan Salmon... *slow baked and served on a bed of wilted garlic greens, topped with our homemade remoulade*

Chicken Cutlets... *breaded in crunchy panko and served with a lemon butter sauce, or with marinara and a parmesan crisp*

Rosemary Chicken... *with roasted lemon and orange wedges*

Roasted Ham... *shaved and served with a horseradish cream*

Braised Beef... *with red wine and root veggies, or a brandied mushroom sauce*

Stuffed Shells... *pasta filled with a perfect blend of cheese, and topped with marinara, sausage and tomato cream, or Florentine style with a white béchamel sauce, spinach and tomato.*

Sides

Pasta... *Alfredo style with cream and parmesan or harvest pasta with brie, roasted squash, pumpkin seeds, and cranberries*

Rice Pilaf... *saffron scented rice with rich chicken broth, fresh chives & tri-color peppers, or cranberry rice pilaf with fresh parsley and pine nuts*

Buttermilk Smashed Potatoes... *chunky red potatoes smashed with butter and finished with slightly tangy buttermilk*

Roasted Root Vegetables

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck
www.thatkitchenwitch.com

Authentic Mexican

Puerco al Pastor... *pulled pork with caramelized pineapple and onion, served with a citrus chipotle salsa and fresh radish, onion and cilantro*

Pollo con Salsa Verde... *slow roasted chicken in a slightly spicy, tangy green tomatillo salsa with queso fresco and crema*

Carne de Res... *classic ground beef in our house spice chipotle spice blend, served with a smoky, mild tomato salsa or fresh pico de gallo*

Cochinita Pibil... *a traditional mayan recipe, pork is roasted in a citrus achiote salsa and served with refried black beans and sweet, pickled red onions*

Mole Poblano... *the pride of Mexico, chicken or turkey is bathed in a complex, rich sauce of dried fruits, nuts, chiles and chocolate*

Chiles Rellenos... *roasted poblano peppers stuffed with cheese or a combination of pork, fruit and nuts*

Ensalada de Nopales... *lightly pickled cactus, fresh tomatoes, red onion and cilantro dressed with olive oil and Mexican oregano*

That Kitchen Witch

A Custom Catering Company & Gourmet Food Truck
www.thatkitchenwitch.com

Specialty Breads

Olive Oil Focaccia... *Italian style olive oil bread finished with coarse salt*

French... *rustic loaves with a deep crust and soft interior*

Pita... *a touch of wheat flour and honey for exceptional flavor*

Naan... *flecked with toasted fennel seeds and black pepper*

Biscuits... *extra flaky and delicious*

Desserts

Chocolate Truffle Brownies... *our signature dessert, rich chocolate brownies are topped with a creamy chocolate ganache. Available in a variety of flavors: Peanut butter, salted caramel, cranberry cashew, s'mores, toasted coconut*

Tres Leches... *a classic Mexican vanilla sponge cake soaked in sweetened milks, and topped with barely sweetened cinnamon whipped cream*

French Eclairs... *French pastry puffs filled with a vanilla bean custard and topped with a drizzle of chocolate sauce*

Old Fashioned Oatmeal Cupcakes... *spicy, moist oatmeal cake topped with a molasses, coconut and walnut glaze*