

Villa Grove Trade Catering Sample Menus

We offer quality custom menus to fit any event. We are happy to accommodate special requests like allergy requirements, vegetarian meals, birthday cakes, etc. Just ask!

Appetizers:

- *Polenta Toast with roast red bell peppers, capers and pickled onion*
- *Baked Walnut Camembert with homemade toast*
- *Olive Bread with roast garlic and Romesco spread*
- *Puffed Crawfish Melts with creamy herbed goat cheese in phyllo shells*
- *Roast Garlic Bulbs with red bells, herbed goat cheese and homemade bread*
- *Smoked Trout Mascarpone with homemade chips*

Soups:

- *Roast Bell Pepper Soup*
- *Corn Chowder*
- *Wild Mushroom Leek Soup*
- *Tomato Basil with polenta toast*
- *Butternut Squash*

Salads:

- *Local Green Salad*
- *Spinach Salad*
- *Caesar Salad*

Entrees:

- *Sticky Chicken~*
Blackened chicken thighs slowly cooked in green chili sauce and served with baked rice and vegetables
- *Herbed Lemon Roast Chicken~*
Chicken roast with fresh herbs and lemon served with mushroom wild rice and grilled green beans
- *Sok Eyed Salmon~*
Baked Sok Eyed Salmon with roast potatoes, beets and onion vinaigrette and fresh vegetables

- *Blackened Catfish~*
Blackened catfish with wild rice, barley and fresh vegetables
- *Duck Confit~*
Slow cooked duck breast and thigh with a raspberry demi-glaz and vegetables
- *Green Chili Buffalo Meatloaf~*
Homemade green chili in buffalo meatloaf served with mashed potatoes and fresh vegetables

Desserts:

- *Peach Cobbler*
- *Rhubarb Crisp*
- *Chocolate Pecan Tart*
- *Raspberry Tart*
- *Spiced Apple Strudel*
- *Berry Strudel*
- *Puffed Pastry with ice cream and chocolate Ganache*

All of our meals are prepared with the finest ingredients, using as much local fresh product as possible. We take pride in being family owned and operated and able to accommodate requests. Thank you for supporting the Villa Grove Trade.

Denny DuBoe, Chef
Villa Grove Trade
Catering, Party Platters, Daily Café Specials