

Congratulations Mom to be!

Blood Orange Rosemary Spritz

*Blood orange juice, rosemary syrup, sparkling water, citrus, and fresh
rosemary*

Suggested liquor pairing:

Tito's Vodka, Aperol, or Prosecco

Lemon Basil Citrus Cooler

*Fresh lemon juice, basil simple syrup, sparkling lemonade, cucumber,
and mint*

Suggested liquor pairing:

Gin, limoncello, or vodka

"Where there is love, there is life."

— Mahatma Gandhi



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CATERING**

Congratulations Mom to be!

Menu Selections

Tea Sandwich Assortment

• *Chicken Salad* • *Turkey & Cranberry* • *Caprese*

Quiche

Spinach, Tomato & Feta

Watermelon & Feta Salad

French Toast Bites

Peach & Burrata Crostini

Lemon Herb Orzo Salad

Berries & Cream Bar

Creme anglaise, pound cake, angel food cake and shortbread cookies

"Sometimes the smallest things take up the most room in your heart."

— Winnie the Pooh



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Welcome GOTR!

Texas BBQ Slider Bar

Pulled chicken

Slow-roasted pulled pork

Brioche slider rolls

House barbecue sauce

Pickles, crispy onions, candied jalapeños, and coleslaw

Watermelon & Heirloom Tomato Salad *Cucumber, bell pepper, honey-lime-mint vinaigrette, and feta served on the side*

Pearl Couscous Salad

Cucumber, heirloom tomatoes, bell pepper, red onion, lemon-oregano vinaigrette, and feta served on the side



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Course Three

Wood-Grilled Salmon with Fennel Relish (GF)

Bright fennel, citrus, and fresh herbs

Charred Corn & Heirloom Tomato Salad (GF)

*Sweet corn, heirloom tomatoes, basil, red onion, sherry
vinaigrette*

Course Four

Grilled Ribeye & Shrimp Surf and Turf (GF)

*Hand-cut ribeye and jumbo shrimp finished with vibrant
chimichurri*

Pearl Couscous Salad

*Charred peppers, sun-dried tomatoes, broccolini, cucumber,
herbs, citrus vinaigrette*



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Course One

Charred Spring Vegetables & Burrata (GF)

*Grilled asparagus, zucchini, blistered heirloom tomatoes,
shaved fennel, basil oil, citrus zest, creamy burrata*

Course Two

**Chilled Shrimp Cups with Papaya & Crispy
Plantain (GF)**

*Poached shrimp, fresh papaya, citrus, herbs, chili-lime
vinaigrette, finished with crisp plantain*

Grilled Peach & Arugula Salad (GF)

*Caramelized peaches, baby arugula, shaved parmesan,
toasted seeds, white balsamic vinaigrette*



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Dessert

Cake Jars

Lemon Berry Cake Jar

Light lemon cake layered with macerated berries, lemon curd, and vanilla bean whipped cream

Salted Caramel Cake Jar

Moist vanilla cake layered with rich caramel, whipped cream, and a touch of sea salt

“A party without cake is just a meeting” -

Julia Child



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Happy Birthday Kyra!

Caprese Slider

Fresh mozzarella, heirloom tomato, sunflower seed basil pesto, aged balsamic

Smash Burger Slider

Seasoned angus beef, aged cheddar, truffle tomato jam, special sauce

Jerk Chicken Slider

Pulled jerk chicken with grilled pineapple dragonfruit relish

Greek Pearl Couscous Salad

Pearl couscous tossed with red onion, bell peppers, tomatoes, cucumber, lemon oregano vinaigrette, with feta served on the side

Watermelon Salad

Local watermelon, heirloom tomatoes, cucumber, bell peppers, honey-lime-mint chili vinaigrette, topped with feta

Count your age by friends, not years. Count your life by smiles, not tears

John Lennon



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Cucumber Tea Sandwiches

Thinly sliced cucumber with whipped herb cream cheese on soft white bread

Ribbon Tea Sandwiches with Egg Salad

Classic egg salad layered between delicate sliced bread with fresh herbs

Chicken Salad Cream Puffs

Light choux pastry filled with housemade chicken salad, finished with Dijon and herbs

Mini Crab Cakes

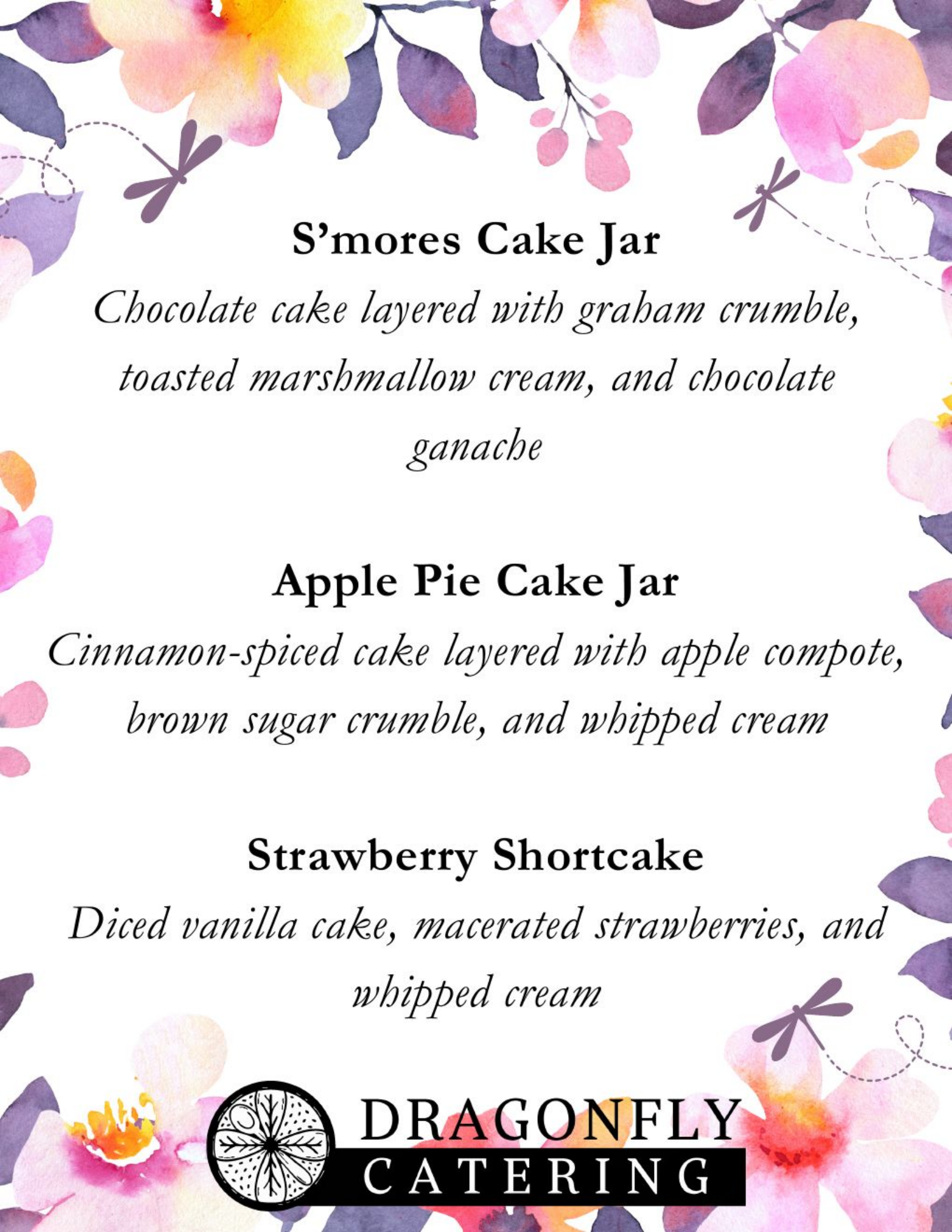
Lump crab cakes, lightly seasoned and pan-seared, served with a subtle remoulade

Watermelon Salad Cups

Fresh watermelon, cucumber, tomato, and red onion tossed in a honey-lime-mint dressing, finished with feta



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S'mores Cake Jar

*Chocolate cake layered with graham crumble,
toasted marshmallow cream, and chocolate
ganache*

Apple Pie Cake Jar

*Cinnamon-spiced cake layered with apple compote,
brown sugar crumble, and whipped cream*

Strawberry Shortcake

*Diced vanilla cake, macerated strawberries, and
whipped cream*



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Maple Glazed Salmon

Atlantic salmon, dijon maple glaze

Chicken Caprese

Herb roasted chicken topped with roasted tomato, fresh mozzarella, basil, and balsamic reduction

Cola Braised Beef

Slow braised beef with served over parsnip puree, roasted carrots and fingerling potatoes

Sides

Red Bliss Rosemary Roasted Potatoes

Greek Quinoa with Mushrooms

Roasted Red & Golden Beets

Seasoned Market Vegetables

Wild Mushroom Polenta



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Mocktail Bar



Strawberry Basil Spritz

Fresh muddled strawberries and basil with lemon and sparkling water, light, aromatic, and refreshing

Lavender Lemonade

House-made lemonade infused with subtle lavender, clean and floral with a bright citrus finish



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Apple & Bleu Cheese Salad

Pink Lady apples, mixed greens, candied walnuts, gorgonzola, white balsamic vinaigrette

Chicken Caprese

Lemon-rosemary brined chicken, roasted and sundried tomatoes, caramelized onions, fresh mozzarella, basil, aged balsamic

Gnocchi Primavera

Olive oil, garlic, sautéed vegetables, pecorino

Rosemary Roasted Potatoes

Crispy red bliss potatoes with rosemary and sea salt

Garlic & Herb Zucchini Medley

Roasted zucchini, yellow squash, and red onions

Berries & Cream

Cantaloupe, pineapple, grapes, macerated wild berries, whipped cream, crème anglaise, and mint syrup



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Celebrating 50 Years

HARVEST SALAD

ROASTED ACORN SQUASH, BUTTERNUT
SQUASH, CAULIFLOWER, TOASTED PEPITAS,
CANDIED PECANS, GOAT CHEESE, AND
DRIED CHERRIES SERVED WITH MAPLE
BALSAMIC

HERB ROASTED CHICKEN LEMON AND ROSEMARY BRINED

CHICKEN THIGHS, RUBBED WITH
COMPOUND BUTTER AND ROASTED.
SERVED WITH PAN JUS

STUFFED ACORN SQUASH

ROASTED HONEYCRISP APPLES,
CARMELIZED ONIONS, AND BRIOCHE.
SERVED WITH AGED BALSAMIC GLAZE

SERVED ALONGSIDE...

*TWICE BAKED SMASHED POTATOES WITH
APPLEWOOD SMOKED BACON AND AGED
CHEDDAR CHEESE*

SMOKED PAPRIKA ROASTED POTATOES

LEMON AND HERB BRUSSLE SPROUTS

YMCA

Braised Beef

Braised beef served with a red wine reduction and buttery
mashed yukon gold potatoes

Chicken Cacciatori

Seared chicken baked with cremini mushrooms, roma
tomatoes, kalamata olives, red wine and fresh herbs

Maple Glazed Rainbow Carrots

Parmesan Basmati Rice

Garden Salad with Red Wine Vinaigrette

Assorted Fresh Baked Cookies

Snickerdoodle, Chocolate Chip, S'mores, Cornflake
Marshmallow Crunch, S'mores



Oktoberfest

Mushroom and Goat Cheese Strudel

Made with local Kennett Square Mushrooms, goat cheese, thyme, garlic and parsley and rolled with flaky puff pastry then baked to perfection

Oktoberfest Eggroll

Roasted pork, grilled apples, gruyere cheese, beer mustard dipping sauce

Garden Salad

Cucumbers, bell peppers, carrots, cherry tomatoes, and red onions, served with a maple balsamic vinaigrette

Grilled Bratwurst with Sweet Onions

Simmered in German Lager

Smoked Gouda and Aged Cheddar Mac and Cheese



The MENU

ENTREES

Grilled Lemon Chicken with Artichoke and
Roasted Mushrooms
Shrimp Scampi over Sauteed Spinach and
Caramelized Sweet Onions

SIDE DISHES

Grilled Asparagus with Roasted Cherry
Tomato
Maple Roasted Yams
Garden Salad with Red Wine Vinaigrette

DESSERT

Seasonal Fruit and Berries with Creme
Anglaise and Vanilla Bean Chocolate
Whipped Cream

