

WILLOWSTONE



CATERING

1130 BURNETT AVENUE, SUITE K

CONCORD, CA 94520

925/984.3872



WWW.WILLOWSTONECATERING.COM



Salads



Please Choose One:

Caesar Salad with Beurre Toasted Croutons and Gruyere Cheese

Chilled romaine lettuce is dressed in our house Caesar and tossed with convection baked garlic butter croutons and fresh artisan Gruyere cheese.

Mango and Tortilla Salad with an Orange Citranette

Crisp romaine lettuce is tossed with our famous mandarin orange citrus and cream dressing, mixed with a brunoise of mango and sliced mandarin oranges and finished with fried sweet tortilla straws.

Willowstone Green Salad

Mixed greens including frisee, rocket, butter and romaine lettuces and spinach are dressed with our aged balsamic vinaigrette and accompanied with Romano croutons, sweet English cucumber and heirloom tomatoes.

Watsonville Strawberry and Spinach Salad

Fresh Watsonville strawberries picked at the height of their season and then slivered amongst a bed of organic spinach, then lightly tossed with a strawberry citranette and dressed with toasted almonds and crumbled feta cheese.

Asian Pear Salad with Tamari Pecans and Crumbled Feta

Spiced salad greens such as arugula, frisee, baby mustard and organic spinach with fresh bosc pears and tamari seasoned pecans tossed with crumbled feta cheese and dressed in a sesame seed and cider vinaigrette.

Caesar Salad with Red Chili Croutons and Fiesta Caesar Dressing

The Caesar was invented in Tijuana, Mexico, so this Tex-Mex twist is a natural! We've taken the classic Caesar and adapted its components to include chilled romaine with a delicious dressing, fresh corn, black beans, cilantro, flaked parmesan and red chili croutons.

Moorish Crunch Salad

Colorful and light, this salad combines fresh herbs including Italian flat leaf parsley, mint, carrots, radishes, crunchy apples and then appeals to a red wine and tahini dressing to ultimately tie it all together for a fantastic and refreshing salad.



Vegetables



Please Choose One:

Sautéed Blue Lake Beans in a Tarragon Beurre Reduction

Organic blue lake beans hand picked from regional farmers for optimal sweetness lightly tossed over high heat with our toasted beurre and white wine sauce and then finished with fresh tarragon and crushed rock salt. This is done on site to optimize flavor and texture.

Pan Seared Baby Bok Choy

Fresh organic baby bok choy lightly salted and peppered then seared at an extremely high temperature and quickly flambéed with white wine to create an amazing flavor and delicate texture that will delight your guests.

Organic Petite Carrots with Honeyed Ginger

Delicate and savory petite carrots are hand cleaned and sculpted to form dramatic and beautiful conical vegetables are then lightly sautéed with light honeyed ginger syrup and served with citrus bouquet and crushed rock salt.

Warm Sautéed Leeks with Shallots and Parsley in Light Vinaigrette

A light accompaniment to any meal, we flash sauté white leeks with sliced shallots and fresh bright parsley and dress in low acid vinaigrette.

Char Grilled Artichoke Halves with a Roasted Garlic Aioli

We char sear our artichoke halves and present them with a drizzle of our decadent roasted garlic aioli.

Seared Asparagus with a Lemon Citranette and Bay Salt

A light and elegant dish, the crisp asparagus is lightly blanched and seared. The perfect asparagus is then dressed in our delicate lemon oil citranette and garnished with rocked bay salt and a multi colored couli

Grilled Balsamic Carrots with Roasted Fennel and Sautéed Shallots

Lightly grilled carrots in a sweet aged balsamic vinegar with roasted and slivered fennel with beurre sautéed shallots

Fire Grilled Corn on the Cob

Fresh and bursting with sweet summer flavors, our corn on the cob is perfectly prepared, lightly salted, and served with Willowstone's homemade garlic chive butter.

Jardinière of Julienned Vegetables in a Thyme Beurre Blanc

Julienned summer vegetables lightly sautéed in a thyme beurre blanc.

Chilled Asparagus with a Lemon Citranette and Bay Salt

A light and elegant dish, the crisp asparagus is lightly blanched to ensure complete cooking and yet retain its firm texture. The perfect asparagus is then dressed in our delicate lemon oil citranette and garnished with rocked bay salt and a multi colored couli.

Starches

Acadian Dirty Rice

Paul Prudhomme would be proud of this Southwest adaptation on his classic New Orleans dish. Long Grain rice, chorizo, corn, garlic, and sautéed summer zucchini paired with many layers of flavor make this a dish to remember.

Buttermilk Béchamel and Shallot Scalloped Potatoes

Roasted shallots seared in chardonnay wine and reduced with fresh buttermilk and gruyere cheese create our delicious sauce for these classically brilliant scalloped potatoes.

Yukon Gold Mashed Potatoes with Slivered Chives

Traditional American fare with a gourmet twist, our Yukon Gold mashed potatoes are seasoned to perfection then blended perfectly with chive butter, roasted garlic and fresh cream.

* Also Available as Wasabi Mashed Potatoes *

Acadian Cashew Crusted Rice

Favored in the Creole tradition, our cashew crusted rice is simmered in a poulet and coconut broth then finished with a delicate cashew crusting.

Roasted Garlic Bread

Roasted garlic, fresh creamed butter, oregano, thyme and a lemon salt spread, cover our famous *Roasted Garlic Bread*

Artisan Bread Rolls

Fresh artisan bakery rolls cascading throughout the buffet with creamery butter

Chilled Noodles with Peanut Sesame Sauce

Thick noodles chilled and served with a soy and sesame peanut sauce. The noodles are perfectly accompanied by julienned carrots, Asian radishes and sweet summer cucumbers.

Ginger Scented Jasmine Rice

Triple washed Jasmine long grain rice tossed with fresh ginger and slowly cooked with honeyed ginger broth.

Roti Prata

Grilled Indian flat bread with our house made dipping curries and sauces

Saffron and Apricot Cous Cous

Delicate cous cous grain delicately cooked and then fluffed in wild saffron and our spice bouquet and tossed with organic Morgan Hill grilled apricots.

Red Beans and Rice

A New Orleans classic complete with ham, Andouille sausage, peppers and onions

Balsamic Roasted Petite Red Potatoes with Shallots and Basil Oil

Petite red potatoes dressed in a mild aged balsamic and dusted with cracked sea salt, thin black pepper and fresh parsley then hand tossed with finely diced shallots and oven roasted till lightly browned.

Entrée

Please Choose 1 Entrees:

Willowstone Chicken Monterey

A feast for the mouth as well as the eyes! This dish combines roasted garlic, sundried tomatoes, basil, reduced Marsala wine, and artichoke hearts in a fresh cream sauce which delicately covers our boneless skinless chicken breasts. A Willowstone favorite!

Grilled Medallions of Beef with Thyme Herbed Butter and Cabernet Reduction

Sliced medallions of tender beef lightly grilled and dressed with a cabernet sauvignon demiglaze reduction and finished with thyme and herb butter.

Honeyed Salmon with Cracked Black Pepper and Tarragon

A whole side of perfectly seasoned salmon lightly dressed with our honey citrus glaze and dusted with cracked black pepper and fresh tarragon. Served with a lemon and garlic aioli.

Smoky and Fiery Tri-Tip with an Avocado – Oregano Dressing

Fire Grilled Steak in the Texas tradition and finished with a Mexican herbed rub and generous helpings of this delicious avocado & oregano relish

Vegetarian Roasted Red Potato Enchiladas

Classic South American Enchiladas prepared with black beans, fire roasted pablano chilies, sweet yellow corn, jack and cheddar cheese, and seasoned roasted red potatoes.

Rustic Italian Penne Pasta in Bordeaux Marinara

A crowd pleaser with balanced flavor, this dish combines classic Italian marinara with a hint of French Bordeaux wine reduced with caramelized shallots for flavor. This is a great dish for everyone to enjoy.

Grilled Balsamic Chicken and Buttermilk Penne Pasta

A buttermilk béchamel cream sauce lightly dressed over al dente penne pasta and tossed with wood fire grilled chicken and seared with an aged balsamic vinegar.

Roasted Pork Loin with Andouille Sausage and Brandy Apricot Glaze

Tender pork loin stuffed with Andouille sausage and slowly roasted with our dark brandy apricot glaze.

Chicken Le Cordon Bleu

A crowd pleaser with balanced flavor, we start with large boneless skinless chicken breast fillets and carefully fill them with fresh gruyere and Parma regiano cheeses and seared black forest ham. Then we coat the chicken le cordon bleu in our special parmesan batter and lightly sauté it before baking. It is served with our buttermilk béchamel sauce.

Mediterranean Eggplant Parmesan

Large slices of breadcrumb coated eggplant baked at high heat to create a crisp and delicious texture. Dressed in Parma Regiano, Gruyere and Emantler Cheeses and finished in our homemade marinara sauce

Julia Child's Beef Bourguignon

The name "Bourguignon" is originally taken from one of the most famous wine regions of France, Bourgogne. This delicate beef dish is begun with sliced filets sautéed amongst an aromatic red wine sauce and garnished with mushrooms, rustic shallots and lardons. This dish can be served with pasta or rice.

Fettuccine Alfredo

Thick al dente fettuccine noodles served in the quintessential Italian cream sauce, complimented by roasted shallots and thyme.

Cashew Crusted Tilapia

A fresh filet of tilapia encrusted with cashews, seared and served with a coconut lemongrass demiglaze and perfectly accented by an Asian micro salad.

Prawns and Angel Hair Pasta in a Garlic Pesto Cream Sauce

Grilled Prawns with delicate angel hair pasta perfectly dressed in fresh basil, roasted elephant garlic, and cream sauce. Topped with a sprinkling of toasted pine nuts.

Maple Glazed and Wood Fired American Turkey

Adapted from an old New England recipe, our turkeys are brined for 3 days in our subtle marinade to ensure extraordinary flavor and succulent moisture. We then slowly roast our turkeys over low heat and baste for hours on end with our house made Vermont maple glaze till the meat is perfect and the texture is delightful.

Wood Fire Grilled BBQ Chicken

Juicy and succulent, our BBQ chicken captures the essence of the summer buffet. Each quarter is slow cooked and served with a hickory mesquite glaze.

 *Dessert* 

Please Choose 1:

Fresh Fruit Display and Chocolate Fondue Fountain

Chocolate Mousse Cake with a Warm Caramel Sauce

Cheesecake with Warm Dulce De Leche Carmel Sauce