

Penny-Ante Provisions sample catering menus

CANAPÉS FOR TRAY PASS

VEGETABLE

- Eggplant with Lebni and Za'atar Spice \$3
- Ricotta Fritter with Honey and Lemon Zest \$3
- Parmigiano-Reggiano Tart with Shiitake Mushrooms and Tarragon \$4
- Herb-Crusted Squash Frites with Sumac Cream \$3
- Savory Baklava: Filo-Wrapped Salsify with Pistachio and Pecorino \$3
- Fried Pickles with Malt Vinegar Aioli \$3
- Anson Mills Cornbread Bites \$5
- Fried Squash Blossoms with Cotija and Honey \$4
- Assorted Vegetable and Fruit Crudités (Skewers) \$4
- Burrata-Stuffed Figs with Pomegranate Molasses and Dukkah (seasonally available) \$4
- Creamy Grits with Confit Tomato on a Spoon \$3
- "Caesar" Brussels Sprouts \$3
- Root Vegetable Salad With Yogurt Ranch Dressing \$4
- Cream of Mushroom Tart \$5
- Amá's Vegetable Taquitos \$3

MEAT & FISH

- Hamachi Crudo on Wonton Crisp \$5
- Seared Skewered Pork Belly with Harissa \$5
- Trout Salad and Whole Grain Oat Toast \$4
- Mini Moroccan Spiced Lamb Chop with Mint and Sumac Yogurt \$6
- Chicken Skewers with Chimichurri and Salsa Verde \$4
- Mini Ledlow Burger with Red Onion, Dijon, Cheddar and Garlic Aioli \$6
- Savory Waffle with Chicken Liver and Bacon Jam Spread \$4
- Pickled Half Egg with Sea Salt and Cajun Spice \$3
- Amá's Short Rib Taquitos \$5
- Chicken Wings with Bus Driver Salsa and Avocado Cream \$5
- Braised Paleron with Red Wine Sauce and Cream of Wheat \$5
- Salt Cod Fritters \$4
- Fresh Shucked Oysters and Caviar on a Spoon \$6
- Berberé-Spiced Foie Gras on a Spoon With Huckleberry \$6
- "Breakfast In A Shell" with Sherry Cream, Pancetta and Polenta \$6



Penny ~ Ante!

FAMILY STYLE DINNER

2 Selections Of Vegetables, 2 Selections of Fish & Meats + 1 Dessert - \$60 Per Guest

3 Selections Of Vegetables, 3 Selections of Fish & Meats + 2 Desserts - \$80 Per Guest

VEGETABLE

"Caesar" Brussels Sprouts with Pecorino, Anchovy and Garlic

Roasted Yam Wedges with Sorghum Syrup and Crema

Shishito Peppers and Kale with Mojama, Avocado, Turnips, Vadouvan and Yogurt

Yellow Beet Salad with Sumac Yogurt, Fet and Walnut Vinaigrette

Broccolini Torrada with Tepin, Walnut, Arbol Salsa, Onion and Cotija

Blue Lake Beans with Habañero, Lemon Creme Fraîche, Red Sorrel, Figs and Cashews

Cauliflower and Cilantro Pesto with Cashew, Lime, Cotija and Onion

Blistered Brussels Sprouts with Chipotle Aioli, Pickled Onion and Herbs

Dried Mole Eggplant with Shishito, Tomato, Pepper Oil, Raisins and Almonds

Jicama Salad with Cucumber, Papaya, Pomegranate, Mango, Fish Sauce, Pickled Serrano

Sugar Snap Pea Salad with Burrata and Grapefruit

Caramelized Cauliflower with Mint, Pine Nuts and Lime

Blistered Okra with Tomato, Fenugreek, Basil, Lebni and Sesame

Roasted Romanesco with Treviso, White Soy, Garlic, Yuzu and Pea Tendrils

Mujaddara with Lentils, Bulgar, Sumac Lebni and Crispy Shallots

"Chefs Salad" with Coleman Farm Lettuces, Daily Vegetable Selection and Walnut Bahza

Creamy Grits with Tomatoes and Sunflower Seed Tahini

MEAT & FISH (vegetarian entree options available)

Red Wine Braised Beef Paleron with Cream of Wheat and Huckleberry

Slow Roasted Berbere Pork Shoulder

Roasted Branzino Filets with Lemon and Salsa Verde

Roasted White Trout with Brown Butter and Almond

Albondiga with Piquillo, Pecorino, Fenugreek, Garlic and Basil

Lamb Stew with Cumin and Cardamom

Classic Ledlow Fried Chicken

Pitman Farm Whole Fried Chicken with Bacon Kale and Potato (supplement)

Roasted Chicken with Preserved Lemon

Chicken Schnitzel with Spinach and Pickled Meyer Lemon

Butter Poached Lobster (Supplement)

Chicken Mole with Chile and Cotija

Lamb Birria with Cilantro, Tomato and Onion

Dry-Aged Beef Rib Eye (Supplement)

Prime Rib (Supplement)



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Spiced Lamb Chops with Mixed Grain and Marinated Vegetables
Chicken "Ribs" Escabeche with Cucumber, Sesame, Pine Nuts and Harissa BBQ
Grilled Albacore with Muhammara or Chermoula
Grilled Skirt Steak with Carrot Hummus, Horseradish-Mint Cream
Pork Porterhouse (Supplement)
Confit Duck Legs

STATIONARY PLATTERS (serves 8 – 10 people each)

Farmstead Cheese Board (DTLA Cheese), Candied Nuts, Honeycomb, Dried Fruits, and Grilled Bread \$85
Assorted Farmstead Cheese Board (DTLA Cheese) with Cured Meats and Pickled Vegetables \$120
Seasonal Market Vegetable Crudités with Housemade Ranch Dressing \$60
Anson Mills Cornbread with Basil Butter, Buttermilk and Honey \$40
Eggplant and Za'atar with Grilled Bread \$45
Marinated Olives and White Anchovies \$30
Tex-Mex Queso and Housemade Chips \$45
Vegan Cashew "Queso" and Housemade Chips \$55
Guacamole and Housemade Chips \$55

DESSERT PLATTERS

Seasonal Fruit Crisp
Chilled Rice Pudding
Salted Chocolate Cookies & Bourbon Cream
Hazelnut Chocolate Cream
Caramel Upside Down Cake

BREAKFAST

SWEET TREATS CONTINENTAL BREAKFAST

Fresh Squeezed Orange Juice, Housemade Coffee Cake, Sticky Buns with Cream Cheese Frosting, Almond and Chocolate Croissants, Seasonal Sliced Fruit & Berries, Freshly Brewed Coffee, Assorted Teas \$25/pp

SUPREME CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice, Housemade English Muffins and Seasonal Scones, Housemade Croissants, Freshly Baked Honey Nut Granola with Buttermilk Yogurt and Honey, Seasonal Fruit Salad, Freshly Brewed Coffee, Assorted Teas \$35/pp

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