

Oh Yumm!

CATERING EST. 1989

317.251.5656

www.ohyummbistro.com

The following menu is designed to give you ideas of what we are capable of doing. We are by no means limited to just these food items. Please refer to our website to view the present menu for additional ideas. If you need guidance with planning your special event I welcome the opportunity to sit with you and custom design a menu to fit your specific needs. You will then receive a proposal w/food costs and service costs.

Seafood Appetizers (cold)

- Traditional shrimp w/ cocktail sauce
- Shrimp, artichoke hearts & hearts of palm in a tarragon vinaigrette
- Mexican seasoned shrimp "shooters" with salsa verde
- Moroccan seasoned shrimp "shooters" with cilantro yogurt sauce
- Black & white sesame seed coated Ahi tuna seared rare served with wasabi mayo
- Smoked salmon w/capers, diced red onion & lemon dill cream cheese served with party rye or petite bagels

Seafood Appetizers (hot)

- Petite scallop cakes with roasted garlic aioli or caper dill sauce
- Petite crab cakes with remoulade sauce
- Grilled side of salmon paired with chipotle bbq sauce and mango salsa served with pumpernickel bread
- Bacon wrapped shrimp brushed w/bbq sauce

- Bacon wrapped scallops brushed with bbq sauce

Additional Appetizers

- BLTs on party rye w/roma tomato and arugula
- Goat cheese bruschetta w/pesto and sundried tomato
- Herb & Parmesan coated chicken bites served w/bistro mustard sauce
- Rosy meatballs in cranberry tomato sauce
- Skewered 3 cheese marinated tortellini
- Summer tomatoes, fresh basil & garlic bruschetta
- Smoked salmon & cream cheese wrapped around hearts of palm sliced into pinwheels, crowned w/caviar
- Ahi tartare tossed in an Asian dressing served with crispy wontons

Cocktail Sandwiches

- Beef tenderloin sandwiches on crostini, horseradish sauce, pickled red onions & baby arugala
- Pork tenderloin sandwich on round rye bread with bistro spicy sweet mustard & green leaf lettuce
- Turkey sandwiches with pesto mayo
- "Sliders" on cocktail buns or 1/2 dollar size buns with choice of: gorgonzola, cheddar, goat cheese, or provolone paired with chimmichurri sauce
- Pulled bbq pork on party rye topped w/bistro slaw

- Hummus, feta, Mediterranean salsa w/pita bread
- Stuffed mushrooms w/artichoke hearts and spinach
- Crudités w/choice of dip parmesan herb dip, roasted red pepper dip, buttermilk ranch
- Seasonal fruit platter
- Cheese platter domestic or imported served w/flatbread crackers

Lunch Sandwiches (please refer to our bistro lunch menu www.ohyummbistro.com)

- Sandwiches, paninis, wraps, home made soups, bistro slaw, salads & kettle chips

Salads (please refer to our restaurant menu www.ohyummbistro.com)

- Bistro salad: field greens, gorgonzola, toasted pine nuts, dried cranberries w/Champagne vinaigrette
- Caesar salad w/chicken, grilled shrimp or salmon
- Spinach salad w/red grapes, feta cheese, green onions, bacon and candied pecans w/Shagbark dressing
- Salad Caprese (Summertime) sliced tomatoes, fresh mozzarella, basil, red onion slivers, kalamata olives, pesto, drizzled w/olive oil & balsamic vinegar
- Bistro slaw: gorgonzola, green onions, bacon, *Oh Yumm!*
- Pasta salad with cold vegetables or grilled vegetables
- Grandbuddy's potato salad

Entrees (please refer to our restaurant menu www.ohyummbistro.com)

- Beef tenderloin herb & garlic encrusted, grilled, then roasted to desired temperature served hot or cold w/horseradish sauce, chimmichurri sauce, port shallot sauce, or wine demi glace
- Jerk pork tenderloin marinated & grilled, served with mango salsa
- Rack of lamb w/herb bread crumb crust w/grainy mustard served with beurre rouge sauce
- Chicken McHugh: chicken breast stuffed w/goat cheese, spinach, & sundried tomatoes
- Salmon pecan encrusted w/pesto cream sauce
- Basa Meuniere: Southeast Asian mild white fish served with butter-lemon sauce garnished with toasted pine nuts and fresh lemon
- Seared Scallops paired w/tarragon cream sauce

Desserts

- Chocolate chip bread pudding w/chantilly sauce
- Chocolate whiskey torte with raspberry sauce
- Sautéed strawberries in Merlot sauce over vanilla bean ice cream
- Assorted bars and pastries
- Home made ice cream (summertime)
- Crème Brulee du jour

