

THE Juniper SPOON

Thoughtful Cuisine & Catering

www.thejuniperspoon.com

Juniper Dinners

Almond-Encrusted Salmon with Lemon Leek Sauce and Rice Pilaf

Chicken Catalina (mushrooms, artichoke hearts, broccoli in white wine cream sauce) over Rice Pilaf

Baked Fish Nicosia (tomatoes, garlic, herbs and bread crumbs)

Lasagna Bolognese (Beef Ragout & Béchamel)

French Lasagna (Sautéed Mushrooms & Brie)

Grilled Kebabs (chicken, shrimp or vegetable)

Chicken Cacciatore on Cheese Potatoes or Rice Pilaf

Grilled Pizza

Polenta Mushroom Torte with Red Wine Marinara

Galloway Beef Stroganoff

Layered Meatloaf (Tamworth Pork and Galloway Beef)

Shepherd's Pie (with Lamb or Galloway Beef)

Galloway Beef Stew over Couscous

Mexican Chicken Lasagna

Roasted Vegetable Strudel with Greek Lemon Potatoes

Linguine al Cardinale (tomato cream sauce)

Rotini with Creamy Primavera

Sides

Spring

Steamed Asparagus Salad with Goat Cheese, Roasted Red Bell Peppers, Kalamata Olives and Caper Tarragon Vinaigrette

Organic Mixed Green Salad with Fresh Strawberries and Toasted Pecans with Strawberry Mint Vinaigrette

Spring Salad of Fava Beans, Radish, Baby Carrots, Steamed Baby Beets with Herb Vinaigrette

Steamed Spring Vegetables with Fresh Herbs and Lemon

Carrot Cilantro Bisque

Minted Spring Pea Soup

Cream of Asparagus

Please inquire about other seasonal specialties

Summer

Sliced Heirloom Tomatoes with Fresh Mozzarella and Basil

Barley, Black Bean and Corn Salad

Creamy Cucumber Salad with Fresh Dill

Greek Tossed Greens with Tomatoes, Cucumbers and Feta with Lemon Oregano Vinaigrette

Three Potato Salads: Classic, German and Mediterranean

Curried Lentil Salad with Fennel and Apricot Chutney

Grilled Summer Vegetables with Fresh Herbs and Garlic

Grilled Corn-on-the-Cob

Gazpacho

Chilled Buttermilk Cucumber Soup

Chilled Buttermilk Beet Soup

Autumn

Arugula and Lettuce with Sliced Pears, Toasted Walnuts and Parmesan Cheese

Spinach with Dried Cranberries, Toasted Pecans and Bleu Cheese

Roasted Root Vegetables with Rosemary and Olive Oil

Sauteed Autumn Vegetables with Fresh Herbs and Garlic

Marjoram-infused Glazed Carrots

Roasted Red Bell Pepper Soup

Roasted Butternut Squash Soup

Roasted Beet and Leek Soup

Please inquire about other seasonal specialties

Winter

**Organic Salad Greens with Ruby Red Grapefruit, Tasted Almonds, Fennel Bulb,
Pomegranate Seeds with Citrus Juniper Vinaigrette**

Slow -Cooked Savory Collards

Stewed Green Beans with Tomatoes and Onions

Roasted Potatoes with Rosemary and Parsley

Tuscan White Bean Soup

Smokey Split Pea Soup

Winter Tomato Soup with Tarragon