



Svetlana

CATERING & EVENTS

Corporate Summertime Gathering California Cuisine



COVINGTON

COVINGTON & BURLING LLP

Stationary Hors d'oeuvres

Vegetable Crudités Platter with carrots, cherry tomatoes, celery, radishes, broccoli, green beans, bell peppers, cucumbers accompanied with blue cheese, ranch and caramelized onion dipping sauces



Buffet Dinner

Fresh Corn Salad with Basil Chiffonade with heirloom cherry tomatoes, summer greens in a cider vinaigrette

Grilled Wild Salmon with tarragon sauce

Rosemary Grilled Flat Iron Steak with red & yellow pepper relish

Seasonal Roasted Vegetables and Varietal Potatoes

Saffron Israeli Couscous

with fresh herbs, pine nuts, currants in lemon vinaigrette

Sautéed Baby Broccoli with garlic chips, lemon zest & juice

Dessert

Assorted Bite-Sized Desserts

