



30 Years of Fine Food and Tradition

First Course Menu

Soups

Asparagus Veloute
Beef Barley and Mushroom
Beef Vegetable
Chicken Noodle
Chicken with Wild Rice
Chili (Homestyle and Southwest)
Chilled Fruit Soups
Clam Chowder (both varieties)
Cream of Broccoli
Cream of Chicken Dumpling
Gazpacho (white and red)
Italian Wedding Soup
Lobster Bisque
Minestrone
Pasta Figioli
She Crab with Sherry Service
Tomato Bisque

Dressings

Apple Cabernet Vinaigrette
Balsamic Vinaigrette
Blue Cheese
Caesar
Champagne Vinaigrette
Cherry Zinfandel Vinaigrette
Creamy Italian
French
Honey Peach Vinaigrette
Honey Walnut Vinaigrette
Italian
Ranch
Raspberry Vinaigrette
Strawberry Mint Vinaigrette
Sweet and Sour
Thousand Island

Salads

Verba's Signature Salad -Mandarin Orange, Candied
Walnuts, Red Onions
Tomato, Fresh Mozzarella and Basil Salad
Pear, Goat Cheese and Candied Walnuts Salad
Waldorf Salad
Caesar Salad
Goat Cheese, Traverse City Sun-Dried Cherries and
Croustade Salad
Julienned Squash, Herb Crusted Moon Croustade and
Fresh Berries Salad
Goat Cheese, Sun-Dried Apricot and Red Onion
Marmalade Salad
Gruyere, Red Onion Marmalade and Strawberries
Salad

First Course Tasting

Antipasto Plate
Braised Lamb Shank
Charleston Crab Cake
Cheese Plate
Chicken Roulade
Duck Ballontine
Foie Gras
Fresh Fruit Cup
Fruit Marinated with Grand Marnier and Mint
Garde Manger Plate
Petite Filet Mignon
Petite Lamb Chop
Petite Pork Tenderloin Mignon
Shrimp Cocktail
Sushi Plate

PH 216-749-6232

www.cateringbyverbas.com