



*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

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