

**Appetizers and Salads:**

Crab Macaroons  
Coco's Salad (contains fish, nuts, dairy)  
Tomato Bruschetta with Burrata  
House Salad (v)

**Fish:**

Orange Ginger Salmon  
Pistachio Cod  
Shrimp Scampi with Spinach  
Seared Ahi Tuna

**Meat:**

Slow Cooked Hoisin Pork Roast  
Autumn BBQ Brisket  
Roasted Garlic and Tomato Braised Beef  
Grilled Flank Steak  
Prime Rib  
Chicken – *any way you like it*

**Vegetarian Entrees:**

Portobella Mushroom & Potato Fajitas  
Tofu Napoleons  
Root Vegetable Stuffed Poblano Peppers  
Individual “Beyond Beef” Shepherd's Pie

**Veggies:**

Maple Roasted Acorn Squash  
Grilled Asparagus  
Green Beans  
Roasted Honey Curry Glazed Carrots

*All of these items can be served as a lunch, dinner, or add an omelet station for a mid-day brunch– buffet style or plated dishes. Our chefs are versed in world cuisine and we make a strong effort to design within your client's budgets and dietary needs.*

Please feel free to reach out with any questions, and check out our website [www.backstageplates.com](http://www.backstageplates.com) for more information about us.