

JOSHUA'S CATERING

Fresh. Local. Artful. Delicious.

Chef's Fall Tasting Menu

Featuring Local, Seasonal and Organic Ingredients

Wednesday, December 2, 2009

7: 15 pm Seating

\$75 Prix Fixe for Two

BYOB

Fried Local Goat Cheese, Almonds and Sugar Figs on Mixed Greens

Cayenne Crusted Pork Loin with Cinnamon Apple Current Chutney

Pork loin seared in a cast iron skillet and oven roasted with Pennsylvania apples, currents & cinnamon served with a buttered brandy sauce & autumn root vegetables

Classic Chicken Françoise and Crispy Leeks

Sauté breast of chicken dredged in flour, organic egg batter, lemon & Asiago cheese topped with crispy leeks

Lump Crab Strudel with Lobster Cream and Poached Asparagus

Lump Crab, sweet peppers, lemon zest in a crispy filo pastry served with poached asparagus

Baked Apple Stuffed with vanilla ice cream & fresh granola; topped with homemade sweet whipped cream

Profiteroles filled with vanilla bean ice cream; topped with warm Belgium dark chocolate

CALL OR EMAIL FOR RESERVATIONS

PHONE: 215.887.8796 FAX: 215.887.8919 EMAIL: dave@joshuascateringnaturally.com