



## Chef Scotty's Culinary Philosophy & Event Production

Apples to Apples we are not. We are culinary artists bringing innovative organic & sustainable cuisine to you and your guests with untouchable personalized service and sincere "Green" principles of operation. Indulchi is a full-service catering company which can provide: Bar Service, Event Coordination, Rentals, Cake Service, Floral & Décor. We create experiences, lasting memories and consider our clients to be an extension of our family. We stand behind our product with the utmost confidence and welcome the opportunity to prove why we are one of the best caterers out there!

~ *Chef Scotty*

### The Menu

- \*Create your own menu from the following culinary offerings
- \*Seasonally organic menu offerings available upon request
- \*Chef customized menu's subject to an additional 10% charge

### Stationary Hors d'Oeuvres

**Fromage-e-Fruit** Selection of Wisconsin Cheeses / Peppered Crostini / Seasonal Fruits / Black Raspberry Jam / Old Fashioned Pot of Cheese / Spinach-Artichoke Dip / Caraway Rye Bread

**Mediterranean Crudit ** Chef Scotty's signature Hummiso / Smoked Baba Ghanoush / Buttermilk Dill Dip / Grilled Naan / Cucumber Coins / Vitruvian Farms Radish / Olives / Heirloom Carrot

**From the Sea** Passionfruit Shrimp Ceviche Parfait / Blue Crab-Almond Cream Cheese Dip / Focaccia Crostini / Cucumber wrapped Salmon Lox Pinwheels / Chef's Pick of Fresh Sushi

### Tray Passed Hors d'Oeuvres

Appetizers - \$2.50pp

**Caprese** House-dried Tomato, Lemon Ricotta, Artichoke-Olive Tapenade, Basil Leaf

**Moonbird** Kashmiri Chicken Basket, Crushed Pistachio, Dried Apricot, Cardamom Yogurt

**Avocado Tartare** Pacific Fish, Ponzu, Dulse Won-ton, Sake Cr me Fraiche, Black Sesame

**Hot Shot** Tomato-Fennel, Pho Consomm , Curried-Coconut Sweet Potato, Lobster Bisque +1

**Dim Spin** Dumplings of Pork Carnitas, Italian Meatball, Twice Baked Potato, or Thai Shrimp

**Passionfruit** Marinated Shrimp Ceviche, Mango-Ginger Sorbet, Plantain Curl, Micro Cilantro

**Bedeveled** Locally Hatched Egg, Smoked Paprika, Lemon Juice, Crostini, Chervil

**Redeye** Kona Coffee-Cacao Lollipop Lamb Chop with Stone smoked Porter Glaze +4

**The Earl** Grey cured Yellowfin Tuna, Compressed Watermelon, Mint, Calamansi Vinegar +1

- Tray Passed Hors d'Oeuvres
- Appetizers - \$2.50pp / Veggie Variations Available

- On a Chopstick

- **Pineapple Prawn** Baja Pink Shrimp poached in Thai aromatic Coconut Broth
- **Grilled Chicken** Choice of Chipotle-Lime, Kashmiri-Pistachio or Kentucky Crisp
- **Filet Tips** Choice of Truffled-n-Tarragon Aioli or Kona Coffee-n-Smoked Porter +1

Spring Roll

- **Carpaccio** Grass-fed Beef Medallion, Arugula, Artichoke Heart, Caper-Lemon Dressing +1
- **Toro Roll** Sun-dried Tomato-Ahi Eggroll, Caramelized Onion, Basil, Chimayo Loco +2
- **Off The Boat** Rock Shrimp, Pea Shoot, Mint, Cilantro, Mango, Pasilla Chile-Plum Coulis

Quite Slideresque

- **Falafel** Indonesian spiced Garbanzo Fritter, Tahini-Soy Dressing, Sunchoke Matchsticks
- **Ms.Piggy** Oaxacan Pork Carnitas piled high Hawaiian Sweet Roll, Pink Peppercorn Aioli
- **Midwest** Baconized Mini Burger, Aged Wisconsin Cheese, Creole Dijonaise, Lettuce +2

Contemporary Canapé

- **Truffled** Chateau Briand, Horseradish Crème Fraiche, Watercress, Crispy Shallot
- **Jerked** Pork Medallion, Mango-Serrano Salsa, Key Lime Crème, Plantain Tostone
- **Cured** Coho Salmon, Horseradish Crème, Micro Watercress, Cucumber Coin, Tobiko

Signature Hot-n-Cold Splashes

- **Diego** Chipotle braised Estancia Beef Short Ribs with Koral Farms Avocado Gelato
- **Shanghai** Chinese 5-spiced Duck Confit with Satsuma Tangerine-Saffron Gelato
- **New Mexico** Tamarind laced Pork Carnitas with Vermont Maple-Dijon Gelato

Epic Beginnings

Ask your event concierge about transforming any of these items into stations

First Course

- Bacon Wrapped Scallop** Lemon Oil, Mache, Olive Tapenade, Fennel Pollen -14
- Pork Belly** Poblano Tamale, Baja Style Guacamole, Tomatillo Tri-Colored Salsa -12
- Mandarin Pancake** Duck Confit, Pea Shoot, Cucumber, Mint, Pasilla-Plum Sauce -12
- Thai Prawn** Curried-Coconut Reduction, Udon Noodle-Pea Shoot Salad, Thai Basil -14
- Chevre Strudel** Crisp Phyllo Pastry with Roasted Beets & Watercress-Fennel Salad -12
- Beef Carpaccio** Arugula, Chioggia Beet, Caper-Lemon Vinaigrette, Crispy Shallot - 12
- Grilled Calamari** Chermoula, Mizuna, Hearts of Palm, Oregano, Dynamite Sauce -10

Salad

- Organic** Mixed Greens, Basil, Manchego, Fried Shallot, Pear-Champagne Dressing -8
- Caribe** Napa, Mango, Mint, Cilantro, Candied Ginger-Lime Vinaigrette, Plantain Curl -8
- Rollingstone** Hills Chevre, Wild Arugula, Candied Pecans, Blackberry-Sage Dressing -9
- Wedge** Bacon, Pepperoncini, Toasted Pumpkin Seeds, Cashel Blue-Buttermilk Dressing -7

Soups

- Tomato-Fennel** Heirloom Tomato, Petite Caprese Panini with Arugula Pesto -8pp
- Lobster Bisque** Maine Lobster, Vanilla, Saffron, Celery Root, Pinot Grigio -12pp
- Free Range** Chicken Tortilla Soup with Forked Fallbrook Avocado -8pp
- Curried-Coconut** Sweet Potato with Sunflower Seed-Eggplant Tapenade -7pp

## Evoking Entrée's

\*Ask your Chi Cuisine event concierge about transforming any of these items into stations

\*Select up to two entrées or choose surf-n-turf

\*Madison Sourdough breads with chef's compound butter available upon request

**Brandt Beef Short Ribs** with Sangiovese Pan Reduction Sauce, Truffled Mashers,  
Roasted Parsnip & Heirloom Carrot, Fried Sage -27

**Banana Leaf** wrapped Local Halibut with Thai Basil-Coconut Cream Sauce, Pasilla Chile-Plum Coulis,  
Wok'd Burmese Red Rice, Sesame Pea Shoot -25

**Garam Masala** encrusted Pork Tenderloin with Roasted Red Bell Pepper Sofrito,  
Caramelized Plantain Hash-Hash, Tomatillo-Serrano Popper -23

**Wild River** Slightly smoked Cedar Plank Oregon Coho Salmon with Blackberry-Wild Sage Sauce,  
Minnesota Organic Wild Rice Pilaf, Wild Rocket - 22

**Ricotta Pillow** House made Ricotta stuffed Pasta, Porcini Browned Butter, Oil cured Olive, Wild Rocket, Organic  
Cherry Tomato, Crispy Fried Shallot - 23

**Free Range** Honey-Almond glazed Chicken Breast with Madeira-Tarragon Reduction,  
Roasted Vitruvian Farms Fingerling Potato, Fried Leek Haystack - 19

**The Kegona** Pecan Encrusted Walleye, Creole Dijon Bechamel Sauce, twice baked Potato, Cajun Blackened  
Brussel Sprouts, Shaved Fennel Slaw - 24

**Redeye** Kona Coffee-Cocoa rubbed Filet Mignon, Sangiovese Demi-glace,  
Mascarpone-Vanilla Bean Potato Gratin, Pansy Floret - 34

**Eggplant Timbale** Organic Tomato-Fennel Sauce, Truffled Spaghetti Squash, Grilled Portabella Mushroom,  
Shaved Fennel, Option to Add Melted Burrata Cheese -16

**The Big Mac** Cavatelli Pasta, Wisconsin Cheddar Cheese, Cottage Grove Cheese Curd -15

**Kids Free** Range Chicken Fingers, Mashed Potatoes, Honey glazed Heirloom Carrot -14

## Something Sweet

\*Ask your event concierge about transforming any of these items into stations

\*Organic Coffee & Premium Tea Service 3pp \*Cake Cutting – Absolutely Free

**Southern Comfort** Peaches n' Sour cream Cheesecake, Candied Cayenne Pecan Crust -9

**Chocolate Ecstasy** Dark Chocolate, Black Peppercorn Creme, Zinfandel Framboise -12

**Crème Bouquet** Five Floral infused Silky Custard with Lemon Verbena Shortbread -9

**Coconut-Cardamom Pana Cotta** Kefir Lime, Strawberry-Thai Basil Salsina, Orange Blossom Creme -10

**Right-side Up** Gingerized Pineapple-Carrot Cake, Mascarpone Frosting, Glazed Walnut -9

**Stonefruit Strudel** Crisp Phyllo layered with Seasonal Fruit and Frangipane, Ginger Ice Cream -10

## Special Considerations

When speaking with other caterers, you should consider the following services provide by Chef Scotty Catering. Are they providing you with the same options?

## Food Quality & Freshness

We prepare all culinary delights from scratch. We use seasonal organic and only the freshest, top quality local produce, seafood, and meats. We do not use pre-made items, bulk prepared items, industry food, no frozen prepared products. We assemble and cook most of our items on site at your event to ensure the quality standards of the menu served to your guests.

## Bar service

We want to be sensitive to your budget and recommend that you purchase the alcohol for your event.

Our specialty and focus is the dining experience for your guests, we do not want to charge you Unnecessarily for the bar services at your event. Indulchi will assist you by recommending quantities and selections for alcohol, wines, and beers for your event. It's simple – we can place your order with local wine cellars, and they will deliver directly to the site of your event. Or you may use a vendor of your own choosing. We provide the ice, mixers, straws, cocktail napkins and serve your guests. Our bar service saves you the cost of additional sales tax and service charges for alcohol.

## Rentals

As part of our services at Indulchi, we will also assist you in ordering all the rental items necessary for your special event. As a caterer, our operations are governed by regulations of the Wisconsin Franchise Tax Board; charges on the caterer's invoice are subject to our service charges and the total is then subject to state and local sales taxes. By paying the rental company directly, you may avoid these increased costs. We will assist you by placing the order with the rental company so that you may pay the rental company directly.

## Staffing

We proudly boast an exceptional team of servers and bartenders that were meticulously selected for their professionalism, customer service skills, industry experience, aptitude, and genuinely charming demeanor. Our chefs and kitchen staff are from some of world's most prestigious culinary and food service establishments and maintain all proper food safety & sanitation certification. Event charges are based on eight hours total service for a traditional reception lasting 5 hours. We estimate 1-2 hours of set-up and 1 hr. of clean up after the event. We will staff your event based on your personalized menu and the services. We offer fine dining experience to you & your guests and staff one server for every 12-15 guests.

## Notes:

