



Victoria
Jewell
catering

Victoria Jewell Catering offer a free consultation service to discuss your exact catering requirements. We would love you to contact us – we are always happy to help and advise our clients.

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SOUPS AND SALADS

HEARTY SOUPS AND CHOWDERS

- **Santa Fe Chilli.** A variation of American chilli con carne. A chilli made with ground pork, pieces of tender beef and black beans. Spicy and delicious with Southern corn bread.
- **Colorado Chilli.** A white chilli made with chicken broth, pieces of chicken, diced green chillies, and white Northern beans. Served with mild shredded cheese, chunky salsa and sour cream.
- **New England Clam Chowder.** A traditional American clam chowder with potato, onions, crumbled streaky bacon and clams.
- **Herb Vegetable Soup.** A tasty soup from Provence. Includes spinach, turnips, leeks and courgettes. Served over pieces of polenta and topped with finely grated Emmenthal cheese.
- **Chicken Leek Noodle Soup.** An old-fashioned favourite updated with lovely mushrooms and fresh green beans. Served with crusty baguette rolls.
- **Mexican Corn Chowder.** A great version of a traditional Mexican soup: corn, green chillies chicken breast in a creamy chicken broth base. Excellent with cheese quesadillas.
- **Beef Barley.** Pieces of tender beef, barley, celery and onions in a rich beef broth. Served with crusty baguette rolls or ciabatta.
- **Wild Mushroom Madeira Soup.** A hearty soup made with wild mushrooms, garlic and a splash of Madeira.

SALADS

- **Dakota Potato Salad.** A delicious all-American potato salad with finely chopped mild onions, pickles and celery. Tossed in a homemade dressing of quality mayo and yogurt. If you so desire, we can add the following: freshly cooked green beans or country baked ham.
- **California Chicken Salad.** Chicken breasts are marinated in a homemade soy ginger sauce, grilled and served on a bed of baby spinach, mild onions, orange slices and almonds. Drizzled with soy ginger dressing.
- **Rocky Mountain Salad.** A baby spinach salad with apples, green onions, topped with creamy mustard dressing and crispy bacon.
- **Seattle Gourmet.** A variety of mixed greens with loads of veggies. Your choice of cheddar, goat, or jarlsberg cheese.
- **Blue Green Beans.** Fresh green beans topped with crumbled Roquefort cheese and toasted walnuts.
- **Beet and Grapefruit.** Delicious combination – mixed greens, mild onions, beets, grapefruit slices and goat cheese. Drizzled with a balsamic vinaigrette.
- **Curried Couscous Salad.** Couscous, peas, green onions, red peppers mixed with an orange curry vinaigrette.