



Sample Menu / 3 Course Meal

The Roasted Fig creates individualized menus for every occasion.

Please contact us to get a free customized quote!

Please note: 24 hours notice is required for all orders. For catering events, we require a minimum number of 10 people.

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Salad:

Roasted Fig Salad - Spinach, Diced Golden Beets, Cherry Tomatoes, Raisins, Poached Figs, and Crumbled Blue cheese, Served with a Fig Dressing.

Entree:

7/8 oz. New York Strip Steak with a Fig & Herb Butter; and Side of Crushed and Roasted Fingerling Potatoes with Truffle Oil; and Roasted Parsnip, Mushroom, and Asparagus, Tossed in a Shallot & Sherry Vinaigrette.

Dessert:

Chocolate and Caramel Drizzled Bread Pudding

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.