

CATERING MENU

ENTREES

GRILLED FLANK STEAK WITH BOURBON SAUCE

BEEF BOURGUIGNON

TENDERLOIN MEDALLIONS WITH MADEIRA SAUCE

BRISKET WITH ONION GRAVY

BEEF OR CHICKEN FAJITAS

CHICKEN BREAST WITH LEMON CAPER SAUCE

CARIBBEAN CHICKEN BREAST WITH MANGO SALSA

CHICKEN PARMESAN

CHICKEN BREAST FLORENTINE

CHICKEN BREAST WITH RED PEPPER SAUCE

CHICKEN CUTLETS WITH MUSHROOMS AND LEEKS

CHICKEN CACCIATORE

1/4 BAKED CHICKEN WITH DRIED FRUIT

PAELLA WITH CHICKEN AND SAUSAGE- ADD SEAFOOD**

1/4 ROASTED CHICKEN WITH GARLIC AND ROSEMARY

POACHED CHICKEN BREAST WITH TARRAGON SAUCE

PORK SCALOPPINI WITH HERB SAUCE

PORK TENDERLOIN IN RUM GLAZED SAUCE

JAMAICAN JERK PORK LOIN WITH ONION MARMALADE

MOJO PORK LOIN

SHREDDED PORK – CUBAN STYLE

CENTER CUT PORK CHOPS WITH GRANNY SMITH APPLES
SAUTÉED WITH RUM

LEG OF LAMB WITH ROSEMARY AND GARLIC WITH APPLE
MINT SALSA

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

GRANDMA'S MEATLOAF (SPECIAL REQUEST)

CATERING MENU

SEAFOOD

SALMON FILET WITH DILL SAUCE, LEMON CAPER SAUCE
OR BALSAMIC GLAZE

TILAPIA WITH HERB LEMON SAUCE OR PICCATA SAUCE

RED SNAPPER WITH PIQUILLO PEPPER SAUCE

SHRIMP WITH GARLIC PIRI-PIRI (SPICY)***

ISLAND SHRIMP (SHRIMP KEBOBS ON SUGARCANE)

PASTAS

LASAGNA BOLOGNESE

VEGETARIAN LASAGNA

BAKED ZITI WITH MEAT SAUCE

CHEESE STUFFED SHELLS

BAKED WITH BÉCHAMEL SAUCE

BEEF STROGANOFF

PENNE PASTA WITH PANCETTA AND CHUNKS OF CHICKEN
IN LIGHT CREAM SAUCE

STARCHES

WHITE RICE

YELLOW RICE

WILD AND WHITE RICE PILAF

ROASTED ROSEMARY POTATOES

PARSLEY POTATOES

ROASTED ROOT VEGETABLES

CREAMY GARLIC MASHED POTATOES

AU GRATIN POTATOES

BUTTER OR PESTO

CATERING MENU

VEGETABLES

VEGETABLE MEDLEY WITH TARRAGON BUTTER

GREEN BEAN ALMANDINE

GREEN BEANS WITH TARRAGON BUTTER

BROCCOLI WITH OLIVE OIL AND GARLIC

BROCCOLI CASSEROLE

GLAZED CARROTS

SUCCOTASH OF VEGETABLES

GREEN PEAS WITH PEARL ONIONS

SOUTHERN GREENS

CORN KERNELS WITH RED PEPPERS

BLACK BEANS

GRILLED VEGETABLES

(SERVED COLD OR HOT)

SALADS

BOWTIE PASTA SALAD WITH FRESH TOMATO, GARLIC
AND BRIE CHEESE

ORZO WITH ROASTED GARLIC BASIL, RED PEPPERS
AND FETA

MIXED GARDEN SALAD WITH HOUSE VINAIGRETTE

CAESAR SALAD WITH HOMEMADE CROUTONS AND
HOUSE DRESSING

CHOPPED SALAD WITH MUSTARD VINAIGRETTE

SPINACH SALAD WITH STRAWBERRIES AND MANDARIN
ORANGES W/ RASPBERRY VINAIGRETTE