

The Chianti Cow

CATERING SUGGESTIONS

FOR STARTERS:

- *Garden Salad
- *Caesar Salad
- *Specialty Antipasto
 - *Crabcakes
 - *Mini Crabcakes
 - *Baked Clams
 - *Chicken Sate
 - *Coconut Shrimp
- *Crab or Sausage Stuffed Mushrooms
- *Sausage Stuffed Mushrooms
- *Scallops Wrapped in Bacon
- *Spring Rolls- Vegetable, Chicken or Pork
 - *Kabobs
- *Fresh Chicken Tenders
- *Smoked Salmon on Sliced Cucumber w/
Horseradish Cream Sauce
 - *Swedish Meatballs
- *Beef Carpaccio on homemade garlic
croutons w/ a Horseradish Cream Sauce
 - *Risotto Cakes Topped
w/ Olive Topenade
 - *Crostini Topped w/ Mushrooms,
Roasted Red Peppers & Mozzarella
 - *Eggplant Caponta
 - *Tomato & Fresh Mozzarella
 - *Tomato Basil Bruschetta w/
Homemade Garlic Croutons
 - *Empanadas
 - *Mini Brie in Filo
 - *Charcuterie board
 - *Buffalo Wings

ENTREES:

- *Homemade Mac & Cheese
- *Chicken Francaise, Piccata,
Marsala or Parmigiana
 - *Veal Francaise, Piccata,
Marsala or Parmigiana
- *Chicken, Shrimp or Beef Stir-Fry
 - *Pork or Chicken Milanese
- *Eggplant Rollatini or Parmigiana
- *Filet Mignon or Roast Beef w/
a Red Wine Mushroom Sauce
- *Tortellini w/ Alfredo or Vodka Sauce
- *Pasta w/ Vodka or Marinara Sauce
 - *Meatballs
 - *Zuppa de Pesce
 - *Paella
- *Cheese Tortellini Tossed w/ Shrimp,
Broccoli, Sun-Dried Tomatoes
and a Saffron Cream Sauce
- *Chicken w/ Sun-Dried Tomatoes, Artichoke
Hearts, Olives and
a white wine sauce
- *Pasta Tossed w/ Broccoli, Sun-Dried
Tomatoes, Garlic & Olive Oil
 - *Pasta Primavera
- *Pasta Primavera Tossed w/ Chicken or
Shrimp and a Saffron Cream Sauce
 - *Cajun Salmon
 - *Fresh Vegetables in Season
 - *Roasted Red Potatoes

