

# Café Catering

A Division of Charleston's Café

## DINNER

### Soups

*She Crab, Leek & Salmon Chowder, French Onion, Okra Gumbo, Tomato and Basil, White Bean & Wild Mushroom, Sweet Potato & Andouille Sausage, Italian Wedding, & Black Bean*

### Dinner Salads

*Garden Salad*  
with Tomatoes, Cucumbers, & Mushrooms

*Caesar Salad*  
with Romaine Lettuce, Asiago, & Croutons

*Summer Tomato Salad*  
with Red, Yellow & Roma Tomatoes, Fresh Mozzarella, Basil, & Basil Garlic Vinaigrette

*Baby Spinach Salad*  
Cremini Mushrooms, Thick Cut Peppered Bacon, & Crumbled Goat Cheese  
with Bacon Vinaigrette & Grilled Ciabatta

*Spinach Salad*  
with Tomatoes, Cucumbers,  
& Hot Bacon Dressing

*Orange-Kiwi Salad*  
with Romaine Lettuce, Red Onion, Pecans,  
Croutons, & Citrus Vinaigrette

*Arugula Lettuce*  
with Pears, Stilton Cheese, & Raspberry  
Vinaigrette

*Mixed Baby Greens*  
with Strawberries, Avocado, &  
Bacon Crumbles with a Bacon Poppy Seed  
Dressing

*Spinach Salad*  
with Pears, Cranberries, Red Onion, & Walnuts

*Arugula Salad*  
with Caramelized Onions, Candied Walnuts,  
Crisp Bacon, Goat Cheese, & Fig Vinaigrette

*Baby Spinach Salad*  
Cremini Mushrooms, Thick Cut Peppered  
Bacon, & Crumbled Goat Cheese  
with Bacon Vinaigrette & Grilled Ciabatta



## ENTRÉE OPTIONS

### Seafood

*Fresh Lump Crab Cakes*  
with Tarragon Tartar Sauce

*Flounder*  
rolled with Crabmeat & Country Ham  
with Lemon Butter

*Baked Salmon Stuffed*  
with Montrachet & Spinach

*Pan Seared Mahi Mahi*  
with Sautéed Spinach, Caramelized Shallots, & Jalapeño  
Butter

*Baked Halibut*  
wrapped with Prosciutto & Sage Leaf

### Beef & Lamb

*Beef Medallions*  
with Wild Mushrooms & Demi Glaze

*Roast Prime Rib of Beef*

*Herb and Cracked Black Pepper Encrusted Beef*  
Tenderloin

*Lime Marinated Flank Steak*  
with Chipotle Honey Drizzle

### Chicken & Pork

*Roasted Pork Loin*  
with Caramelized Pears & Pear Brandy Cream Sauce

*Herb Encrusted Pork Loin Chop*  
with Mustard Dijon Sauce

*Rolled Pork Loin*  
with Andouille Sausage & Cornbread Stuffing

*Smoked Pork Chop*

*Chicken Saltimbocca*  
stuffed Chicken with Prosciutto, Spinach, & Asiago  
with White Wine Dijonnaise

*Breaded Chicken Breast*  
with Prosciutto, Parmesan, & Mozzarella  
with a Parmesan Cream Sauce

*Chicken Breast*  
stuffed with Artichoke & Sundried Tomatoes

*Breaded Chicken Breast*  
stuffed with Parmesan & Pesto

*Pecan Encrusted Chicken Breast*  
topped with Granny Smith Apples, Craisins, Feta, &  
Balsamic Glaze

*Dijon, Garlic and Onion*  
Encrusted Pork Loin  
with Cajun Aioli

### Pasta

*Penne Pasta*  
with Vegetables, Fresh Herbs & Feta

*Stuffed Pasta Shells*  
with Italian Cheeses & Fresh Herbs in a

*Chicken Rotini*  
with Grilled Chicken, Spinach & Tomatoes in  
White Wine & Garlic Cream Sauce with Fresh Thyme

*Penne Pasta Mediterranean*  
Penne Pasta with Diced Tomatoes, Capers, Onions, Fresh  
Basil, Garlic, Feta, & Olive Oil

*Porcini Mushroom Ravioli*  
with Fresh Basil, Pesto Sauce, Chopped Tomatoes &  
Shaved Parmesan

### Vegetarian

*Grilled Portabella Mushroom Stack*  
stuffed with Caramelized Onions, Sautéed Peppers,  
Parmesan, & Goat Cheese  
with a Balsamic Glaze