

# *Christine Marie's Catering*

**610-358-0252**

***THE MAIN COURSE -- ENTREES PRICE RANGE \$8.00 BUFFET PORTIONS \$12.00  
FULL SIZE AN UP***

THE MAIN COURSE -- ENTREES POULTRY SELECTIONS THE FOLLOWING ITEMS MAY BE SERVED ON THE BUFFET OR PLATED

- BREAST OF CHICKEN TOPPED WITH PARMESAN HERB CRUMB TOPPING, ROSEMARY GLACE ,A FAVORITE\*\*\*
- GRILLED HONEY ORANGE BREAST OF CHICKEN
- LEMON CHICKEN BREAST SAUTÉ
- BREAST OF CHICKEN STUFFED WITH SAUSAGE AND CORNBREAD, WITH A HONEY ROSEMARY GLACE ,ONE OF OUR SPECIALTIES
- GRILLED BREAST OF CHICKEN SEASONED A VARIETY OF WAYS, LEMON AND GARLIC, PESTO, ORANGE HONEY, DIJONAISE, JAMAICAN JERK, CAN BE SERVED ROOM TEMPERATURE FOR BUFFETS, GREAT FOR SUMMER EVENTS
- BONELESS BREAST OF CHICKEN STUFFED WITH WHITE AND WILD RICE, PINENUTS AND RAISINS, CELERY AND APPLES, CHICKEN GLACE
- GRILLED BREAST OF CHICKEN WITH A DIJON HONEY MARINADE
- AWESOME BONELESS BREAST OF CHICKEN FILLED WITH SPINACH, FONTINA CHEESE, RED PEPPERS AND ONION, PESTO CHICKEN GLACE
- BONELESS SKINLESS CHICKEN BREAST PAN SEARED AND SERVED WITH A LEMON CAPER SAUCE
- CRISPY FLORRIBEAN CHICKEN BREAST WITH COCONUT AND MANGO SALSA
- ROAST TURKEY BREAST AND ROSEMARY TURKEY GRAVY SERVED WITH OR WITHOUT APPLE WALNUT STUFFING
- ROAST DUCK, ORANGE SAUCE BREAST OF DUCK SAUTÉED AND SERVED MED. RARE WITH CHOICE OF PEPPERCORN SAUCE, BLACK CURRENT SAUCE OR ORANGE DRAMBUIE
- CORNISH HEN STUFFED WITH APPLES, RAISINS, WHITE AND WILD RICE, CALVADOS CREAM SAUCE MEAT SELECTIONS

SOME SELECTIONS MUST BE CARVED ON THE BUFFET

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- ROAST TOP ROUND OF BEEF AU JUS, HORSERADISH CARVED ON A BUFFET OR SLICED FOR HOT SANDWICHES
- ROAST TENDERLOIN OF BEEF
- ROAST HANGING TENDER OF BEEF
- GRILLED FLANK STEAK WITH MOHITO MARINADE
- CHOICE OF, GREEN PEPPERCORN SAUCE, HORSERADISH CREAM SAUCE, MUSHROOM MADEIRA SAUCE,
- BEEF BOURGUIGNON, BEEF TIPS COOKED WITH CARROTS, ONIONS, MUSHROOMS, IN A RICH BURGUNDY SAUCE
- IRISH STEW BEEF CUBES, AND ROOT VEGETABLES, CARROTS, TURNIPS ,RUTABAGA, POTATOES AND LEEKS IN A DYNAMIC BROWN SAUCE
- TENDERLOIN STUFFED WITH SPINACH AND MUSHROOMS AND SAUTÉED ONION, PEPPERS, CARVED ON THE BUFFET AND SAUCED WITH PESTO GLACE
- FRESH BAKED HAM, SPIRAL OR BONELESS, HONEY MUSTARD SAUCE
- WHOLE ROASTED PIG, AU JUS TWO WEEKS ADVANCE NOTICE
- JAMAICAN JERK ROAST LOIN OF PORK SERVED WITH APRICOT CHUTNEY
- OUT OF THIS WORLD ROAST LOIN OF PORK FILLED WITH SPINACH, PINENUTS, AND ROASTED PEPPERS
- ROAST LOIN OF PORK SEASONED WITH ROSEMARY AND GARLIC, AND ROSEMARY SAUCE
- RACK OF LAMB WITH A COATING OF MUSTARD AND FRESH HERB SEASONED BREAD CRUMBS
- LAMB CHOP, PORK LOIN AND VEAL LOIN SERVED AS A COMBINATION PLATE WITH ROSEMARY SAUCE AND ORANGE SAUCE
- LAMB LOIN STUFFED WITH GROUND LAMB, PINENUTS SPINACH, SERVED WITH A LAMB GLACE

## **SEAFOOD**

- BAKED SALMON FILET WITH HONEY ALPEPPO PEPPER GLAZE- YOU WILL LOVE THIS- A LITTLE SWEET A LITTLE SASSY -NOT TOO HOT
- PAN SEARED SALMON FILET SEASONED WITH FRESH DILL, CRACKED BLACK PEPPER AND SALT, SERVED WITH SOUR CREAM SHALLOT DILL SAUCE SERVED HOT OR ROOM TEMPERATURE PORTIONED
- SALMON FILET BAKED AND SERVED WITH A CHOICE OF: DILL BUTTER, GINGER JALAPENO BUTTER, SOUR CREAM DILL SAUCE LEMON BUERRE BLANC, RED PEPPER COULIS

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- GRILLED MAHI MAHI SERVED WITH A CHOICE OF: LIME SALSA, RED PEPPER RELISH, LEMON BUTTER
  - BAKED TILAPIA FILET TOPPED WITH SAUTEED SPINACH AND GARLIC, HERB PANKO PARMESAN BREADCRUMBS, LEMON WHITE WINE SAUCE
  - OTHER SEASONAL SEAFOOD IS AVAILABLE AT MARKET PRICES
  - SHRIMP AND SCALLOP, MAHI BOUILLABAISSSE
  - GRILLED FISH CHOICE OF SAUCES: LEMON BUTTER SOY GINGER MARINADE WITH SCALLIONS, GINGER, JALAPENO BUTTER
  - SEASONAL FISH SPECIALTIES
- OUR CHEF SPECIALIZES IN CREATING AMAZING SEASONAL SEAFOOD DISHES