



Catering For You

www.cateringforyou.co

cateringforyoubloom@gmail.com

Dinner Buffet

Salads

Traditional Tossed Salad with Mozzarella Cheese, Cucumber, Tomato, House Made Croutons

Classic Caesar Salad with Parmesan and House Made Croutons

Fresh Mozzarella and Tomato Caprese Salad with Spring Mix and Balsamic Glaze

Spring Mix with Glazed Walnuts, Dried Cranberries, Crumbled Goat Cheese with White Balsamic Vinaigrette

Spring Mix with Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Strawberry Vinaigrette

Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles and Poppyseed Dressing

Entrees

Chicken Rollatini with Broccoli and Asiago Cheese

Traditional Stuffed Chicken

Parmesan Crusted Chicken with Cream Sauce

Bruschetta Topped Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Chicken Francaise with a Lemon Butter Sauce

Champagne Chicken with Cashews

Roasted Turkey Breast

Stuffed Pork Loin

Beef Bourgiognon

Pot Roast Beef

Baked Ham with Apple Brandy Glaze (Carved)

Lasagna Rolla (Meat or Vegetable)

Eggplant Rollatini

Pecan Crusted Salmon

Stuffed Flounder Florentine



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Sides

Penne Pasta with Vodka Sauce

Cavatelli with Oil, Garlic and Broccoli

Cheese Tortellini with Spinach, Basil,
Tomatoes, Garlic and Melted Fresh Mozzarella

Pasta with House Sauce and Mini Meatballs

Pasta Primavera

Baked Macaroni and Cheese

Oven Roasted Baby Red Skinned Potatoes with
Parsley Butter

Golden Yukon Mashed Potatoes

Italian Roasted Potatoes

Ratatouille with Fresh Squash and Diced
Tomatoes, Topped with Parmesan Cheese

Grilled Asparagus

Glazed Baby Carrots

Seasonal Grilled Vegetables

Stuffed Shells with House Sauce and Melted
Cheddar and Mozzarella Cheeses

Pasta Alfredo

Penne Pasta with Basil Pesto, Roasted Red
Peppers and Fresh Mozzarella

Manicotti with House Sauce

Medley of Sweet, Red Skinned and Yukon
Potatoes with Caramelized Onions and
Carrots

Chantilly Potatoes

Potatoes Au Gratin

Potatoes Romanoff

Spinach and Feta Orzo with Lemon

Broccoli Florets

Roasted Brussel Sprouts

Italian Style Green Beans

Mexican Street Corn, off the cob

Desserts

Cake (customizable)

Cupcakes

Cannolis

Cream Puffs

Assorted Mini Desserts

Cheesecake

Assorted Pies



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Dinner Buffet

Level 1

\$35 per person

1 Salad
2 Entree
3 Sides
1 Dessert

Level 2

\$5 per person for additional Entree

Also Includes:

Rolls and Butter

Iced Water

Fresh Brewed Iced Tea

Coffee and Hot Tea

Complete Buffet Set Up Breakdown

All menu items and quantities are fully customizable and alternate options are available upon request.

Dietary needs are accommodated as needed at no additional cost.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.