



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 Poppysseed Dressing

Entrees

Balsamic Herbed Chicken Breast

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 Bourguignon

Roast Top Sirloin of Beef (Carved)

Baked Ham with Apple Brandy Glaze (Carved)

Lasagna Rolls (Meat or Vegetable)

Eggplant Rollatini

Pecan Encrusted Salmon

Stuffed Flounder Florentine



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Sides

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| Penne Pasta with Vodka Sauce | Stuffed Shells with House Sauce and Melted Cheddar and Mozzarella Cheeses |
| Cavatelli with Oil, Garlic and Broccoli | Pasta Alfredo |
| Cheese Tortellini with Spinach, Basil, Tomatoes, Garlic and Melted Fresh Mozzarella | Penne Pasta with Basil Pesto, Roasted Red Peppers and Fresh Mozzarella |
| Pasta with House Sauce and Mini Meatballs | Manicotti with House Sauce |
| Pasta Primavera | Medley of Sweet, Red Skinned and Yukon Potatoes with Caramelized Onions and Carrots |
| Baked Macaroni and Cheese | Chantilly Potatoes |
| Oven Roasted Baby Red Skinned Potatoes with Parsley Butter | Potatoes Au Gratin |
| Golden Yukon Mashed Potatoes | Potatoes Romanoff |
| Italian Roasted Potatoes | Spinach and Feta Orzo with Lemon |
| Ratatouille with Fresh Squash and Diced Tomatoes, Topped with Parmesan Cheese | Broccoli Florets |
| Grilled Asparagus | Roasted Brussel Sprouts |
| Glazed Baby Carrots | Italian Style Green Beans |
| Seasonal Grilled Vegetables | Mexican Street Corn Off the Cob |

Desserts

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| Cake (customizable) | Assorted Mini Desserts |
| Cupcakes | Cheesecake |
| Cannolis | Assorted Pies |
| Cream Puffs | |
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Dinner Buffet

Level 1

Level 2

\$28 per person

\$5 per person for additional Entree

1 Salad
2 Entrees
3 Sides
1 Dessert

Also Includes:

Rolls and Butter

Iced Water

Fresh Brewed Iced Tea

Coffee and Hot Tea

Complete Buffet Set Up and Breakdown

All menu items and quantities are fully customizable and alternative 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.