

PLATED ENTREES

Fry Chicken

Mairnated black pepper oven fry chicken with spicy au gratin potatoes and collard greens tossed with bacon and corn.

Chicken Fettuccine

Chicken fettuccine pasta with sun dried tomato and garlic sauce.

Stuffed Chicken Breast

Oven Roasted chicken breast stuffed with spinach, goat cheese and sundried tomatoes topped with red roasted bell pepper cream sauce. Served with red skin mashed Potatoes and Seasonal Vegetables

Boneless Roasted Half Chicken

Oven Roasted Boneless Half Chicken with Lemon Thyme Butter Sauce Served with garlic Mashed Potatoes and Seasonal Vegetables

Chile Rellenos

Dry Poblano peppers stuffed with picadillo (ground beef with potatoes, raisins and spices) Served on a bed of corn cilantro rice and roasted tomato sauce.

Chicken and Pumpin Ravioli

Chicken breast with pumpkin ravioli tossed with lavender cream sauce and topped with shallot balsamic marmalade.

Shrimp and chicken sausage risotto

Creamy risotto tossed with chicken sausage, shrimp, asparagus, tomatoes, basil pepper and garlic.

Shrimp Risotto

Shrimp risotto tossed with roasted garlic sauce, fresh basil, tomatoes and shallots

N.Y. Steak

Oven Roasted N. Y. Steak with Tamarind Rosemary Sauce Served with Mashed Potatoes and Seasonal Vegetables

Pan Roasted Rib Eye

Pan Roasted Rib Eye with green peppercorn sauce served with foie gras mashed potatoes and asparagus

Marinated Flat Iron Steak

Pan Roasted Flat Iron Steak with Red Wine Shallot Sauce Served with Mashed Potatoes and seasonal Vegetables

Roasted mozzarella stuffed pork loin chop

Roasted pork loin chop filled with mozzarella cheese with tomato caper and bacon sauce served with mashed potatoes and seasonal vegetables.

Oven Roasted Prime Rib Of Pork

Oven Roasted Prime Rib of Pork with Cherry Port Wine Sauce Served with Mashed Potatoes and Seasonal Vegetables

Boneless Pork Chop

Oven roasted boneless pork chop with peach bourbon sauce served with roasted asparagus and creamy polenta.

Turkey Mignon

Oven Roasted turkey mignon with green peppercorn sauce. Served with red skin mashed potatoes and seasonal vegetables

Oven Roasted Rack of Lamb

Oven Roasted Rack of Lamb with Cherry Port Wine Sauce Served with Mashed Potatoes and Braised Spinach

Rack of Lamb

Oven roasted Rack of Lamb with minted cabernet sauce served with au gratin potatoes and seasonal vegetables.

Blackened Salmon

Blackened salmon with organic peach sauce served with creamy polenta and seasonal vegetables.

Oven Roasted Breaded Cajun Salmon

Oven roasted Salmon with Caper Cream Sauce Served with Roasted Red Pepper Rice and Vegetables

Pan Roasted Salmon

Pan Roasted Salmon with Black Berry Ginger Sauce Served with Onion Risotto and Seasonal Vegetables

Bbq Salmon

Oven roasted salmon fillet topped with house made citrus BBQ sauce served with roasted garlic mashed

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potatoes and seasonal vegetables.

Curry Salmon

Pan Roasted Salmon topped with vegetable curry on a bed of basmati rice and cilantro oil.

Oven Roasted Breaded Cajun Salmon

Oven roasted Salmon with Caper Cream Sauce Served with Roasted Red Pepper Rice and Vegetables

Sesame Crusted Ahi Tuna

Sesame Crusted Ahi Tuna with Teriyaki Glace served on a Bed Ginger Tempura Rice Cake Topped with Stir Fry Vegetables

Ahi Tuna

Pan Seared ahi tuna with teriyaki sauce served on a bed of Tempura rice cake topped with stir fry vegetables and crispy rice noodles.

Ahi Tuna Napoleon

Pan seared ahi tuna napoleon with Wasabi mashed potatoes and stir fry vegetables.

Crispy Cod

Crispy Cod on a Bed of Brown Rice and Vegetable Risotto Style on a Bed of black Bean Sauce

Roasted Sword Fish

Panko Crusted sword fish with black berry ginger sauce served with wasabi mashed potatoes and vegetable tempura.

Teriyaki Mahi Mahi

Oven Roasted Mahi-Mahi with teriyaki glaze served with pineapple rice and vegetables.

Mahi-Mahi

Pan Roasted Mahi-Mahi with pineapple teriyaki sauce. Served with vegetables on a bed of coconut rice.

Potato Wrapped Halibut

Pan Roasted potato wrapped halibut with Corsica sauce (capers, tomato, bacon, red wine and basil) served on a bed of saffron rice and Seasonal Vegetables

~Choose from sample or we can create a menu just for you~

Salads

Our freshly made salads are perfect for a luncheon meeting, baby shower or light buffet.

Chinese Chicken Salad

shredded lettuce with sesame chicken breast, fresh mushrooms, carrots, mandarin oranges, roasted almonds and crunchy oriental noodles; with our ginger spiced sesame dressing served on the side.

Chicken Caesar Salad

crisp romaine lettuce and homemade croutons topped with fresh Parmesan cheese; marinated chicken breast served warm on the side.

served with

Fresh fruit or Italian pasta salad; Baked Assorted Rolls

— Soup —

choose one of the salads above and add one of our delicious freshly made soups
Minestrone - Chicken Rice - Clam Chowder

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