



*Parties by Pat*

Catering & Event Planning

*Buffet Style or Seated Meal*

Hand Carved Churrasco with Chimichurri Sauce

Hand Carved London Broil with Sauteed Onions and Mushrooms

Hand Carved Roast Beef with Horseradish Sauce

Beef Tenderloin with Bernaise Sauce

Prime Rib with Horseradish Sauce

New York Strip

Rack of Lamb with Mint Jelly

Pork Loin with Apricot & Cranberry Wine Sauce

Grilled Swordfish

Lamb Shanks

Ham en Croute with Apricot Glaze

Grilled Herb Crusted Veal Chops

Sauteed Snapper Almondine

Herb crusted Salmon with Dill & Mango Black Bean Salsa

Salmon Spinach Lasagna with a thin layer of Pasta on top

Shrimp or Chicken Kabobs

Chicken Piccata

Portabella Mushroom & Wine Chicken

Coconut Chicken with Apricot Sauce

Chicken Francaise

Chicken Oscar with Crab, Asparagus & Bearnaise Sauce

Chicken Dijonnaise

Poulet a la Normandy with Creme Fraiche, Apple & Brandy

Chicken Rollatini Stuffed with Spinach, Mozzarella Cheese & Tomatoes  
in a wine Bechamel Sauce.

Fresh Roasted Turkey or Turkey Breast

Grilled Mahi-Mahi with Mango Black Bean Salsa

and more