

Lori Ruzek Catering

Sit Down or Buffet Dinner Selections

Soup

Tomato Basil Soup

Rich tomato and fresh basil soup

Potage de Cresson

Creamy watercress soup with leeks and potatoes topped with crème fraiche

Salad

Caesar Salad

Traditional Caesar Salad with Parmesan cheese and croutons

Georgia Peach Salad

Wild greens with fresh peaches and toasted pecans tossed with peach vinaigrette

Mushroom Spinach Salad

Spinach salad with fresh mushrooms, walnuts and Gorgonzola cheese tossed with raspberry walnut vinaigrette

Polynesian Salad

Wild greens in a citrus vinaigrette topped with mandarin oranges and toasted almonds

Salad Bar

Assortment of greens, vegetables, dressings and toppings

Antipasto Salad

Green salad with peppers, olives, meats and cheeses with an Italian dressing

Tossed Green Salad

Traditional green salad with garden vegetables served with dressing of your choice

Wild Greens with Cranberry Vinaigrette

Wild Greens served with cranberry vinaigrette, topped with crumbled blue cheese, dried cranberries and sugared pecans

Wild Greens Raspberry Salad

Wild Greens served with raspberry vinaigrette, topped with crumbled blue cheese, raspberry and sugared pecans

Wild Green Pomegranate Salad

Wild greens with balsamic vinaigrette topped with pomegranate and feta

Antipasto Pasta Salad

Pasta salad with marinated vegetables, meats and cheeses

Tortellini Pasta Salad

Cold, cheese filled tortellini tossed in a vinaigrette with tender green peas

Meat

BEEF

Beef Tenderloin

Roasted beef tenderloin served with rolls and Dijon mustard spread and creamy horseradish sauce

Beef Wellington

Tender filet with a mushroom pâté wrapped in a flaky puff pastry shell

Marinated New York Steaks

Marinated in a brandy and ginger sauce grilled to perfection

Stuffed Flank Steak

Pinwheels of flank steak stuffed with cheeses, meats and vegetables

Marinated Flank Steak

Grilled flank steak in an au jus

Beef Medallions in Mushroom Sauce

Tender beef medallions in a mushroom sauce

London Broil

Thinly sliced London Broil served in a mushroom gravy

Pepper-Crusted Beef Tenderloin

Beef tenderloin roasted with a colorful peppercorn crust

Filet Mignon

Filet Mignon served with California Cabernet sauce and Gorgonzola butter

Meatball Bourguignon

Meatballs in a burgundy wine sauce with button mushrooms and pearl onions

Meatball Marinara

Italian beef meatballs in a Sicilian marinara sauce

Sweet and Sour Meatballs

Beef meatballs with peppers and pineapple in a tangy sweet and sour sauce

Baked Ziti with Meatballs

Pasta baked in a homemade sauce with ricotta, beef meatballs topped with mozzarella

CHICKEN

Chicken Cordon Bleu

Tender breast of chicken wrapped in ham and Swiss cheese nestled in a puff pastry shell accompanied by a Dijon wine sauce

Braised Chicken

Tender chicken cooked with tomatoes, onions and peppers slow simmered with wine

Cordon Bleu Chicken Rolls

Chicken breast stuffed with ham and Swiss cheese baked and sliced in pinwheels

Chicken Milano

Boneless chicken breast baked with white wine and smothered in olives, tomatoes and capers

Chicken Marsala

Tender chicken breast in a mushroom Marsala sauce

Grilled Lemon Rosemary Chicken

Tender chicken breasts marinated in a lemon Rosemary sauce and grilled

Pesto Chicken

Tender roasted chicken breast topped with Pesto and cheese

Chicken Parmesan

Thin breaded chicken breast covered in marinara and topped with cheese

Lemon Pepper Chicken

Tender boneless chicken breasts roasted and covered with zesty lemon and pepper seasoning

Stuffed Chicken

Chicken breast stuffed with fresh basil, spinach and mozzarella cheese

Teriyaki Chicken

Boneless chicken breasts roasted in a teriyaki sauce

Teriyaki Chicken Wings

Roasted chicken wings in teriyaki marinade

Chicken Pasta in Alfredo

Tender chicken with pasta covered in a creamy Alfredo sauce

FISH

Broiled Grouper

Tender grouper broiled with a lemon herb topping

Coquilles Saint Jacques

Seafood medley of scallops, shrimp, white fish and crabmeat in a wine cream sauce served in individual ramekins

Maryland Crab Cake

Lump crabmeat cake served with creamy mustard sauce

Glazed Salmon Fillet

Broiled salmon fillet marinated in an orange teriyaki glaze

Grilled Tuna Steak

Grilled tuna steak topped with peach mango salsa

Lobster Ravioli

Lobster filled ravioli served in a creamy white wine sauce

Lobster Tails

Broiled lobster tails served with clarified butter

Pesto Salmon

Salmon fillet baked with a creamy pesto spread

Hawaiian Shrimp Kabobs

Skewers of grilled shrimp served with a tropical salsa

Shrimp Scampi Kabobs

Skewers of tender shrimp in a garlic sauce

Southern Shrimp and Grits

Warm Smoked Gouda grits with tender shrimp in a flavorful sauce

PORK

Roasted Pork

Jerk seasoned slow roasted pork served with Hawaiian rolls

Stuffed Holiday Pork Loin

Tender pork stuffed alternately with spinach and feta cheese & prosciutto and provolone, sliced to make a beautiful presentation

Side Items

Sorbet

Citrus Sorbet or Tropical Sorbet

POTATOES, PASTA & RICE

Garlic Mashed Potatoes

Fluffy mashed potatoes creamed with savory roasted garlic

Herb Roasted Potatoes

Small red and white potatoes roasted with assorted herbs

Roasted Parsley Potatoes

Large russet potatoes roasted in butter, topped with a parsley leaf

Twice Baked Potatoes

Large baked potatoes filled with whipped potatoes and cheese, garnished with chives

Rustic Mashed Potatoes

Red and Yukon potatoes mashed with skins on and baked to a golden brown

Baked Potato Souffle

Fluffy potato soufflé topped with bacon, cheddar cheese and chives

Rustic Mashed Potato Bar

Red and Yukon potatoes mashed with skins on and baked with toppings of mushroom gravy, bacon, cheese, sour cream, green onions and butter

Baked Mac and Cheese

Supper cheesy Mac and Cheese baked with a crispy Panko topping
(can be served on a separate table with toppings)

Pasta in Alfredo Sauce

Your choice of pasta covered in a creamy Alfredo sauce

Farfalle Pesto Pasta

Tender bowtie pasta in a fresh pesto sauce

Pasta Marinara

Your choice of pasta covered in homemade marina sauce

Cheese Ravioli

Ravioli stuffed with three cheeses served with your choice of
Marinara, Alfredo or creamy Pesto sauce

Tortellini Alfredo

Cheese filled tortellini in a creamy Alfredo sauce

Rice Pilaf

Long grain rice and orzo simmered in chicken broth and herbs

Yellow Saffron Rice

Yellow Saffron rice cooked with peas and carrots

Wild Mushroom Couscous

Couscous cooked with wild mushrooms in a vegetable stock

Breadbasket

An assortment of breads and rolls served with butter

VEGETABLES

Broccoli Cauliflower Casserole

Broccoli and cauliflower in a three cheese sauce baked to a golden brown

Squash Casserole

Yellow and green squash baked in a light casserole topped with parmesan cheese

Italian Green Beans

Fresh green beans roasted with Italian seasonings

Green Beans Almandine

Tender green beans served in almond butter and topped with toasted almond slivers

Citrus Green Beans

Tender green beans with a light lemon butter

Glazed Carrots

Carrots glazed with sweet ginger sauce

Roasted Tomatoes

Whole tomatoes roasted and topped with Parmesan cheese

Steamed Asparagus

Asparagus steamed with light lemon dill butter

Vegetable Medley

Seasonal vegetables such as carrots, broccoli, cauliflower, squash tossed in your choice of herbed, lemon dill or citrus butter

Steamed Broccoli

Broccoli steamed with light lemon dill butter

Lori Ruzek Cucina Milano Catering: 770-480-7599 or LLruzek@gmail.com