

COMPLETE MEALS

ALL MEALS INCLUDE STARTER, MAIN COURSE AND 1 SIDE
(MINIMUM OF 10 PER ITEM)

MAIN COURSE CHOICES

CHICKEN DISHES

CHICKEN FLORENTINE

TERIYAKI CHICKEN

MOROCCAN CHICKEN TAGINE

HONEY MUSTARD GLAZED CHICKEN

CHICKEN TIKI MASALA

MEDITERRANEAN GRILLED CHICKEN

BALSAMIC GLAZED CHICKEN THIGHS

ORANGE GINGER CHICKEN

JERK CHICKEN WITH PINEAPPLE
SALSA

SPINACH AND FETA STUFFED
CHICKEN

CHICKEN CARBONARA

CAPRESE STUFFED BALSAMIC
CHICKEN

CHICKEN CACCIATORE

BBQ CHICKEN

BRUSCHETTA CHICKEN

CHICKEN PENNE ALFREDO

CHICKEN AND CHEESE RAVIOLI

CILANTRO LIME CHICKEN

CHICKEN MARSALA

3 CHEESE ITALIAN CHICKEN

CHICKEN FAJITAS

COCONUT CURRY CHICKEN

CHICKEN ENCHILADA CASSEROLE

PESTO CHICKEN

CREAMY TUSCAN GARLIC CHICKEN

LEMON CHICKEN PICCATA

PARMESAN CRUSTED CHICKEN

BROCCOLI AND CHEESE STUFFED
CHICKEN

BEEF DISHES

BBQ BRISKET

BRAISED BEEF SHORT RIBS

BEEF STIRFRY

STUFFED BELL PEPPERS

TERIYAKI BEEF

BEEF FAJITAS

PENNE PASTA AND MEATBALLS

ASIAN STYLE MEATLOAF

BEEF TENDERLOIN

GRASS FED CHESSEBURGER

BEEF ENCHILADA CASSEROLE

MEAT LASAGNA

STEAK SANDWICH

TERYAKI BONELESS BEEF RIBS

PORK DISHES

CENTER CUT PORK TENDERLOIN

BBQ SAUSAGE

SPICY ITALIAN SAUSAGE PASTA

PULLED PORK SANDWICH

BABY BACK RIBS

SEAFOOD DISHES

COCONUT CURRY SHRIMP

FISH TACOS WITH MANGO SALSA

ASIAN SOY GLAZED SALMON

PARMESAN CRUSTED TILAPIA

MAHI MAHI W/MANGO SALSA

SHRIMP AND GARLIC RAVIOLI

LOUISIANA CAJUN SHRIMP PASTA

SHRIMP SCAMPI

SALMON BURGER

VEGAN DISHES (MINIMUM 5 PER ITEM)

COCONUT CURRY WITH TOFU

SLICED VEGAN STEAK

BBQ JACKFRUIT SANDWICH

LEMONGRASS TOFU BANH MI

PLANT BASEED BLT

ROASTED CAULIFLOWER FAGIOLI

VEGAN STUFFED BELL PEPPERS

VEGAN TIKKA MASALA

VEGAN CHICKPEA TACOS

SPICY ROASTED RATATOUILLE

TERYAKI TOFU CASSEROLE

SESAME BRUSSEL SPROUTS AND TOFU
BOWL

VEGETARIAN DISHES

5 CHEESE TORTELINI

QUINOA STUFFED BELL PEPPERS

VEGGIE STIR-FRY

MUSHROOM TOWER

VEGETARIAN ENCHILADA CASSEROLE

VEGETARIAN LASAGNA

PORTOBELLO BURGER

EGGPLANT PARMESAN

ORGANIC CATERING COMPLETE MEALS

STARTER COURSE (CHOOSE 1 OF THE FOLLOWING)

ORGANIC SPRING MIX SALAD	SPINACH SALAD	POTATO SALAD (ADD \$2.00 PER PERSON)
MEDITERRANEAN ORZO SALAD (ADD \$2.00 PER PERSON)	CAPRESE PASTA SALAD (ADD \$2.00 PER PERSON)	COLESLAW
CHOPPED ASIAN SALAD (ADD \$2.00 PER PERSON)	WATERMELON SALAD (SEASONAL) (ADD \$3.00 PER PERSON)	CUCUMBER TOMATO SALAD (ADD \$2.00 PER PERSON)

SIDE COURSE

MINIMUM OF 10 PER SIDE

MASHED POTATOES	ORGANIC BROWN RICE	SAUTEED GREEN BEANS
WASABI MASHED POTATOES	BLACK BEANS	SEASONAL CORN
PENNE PASTA	CORN ON THE COB	MIXED VEGETABLES
WHITE RICE	BALSAMIC GLAZED CARROTS	GRILLED ZUCCHINI AND SQUASH
SPANISH RICE	SCALLOPED POTATOES (ADD 3.00 PP)	ROASTED NEW POTATOES
CAULIFLOWER RICE	LEMON GARLIC BRUSSELS SPROUTS	MACARONI & CHEESE (ADD \$3.00 PP)
GRILLED ASPARAGUS (ADD \$2.00 PP)		

DESSERT COURSE

ASSORTED COOKIES	CHOCOLATE VEGAN CAKES	ASSORTED FRESH FRUIT
MINI CHEESECAKE ASSORTMENT	CHOCOLATE TURTLE BROWNIE	ASSORTED MINI DESSERTS