



Catering Menu: Main Course

Beef Entrees

Marinated Kobe London Broil with caramelized onions and mushroom sauce

Barbequed Beef Short Ribs with jalapeno corn bread and creamy horseradish sauce.

Rosemary Grilled Sirloin Steak with crispy oyster mushrooms and a cabernet pancetta sauce

Marinated Brazilian Coulat with charred tomatoes, onions, and chimi churi sauce

Beef Bourgeon with glazed pearl onions in sauce Espanola

Prime Rib of Beef with Yorkshire pudding Horseradish au jus

Grilled Filet Mignon of Beef topped with porcini mushrooms in sauce béarnaise

Barbequed Beef Brisket with Indian corn bread and white barbeque sauce

Bacon Wrapped Meatloaf with mild mushroom sage gravy

Stir-fried Filet Tips with a spicy Szechwan sauce

Chicken Entrees

Rosemary Lemon Roasted Chicken with a lemon sauce

Chicken Sorrentino, scallopine of chicken with eggplant and melted provolone cheese with a wild mushroom sauce

Chicken Cacciatore, boneless chicken, onions, peppers, basil in a tomato ragout

Chicken Francaise, egg battered chicken breast with a lemon white wine sauce

Southern Fried Chicken with sweet potato corn bread and black eyed pea gravy

Chicken Milanese, thinly pounded chicken breaded and pan fried with an arugula tomato salad

Grilled Breast of Chicken with pineapple peach salsa and raspberry vinaigrette

Chicken La Parma, thinly pounded chicken with lemon, tomato and roasted garlic sauce

Chicken Marsala, scallopine of chicken breast in a wild mushroom marsala wine sauce

Chicken Parmesan topped with fresh mozzarella and fried basil

Chicken Cordon Bleu, breast of chicken rolled and breached with black forest ham and gruyere cheese served with sauce mornay

Panko Crusted Chicken with a chipotle gravy and jalapeno corn bread

Pork Entrees

Boneless Smithfield Pork Loin with a Cuban rub and whole grain mustard sauce

Grilled Pork Chops with apple fritter and balsamic honey glaze

Pulled Pork with three sauces, vinegar, hoisin barbeque and white barbequed

Maple Ham with Dijon white current sauce and candied apricots

Barbequed Baby Back Ribs with fire roasted corn salsa and cayenne barbeque sauce

Horseradish Crusted Pork Loin with Anjou pears, fennel in a cabernet wine sauce

Cuban Crusted Pork Tenderloin with strawberry mango salsa with cilantro cream

Breaded Pork Chops with melted gruyere and fig and onion gastrique



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Seafood Entrees

Tempura Shrimp with Szechwan vegetable sauce

Horseradish Crusted Grouper with mango cucumber salsa and a mandarin orange scotch bonnet sauce

Citrus Poached Halibut over seafood bouillabaisse and tomato crostini

Potato Crusted Salmon over arugula, tomato and shaved red onion salad with cured lemon

Nori Wrapped Ahi Tuna with miso mirin beurre and fried rice stick

Pesto Grilled Salmon with pignoli nuts and tomato rouix

Lobster Cannelloni with tomato tarragon cream sauce topped with fried sage

Shrimp Scampi stuffed with lump crab and roasted garlic bread crumbs

Cioppino, shellfish stew with a roasted garlic, fennel and tomato sauce

Paella, shrimp, halibut, clams, muscles, chorizo sausage, with a saffron, tomato and fennel sauce

Grilled Ahi Tuna Nicoise with lemon, capers, tomatoes, anchovies, and onions with parsley salsa

Filet of Sole stuffed with lump crab meat and a sauce lyonnaise (anchovy tomato)

Vegetarian Entrees

Butternut Squash Lasagna with sage garlic béchamel

Stir-fried Asian Vegetables with marinated tofu and soba noodles

Grilled tofu with sesame Szechwan vegetables

Falafel with caramelized onions, peas and spicy tomato sauce

Grilled Vegetable Kabobs with Brazilian chimi churi sauce and cucumber raita

Vegetable Souvlaki with eggplant, squash, tomato, peas, carrots with saffron béchamel

Vegetable Samosas with mint cilantro chutney

Naked Vegetable Lasagna with grilled marinated portobello, zucchini, squash and spinach layered with goat cheese and ricotta cheese

Eggplant Rollatini with four cheese filling and sun dried tomato pesto

Eggplant parmesan with fresh mozzarella and roasted garlic pesto

(Look at pasta section for more vegetarian options)

Pasta Entrees

Spinach Pappardelle with sun dried tomatoes, mushrooms, roast garlic and goat cheese

Rigatoni with chicken escarole, oven fired tomatoes in a roast garlic cream sauce

Orecchiette Pasta with Julienned vegetables, sun dried tomatoes, and pesto cream sauce

Penne Pasta with grilled chicken, kalamata olives, sun dried tomatoes, spinach in balsamic parmesan sauce

Fettuccini with shrimp, broccoli rabe, and roast garlic with amatriciana sauce

Gnocchi Bolognese (traditional meat sauce) with shaved greua cheese and fried sage

Lasagna a la Noue, traditional lasagna with parmesan béchamel, the way grandma made it

Pappardelle with wild mushroom casserole, roasted garlic in a white truffle sauce

Shrimp Jambalaya over cracked black pepper fettuccini

Fettuccine Alfredo with grilled chicken and oven roasted tomatoes



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Pasta Entrees (cont.)

Linguini Fra Diavolo with shrimp, clams, muscles and calamari on a fiery red sauce

Farfalle with sweet pea broth, garlic and Julienned vegetables topped ricotta salata cheese

Butternut Squash Ravioli with white truffle sage cream sauce

Side Dishes

Vegetable Sides

French green beans almandine

Braised escarole with roasted garlic

Truffle grilled asparagus

Brown sugar candied carrots

Green beans with garlic and olive oil

Braised collard greens

Fried zucchini

Roasted vegetables with basil pesto

Vegetable caponata

Ratatouille of vegetables

Roasted butternut squash

Spaghetti squash with brown butter and sage

Stir-fried Asian vegetables

Crispy swiss chard with pancetta bacon

Cheddar crusted broccoli

Yellow squash casserole

Charred tomatoes and eggplant

Roasted fall vegetables with rosemary and garlic

Sautéed Spinach

Greened Spinach

Baby carrots with butter and sage

Brussel sprouts with spicy bacon and caramelized onions

Asparagus with wild mushrooms

Grilled melody of vegetables

French green beans with braised fennel

Tempura vegetables

Yellow curried cauliflower

Starched Sides

Vegetable rice pilaf

Butternut squash risotto

Cheddar jalapeno grits

Garlic mashed potatoes

Crispy pesto gnocchi

Horseradish whipped potatoes

Rosemary Fingerling Potatoes

Potatoes au gratin

Potato pancakes

Maple whipped sweet potatoes

German spaetzle with caramelized onions

Greek orzo with olive tapenade

Cous Cous with toasted almonds and parsley pesto



Catering Menu: Main Course

Starched Sides (cont.)

Cambozola cheese polenta

Dirty rice with confetti of vegetables

Lyonnais potatoes

Baked potatoes with chive sour cream

Sour cream whipped potatoes

Miso sobe noodles

Egg noodles in butter sauce

Penne pomodoro

Fettuccini alfredo

Spaghetti primavera

Chive bacon mashed potatoes

Wasabi mashed potatoes

Saffron rice

Mexican rice

Asian cole slaw

German potato salad

Fried potato casserole with cheddar cheese

Sesame pad Thai noodles

If you have any special dietary needs or simply do not see what you are looking for, don't hesitate to call us. We cater to your special needs.