

SPECIALTY CATERING MENU

Salads

Bibb Lettuce w/ Cherry Tomato & Cucumber with Lime & Raspberry Vinaigrette
Classic Caesar Hearts of Romaine with Shaved Parmesan & Garlic Croutons
Boston Lettuce with Apples, Almonds and Orange Vinaigrette
Greek Salad
Seven Leaf Salad with Grilled Portobello and Red Onions
Wilted Spinach Salad with Warm Bacon Vinaigrette

Carving Station

Black Forest Ham with Pineapple Glaze
Boneless Peppered Shell Steak
Pork Loin with Red Cabbage
Smoked Turkey Breast
Roasted Leg of Lamb with Rosemary Mint Gravy
Corned Beef
Pastrami Round
Fresh Ham with Apple Cilantro Relish

Hot Chafing Dishes

Sausage and Peppers Neopolitano
Chinese Style Beef with Broccoli
Stuffed Flounder with Crabmeat
Chicken Parmigiana
Baby Back Ribs
Stuffed Shrimp with Crabmeat
Chicken Francese
Chicken Marsala
Steamed Mussels
Beef Stroganoff
Chicken Dijon
Fried Calamari
Stuffed Eggplant Parmigiana
Pepper Steak
Swedish Meatballs
BBQ Chicken
Seafood Newburg
Skirt Steak with Mushrooms and Onions
Chicken Piccata
Stuffed Mushrooms
Chicken Cordon Bleu
Seafood Scampi

Kielbasa with Sauerkraut
Pierogies
Hawaiian Chicken

Vegetables

Broccoli Almondine
Stir Fry Asparagus with Shiitake Mushrooms
Ratatouille
Glazed Belgian Carrots
Gingered Snow Peas with Carrot Garnish
Sautéed Zucchini and Yellow Squash
Broccoli Rabe with Chorizo
Green Beans with Bacon, Shallots & Mushrooms

Starches

Risotto with Butter Mushrooms and Peas
Wild Rice with Cranberries
Saffron Rice
Candied Sweet potatoes
Lyonnaise Potatoes
Potatoes Au Gratin
Roasted Red Bliss with Rosemary
Garlic Mashed Potatoes
Potato Pancakes

Pasta

Tortellini Carbonara
Fettuccine Alfredo
Penne with Sausage and Asparagus in Parsley Creme sauce
Fusilli with Grilled Chicken and Basil Pesto
Rigatoni a la Vodka
Farfalle Primavera
Stuffed Shells
Cavatelli with Broccoli Garlic and Oil