



# Hot Entrées

March 2018

# Simple Elegance

catering



All hot entrées include choice of one salad, one starch, one vegetable and come served with assorted fresh bread and butter.

Upgrade salads and sides are available and have add-on price listed. For additional entree add \$5 per person to highest priced item (4oz portions of each, does not include Prime Rib or Filet Mignon).

Certain items require on-site cooking and/or assembling\*. Minimum order of 10 guests on all items.

Gluten Free options are marked with (GF). Vegetarian options are marked with (VEG). Vegan options are marked with (+)

## Poultry Entrees

Grilled Chicken Breast in a Sundried Tomato Cream Sauce	14.50
Chicken Picatta in a Lemon Caper Sauce	14.50
Grilled Chicken Breast in a Marsala Mushroom Sauce (GF)	14.50
Chicken Cordon Bleu w/ Traditional Bechamel Sauce	15.50
Chicken Parmesan w/ Fresh Marinara Sauce	14.50
Chicken Florentine in a Garlic Cream Sauce (GF)	14.50
BBQ Chicken Breast w/ Bacon and Caramelized Onions (GF)	15.50
Teriyaki Chicken w/ Pineapple and Grilled Onion	14.50
Grilled Chicken w/ Cilantro and Red Thai Curry Peanut Sauce	15.50
Mediterranean Chicken w/ Artichokes, Sundried Tomatoes, and Olives (GF)	15.50
Roast Turkey w/ Sage Dressing	16.95

## Beef Entrees

Pan Seared Tenderloin Tips w/ Red Wine Mushroom Sauce	17.50
Grilled Petite Filet Mignon w/ Shitake Mushroom Sauce	37.00
Roast Prime Rib of Beef Au Jus w/ Horseradish Sauce (Counts of 25 only)	market
Roasted Boneless Ribeye w/ Au Jus w/ Horseradish Sauce	22.75
Marinated Grilled Tri-Tip w/ Bordelaise Sauce	16.95
Marinated Grilled Tri-Tip w/ Rosemary and Horseradish Aioli Sauce	16.95
Marinated Grilled Tri-Tip w/ Chimichurri Sauce (GF)	16.95
Pot Roast of Beef w/ Caramelized Onions in a Rich Gravy served with carrots and your choice of potatoes	17.95

## Seafood Entrees

Fresh Grilled Salmon w/ Béarnaise Sauce	17.95
Fresh Grilled Salmon w/ Pineapple Mango Salsa (GF)	17.95
Fresh Grilled Salmon w/ Lemon Butter Dill Sauce (GF)	17.95
Fresh Grilled Tilapia w/ Sauteéd Spinach and Pancetta (GF)	14.95



### *Pork Entrees*

Roast Tenderloin of Pork in a Warm Apricot Sauce (GF)	15.95
Roast Ham w/ Traditional Pineapple Raisin Sauce (GF)	14.50
Garlic Rosemary Pork Tenderloin w/ Herbed Sauce	15.95
Boneless Pork Loin w/ Lemon Thyme Cream Sauce	15.95
Pecan Crusted Pork Tenderloin w/ Bourbon Mustard Sauce	15.95

### *Vegetarian Entrees*

Eggplant Parmesan	13.95
Stuffed Portobello Mushrooms	13.95
Stuffed Bell Peppers (quinoa (+), brown rice (+) or cous cous)	13.95
Stuffed Zucchini Boats (seasonal)	14.50
Roasted Squash Stuffed w/ Roasted Seasonal Veggies (GF) (+)	14.50
Pesto Cashew Creme Stuffed Eggplant (+)	14.75
Mediterranean Vegetable Napoleon (+)	14.50
Rainbow Grilled Vegetable Skewers on Bed of Broccoli Quinoa (GF) (+)	14.75
See Pasta Entrees below for more vegetarian options!	

### *Pasta Entrees*

(Pasta entrees come with choice of salad, vegetables, bread and butter)

Bowtie Pasta w/ Fresh Herbs, Chicken, and Vegetables	12.95
Beef & Sausage Lasagna (12 counts only)	13.95
Vegetarian Lasagna (12 counts only)	12.95
Angel Hair Pasta w/ Basil, Sundried Tomato, and Feta Cheese (VEG)	12.95
Butternut Squash Ravioli with Tomato Cream Sauce (VEG)	13.95
Spinach and Ricotta Cannelloni w/ Marinara (VEG)	12.50
Mushroom and Herbed Ricotta Cannelloni (VEG)	12.50
Penne Pasta w/ Chicken and Sundried Tomato Cream Sauce	14.25



## *Salad Options*

Included with Entree Pricing:

- Fresh Garden Salad w/ Tomatoes, Cucumber, & Choice of Dressing
- Caesar Salad w/ Freshly Grated Parmesan and Croutons
- Baby Greens w/ Blue Cheese, Candied Walnuts, Cranberries, & Raspberry or Balsamic Vinaigrette
- Citrus Salad w/ Mandarin Oranges, Red Onions, Toasted Almonds, & a Cider Vinaigrette
- Asian Salad w/ Sesame Ginger Dressing
- Taco Salad w/ Southwestern Ranch Dressing

Upgrades:

(prices listed reflect substitutions)

- Roasted Vegetable Salad w/ a Balsamic Vinaigrette - add 0.75
- Waldorf Salad w/ Chopped Greens, Apples, Candied Walnuts, & Celery - add 0.75
- Kale & Shaved Brussels Sprout Salad w/ Parmesan & a Lemon Vinaigrette - add 1.50
- Mixed Greens Topped w/ Quinoa, Squash, & Apple Cider Vinaigrette (seasonal) - add 1.50
- Cucumber, Tomato, & Avocado Salad - add 1.25
- Pacific Rim Ginger & Mango Slaw - add 0.75
- Spinach Salad w/ Pears, Pecans, & Goat Cheese - add 1.25
- Creamy Cucumber Dill Salad - add 0.75
- Broccoli Salad - add 0.75
- Caprese Style Mixed Green Salad - add 1.25
- Mango & Jicama Salad - add 1.25
- Rainbow Soba Noodle Salad - add 1.25
- Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts, & Zucchini - add 1.25
- Grilled Stone Fruit & Wild Herb Salad w/ Balsamic Glaze (seasonal) - add 2.00



### *Vegetable Options*

Included with Entree Price:

Dill Buttered Baby Carrots (GF)

Honey Glazed Carrots (GF)

Green Beans w/ Shallot Butter (GF)

Green Beans w/ Garlic Lemon Butter (GF)

Fresh Sauteéd Vegetable Medley (GF)

Upgrades:

(prices listed reflect substitutions)

Buttery Corn on the Cobb (seasonal) (GF) - add 0.75

Grilled Vegetables (GF) - add 1.25

Balsamic Roasted Brussel Sprouts (seasonal) - add 1.25

Grilled Asparagus (seasonal) - add 1.50

### *Starch Options*

Included with Entree Price:

Garlic or Plain Mashed Potatoes

Traditional Wild Rice Pilaf

Penne Pasta w/ Garlic, Basil, & Tomatoes

Roasted Rosemary Red Potatoes

Parmesan Garlic Roasted Baby Potatoes

Scalloped Potatoes

Cilantro Lime Rice

Upgrades:

(prices listed reflect substitutions)

Candied Sweet Potatoes - add 0.75

Truffle Infused Mac & Cheese - add 1.50

Brown Rice & Almond Pilaf - add 1.50

Greek Pasta Salad - add 0.75

Wild Rice & Dried Cranberry Salad - 0.75

Root Vegetable Gratin (seasonal) - add 1.50

Broccoli Quinoa - add 1.25