

Whether a formal dinner party, or dinner for the family, we are happy to prepare any of these items in portions that will feed 6 or more.

HOT ENTREES

*Baked Chicken in Lemon & White Wine and Rosemary
Ham and Mushroom Stuffed Chicken Roulade
Pecan-Crusted Chicken with Honey Mustard Sauce
Orange and Ginger Chicken with Asian Vegetables
Turkey Breast Roulade with Pancetta, Crimini Mushrooms and Fennel Chicken Marsala
Chicken Piccata (Lemons, Capers and White Wine)
Chicken Limone with Artichokes Lemons and Capers
Herb Encrusted Cornish Hens (serves 1-2)
Spicy Thai Chicken with Curry and Ginger (Vindaloo)
Chicken in Lemon Cream Sauce with Baby Carrots
Tuscan Chicken with Artichokes, Roasted Red Peppers in White Wine and Garlic*

*Beef Bourguignon
Filet Mignon Medallions in Burgundy Reduction
Beef and Mushrooms in Sherry Wine
Herb Encrusted Prime Rib
Herb Infused Roast of Lamb
Teriyaki Steak Tips with Ginger Scallion Glaze
Filet of Beef Braciolo with Prosciutto*

*Spice Rubbed Pork Tenderloin with a Pomegranate Glaze
Pork Tenderloin with Prosciutto and Fennel Relish
Pork Tenderloin w/Apples & Plums
Pork Tenderloin with Caramelized Pears
Honey Mustard-Rubbed Pork Loin with Tarragon Cream Sauce
Pistachio-Crusted Pork Tenderloin with Plum Sauce*

*Baked Stuffed Shrimp
Seafood Paella
Seafood Fra Diavolo
Seafood Stuffed Filet of Sole
Crawfish Etouffee (based on availability)
Tuscan Shrimp and Scallop Scampi
Thai Style Spicy Shrimp and Noodles
Baked Salmon Stuffed with Spinach & Mascarpone
Fettuccine with Lobster, Wild Mushrooms and Tarragon Cream
Linguini with White Clam Sauce
Lobster Newberg with Puff Pastry Shells
Creamy Scallop and Shrimp Risotto with Vegetables
Seared Salmon with Pineapple Chile Chili Compote*

*Beef and Cheese Lasagna
Vegetable Lasagna with Three Cheeses, Broccoli, Carrots and Spinach
Canadian Bacon, Spinach, Onion and Mushroom Strata
Layered Eggplant with Ricotta, Spinach
Traditional Eggplant Parmigiana*

Butternut Squash Ravioli with Mushrooms, Spinach & Caramelized Onions
Tortellini in Pesto Cream
Risotto Primavera with Artichokes, Tomatoes, Fennel and Fresh Basil
Baked Stuffed Shells
Pasta Primavera in White Wine and Garlic or Basic Cream Sauce
Pasta ala Puttanesca (Kalamata Olives and Capers)
Traditional Pasta w/ Sausage and Peppers
Portabello Mushroom and Eggplant Moussaka
Vegetarian Pouches with Eggplant, Zucchini and Fresh Herbs (with or without Cheese)

(Reading residents should inquire about free delivery ☺)

COLD

Chilled Seafood Antipasto with Shrimp Scallops and Calamari
Grilled Salmon Salad with Capers and Chives
Poached Salmon with Asian Avocado Salsa and Spicy Lemon Aioli
Salade Nicoise; Tuna, New Potatoes, Green Beans, White Beans, Tomatoes, Olives
Tenderloin of Beef with Tarragon Mayonnaise and Romesco Sauce
Sweet and Sour Mandarin Beef and Oranges
Blackened Steak Salad with Mixed Greens, Grape Tomatoes, Onions and Blue Cheese
Grilled Chicken and Bulgar Wheat with Fennel, Avocado, Grape Tomatoes
Sesame Pasta with Chicken and Chinese Vegetables
Grilled Chicken, Bow-Tie Pasta, Bacon, Tomatoes, Green Peppers with Basil Vinaigrette
Caesar Salad with Grilled Chicken
Tuna Salad with Scallions, Celery and Dill
Tarragon Chicken Salad with Bermuda Onions and Celery

***** For a list of sandwiches, quiches, tarts and gourmet pizzas perfect for lighter fare, please see Corporate Catering and Brunch Menu *****