

Corporate Catering

All menus come with Dinner Rolls

Chicken Provencal

Sautéed Chicken Breast in a White Wine Lemon Butter Sauce with Garlic, Tomatoes, and Artichokes. Orecchiette Pasta with Garlic Cream and Parmesan Grilled Zucchini Display with Broccoli \$15.95 per person

Chicken and Shrimp Santorini

Sautéed Lemon Oregano Chicken with Shrimp Orzo Caprese Salad

Grilled Marinated Vegetables including: Rosemary Zucchini, Balsamic Glazed Portobello Mushrooms, Broccoli and Roasted Peppers with Basil

\$17.95 per person

Salmon Display

Poached Salmon with Pesto Cream Sauce Orzo Caprese Pasta Salad Balsamic Marinated Green Beans Medley \$16.95 per person

Pork Tenderloin Scaloppini

With Sautéed Mushrooms and Dijon Gravy
Orecchiette Pasta with Garlic Cream and Parmesan
Caprese Salad-Sliced Red and Yellow Tomatoes with
Fresh Mozzarella, Basil Cream and Balsamic Glaze
\$16.95 per person

Marinated and Grilled Chicken Breast

Grilled Chicken Breast with Mango Salsa and Basil Cream

Mediterranean Mac and Cheese with Spanish Tomatoes, Parmesan, Feta, and Goat Cheese

Balsamic Glazed Portobello Mushrooms with Broccoli

\$14.95 per person

Honey Dijon Chicken Breast

Sautéed Chicken Breast with Honey Dijon Sauce and Sautéed Mushrooms

Baked Potato Salad- Mayonnaise, Sour Cream, Cheddar-Jack Cheese, Chopped Bacon and Scallions

Glazed Carrots

\$14.95 per person

Penna Pasta with Shrimp and Andouille Sausage

In a Cajun Cream Sauce

Grilled Marinated Vegetables including: Rosemary Zucchini, Balsamic Glazed Portobello Mushrooms, Broccoli and Roasted Peppers with Basil

Caprese Salad-Sliced Red and Yellow Tomatoes with Fresh Mozzarella, Basil Cream

\$15.95 per person

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Seafood Paella with Chicken and Andouille Sausage

Spanish Rice with Shrimp, Calamari, Chicken and Andouille Sausage

Marinated Grilled Zucchini with Roasted Red Peppers with Basil

Classic Caesar with Parmesan and Croutons

\$19.95 per person

Vegetarian

Penne Pasta Primavera, Fresh Vegetables in a White Wine Vegetable Broth

Quinoa Salad with Chick Peas, Green Beans, Tomatoes, and Spiced Cashews

Marinated Grilled Vegetable Display including Balsamic Glazed Portobello Mushroom, Rosemary Grilled Zucchini, Broccoli and Roasted Peppers with Basil

\$15.95 per person

Crab Cake with Old Bay Remoulade

5oz Crab Cake per person

Baked Potato Salad- Mayonnaise, Sour Cream, Cheddar-Jack Cheese, Chopped Bacon and Scallions

Caprese Salad-Sliced Red and Yellow Tomatoes with Fresh Mozzarella, Basil Cream and Balsamic Glaze

Southern Style Cole Slaw

\$21.95 per person

Marinated and Grilled Flank Steak Display with Chipotle Cream

Mashed Potatoes

Marinated Grilled Zucchini and Roasted Peppers with Basil

Cucumber, Tomato Salad with Basil and Corn \$18.95 per person