

# Main Dishes

## CATERING MENU

### CHICKEN

Marsala  
Piccata  
Mediterranean  
Lemon Garlic  
Chicken Parmesan  
Tuscan  
Slow Smoked BBQ  
Cacciatore  
Alice Springs  
Huli Huli

### BEEF & PORK

Beef Tenderloin  
Beef Tips  
Pork Tenderloin  
Stuffed Florentine Tenderloin  
Honey Glazed Spiral Ham  
Bone-in Ribeye  
Filet Mignon

### SAUCES

Marsala  
Madeira  
Au Poivre  
Demi Glace  
Chimichurri  
Garlic Aioli  
Garlic Herb Butter  
\*\*Other options available

### SEA FOOD

Coconut Shrimp  
Grilled/Blackened Shrimp  
Grouper  
Salmon  
Halibut  
Tilapia

### SAUCES

Scampi  
Mango Salsa  
Chimichurri  
Lemon Dill Cream  
Piccata  
\*\*Other options available

\*We are happy to prepare all types of meat according to your liking by roasting, breading, grilling, or blackening and using almond or potato crust.

### STARCH

Garlic Mashed Potatoes  
Potato Au Gratin  
Scalloped Potatoes  
Swiss Potatoes  
Asiago Stuffed Gnocchi  
Rosemary Roasted Red Potatoes  
3-Cheese Mac n Cheese  
Seasoned Buttered Pasta  
Rice Pilaf  
Creamy Coconut Rice

### VEGETABLE

Seasonal Vegetable Medley  
Vegetable Bean Medley  
Balsamic Glazed Roasted Brussel Sprouts  
Roasted Garlic Broccoli  
Garlic Parmesan Green Beans  
Grilled Asparagus  
Roasted Carrots with Honey Glaze

### SALAD

#### House

Mixed greens, cherry tomatoes, cucumber, shredded/shaved parmesan, black olives, Italian seasoned croutons dressed in house ranch.

#### Caesar

Chopped romaine, shaved asiago, Parmigiano-Reggiano, Italian seasoned croutons, and crushed peppercorn dressed w/authentic Caesar dressing.

#### Blueberry Fresh

Mixed greens, blueberries, strawberries, candied walnuts, crumbled goat cheese, and toasted almonds dressed in a raspberry poppy seed dressing.

#### Caribbean

Mixed greens, cubed mango, hearts of palm, slivered red onions, roasted marinated sweet peppers lightly dressed w/basil lemon vinaigrette.

#### Tuscan Green

Mixed greens, cherry tomatoes, cucumber, queen olives, shaved parmesan, roasted garlic, artichoke hearts, Italian seasoned croutons dressed with basil lemon vinaigrette. Topped with balsamic glaze.

