

Choose from a simple buffet to plated and served meal, our reputation has been built on creative fresh ingredients, beautiful presentations and outstanding service. We are ready to assist you in arranging A Catered Affair to remember . . . from beginning to the perfect ending.

### DINNERS FROM \$10.00 TO \$25.00 PER GUEST

we are always happy to customize any menu, so do not feel limited to the suggestions below.

Includes 1-3 Entree Selections, Rolls & butter  
1-3 selections from each of the following categories:  
Salad, Vegetable, Potato, Rice, or Pasta

## salads

### A CATERED AFFAIR HOUSE SALAD

Baby field greens, fresh berries, and jicama tossed with light vinaigrette.

### CAESAR SALAD

A traditional homemade Caesar dressing tossed with romaine hearts, homemade garlic croutons, pancetta, and roasted cherry tomatoes.

### SPINACH SALAD

Baby spinach, fresh strawberries, hearts of palm, sliced mushrooms, tossed in poppy seed vinaigrette.

### GARDEN POPPY SEED

Iceberg lettuce, romaine hearts, mandarin oranges, berries, jicama, carrots, and red cabbage tossed in poppy seed vinaigrette.

### THE GREEK

Romaine hearts, tomatoes, English cucumbers, red onions, feta cheese, and kalamata olives dressed with balsamic vinaigrette.

### INSALATA CAPRESE

Vine ripened tomato, fresh mozzarella, basil, shallots, and capers drizzled with olive oil and a balsamic reduction.

## pasta salads

### GOURMET MACARONI AND CHEESE

### WHOLE WHEAT PENNE PASTA

With spinach pesto, parmesan cheese, sundried tomatoes, and pine nuts.

### FARMS STAND CAVATAPPI PASTA

Artichoke hearts, asparagus, fresh corn, red peppers finished with an Asian inspired sauce.

### PENNE PASTA IN HEARTY RED SAUCE

Finished with parmesan cheese.

## vegetables

### GREEN BEANS

with sautéed shallots and sliced almonds

### HARICOTS VERTS FRENCH GREEN BEANS

steamed and tossed with lemon vinaigrette

### GRILLED ASPARAGUS, ZUCCHINI AND PORTOBELLO MUSHROOMS

### ASPARAGUS

served with hollandaise sauce

### GRILLED SEASONAL VEGGIES

glazed with a sweet mustard glaze

### OVEN ROASTED ROOT VEGETABLES

### SEASONED CORN

### BALSAMIC MARINATED GRILLED PORTOBELLO MUSHROOMS

### BRAISED CARROTS

with fresh ginger and dried cherries

### HEIRLOOM TOMATO SALAD

with English cucumber, red onion, and balsamic vinaigrette \*seasonal\*

### FRESH SWEET CORN AND CHERRY TOMATO SALAD

### BLACK-EYED PEA SALAD

### EDAMAME, FRESH CORN, AND TOMATO SALAD

### FRESH SEASONAL FRUIT

## potatoes

### BABY RED POTATO

Steamed or oven roasted, finished with olive oil, sea salt, and cracked black pepper.

### TWICE BAKED

With seasoned skins and served with all the trimmings.

### FINGERLING POTATOES

Oven roasted and finished with olive oil, sea salt, and cracked black pepper. \*seasonal\*

### TWICE BAKED SWEET POTATOES

Dressed with pecan, shallot, and thyme butter.

### AU GRATIN

Cheesy thinly sliced Yukon gold potatoes with a creamy gruyere cheese sauce

### BACON & CHEDDAR MASHED YUKON GOLD POTATOES

### ROASTED GARLIC MASHED POTATO

### MOM'S POTATO SALAD

with baby red potatoes and fresh dill.

### GERMAN POTATO SALAD

## whole grains

### HARVEST LONG GRAIN WILD RICE

With yellow squash and zucchini.

### CARIBBEAN RICE PILAF

With pineapple, red peppers, onions and a hint of coconut milk.

### CLASSIC MEXICAN RED RICE

Traditionally seasoned with southwestern seasonings.

### poultry, beef & lamb

#### **SLOW ROASTED LOIN OF PORK**

Center cut pork loin seasoned and oven roasted with smoked bacon.

#### **GRILLED BABY LAMB CHOPS**

Herb crusted rack of lamb served with red wine shallot marmalade.

#### **FILET OF BEEF**

Seasoned with herbs and roasted medium rare. Served with a creamy mustard sauce.

#### **STRIP OR FILET**

*Certified Angus Bee®* that is hand cut and grilled to perfection then topped with a garlic thyme butter.

#### **ROSEMARY SCENTED SIRLOIN**

Marinated with rosemary and garlic, grilled to perfection.

#### **FLANK STEAK**

Grilled flank steak served sliced with a homemade Chimichurri sauce.

#### **PRIME RIB**

Classic slow roasted prime rib served with au jus and creamy horseradish sauce.

#### **ROAST BEEF**

Slow roasted roast beef with a classic garlic & fresh herb crust with a creamy mustard horseradish sauce.

#### **CHICKEN PICCATA**

Traditional pan sautéed Italian seasoned chicken breast topped with capers, mushrooms, and a light lemon white wine butter sauce.

#### **CHICKEN WITH ROASTED GARLIC**

Oven roasted chicken with garlic, fresh herbs, and finished with a cognac cream reduction.

#### **CHICKEN CORDON BLUE**

Boneless chicken breast stuffed with black forest ham, Dijon mustard, gruyere cheese, and panko bread crumbs.

#### **CHICKEN PARMESAN**

Italian seasoned and pan sautéed, topped with marinara and mozzarella cheese.

#### **CHICKEN POT PIE**

Chicken and vegetables tossed in a rich cream sauce, topped with a light pastry.

#### **BAJA CHICKEN**

Chipotle and cilantro marinated, grilled with a tomatillo drizzle.

#### **FIRECRACKER CHICKEN**

Asian inspired and finished with a sriracha aioli

#### **ROSEMARY CHICKEN**

Marinated and grilled, served with oven roasted cherry tomatoes.

#### **CHICKEN ENCHILADAS**

Traditional enchiladas made with flour tortillas, chicken, and topped with a homemade tomatillo sauce and cheese.

#### **SMOKEHOUSE SPECIAL**

Slow smoked in house with our unique blend of seasonings. Baby back ribs, brisket, chicken thighs, or boneless breasts.

#### **VIRGINIA HAM**

Spiral cut Virginia ham with a unique brown sugar glaze.

#### **FAJITAS**

Grilled southwest steak and chicken, sautéed peppers, and onions served with soft shells, cheese, tomatoes, cilantro, limes, guacamole, and homemade salsa. Served with blue and yellow corn chips.

### seafood

#### **SALMON**

Oven roasted or grilled and finished with a mustard herb butter sauce.

#### **BLACKENED TILAPIA**

Cajun seasoned and pan sautéed, topped with a tropical salsa.

#### **BAYOU TILAPIA**

Pan sautéed and topped with shrimp and a sherry cream sauce reduction.

#### **GOURMET LOBSTER MAC & CHEESE**

Cavatappi pasta mixed with cheese, lobster and topped with fresh tomatoes and a fresh thyme panko crust.

#### **SHRIMP SCAMPI**

Jumbo prawns tossed in white wine, garlic, and butter.

#### **LOBSTER TAILS**

Cold water tails seasoned, broiled, and basted with butter.

### pasta

#### LASAGNA

Traditional layered pasta with Italian sausage and Italian cheeses, fresh herbs baked with house red sauce and topped with melted mozzarella cheese.

#### PASTA PRIMAVERA

Penne pasta tossed with garden vegetables and chicken in a light cream sauce.

#### LEMON FUSILLI

Fusilli pasta tossed in a lemon cream sauce with grilled chicken, artichoke hearts, cherry tomatoes, arugula, and parmesan cheese.

#### SMOKED CHICKEN PASTA

Cavatappi pasta, smoked chicken, asparagus, and sundried tomato finished with a light cream sauce.

#### GOURMET MAC & CHEESE

Cavatappi pasta mixed with cheese, grilled chicken and topped with fresh tomatoes and a fresh thyme panko crust. \*\*also available as a bar\*\*

#### BAKED PENNE WITH MEATBALLS

Penne pasta with homemade marinara, meatballs, topped with Italian cheese and baked.

#### CHICKEN & SPINACH LASAGNA

Pasta with spinach and oven roasted chicken, Italian cheeses, fresh herbs layered and baked with a cream sauce and house red sauce.

#### GRILLED CHICKEN & SHRIMP

Cavatappi pasta tossed in a tomato scented cream sauce with grilled chicken and sweet gulf shrimp and fire roasted peppers.

### vegetarian

#### PASTA PRIMAVERA

Penne pasta tossed with garden vegetables and a light cream sauce.

#### STUFFED PEPPERS

Stuffed with quinoa, black beans, veggies and herbs, finished with mozzarella cheese.

#### SPINACH LASAGNA

Layered pasta with spinach, Italian cheeses, and fresh herbs, baked with a parmesan cream sauce and topped with melted mozzarella cheese.

#### GOURMET MAC & CHEESE

Cavatappi pasta mixed with cheese, and topped with fresh tomatoes and a fresh thyme panko crust. Also available with broccoli.

**We are happy to make any changes or substitute menu items.**

Special diet needs are available as needed. Charges for staffing, rental items, and set-up will depend on the size, location, and type of event. Please feel free to call for an estimate or an event consultation and we would be happy to estimate all costs for you.