



# HOT ENTREES

*Simple Elegance*  
catering

JANUARY 2025

All hot entrées include choice of one salad, one starch, one vegetable and come served with fresh bread and butter. Upgrade salads and sides are available, prices listed separately. For additional entree add \$7 per person to highest priced item (4oz portions of each, does not include Prime Rib or Filet Mignon).

Minimum order of 20 per item.

Gluten Free (GF) - Vegetarian (VEG) - Vegan (+)

## Poultry Entrees

Grilled Chicken Breast in a Sundried Tomato Cream Sauce (GF)	22
Chicken Picatta in a Lemon Caper Sauce	22
Grilled Chicken Breast in a Marsala Mushroom Sauce (GF)	22
Chicken Cordon Bleu w/ Traditional Bechamel Sauce	23
Chicken Parmesan w/ Fresh Marinara Sauce	22
Chicken Florentine in a Garlic Cream Sauce (GF)	22
Teriyaki Chicken w/ Pineapple and Caramelized Onions	21
Mediterranean Chicken w/ Artichokes, Sundried Tomatoes, and Olives (GF)	23

## Beef Entrees

Pan Seared Tenderloin Tips w/ Red Wine Mushroom Sauce (GF)	26
Grilled Petite Filet Mignon w/ Shitake Mushroom Sauce	market
Roast Prime Rib of Beef Au Jus w/ Horseradish Sauce (counts of 25 only)	market
Roasted Boneless Ribeye w/ Au Jus w/ Horseradish Sauce	market
Marinated Grilled Tri-Tip w/ Bordelaise Sauce	25
Marinated Grilled Tri-Tip w/ Horseradish Aioli Sauce	25
Marinated Grilled Tri-Tip w/ Chimichurri Sauce	25

## Seafood Entrees

Fresh Grilled Salmon w/ Béarnaise Sauce	26
Fresh Grilled Salmon w/ Pineapple Mango Salsa	26
Fresh Grilled Salmon w/ Lemon Butter Dill Sauce	26

## Pork Entrees

Roast Tenderloin of Pork in a Warm Apricot Sauce (GF)	24
Roast Ham w/ Traditional Pineapple Raisin Sauce (GF)	25
Garlic Rosemary Pork Tenderloin w/ Herbed Sauce	24
Boneless Pork Loin w/ Lemon Thyme Cream Sauce	24
Pecan Crusted Pork Tenderloin w/ Bourbon Mustard Sauce	24

## Vegetarian Entrees

Eggplant Parmesan	21
Stuffed Portobello Mushrooms (GF/+)	21
Stuffed Bell Peppers (quinoa (GF/+), or brown rice (GF/+))	21
Roasted Squash Stuffed w/ Seasonal Veggies and a Balsamic Glaze (GF/+)	22
Chickpea-Creme Stuffed Eggplant with Chimichurri Sauce (GF/+)	22
Rainbow Grilled Vegetable Skewers on Bed of Broccoli Quinoa (GF/+)	22
See Pasta Entrees below for more vegetarian options!	

## Pasta Entrees

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

Bowtie Pasta w/ Chicken and Vegetables in a Pesto Cream Sauce	20
Beef & Sausage Lasagna (12 counts only)	21
Vegetable Lasagna (12 counts only)	20
Angel Hair Pasta w/ Basil, Sundried Tomato, and Feta Cheese (VEG)	20
Butternut Squash Ravioli with Tomato Cream Sauce (VEG)	21
Spinach and Ricotta Cannelloni w/ Marinara Sauce (VEG)	20
Penne Pasta w/ Chicken and Sundried Tomato Cream Sauce	20
Cheese Tortellini w/ Creamy Alfredo Sauce	20

## Salad Options

Included with Entree Price:

Garden Salad w/ Tomatoes, Cucumber, Croutons & Choice of Dressing

Caesar Salad w/ Freshly Grated Parmesan and Croutons

Signature House Salad w/ Feta Cheese, Candied Walnuts, Cranberries, & Champagne Vinaigrette

Citrus Salad w/ Mandarin Oranges, Red Onions, Toasted Almonds, & Cider Vinaigrette (GF/+)

Asian Salad w/ Sesame Dressing & Crispy Wonton Strips

Taco Salad w/ Southwestern Ranch Dressing

Upgrades:

(prices listed reflect substitutions)

Kale & Shaved Brussels Sprout Salad w/ Parmesan & a Lemon Vinaigrette (GF/+) 3

Cucumber, Tomato, & Avocado Salad (GF/+) 3

Spinach Salad w/ Pears, Pecans, & Goat Cheese 3

Caprese Style Mixed Green Salad 3

## Vegetable Options

Included with Entrée Price:

Dill Buttered Baby Carrots (GF)

Honey Glazed Carrots (GF)

Green Beans w/ Roasted Shallot Butter (GF)

Green Beans w/ a Garlic Lemon Butter (GF)

Fresh Roasted Vegetable Medley with Balsamic Glaze (GF)

Upgrades:

(prices listed reflect substitutions)

Buttery Corn on the Cobb (seasonal) (GF) 2

Grilled Vegetables (GF) 3

Balsamic Roasted Brussel Sprouts (seasonal) 3

Grilled Asparagus (seasonal) 3



## Starch Options

Included with Entree Price:

Garlic or Plain Mashed Potatoes (GF)

Rice Pilaf

Penne Pasta w/ Fresh Tomato Basil and Garlic Sauce Sprinkled w/ Parmesan

Oven Roasted Rosemary Red Potatoes (GF)

Parmesan Garlic Roasted Potatoes (GF)

Scalloped Potatoes

Cilantro Lime Rice (GF)

Upgrades:

(prices below reflect substitutions)

Truffle Infused Mac & Cheese

Greek Pasta Salad

Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts and Zucchini(+)

Penne Pasta with Alfredo OR Pesto Cream Sauce

Angel Hair Pasta w/ Basil, Sundried Tomato, and Feta Cheese (VEG)

4  
3  
3  
2  
3