

HOT ENTREES

Simple Elegance

JULY 2021

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catering



All hot entrees 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).

Certain items may require on-site cooking and/or assembling. Minimum order of 10 per item.

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

Poultry Entrees

Grilled Chicken Breast in a Sundried Tomato Cream Sauce (GF)	17
Chicken Picatta in a Lemon Caper Sauce	17
Grilled Chicken Breast in a Marsala Mushroom Sauce (GF)	18
Chicken Cordon Bleu w/ Traditional Bechamel Sauce	17
Chicken Parmesan w/ Fresh Marinara Sauce	17
Chicken Florentine in a Garlic Cream Sauce (GF)	17
BBQ Chicken Breast w/ Bacon and Caramelized Onions (GF)	18
Teriyaki Chicken w/ Pineapple and Caramelized Onions	16
Grilled Chicken w/ Cilantro and Red Thai Curry Peanut Sauce	17
Mediterranean Chicken w/ Artichokes, Sundried Tomatoes, and Olives (GF)	17
Roast Turkey w/ Sage Dressing	19

Beef Entrees

Pan Seared Tenderloin Tips w/ Red Wine Mushroom Sauce	19
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	20
Marinated Grilled Tri-Tip w/ Horseradish Aioli Sauce	20
Marinated Grilled Tri-Tip w/ Chimichurri Sauce (GF)	20

Seafood Entrees

Fresh Grilled Salmon w/ Béarnaise Sauce	21
Fresh Grilled Salmon w/ Pineapple Mango Salsa (GF)	21
Fresh Grilled Salmon w/ Lemon Butter Dill Sauce (GF)	21
Fresh Grilled Tilapia w/ Sauteéd Spinach and Pancetta (GF)	19



Pork Entrees

Roast Tenderloin of Pork in a Warm Apricot Sauce (GF)	18
Roast Ham w/ Traditional Pineapple Raisin Sauce (GF)	17
Garlic Rosemary Pork Tenderloin w/ Herbed Sauce	18
Boneless Pork Loin w/ Lemon Thyme Cream Sauce	18
Pecan Crusted Pork Tenderloin w/ Bourbon Mustard Sauce	18

Vegetarian Entrees

Eggplant Parmesan	16
Stuffed Portobello Mushrooms (GF/+)	16
Stuffed Bell Peppers (quinoa (GF/+), brown rice (GF/+) or cous cous)	16
Stuffed Zucchini Boats (seasonal)	17
Roasted Squash Stuffed w/ Roasted Seasonal Veggies (GF) (+)	17
Pesto Cashew Creme Stuffed Eggplant (+)	17
Rainbow Grilled Vegetable Skewers on Bed of Broccoli Quinoa (GF) (+)	17
See Pasta Entrees below for more vegetarian options!	

Pasta Entrees

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

Bowtie Pasta w/ Fresh Herbs, Chicken, and Vegetables	16
Beef & Sausage Lasagna (12 counts only)	17
Vegetable Lasagna (12 counts only)	16
Angel Hair Pasta w/ Basil, Sundried Tomato, and Feta Cheese (VEG)	16
Butternut Squash Ravioli with Tomato Cream Sauce (VEG)	17
Spinach and Ricotta Cannelloni w/ Marinara (VEG)	16
Mushroom and Herbed Ricotta Cannelloni (VEG)	16
Penne Pasta w/ Chicken and Sundried Tomato Cream Sauce	18



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/ Blue 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)

Roasted Vegetable Salad w/ a Balsamic Vinaigrette (GF/+)	1
Waldorf Salad w/ Chopped Greens, Apples, Candied Walnuts, & Celery	1
Kale & Shaved Brussels Sprout Salad w/ Parmesan & a Lemon Vinaigrette (GF/+)	2
Mixed Greens Topped w/ Quinoa, Squash, & Apple Cider Vinaigrette (seasonal)	2
Cucumber, Tomato, & Avocado Salad (GF/+)	1
Pacific Rim Ginger & Mango Slaw	1
Spinach Salad w/ Pears, Pecans, & Goat Cheese	1
Creamy Cucumber Dill Salad	1
Broccoli Salad	1
Caprese Style Mixed Green Salad	2
Mango & Jicama Salad	2
Rainbow Soba Noodle Salad	1
Orzo Salad w/ Roasted Red Peppers, Red Onions, Capers, Pine Nuts, & Zucchini (+)	1
Grilled Stone Fruit & Wild Herb Salad w/ Balsamic Glaze (seasonal)	2



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/ Garlic Lemon Butter (GF)
- Fresh Sauteéd Vegetable Medley (GF)

Upgrades:

(prices listed reflect substitutions)

- Buttery Corn on the Cobb (seasonal) (GF) 1
- Grilled Vegetables (GF) 2
- Balsamic Roasted Brussel Sprouts (seasonal) 2
- Grilled Asparagus (seasonal) 2

Starch Options

Included with Entrée 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 Baby Potatoes (GF)
- Scalloped Potatoes
- Cilantro Lime Rice (GF)

Upgrades:

(prices below reflect substitutions)

- Candied Sweet Potatoes 1
- Truffle Infused Mac & Cheese 2
- Brown Rice & Almond Pilaf 2
- Greek Pasta Salad 1
- Wild Rice & Dried Cranberry Salad 1
- Root Vegetable Gratin (seasonal) 2
- Broccoli Quinoa 2