

Catering

Dinner Entrees*

Traditional Italian Lasagna

White Lasagna

Osso Bucco

Prime Rib with Horseradish Sauce and AuJus

Seared Duck Breast with Truffle Butter

Mustard encrusted Lamb Chops

Sear Sea Bass with Olive Tapenade

Salmon with an Irish Whiskey Glaze



Sides;

Garlic Vermicelli

Cheesy Polenta

Quinoa

Mushroom Risotto

Breads; Yeast rolls, Focaccia, Italian, French

Fried Brussels Sprouts

Sautéed Vegetables

Sautéed Mushrooms

Garlic and Chive Mashed Potato

Horseradish Mashed Potato

Warm Potato Salad

Asparagus with a Balsamic Vinegar reduction



Salads;

Garden, Mediterranean, Greek, Caprese, Nicoise, Broccoli

Assorted homemade dressings

*Because we strive to always use the freshest ingredients, some items have to be special ordered. We encourage you to order as soon as possible, and some items require at least a five day notice.