A CUT ABOVE CATERING

PLATED DINNER MENUS

ACUTABOVECATERINGOFFICE

@GMAIL.COM

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Menu Four

Traditional Caesar Salad
with home-made croutons, cherry
tomatoes, and shaved parmesan
cheese
Choice of
Parmesan Chicken, Chicken
Marsala, OR Chicken
Saltimbocca
Roasted garlic smashed
potatoes
Italian style green beans
\$22.95

Menu Five

Chopped Romaine
with olives, tomatoes, cucumbers,
pine nuts and red onions dressed
in a Greek vinaigrette
Mediterranean Chicken Breast
stuffed with Feta Cheese, sundried
tomatoes, artichokes and capers
Herbed lemon orzo
Sautéed sugar snap peas with a
light lemon butter sauce
\$22.95

Baby Greens
with grilled asparagus, shaved red
onions, sweet peppers, and housemade toast with a lemon garlic
vinaigrette
Apple smoked Pork Tenderloin
Buttermilk mashed potatoes
and the choice of:
Candied carrots OR sautéed
green beans
\$24.95

Menu Six

PLATED MENU OPTIONS

PRICED PER PERSON
ALL DINNERS SERVED WITH FRESH DINNER ROLLS AND
FOCACCIA BREAD

MENU ONE

Spinach and arugula salad with crispy pancetta, poached pears, shaved manchengo cheese dressed with a honey dijon vinaigrette

SEARED SALMON TOPPED WITH A LEMON BUTTER SAUCE, AND SUNDRIED
TOMATO PESTO

Herbed wild rice OR lightly seasoned basmati rice
Julienne herbed zucchini, yellow squash, and peppers
\$29.95

MENU TWO

ICEBERG LETTUCE WEDGE WITH ROASTED TOMATOES, CRUMBLED BLUE
CHEESE AND CRISPY BACON TOPPED WITH HOUSE-MADE RANCH
DRESSING

BEEF TENDERLOIN FILET WITH CHOICE OF RED WINE DEMI OR A
BRANDY MUSHROOM SAUCE
POTATO LEEK AU GRATIN
GRILLED ASPARAGUS WITH LEMON ZEST
\$35.95

MENU THREE

CRISP SPINACH SALAD WITH CRUNCHY ONIONS, CANDIED PECANS, CRISPY PANCETTA, DRIED CRANBERRIES, AND CRUMBLED GOAT CHEESE BALSAMIC MARINATED RIBEYE SKEWERS

AND

CHOICE OF SHRIMP SCAMPI SKEWERS OR JUMBO CRAB CAKES
GARLIC HERB ROASTED NEW POTATOES
GRILLED SEASONAL VEGETABLES
\$37.95

VEGETARIAN OPTIONS

CAPRESE SALAD WITH FRESH MOZZARELLA, INDIANA TOMATOES, AND FRESH BASIL, DRIZZLED WITH A

CHOICE OF:

GRILLED PORTABELLA MUSHROOM STUFFED WITH ROASTED VEGETABLES AND HERBED ORZO

VEGETABLE WELLINGTON FILLED WITH SAUTÉED VEGETABLES AND WRAPPED IN A GOLDEN PUFF
PASTRY

PORTABELLA MUSHROOM RAVIOLI TOSSED IN A PARMESAN HERBED OLIVE OIL

Green beans with Lemon and Onions, Italian style green beans, or grilled asparagus \$22.95