



## *Bravo For Rose*

CATERING

### Entrees for Plated or Buffet Service

The following list is a sampling of some of our favorite dishes. We are pleased to offer additional choices to create your custom event incorporating special seasonal items or your very favorite recipes. Ask our event planner about designing a theme menu!!

#### Seafood and Fish

- Grilled Honey Soy Salmon
- Tortilla Crusted Tilapia
- Herb Poached Tilapia in wine
- Salmon Dijon
- Shrimp Scampi
- Jumbo Lump Crab Cakes
- Tuscan Style Sea Scallops
- Seafood Newburg Casserole
- Lemon Baked Halibut
- Flounder stuffed with Crab

#### Beef

- Filet of Beef Oscar
- Filet Mignon Maderia
- Beef Tenderloin Au Poivre
- Beef Wellington
- Beef Bourguignon
- Beef Stroganoff

#### Carving Stations

- Herb Crusted Roast Turkey
- Honey Baked Ham
- Steamship of Beef
- Prime Filet of Beef
- Pork Tenderloin

#### Veal, Lamb & Pork

- Peppercorn Crusted Pork Tenderloin
- Mustard-Crusted Rack of Lamb
- Veal Frangelico
- Veal Saltimboca
- Veal Milano
- Veal Marsala

#### Poultry

- Chicken Piccata
- Chicken Au Poivre
- Sicilian Parmesan Chicken
- Lemon Chicken Florentine
- Poppyseed Chicken
- Almond Crusted Chicken
- Garlic Rosemary Roast Chicken
- Florentine Chicken Breast
- Cornish Game Hens

#### Land & Sea

- Petite Filet & Lobster Tail
- Mixed Grill - Pork Tenderloin, Grilled Shrimp & Boneless Breast of Chicken



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## Dinner Accompaniments for Plated or Buffet Service

### Salads

- Mixed Greens w/ Walnuts, Montrachet, Craisins or Sliced Pears, feta and candied walnuts and w/ Raspberry Vinaigrette.
- Baby Spinach with sliced fresh mushrooms, hard-boiled egg, bacon and hot bacon dressing.
- Asian Salad w/ crunchy noodles topped w/ ginger-sesame soy dressing.
- Boston Bibb Lettuce w/ crumbled Bleu Cheese chunks and Cabernet Vinaigrette.
- Seasonal Fresh Tomato and Mozzarella salad w/ fresh basil, red onion & Balsamic Vinaigrette.
- Traditional Caesar Salad w/ Aged Asiao shavings and homemade croutons.
- Garden Fresh Salad w/ Tomatoes, purple onion, cabbage, carrot shreds and your choice of traditional dressings.

### Vegetables

- Honey Glazed Cranberry Carrots
- Horseradish Carrots
- Grilled Summer Vegetables
- Green Beans w/ Craisins & Mandarin Oranges
- Baked Stuffed Tomato Parmesan
- Broccoli Florets w/ Parmesan & Lemon
- Lemon Pecan Green Beans
- Green Bean Almondine
- Grilled Asparagus or Balsamic Brown Butter Asparagus
- Grilled Zucchini, Summer Squash & Red Onion

### Rice, Pasta, Other Starches

#### Potatoes

- Gruyere Potato Bake
- Potatoes Au Gratin
- Tiny Baby Gourmet Potatoes
- Garlic Cheddar Mashed Potatoes
- Mashed Sweet Potatoes
- Parmesan Rosemary Potatoes
- Roasted Red Potatoes
- Spanish Rice w/ Pigeon Peas
- Lemon Orzo
- Wild Mushroom Risotto
- Pesto Orzo w/ Olives and Tomatoes
- Orange Cranberry Long Grain Wild Rice
- Baked Macaroni & Cheese
- Rice Pilaf
- Home Style Pierogies
- Ravioli or Tortellini w/ Alfredo or Marinara