

# Chef Craig's Catering

## Buffet Menu (Option A)

Buffet includes: 2 Entrees, 1 Starch, 1 Vegetable, Dinner Roll, Dinner Salad (optional)  
Select one entrée from each column. Discount of \$2 without Dinner Salad.

### 1st Entrée (pick one from this column)

#### *Chicken Kiev \*\**

Lightly breaded, filled with long-grain wild rice, served with garlic butter cream sauce

#### *Chicken Chipotle <sup>gf</sup>*

Filled with cilantro lime rice, cheddar cheese, chipotle peppers, served with chipotle cream sauce

#### *Chicken Cordon Bleu \*\**

Lightly breaded, filled with thinly sliced ham, Swiss cheese served with Chardonnay cream sauce

#### *Chicken Marsala <sup>gf</sup>*

Filled with mozzarella & parmesan cheese, sun-dried tomatoes, served with a mushroom wine sauce

#### *Harvest Chicken*

Filled with bread stuffing & dried cranberries, served with maple bourbon gravy

#### *Caprese Chicken <sup>gf</sup>*

Filled with tomatoes, basil, garlic, mozzarella cheese, topped with a balsamic reduction

#### *Bread-Stuffed Pork Filet \*\**

served with maple bourbon gravy

#### *Pork Loin Roast <sup>gf</sup>*

In an apple-cider au jus

#### *Roast Beef Merlot <sup>gf</sup>*

In merlot au jus

### 2nd Entrée (pick one from this column)

#### *Pork Loin Roast <sup>gf</sup>*

In an apple-cider au jus

#### *Baked Ham <sup>gf</sup>*

Glazed with brown sugar, cola

#### *Pork Tenderloin Medallions <sup>gf</sup>*

With your choice of cayenne-apricot glaze

#### *Herb-Roasted White & Dark Turkey <sup>gf</sup>*

#### *Swedish Meatballs*

Hand-rolled and served in a mushroom cream sauce

#### *Roast Beef Merlot <sup>gf</sup>*

In merlot au jus

#### *Beef Sirloin Tips <sup>gf</sup>*

With mushrooms & onions in a demi-glace

#### *Formaggio Lasagna Rotoli <sup>gf</sup>*

With pesto vegetable Alfredo sauce

#### *Citrus Baked Cod <sup>gf</sup>*

With citrus cayenne cream sauce

#### *Salmon Scampi <sup>gf</sup>*

With lemon, garlic butter & capers

### Meal Compliments

#### *Starches*

- Homestyle Mashed Potatoes
- Garlic Mashed Potatoes
- Cheddar Mashed Potatoes
- Scalloped Potatoes
- Roasted Red Potatoes
- 4-Cheese Rotini Pasta

#### *Vegetables*

- Honey-Lavender Julienne Carrots
- Long-Stemmed Green Beans
- Buttery Corn
- Wood-fired Creamed Corn
- Wood-fired Zucchini, Bell Peppers, Mushrooms
- Thai Red Curry Vegetables

### Side Salad

This course is optional. \$2 discount if salad course is not ordered.

#### *Garden Salad w/buttermilk dressing*

Salad greens, tomato, cucumber, carrot slivers

#### *Caesar Salad w/Caesar dressing*

Salad greens, parmesan cheese, seasoned croutons

#### *Spinach Pancetta Salad w/sherry vinaigrette dressing*

Spinach & arcadian greens, crispy pancetta, candied pecans, pickled onions

#### *Caramel Apple Salad w/caramel vinaigrette dressing*

Romaine & arcadian greens, apples, walnuts, bleu cheese

#### *Paradise Salad w/champagne vinaigrette dressing*

Romaine & arcadian greens, pears, pecans, feta cheese

<sup>gf</sup> V = vegetarian, vegan

GF = gluten friendly

\*\* = can be made GF upon request

Buffet Menu (Option A) -- Pricing effective 1.1.23.  
All orders subject to 20% service fee & applicable sale tax.