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## À La Carte Menu Selections

*These Selections are designed for Casual and Wedding Catering.  
Check back for Formal Selections, coming soon.*

**The following À La Carte Selections are designed to build your own menu.  
These are only a sampling of our fine choices. For additional seasonal offerings, custom  
menus and current pricing, please inquire.**

Salad Selections, Vegetable Selections, Beef Selections, Pork Selections,  
Chicken Selections, Fish Selections, Potato Selections, Pasta Selections, Grain  
Selections

### Salad Selections

*(For buffet style service only)*

Bowtie Pasta Salad ...\$2.50 with Cheese, Parsley, Pesto and Garlic	Seasonal Fresh Fruit Salad ...\$3.00 with side of Strawberry Crème Fraiche	Tossed Field Greens ...\$2.00 Raspberry Vinaigrette
Waldorf Chicken Salad ...\$3.00 with Chef Andreas' very own Almond Dressing	Baby Spinach Salad ...\$2.00 Oriental Sesame Dressing with Mandarin Oranges	Mediterranean Salad ...\$3.50 Green Beans, Potatoes, Artichoke and much more
Lentil Confetti Salad ...\$2.00	Caribbean Rice Salad ...\$2.75 Tomatoes, Pepperoni, Beans in Lime Dressing	Caesar Pasta Salad ...\$2.75 Romaine, Rigatoni, Lemon Anchovy Dressing
Tuscan Marinated Roasted Vegetable Salad ...\$2.50		

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## Vegetable Selections

Steamed Baby Carrots and Asparagus ...\$2.75 Sautéed in Butter with Maple Syrup	Summer Squash ...\$2.50 Wedges tossed in Aromatic Spices	Gratin of Zucchini ...\$3.00 with Comte Cheese
Roasted Eggplant ...\$2.50 with Marinara Confit	Grilled Sweet Peppers ...\$2.50 Bermuda Onions, Zucchini and Eggplant	Cut Sugar Snap Peas ...\$2.75 and Gingered Parisian Carrots
Tender Asparagus ...\$2.75 and Sweet Pepper Julienne	Baby French Green Beans ...\$2.95 and Gold Squash Diamonds	Baked Stuffed Patisson ...\$3.00 Pepperoni, Carrots, Zucchini and Fresh Herbs
Blanched Zucchini and Carrot Julienne ...\$3.00 with Lemon and Mint Vinaigrette	Seasonal Vegetable Gratin ...\$3.75 with Mascarpone and Gorgonzola Cheese	

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## Beef Selections

Filet Beef Tenderloin ...\$8.50 Green Peppercorn Demiglace	Beef Roulade ...\$6.00 filling of Mushrooms, Leek, Bacon and Fresh Herbs	Grilled Flank Steak ...\$6.50 served with Cabernet Wine Reduction
Herb Crusted Lean Roast Beef ...\$6.00 Sauce Béarnaise	Prime Rib of Beef ...\$8.00 slow roasted with Rosemary and Garlic	Marinated Roasted Tri Tip ...\$7.00 Shiitake Mushroom Port Wine Sauce
Filet Goulash Stroganoff ...\$6.00 Pepperoni, Wild Mushrooms with Crème Fraiche		

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## Pork Selections

Roasted Center Cut Pork Loin ...\$6.50  
Madeira Wine Sauce with Grilled Papaya  
and Apricot Confit

Filet of Pork Al Limone ...\$5.50  
Marinated and served with a White Wine  
Cream Sauce

Filet of Pork Tenderloin  
...\$7.50  
filled with Red Apples, Apricots  
and Prunes

Filet of Pork Medallions  
...\$7.00  
served with Sherry Sauce

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## Chicken Selections

Medallions of Chicken ...\$6.00  
Mild Curry Cream Sauce with Grilled  
Bananas and Pineapples

Chicken Montoya ...\$5.00  
Grilled and served with a Mango Apricot  
and Red Cherry Compote

Filet of Chicken Stroganoff ...\$6.00  
Portabella Mushrooms, Parsley and Crème  
Fraiche Sauce

Grilled Breast of Chicken ...\$5.50  
served with Orange Ginger Sauce

Stuffed Breast of Chicken Provencale ...\$6.50  
filled with Chard, Mushrooms and Ricotta Cheese then served sliced with  
Veloute Sauce

Grilled Boneless Breast of  
Chicken ...\$4.00  
Chardonnay Wine Sauce

Herbed Grilled Boneless  
Chicken ...\$5.50  
with White Port Wine Mushroom  
Sauce

Chicken Black Forest ...\$6.00  
Madeira Wine Sauce and Red  
Cherries

Boneless Breast of Chicken  
...\$5.50  
Creamy Basil Tomato Sauce with  
Shaved Parmesan

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## Fish Selections

Pan Seared Tilapia  
Filets ...\$5.00  
Orange Beurre Blanc

Baked Salmon Filet  
...\$6.00  
Basil Mousseline

Pan Seared Sea Bass  
...\$6.00  
with Peach Ginger Sauce

**Note: For Lamb and Veal Selections, please inquire.**

## Potato Selections

Garlic Creamed  
...\$2.50  
Yukon Potatoes with  
Gruyere Cheese

Baked Potato ...\$3.00  
Sautéed Leek,  
Mushrooms and Chives

Potato Duchesse ...\$2.50  
with Roasted Almond Crust

Potato Dauphines  
...\$3.00  
sliced and baked in  
broth

Potato Galette ...\$3.00  
Baked with Fresh  
Thyme

Potato Anna ...\$3.00  
Layers of Potatoes Baked  
with Rosemary Butter

Gratin A La  
Paysanne ...\$3.00  
with Bacon and Gruyere  
Cheese

Roasted Potato  
Wedges ...\$2.50  
with Fresh Herbs

Mini Potato Cakes ...\$3.00  
with Assorted Fillings  
(unique)

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## Pasta Selections

Orzo Pasta ...\$2.50  
Lemon Zest and Fresh  
Herbs

Green and White  
Fettuccine Al  
Pomodoro ...\$2.75

Cheese Tortellini with  
Pesto Cream Sauce  
...\$3.50

Fettuccine Primavera  
...\$3.00  
with Alfredo Sauce and  
Vegetables

Rigatoni Pasta ...\$3.50  
with Prosciutto in a  
Creamy Fontina Cheese  
Sauce

Penne Pasta Fruto Di  
Mare (Seafood) ...\$4.50  
Shrimp, Scallops and  
Grilled Vegetables

Lasagna Al Verdure  
(Vegetarian) ...\$3.50  
Zucchini, Mushrooms  
and Fontina Cheese

Tagliatelle Alla  
Bolognese ...\$4.00  
Meat Sauce, Mushrooms,  
Celery and Fresh Herbs

Eggplant Ravioli ...\$3.75  
Fresh Mushrooms, Garlic  
and Fresh Herb

## Grain Selections

Lemon Risotto ...\$3.00  
with Basil

Jasmin Rice ...\$3.00  
with Scallions, Peas and  
Lemon

Wild Rice Blend  
...\$3.50  
Mushrooms, Onions  
and Basil

Bulghur Grain ...\$3.50  
Eggplant, Zucchini, Mint  
and Grated Fontina  
Cheese

Rice Pilaf ...\$3.00  
Celery, Onions and  
Julienne Carrots

Wild Rice Blend  
...\$3.50  
Pears and Cracked  
Hazelnuts

Risotto ...\$3.25  
Cicorino Rosso

Lemon Scented  
Couscous Timbale  
...\$3.00

Risotto Pablo ...\$3.75  
with Bay Shrimp, Garlic  
and Italian Herbs

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