

# *EuroCater Menu* by Kristen and Michael Ariola

## Executive Entrées

### Menu Selections

All entrees are served with a Garden Salad

Choice of Salad Dressing:

Herb Vinaigrette, Balsamic Vinaigrette, Low-Fat Italian Vinaigrette,  
Caesar or Creamy Ranch

Rolls and Butter

### Chicken Entrées

**Sautéed Chicken Breast  
with Artichokes, Lemon, Capers  
and White Wine**

Herb Rice  
Green Beans  
\$10.95

**Herb Roasted Chicken Breast  
Stuffed with Prosciutto and Sun  
Dried Tomatoes**

Orzo with Caramelized Onions  
Green Beans  
\$10.95

**Chicken Pot Pie**

with Homemade Herb Biscuits  
\$10.95

**Grilled Chicken Breast  
with Apple Cider Sauce**

Wild and White Rice  
Vegetable Stir Fry  
\$10.50

**Hawaiian Chicken Breast  
With Grilled Pineapple and  
Sweet and Sour Sauce**

Hawaiian Rice  
Seasonal Vegetables  
\$10.50

**Chicken Marsala**

Sautéed Chicken Breast Mushroom  
Marsala Sauce  
Penne Pasta  
Seasonal Vegetables  
\$10.95

**Lemon Chicken**

Roasted Chicken Breast  
with a Zesty Lemon Sauce  
White and Wild Rice  
Seasonal Vegetables  
\$10.50

**Chicken Bordelaise**

Sautéed Chicken Breast with a  
Bordeaux Red Wine Sauce with  
Mushrooms and Pearl Onions  
Roasted New Potatoes  
Seasonal Vegetables  
\$10.95

**Chicken Florentine**

Chicken Breast Stuffed with Fresh Spinach Served over Fettuccini with a Light Basil Cream Sauce  
Seasonal Vegetables  
\$12.50

**Chicken Cordon Bleu**

Chicken Breast Filled with Ham and Swiss Cheese served with a Madeira Sauce  
White and Wild Rice  
Steamed Asparagus  
\$12.50

**Chicken Nicoise**

Chicken Breast Sautéed in Olive Oil  
With Diced Roma Tomatoes, Shallots, Garlic, Olives and Basil  
Rice Pilaf  
Seasonal Vegetables  
\$10.50

**Turkey Entrées**

**Turkey Breast Braised in White Wine with Sage and Thyme**  
Basmati Rice and Sautéed Squash  
\$10.95

**Beef and Pork Entrées**

**Petite Filet Mignon au Poivre  
With Pepper Brandy Sauce**  
Roasted Rosemary Potatoes  
Seasonal Vegetables  
\$16.95

**Slow Roasted Pork Loin  
With Dried Cherry and  
Rosemary Sauce**  
Mashed Potatoes  
Green Beans  
\$10.95

**Braised Beef Filet  
with Roasted Tomatoes and  
Mushrooms**  
Mashed Potatoes  
Green Beans  
\$12.95

**Herb Crusted Pork Loin  
With Sautéed Apples**  
Mashed Potatoes  
Green Beans  
\$10.95

**Beef Bourguignon**  
Beef Tenderloin Tips  
in a Rich Red Burgundy Wine Sauce  
with Pearl Onions, Mushrooms,  
Bacon and Steamed Potatoes  
Seasonal Vegetables  
\$12.95

**Grilled Marinated Pork Chops  
A l' Orange**  
White and Wild Rice  
Seasonal Vegetables  
\$11.95

## Seafood Entrées

**Grilled Salmon  
with Balsamic Glaze**

Roasted New Potatoes

Seasonal Vegetables

\$12.95

**Blackened Orange Roughy  
with Lemon Cajun Sauce**

White and Wild Rice

Seasonal Vegetables

\$12.95

**Broiled Salmon Grenobloise  
Salmon Seasoned with Lemon**

Juice, Tomatoes and Capers

Rice Pilaf

Steamed Asparagus

\$12.95

**Sautéed Tilapia  
with Tequila Lime Sauce**

Herb Rice

Sautéed Seasonal Vegetables

\$12.95

**Crab Cakes with Spicy Rémoulade**

Corn Relish

Sautéed Seasonal Vegetables

\$13.95

## Fruits and Vegetables

### Seasonal Fresh Display

Sliced Seasonal Fruit and Berries  
Sm \$34 Med \$54 Lg \$74

### Fresh Garden Vegetable Display

Colorful Display of Crunchy  
Vegetables  
with Herb Garden or Lemon  
Parmesan Dip  
Sm \$34 Med \$54 Lg \$74

### Grilled Vegetable Platter

Portobello Mushrooms, Baby Carrots, Asparagus, Eggplant  
Peppers, Zucchini and Yellow Squash  
Sm \$49 Med \$69 Lg \$89

### Sandwich Platters

#### Silver Dollar Sandwiches

Roast Beef, Ham, Turkey, Smoked  
Turkey or Chicken Salad on Rolls  
With Mustard and Mayo  
\$2.75 each

#### Finger Sandwich Platter

Smoked Salmon & Garden Cream  
Cheese on Pumpernickel  
Provencal Cheese on Wheat  
Smoked Ham with Mango Chutney  
on White  
Curried Tuna and Raisins on Rye  
Chicken Salad on White  
\$3.80 per person (3)

## Party Trays

### **Platter Normandie**

Crab and Cheese Pate  
Torta Normandie  
and Mini Seafood Quiches  
Served with Assorted Crackers  
\$5.95 Per Person

### **French Country Buffet**

Country Paté, Salami, Peppered  
Saucisson, Whole Pieces of  
Roquefort, St Andre, Brie...  
Served with Mustards,  
Cornichons and Bread  
\$10.95 Per Person

### **Middle Eastern Platter**

Hummas, Dolmades,  
Spanikopita, Olives  
And Mediterranean Pizza  
\$6.95 Per Person

### **Seafood Platter**

Smoked Salmon, Poached  
Shrimp, Crab Claws, And Smoked  
Trout Filet  
Served with  
Assorted Cocktail Breads  
Lemon Dill Mayonnaise  
and Cocktail Sauce  
\$13.50 Per Person

### **Norwegian Seafood Platter**

Smoked Salmon, Cream Cheese,  
Red Onions and Capers  
or  
Poached Salmon with Lemon Dill  
Mayonnaise  
Served with Pumpernickel  
Bread and Mini Bagels  
\$7.50 Per Person

### **Shrimp and Crab Claw Display**

Served with Cocktail Sauce and  
Remoulade Sauce  
Includes 3 Shrimp and  
2 Crab Claws Per Person  
\$9.95 Per Person

## Yummy Dips

### **Warm Sherry Crab Dip**

Served with Pita Chips  
\$2.75 Per Person

### **Harvest Pumpkin Dip**

Served with Pita Chips  
\$2.50 Per Person

### **Smokey White Bean Spread**

With Roasted Garlic and Sage  
Served with Pita Chips  
\$2.50 Per Person

### **Warm Spinach Parmesan Dip**

Served with Pita Chips  
\$2.50 Per Person

### **Seven Layer Dip**

Served with Tortilla Chips  
\$2.50 Per Person

### **Chili Con Queso**

Served with Tortilla Chips  
\$2.50 Per Person

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