



## ENTRÉES

### *Beef - Pork - Lamb*

#### **Prime Rib of Beef**

served with au jus, fresh horseradish and horsey sauce. *Chef required.*

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#### **Beef Filet – choice of preparation**

- Washington cabernet demi-glace
  - Idaho huckleberry demi-glace
  - gorgonzola and herb crusted and port wine reduction
  - wild mushrooms demi-glace
  - southwest ancho tomatillo sauce
  - chimichurri sauce
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#### **Shoulder Tender Medallions**

prepared as above

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#### **Grilled Top Sirloin**

with Provençal ratatouille

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#### **Grilled Flank Steak**

marinated in balsamic and herbs, served with a roasted corn and sweet pepper relish

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#### **Barron of Beef**

oven roasted to perfection, served with au jus and horsey sauce

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#### **Brisket**

simmered in a rich wine-spiked stock until extremely tender and served with chimichurri

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#### **Braised Boneless Short Ribs with Irish Stout**

Dublin-style slow roasted boneless short ribs

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#### **Grilled Pork Tenderloin**

with a huckleberry demi-glace

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#### **Pork and Apple Smoked Bacon Roulade**

with apple jack brandy glaze

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#### **Baby Back Ribs**

with guava barbeque sauce

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#### **Pork Loin Roast**

slow cooked and served with an apricot, pear and apple compote

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#### **Rack of Lamb**

with a hazelnut roasted garlic thyme crust and merlot essence

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#### **Grilled Lamb Kebobs**

skewered with seasonal vegetables and served with a tomato mint sauce

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♦ *Catered for You serves all Angus certified beef. Other cuts available upon request, market price.*

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### *Fish - Shellfish*

#### **Mojito Salmon**

grilled with a lime glaze and a fresh mango mint salsa

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#### **Miso Salmon**

marinated in miso and sake, topped with slivered shitake mushrooms

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#### **Stuffed Salmon Fillet**

with crab, spinach and fresh herbs with a lemon beurre blanc

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#### **Seared Salmon**

with champagne glaze and citrus salsa

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#### **Grilled Salmon**

with roasted red bell pepper coulis

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## *Fish – Shellfish continued...*

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### **Ling Cod**

baked with an orange coconut curry sauce

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### **Seared Halibut**

with a warm basil cream sauce

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### **Macadamia-Crusted Mahi Mahi**

with a coconut saffron sauce

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### **Potato Crusted Tilapia**

with a tomato, caper and white wine reduction

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### **Pan Fried Idaho Trout**

- slivered roasted almonds and a lemon dill beurre blanc
- Moroccan-style with a Charmoula sauce (*the most delicious sauce you have never had!*)

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### **Grilled Prawn and Scallop Kebabs**

brushed with a roasted garlic lemon butter

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### **Stuffed Jumbo Prawns**

Chèvre cheese, cilantro jalapeño and pine nut pesto with a mango remoulade

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### **Spanish Paella Nuevo**

mixed seafood stew on a saffron risotto cake

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### **Seafood Cannelloni**

a rich blend of shrimp and scallops, ricotta, parmesan, mozzarella with light white wine sauce

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♦ *Catered for You is committed to serving sustainable and responsibly sourced seafood products.*

## *Chicken – Duck – Turkey*

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### **Modena Chicken Breast**

marinated in balsamic and Mediterranean herbs, served with a eggplant caponata

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### **Applewood Smoked Bacon and Walnut Stuffed Chicken Breast**

with roasted yellow pepper and champagne crème

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### **Tuscan Stuffed Chicken Breast**

with fresh herbs, mushrooms and chèvre cheese in a tarragon cream sauce

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### **Sorrento Chicken Breast Roulade**

filled with Asiago cheese, fresh herbs and lemon zest with a citrus beurre blanc

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### **Chicken Parmesan**

herbed parmesan bread crumbs, sautéed in olive oil and topped with marinara and fresh mozzarella

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### **Chicken Pineapple Curry**

sautéed chicken breast, fresh pineapple in a yellow curry coconut sauce

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### **Italian Chicken Breast Roulade**

filled with prosciutto, romano and pesto, served with a creamy basil sauce

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### **Fig and Port Chicken**

bone-in chicken thighs rubbed with Indian spices, braised with figs, preserved lemons and port wine

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### **Chicken Saffron**

marinated in garlic, lemon and fresh herbs with a coconut milk saffron sauce

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### **Chicken Marsala**

sautéed in a rich wine and mushroom sauce

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### **Chicken Saltimbocca**

breast wrapped with prosciutto and sage with a citrus beurre blanc

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### **Pan Roasted Duck Breast**

with rosemary honey plum sauce

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### **Roasted Turkey**

moist and delicious, with all the trimmings you could ask for!

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♦ *Free Range poultry available upon request.*

# Vegetarian Entrées

**Polenta Napoleon**

layers of grilled seasonal vegetables, polenta and boursin cheese with two sauces

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**Enchiladas Verde**

seasonal array of sautéed vegetables, fresh tomatillo sauce and cheese in white corn tortillas

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**Butternut Squash Cannelloni**

with fontina cheese and fresh tomato basil sauce

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**Pesto Pasta Napolitano**

penne with grilled vegetables in a creamy basil pesto sauce

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**Coconut Curry Vegetables**

sweet potatoes, onions, green beans, carrots, red bell peppers and kale

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**Gorgonzola Tart**

buttery pasty tart filled with roasted garlic and tomatoes, gorgonzola and topped with baby arugula salad

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**Vegetarian Lasagna**

layers of pasta with grilled vegetables, ricotta, mozzarella and fresh herb marinara sauce

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**Stuffed Cabbage Leaves**

sautéed brown rice, lentils, mushrooms, pine nuts and fresh herbs braised in a fennel tomato broth

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♦ *Gluten-free and Vegan options available.*