

## *Dinner Selections*

*All Served Entrées Include a Starter, Potatoes or Rice, Fresh Vegetable, Rolls and Butter,  
Regular or Decaf Coffee, Iced Tea*

### *Starters*

*Fresh Tossed Garden Salad  
with Choice of Two Dressings*

*Caesar Salad  
Romaine Lettuce with Homemade Caesar Dressing, Croutons and Parmesan Cheese*

*Promenade Salad  
Tomato, Fresh Basil and Sliced Provolone on a Bed of Baby Greens Served  
with Golden Italian Dressing*

*Fruit Salad Plate  
Fresh Seasonal Fruit on a Bed of Boston Bibb Lettuce with  
Cottage Cheese or Yogurt Dressing*

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*Mediterranean Salad...\$1.95  
Mixed Greens, Feta Cheese, Artichoke Hearts, Anchovies, Calamata Olives,  
Fresh Diced Tomatoes and Celery*

*Warm Spinach Salad...\$2.25  
With Mushrooms, Chopped Eggs, Crispy Bacon Bits, and Hot Bacon Dressing*

*Belgium Delight... \$2.45  
Belgium Endive, Butter Lettuce, Radicchio, Heart of Palm, Red Onion,  
Pistachio and Orange-Poppy Seed Dressing*

*Boston Bibb Lettuce with Baby Shrimp... \$3.25  
Served with Sundried Tomato Vinaigrette*

*Chilled Shrimp Cocktail...\$10.95  
(6 jumbo shrimps in martini glasses with condiments)*

*Crab Bisque...\$4.75*

*Clam Chowder...\$4.25*

*Served Dinner Entrées*

*Chicken Breast Forestiere...\$31.95*

*8 oz. Boneless Breast Topped with Onions, Mushrooms and Peppers in a Brown Sauce*

*Chicken Parmigiana... \$31.95*

*8 oz. Boneless Breast Topped with Mozzarella Cheese and Tomato Sauce*

*Chicken Breast "Apulia"...\$31.95*

*Breast of Chicken Grilled with Prosciutto and Artichoke Hearts in a Light White Wine Sauce served with Angel Hair Pasta (Entrée does not include additional starch)*

*Chicken Francaise... \$35.95*

*8 oz. Boneless Breast Coated with Egg Batter and Served with a Lemon Butter Sauce*

*Tuscan Chicken Breast...\$35.95*

*Italian Style Marinated Grilled Chicken Breast Served with Polenta and Calvados Sauce*

*Chicken Breast Shenandoah... \$35.95*

*8 oz. Boneless Breast Stuffed with Apple, Mixed Nuts and Calvados Sauce*

*Cornish Game Hen...\$37.95*

*Stuffed with Wild Rice, Peaches and Perigourdine Sauce (Entrée does not include additional starch)*

*Taste of New Orleans...\$39.95*

*Jumbo Shrimp and Grilled Boneless Breast of Chicken with Sundried Tomato Cream*

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*Roasted Top Sirloin Forestiere...\$31.95*

*Topped with Forestiere Sauce*

*Southwestern Center Cut Steak...\$33.95*

*Marinated Top Sirloin Steak Served with Mango Salsa*

*Roasted Prime Rib of Beef...\$33.95*

*Accompanied with au Jus and Horseradish Sauce      Extra Cut... \$36.95*

*Oven Roasted Strip Loin of Beef Oscar...\$39.95*

*Tender Strip Loin of Beef Stuffed with Crabmeat Served with Béarnaise Sauce*

*Tennessee Bourbon Loin of Beef...\$46.95*

*8 oz Broiled to Order, Doused with Bourbon and Sliced*

*Crowned Filet Mignon...\$46.95*

*8 oz. Center Cut of Beef Filet with Port Wine Sauce and Fried Onion Curls*

*Filet of Beef Wellington...\$46.95*

*Tender Prime Filet with Mushroom Duxelles Wrapped and Baked in Puff Pastry*

*Broiled Filet of Beef and Stuffed Shrimp... \$49.95*

*6 oz. Filet Mignon Bordelaise Surrounded by Three Stuffed Shrimp in Lemon Butter*

# *Euro Fine Catering Services*

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## *Pork Loin Hawaiian... \$29.95*

*Roasted Pork Loin Topped with Pineapple Rings, Cherries and Sweet & Sour Sauce*

## *Herb Encrusted Pork Tenderloin... \$31.95*

*Pork Tenderloin Smoked and Encrusted with Herbed Nuts and Sun Dried Tomato Sauce*

## *Veal Parmigiana... \$33.95*

*Breaded Veal Cutlet with Mozzarella Cheese and Tomato Sauce*

## *Veal Saltimbocca Alla Romana... \$39.95*

*Scaloppini of Veal Topped with Prosciutto Ham and Mozzarella Cheese*

## *Roasted Rack of Spring Lamb... \$41.95*

*Rack of Spring Lamb in Herbs with Bouquetiere of Vegetables*

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## *Pan Fried Catfish... \$27.95*

*8 oz. Corn Breaded Catfish Filet Served with Tomato-Cucumber Concasse*

## *Broiled Butter Sole... \$31.95*

*8 oz. George's Banks Sole Filet Broiled and Served with Lemon Butter Sauce*

## *Poached Salmon... \$31.95*

*King Salmon Filet Marinated in Wine, Poached and Served with Sorrel Sauce*

## *Grilled King Salmon... \$31.95*

*King Salmon Filet Grilled, Served with Tomato, Corn and Creamy Dill Sauce*

## *Turban of Flounder... \$36.95*

*Boneless Flounder Turban Filet Stuffed with Crab Meat*

## *Seafood Platter... \$46.95*

*Prime Selection of Sea Scallops, Jumbo Shrimp, Salmon Medallion and Crab Meat Louis Served with White Wine and Lemon Sauce*

## *Jumbo Shrimp Maryland... \$49.95*

*Jumbo Shrimp Butterflied and Stuffed with a Maryland Crabmeat Mixture*

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*Combination Dinner Suggestions*

*Oven Roasted Strip Loin (6 oz.)  
& Broiled Lemon Sole (5 oz.)...\$41.95*

*Chicken Breast Forestiere (5 oz.)  
& Broiled Filet of Beef Bordelaise (6 oz.)...\$41.95*

*Chicken Francaise (6 oz.)  
& Crabcake Maryland Style (1 piece/4 oz.)...\$41.95*

*Broiled Filet of Beef Bordelaise  
& Grilled King Salmon with Sorrel Sauce... \$46.95*

*Roasted Rack of Spring Lamb (2 Chops)  
& Crabmeat Stuffed Filet of Flounder(5 oz.)...\$59.95*

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*Accompaniments*

*Starches  
(Select One)*

*Baked Potato with Condiments  
Twice Baked Stuffed Potato  
Oven Roasted Potato Wedges  
Chateau Potato  
Red Bliss Potato  
Rosemary Potato Coins  
Rice Pilaf  
Dauphine Potatoes  
Wild Long Grain Rice  
Scalloped Potatoes  
Spinach Linguini*

*Fresh Cut Vegetables  
(Select One)*

*Green Beans Amandine  
Honey Glazed Carrots  
Bouquetiere of Broccoli  
Tomato Florentine  
Italian Vegetable Sauté  
Chef's Vegetable Medley: Carrots, Broccoli, Cauliflower, Zucchini and Squash*

*Fresh Asparagus ... Seasonal price added  
Baby Vegetables ... Seasonal price added  
Fresh Snapped Peas and Mushrooms ... \$2.50 added*

## *Dinner Buffet Selections*

*(Minimum Guarantee of 50 Guests Required)*

*Choice of Two Entrees ... \$41.95*

*Choice of Three Entrée ... \$49.95*

### *Salads*

*(Choice of Four)*

*Tossed Green Garden Salad with Dressings*  
*Fresh Sliced Fruit*  
*Crisp Vegetable Crudités with Dip*  
*Marinated Mushrooms*  
*& Vegetable Salad*  
*Pasta Salad*  
*Seafood Salad*  
*Waldorf Salad*  
*Southern New Potato Salad*  
*Cole Slaw*  
*Tomato-Cucumber Salad*

### *Entrees*

*(Choice of Two or Three)*

*Roasted Chicken Tarragon*  
*Chicken Breast Marsala*  
*BBQ Chicken*  
*Roast Top Sirloin Forestiere*  
*Roast Sirloin of Beef with Mushroom Sauce*  
*BBQ Pork Ribs*  
*Roast Pork Loin Hawaiian*  
*Broiled Lemon Sole*  
*Fried Catfish*

### *Buffet Compliments (you can added as a action station)*

*\*Honey Baked Ham... \$3.75*  
*\*Whole Boneless Roasted Turkey... \$4.25*  
*Sliced New York Strip Loin ... \$6.95*  
*\*Roast Prime Rib of Beef Au Jus... \$9.95*  
*Poached Salmon with Lemon Butter Sauce... \$5.95*  
*Tempura Fried Shrimp... \$14.95*  
*Beef Wellington Pergourdine... \$17.95*  
*\* Requires Culinarian at \$70.00 Each (Two Hour Minimum)*

### *Pasta! Pasta! Pasta!*

*Served with Grated Cheese and Italian Breadsticks*

*\*Rigatoni with Hot Italian Sausage and Marinara Sauce...\$4.25*  
*\*Penne Pasta with Smoked Chicken Breast and Pesto Cream Sauce...\$4.25*  
*\*Bowtie Pasta Primavera with Alfredo Sauce...\$4.25*

### *Accompaniments*

#### *Starches*

*(Select One)*

*Baked Potato with Condiments*  
*Oven Roasted Potato Wedges*  
*Scalloped Potatoes*  
*Wild Long Grain Rice*  
*Rice Pilaf*  
*Rosemary Potato Coins*

#### *Vegetables*

*(Select One)*

*Honey Glazed Carrots*  
*Bouquetiere of Broccoli*  
*Chef's Vegetable Medley: Carrots, Broccoli,*  
*Cauliflower, Zucchini and Squash*  
*Green Beans Amandine*  
*Italian Vegetable Sauté*  
*Fresh Asparagus...\$2.50 added*  
*Baby Vegetables...\$3.00 added*  
*Fresh Snap Peas & Mushrooms...\$2.50 added*

### *Desserts*

*Select Four Assorted Selections from Dessert Menu*

*All Buffets Include Rolls and Butter, Iced Tea and Coffee (Regular and Decaf)*

*Dessert  
Homemade Selections*

*Choice of two to be Served \*\*\* Choice of Four for a Buffet  
You can alternate*

*Additional \$2.00*

*Chocolate Mousse  
Grand Marnier Mousse  
Kahlua Mousse  
Kentucky Bourbon Pecan Pie  
Caramel Apple Pie  
Mississippi Mud Pie  
Key Island Lime Pie  
Key Lime Cheesecake  
New York Cheesecake with Strawberry Topping*

*Additional \$3.00*

*Gourmet Carrot Cake  
Lemon Mist Cake  
Belgium Chocolate Cake  
Chocolate Decadence  
Apple Strudel  
Gourmet Cheesecake with your choice of Topping*

*Optional Desserts*

*Tiramisu ... \$2.25  
Chocolate-Cappuccino Tartuffe ... \$3.25  
Homemade Apple Strudel with Vanilla Sauce ... \$2.25  
Cherries Jubilee ... \$3.25  
Bananas Foster ... \$3.25  
Fresh Strawberry Romanoff ...  
April – November \$2.50 December – March \$4.50  
Chocolate Cup Filled with Grand Marnier Mousse ... \$4.25  
Fresh Berries with Sabayon Sauce ...  
April – November \$4.25 December – March \$6.25*

*Consult with our Chef for Custom Designed Cakes  
and other Homemade Desserts*

*Special Dessert Stations and Artistic Dessert Arrangements*

*Statue of Chocolate Mermaid  
Surrounded with Twice Chocolate Dipped Strawberries  
\$450.00 – Serves 100 People*

*Chocolate Croquembouche  
Displayed with Nuts Dipped in Chocolate, Chocolate Truffles,  
Chocolate Pecan Diamonds and Cordial Cups  
\$375.00 – Serves 75 People*

*Chocolate Crepes Suzette Station  
Complimented with Chocolate Ice Cream,  
Citrus Fruit Chocolate Coffee Liqueur Stick and Chocolate Chips  
\$4.25 per Person – Minimum 100 People*

*Sundaes and Parfait Station  
Chocolate and Coffee Ice Cream  
Complimented with Diced Fresh Fruit, Roasted Hazelnuts, Rum-Soaked Raisins,  
Chestnut Puree, Raspberry Coulis, Chopped Pistachios,  
Chocolate Chips, Strawberries Marinated in Grand Marnier  
Chocolate Chip Cookies, Orange Mousse and Other Condiments  
\$4.25 per Person – Minimum 100 People*

*Triple Chocolate Mousse  
With Chocolate with Mint Sauce, Dark Chocolate with Raspberry Coulis,  
Mocha Chocolate Mousse with Coffee Beans Complimented with  
Chocolatines and Cigarettes or Any Chocolate Work of Art  
\$4.25 per Person – Minimum 100 People*

*Assorted Chocolate Cakes  
Black Forest Cake, Sachertorte, Chocolate Mousse Cake, Chocolate Cheesecake,  
Chocolate Walnut Cake, Chocolate Coffee Cake,  
White and Dark Chocolate Ganache Cake  
\$4.25 per Person – Minimum 100 People*

*Chocolate Beverage Bar  
Hot Chocolate and Coffee with Chocolate Spoon and Chocolate Stick,  
Chocolate Orange Cocktail, Chocolate-Muscat Frappe, Champagne-Chocolate Frappe  
\$4.25 per Person – Minimum 100 People*