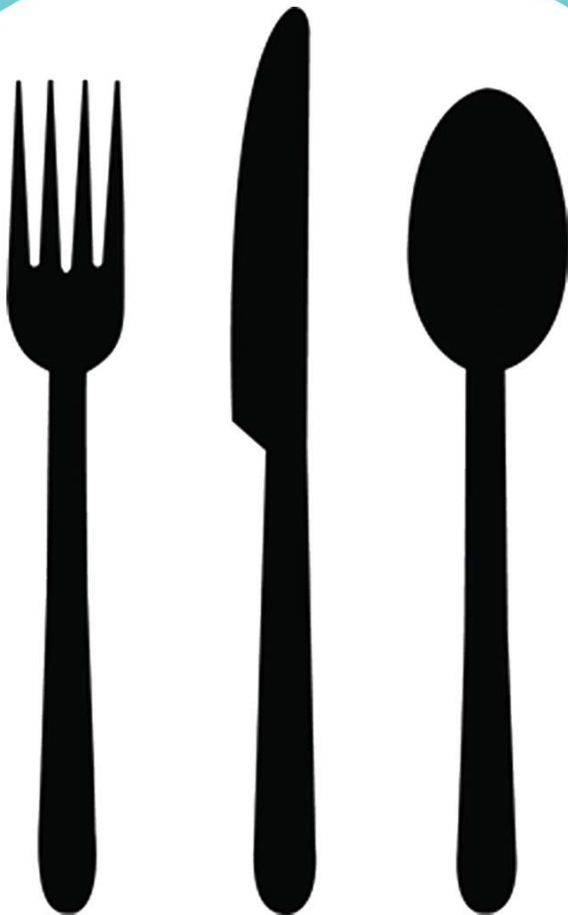




entree menu

updated June 2014





❧ full menu ❧

menu options

option 1: three entrée selections, two vegetable selections, two pasta/grain/rice selections + two salads or one soup

option 2: two entrée selections, two vegetable selections, two pasta/grain/rice selections + one salad

option 3: one entrée selection, one vegetable + one salad

*all options include an assortment of breads and flavored butters.
consult your caterer to create your custom menu*



CHIC EATS catering

~ soup + salad ~

salads

Spinach Salad with Green Apples,
Dried Cherries, Goat Cheese
Medallions, + Toasted
Rosemary Walnuts with a
Balsamic Vinaigrette Dressing

Mixed Greens with Roasted Red
Peppers, Mandarin Oranges, +
Sweetened Pecans with a Honey
Mustard Vinaigrette Dressing

Fresh Mozzarella, Tomato,
Red Onion, + Basil with a
Pesto Vinaigrette Dressing

Classic Caesar with
Parmesan Wafers



soup

Roasted Tomato +
Fresh Herb Gazpacho

Roasted Garlic +
Goat Cheese Crostini

Curried Butternut Squash
+ Fresh Sage

Cream of Wild Mushroom
+ Barley

Chilled Avocado +
Cucumber

Cream of Leek +
Potato Soup

Chippino
Seafood Stew



CHIC EATS catering

entrees

pasta entrees

Linguine tossed with Roma Tomatoes Red Onions, Fresh Basil, Garlic, Olive Oil, + Parmesan

Shrimp, Artichokes, Fresh Peppers, + Tomatoes tossed in a Roasted Red Pepper Cream Sauce over Penne Pasta

Rigatoni tossed with Sausage, Roasted Red Peppers, Spinach, Garlic, + Pine Nuts mixed in a light Herb Broth

Grilled Chicken, Asparagus, Prosciutto, Wild Mushrooms mixed in Fresh Basil Pesto over Orecchietta Pasta

Penn Pasta with Artichokes, Mushrooms, + Sundried Tomatoes sautéed in a Spicy Chipotle Butter tossed with Basil, Fresh Spinach, Pine Nuts + Goat Cheese

Grilled Chicken, Mushrooms, + Sweet Peas over Bow Tie Pasta with Gorgonzola Cream Sauce



kabobs

Variety of Peppers, Chicken Breast with Fresh Sage Butter

Lamb, Zucchini, + Squash with Fresh Rosemary

Pork Tenderloin, Red Onion, + Pineapple with Chipotle Plum Sauce

Beef Tenderloin, Fresh Mushrooms with Aged Balsamic Glaze

Margarita Shrimp + Scallops



CHIC EATS catering

entrees

beef entrees

Garlic and Peppered Medallions
stuffed
with Sundried Tomatoes, Kalamata
Olives,
Spinach, + Goat Cheese

Top Sirloin w/ Wild Mushrooms,
Pearled Onions,
and Peppercorn Sauce

Petite Filet Marinated w/ a side of
Dijon Gorgonzola Cheese Sauce

Herb Roasted Lamb Chops



poultry entrees

Parmesan Chicken Breast stuffed with
Sundried Tomatoes, Kalamata Olives,
Spinach, + Goat Cheese

Roasted Quartered
Chickens seasoned with
Garlic Italian Herbs

Pecan Crusted Chicken Breast
basted with a light
White Wine Dijon Sauce

Tequila Lime Chicken Breast



CHIC EATS catering

entrees

pork entrees

Medallions seared with Prosciutto
+ dressed with an assortment of
Mushrooms + drizzled with a
Basil Lemon Butter sauce

Pork Loin stuffed with
Roasted Red Peppers, Ricotta Cheese,
Spinach, + Fresh Herbs

Grilled Teriyaki Pork Chop
with a Mango Apricot Salsa



seafood entrees

Baked Orange Roughy
topped with Olive Tapenade

Trout Almandine sautéed in a
White Wine Lemon Sauce

Sautéed Tilapia with Wild
Mushrooms, Spinach, +
Roasted Tomatoes

Oven Roasted Salmon with
Red + Yellow Peppers, + Capers
with a Wasabi Cream Sauce

Shrimp + Scallops grilled in a
Buttery Orange Lime Cilantro Sauce

