

Monrose Catering ALTERNATIVE MENU SELECTIONS



Poultry

Chicken Dijon, Boneless Breast Of Free Range Chicken With A Full Grain Dijon Mustard Sauce

Chicken Marsala, Boneless Breast Of Free Range Chicken In A Marsala Wine And Portabello

Chicken Picatta, Boneless Breast Of Free Range Chicken Sautéed With Capers, Served With A Lemon Buerre Blanc Sauce

Roasted Chicken Breast Skin On With A Chantrelle Mushroom Sauce

Chicken Athena A Boneless Breast Of Free Range Chicken Filled With Spinach And Feta Cheese, Laced With A Lemon Buerre Blanc Sauce

New Orleans Chicken A Boneless Breast Of Free Range Chicken, Grilled Cajun Style And Served With A Fresh Mango Sauce

Grilled Boneless Breast Of Free Range Chicken Topped With A Papaya Mango Salsa

Seafood:

Grilled Swordfish Steak On A Bed Of Black Beans, Topped With A Avocado Lime Salsa

Fresh Filet Of Norwegian Salmon Laced With A Lemon Caper Sauce

Madras Shrimp Curry Authentic Curried Shrimp Served On A Bed Of Saffron Basmati Rice

Alaskan Halibut Wrapped In A Macadamia Nut Crust Served With A Fresh Raspberry

Chilean Sea Bass Placed On A Bed Of Bok Choy Served With A Fresh Pineapple, Soy And Ginger Sauce

Chilean Sea Bass Wrapped In A Potato Crust With An Orange Dill Sauce

Alaskan Halibut On A Bed Of Baby Spinach Laced With A Lemon Herb Sauce

Seared Salmon With A Honey Miso Glaze

Macadamia Nut Crusted Mahi Mahi With A Coconut Peanut Sauce

Meats:

Oven Roasted Filet Mignon Chef Carved On The Buffet And Offered With 2 Sauces

Cajun Rib Eye Grilled And Served With A Fresh Horseradish Sauce

Baby Sonoma Rack Of Lamb Served With A Fresh Mint Demi Glace

Tender Veal Chop Served With A Roasted Garlic Sauce

Whole Roasted Tenderloin of Pork With an Apple Lingonberry Sauce

Whole Roasted Breast of Turkey Served with all the traditional trimmings

London Shepard's Pie, The traditional English Masterpiece

Prime Marinated Tri Tip

Niman Ranch Braised Beef Short Rib

Prime New York Steak



Pasta

Penne Pasta With Fresh Roma Tomatoes, Basil And Garlic

Rigatoni Dudley With Veal Sausage And Broccoli Florets

Rigatoni Alfredo With Sun Dried Tomatoes, Mushrooms, Broccoli Florets And Roasted Pinenuts

Fussili Mediterranean With Greek Feta, Roma Tomatoes, Garlic And Artichoke Hearts (With Shrimp Add \$3.50 Per Person, With Chicken Add \$2.50 Per Person)

Roulade Of Eggplant Filled With Artichoke Hearts And Mushrooms On A Bed Of Organic Marinara Sauce

Spinach And Artichoke Ravioli With A Roasted Bell Pepper Sauce

Bow Tie Pasta With Brandy Chicken And Porcini Mushrooms (Add \$2.50 Per Person)

Penne Pasta With Chicken Parmesan Meatballs In A Creamy Tomato Sauce

Rigatoni With Salami And Fresh Herbs

Penne Pasta With Italian Sausage, Roasted Bell Peppers And Red Kidney Beans

Bow Tie Pasta With Veal, Portabello Mushrooms In A Vodka Cream Sauce (Add \$3.50 Per Person)

Butternut Squash Ravioli With A Brown Butter Sage Sauce

Potato Gnocchi With A Fresh Basil And Spicy Tomato Sauce

Rigatoni With Garlic Prawns, Parma Ham In An Alfredo Sauce (Add \$3.50 Per Person)

Indian Cuisine

Cucumber and Yogurt Raita

Warm Tandoori Chicken Caesar Salad

Coronation Chicken Salad

Lentil And Feta Cheese Salad

Cauliflower Pakora

Potato And Green Peas

Choice Of Curry Sauces: Korma ,Madras, Vindaloo, Masala Just Simply Add Shrimp, Chicken, Lamb, Beef Or Vegetables

Saffron Basmati Rice With Toasted Almonds

Lentil Dahl

Naan Breads: Plain, Garlic Or Onion

Vegetable Samosa's Served With A Fresh Mint Chutney

Curried Chicken Egg Rolls With A Fresh Mango Chutney



Barbecue

Babyback Ribs

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Marinated Tri Tip

Honey And Soy Chicken

Teguila Lime Swordfish Steaks Served With A Pineapple Salsa

Sausage With Bell Peppers And Onions

Hebrew National Hot Dogs With All The Fixings

Kobe Beef Hamburgers With All The Fixings

Twice Baked Potatoes

Corn On The Cobb With Sweet Butter

Homemade Potato Salad - Traditional Or German

Tomato And Fresh Basil Salad

Texas Style Chili

Baked Beans With Molasses

Sweet Potato Fries Regular Fries

Sweet Potato Salad With A Citrus Dijon Dressing

Lime Marinated Flank Steak With A Chipotle Honey Sauce

Chinese Cuisine

Chinese Chicken Salad

Chinese Sweet And Sour Pork

Stir Fry Shrimp With Chinese Vegetables

Thai Fish Fry With Chinese Vegetables In A Spicy Coconut Sauce

Fragrant Swordfish With Ginger And Lemon Crab

Scallops With Ginger, Lemongrass And Asparagus

Stir Fry Pork With Lychees

Stir Fry Beef, Broccoli, Eggplant And Snow Peas

Beef Strips With Orange And Ginger

Minted Lamb Stir Fry With Scallions And Chinese String Beans

Chicken Stir Fry Water Chestnuts, Baby Corn, Bell Peppers And Chinese Mushrooms

Szechwan Chicken

Chicken And Cashew Stir Fry

Sweet And Sour Duck With Mango

Mandarin Orange Chicken



Mexican

South Of The Border Chopped Salad
With Hothouse Tomatoes, Jicama, Black Beans, Roasted Corn,
All Lightly Tossed In A Tequila Lime Dressing, And Topped With Monterey Jack Cheese And Tortilla Strips

Jalapeno Caesar Salad

Blue Corn Tortillas With Lobster And Avocado Salad

Potato Skins With Jack Cheese, Black Beans And Salsa Verde

Tortilla Bake

Layered Flour Tortillas, With Roasted Corn, Black Beans, Zucchini, Squash, With A Red Enchilada Sauce

Fajita's: Choice Of Chicken, Shrimp Or Beef With All The Fixings

Carne Asada

Homemade Tamales: Choice Of Beef, Chicken, Crane Asada Or Jalapeno With Cheese

Smoked Chicken And Jack Cheese With Tomatillo Salsa

Grilled Chicken Breast Topped With A Tequila Lime Salsa

Grilled Swordfish Steak On A Bed Of Black Beans With A Avocado Salsa

Anchos Chili's With Melted Cheese

Spanish Rice

Refried Beans With Monterey Jack Cheese

Shrimp In Chipotle Sauce

Fried Potatoes With Chili Sauce



Desserts

Sinful Chocolate Brownies

Chocolate Mousse Cake

Assorted Homemade Cookies: Oatmeal Raisin, Chocolate Chip, Peanut Butter, Shortbread

English Sherry Trifle

Apple Tart Tartin With A Caramel Glaze And Vanilla Bean Ice Cream

Apple Pie Served With Cinnamon Ice Cream

Carrot And Pumpkin Cake With A Mandarin Icing

Banana Cake With A Rum Crème Anglaise

Banana's Foster

Cherries Jubilee

Chocolate Souffle Cake With A White Chocolate Cream

Raspberry Crumb Bars

Assorted Fruit Tarts

Lemon Bars

Assorted Homemade Cobblers: Apple, Mixed Berry Peach Served With A Hot Vanilla Custard

Seasonal Fresh Fruit Platters

Assorted Miniature Pastries And Petit Fours

Chef Josh's Homemade Brioche Donuts