

**CATERING CENTRAL  
SAMPLE MENU**

**GOURMET THANKSGIVING MENU**

**APPETIZER**

**Fresh Cheese Platter served with Fresh Fruit**

*Parmesano Reggiano, 'Rouge' Brie, Manchego, fresh seasonal fruit and Honey*

**MAIN**

**Del ectable Poached Salmon**

*Salmon, poached in a light white wine cream sauce scented with rosemary and fragrances of garlic, topped with tender julienne carrots and baby leeks.*

**Beef Oxtail Ossco Bucco**

*Fork tender meat braised to perfection. Aromas of deep red wine with hints of roasted garlic*

**Beef and Mild Italian Chorizo Lasagna**

*Mama's passed down recipe. Layers of slow braised beef and mild Italian sausage, Parmesano Reggiano and fresh mozzarella in a silky irresistible marinara.*

**SIDES**

**Creamy Country Scalloped Potatoes with Munster Cheese**

*Munster Cheese lends its velvety smooth taste to complement golden scalloped potatoes.*

**Vegetable Medley**

*Light, tender and nutritious winter vegetables served with a light lemon sauce.*

**Herbed and Plain Fococcia Bread**

**CATERING CENTRAL  
1951 Colony St, Mountain View, CA 94043  
Cateringcentral.net**