

# Catering Central

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## PRIVATE/SOCIAL PARTY HOT BUFFET MENU ITEMS

Hot buffet service includes:

- Entrée selection
- Side

Extras:

- Salads
- Appetizers
- Dessert
- Drinks

\*\*\*Note:

- Special items are marked with individual prices.
- Quote does not include taxes or delivery charges.

### **Salads**

Caesar salad

Garden salad with blue cheese and dried cranberries

Garden Salad with garbanzos and mushrooms

Mediterranean Greek salad

Chinese salad with tofu

Spinach pear salad with blue cheese

Cold Asian noodle salad and fresh garden vegetables

Garden salad with tomatoes and corn

Fresh mixed greens with tomatoes and feta cheese

Pasta salad with roasted vegetables and feta cheese

Potato salad

Tabouleh salad

California fresh salad with avocado, oranges and red onions

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### **Salad Entrées**

Chinese Chicken Salad bar

Spinach Pear and Chicken Salad

Artichoke and chicken pasta salad

Asian noodle salad with chicken and fresh vegetables

Pasta salad with chicken and sundried tomatoes

Garden salad with red onions, avocados and marinated beef strips

### **Chicken Entrees**

Mediterranean Chicken

Chicken breast or thighs cooked with tomato and red wine sauce and vegetables finished with fresh parsley

Latin Chicken with light cream sauce

Tender young fryer cooked in white wine with mushrooms finished with a touch of cream and fresh parsley

South West Chicken

Chicken rubbed and marinated in our south west spices and seared in a hot plate, served with accompaniments: sour cream and fresh salsa

Rosemary Lemon Roasted Chicken

Traditional Tuscan dish, roasted chicken fryer with rosemary and citrus aromas

Chicken in red wine sauce

Tender chicken pieces cooked in red wine garlic and vegetables

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### Teriyaki Chicken

Chicken marinated in our teriyaki marinade with ginger and garlic

### Thai Coconut Curry Chicken

Young Fryer cooked in curry with coconut milk, sweet Thai basil and kefir lemon

### Chicken Cacciatore

Chicken breast and thighs braised in northern Italian traditional putanesca sauce with olives, capers, tomatoes, spice and white wine

### Goat Cheese and olive stuffed Chicken breast

Stuffed chicken breast with a mixture of goat cheese, Kalamata olives and chives. Served with a light white wine cream sauce

### Breaded Yogurt Marinated Chicken

Yogurt and spice marinated chicken breast and thighs, breaded and baked till tender

### Chicken parmesan

Everyone's favorite breaded chicken breast seared to golden perfection topped with rich tomato sauce and finished with mozzarella cheese and parmesan reggiano

## **Pork Entrees**

### Pulled Pork (BBQ)

Slow cooked pork butt with seasoning until fork tender

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### Roasted Pork Loin (Teriyaki glaze)

Pork Loin marinated in our teriyaki sauce and roasted to perfection

### Roasted Pork Loin (Chutney)

Savory Pork Loin stuffed with mixed dry fruits and liquor and oven roasted

### Roasted Pork Loin with Lemon and Herbs

Pork Loin seasoned with our own mixture of spices and lemon juice and roasted to mouthwatering perfection

## **Beef Entrees**

### Beef Stroganoff

Braised beef cubes in Merlot wine and stock – penne pasta – vegetable medley

### Beef with Peppers

Top Sirloin strips sautéed to golden brown perfection – caramelized sweet onions – roasted bell peppers

### Oaxaca beef with Mild Chili

Marinated beef strips in mild chili spices – braised with onions

### Marinated Beef Kabobs in lime juice

Roasted beef cubes marinated in spices and lemon juice

### Broccoli Beef

Tender beef strips stir fried with broccoli – served with teriyaki and oyster sauce

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### Beef Adobo

Tender Skirt steak cooked with spices, soy sauce and vinegar.

### BBQ Beef Brisket

Tender Brisket cooked for 4 hours and served with BBQ sauce.

### Mediterranean Beef

Seared beef prepared with olives, onions and tomatoes

### Braised Osso Bucco (Please call for price)

Braised Osso Bucco in Merlot wine till fork tender

### Braised Rabbit (Please call for price)

Quartered Rabbit braised in white wine – olives - mushrooms

### Braised Short Ribs (Please call for price)

Bone-off-Short Ribs braised in red wine with vegetables

### Prime Rib (Please call for price)

Slow roasted Prime rib cut seasoned with herbs and Dijon mustard

### **Pasta Entree Dishes**

Vegetarina Lasagna

Beef Lasagna

Spaghetti Alfredo with chicken

Spaghetti with Marinara and chicken

Spaghetti with marinara and cream and chicken

Stuffed Shell pasta with ricotta and spinach

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Ricotta-spinach stuffed ravioli with light cream sauce  
Butternut squash stuffed ravioli with light cream sauce

### **Sides**

Steamed rice  
Spanish rice  
Saffron rice  
Pulao rice – with raisins and green peas  
Potato gratin (minimum of 6)  
Roasted seasonable vegetables  
Steamed Vegetables  
Egg noodles stir fry with vegetables  
Vegetable Stir Fry  
Roasted Vegetable Medley  
Vegetable Ragout  
Pasta with Alfredo sauce  
Pasta with Marinara  
Pasta with Putanesca Sauce  
Polenta Squares with sage