

THE ART OF

KATHY G. & COMPANY

CATERING EVENTS DESIGN



SAMPLE DINNER MENUS

Passed Hors d oeuvres: (Choose 2)

Belgian Endive Leaves with Whipped Blue Cheese & Toasted Pecans

Mini BLT's with Roma Tomato, Arugula, & Apple Smoked Bacon topped with Remoulade

Caramelized Onions & Goat Cheese Tarts (warm)

Shrimp Cakes with Creole Aioli

Parmesan Onion Crostini (warm)

Menu 1 \$25.50 per person

Mixed Greens with French Feta, Tomatoes, Toasted Walnuts, & Red Wine Vinaigrette

(Choose 1 Entrée)

Pecan Crusted Chicken with Basil Crème over Buttermilk Mashed Potatoes and Sautéed Green Beans

Pan Seared Parmesan Crusted Chicken Breast over Smashed New Potatoes, Summer Vegetables, and Classic Piccata Sauce with Lemon, Parsley, and Capers

Almond Crusted Tilapia with Lemon Burre Blanc served over Wild Pilaf Rice with Fresh Asparagus

Pork Loin over Creamy Parmesan Polenta with Sautéed French Green Beans Topped with Chilton County Peach Chutney

Lemon Pound Cake with Fresh Berries and Whip Cream

Menu 2 \$30.95 per person

Chopped Romaine Caesar Salad with Shaved Parmesan and Rosemary-Garlic Croutons

(Choose 1 Entrée)

Butter Roasted Chicken Roulade Stuffed with Roasted Red Bell Peppers, Spinach
and Italian Cheeses over Buttermilk Mashed Potatoes with French Green Beans

OR

Seared and Roasted Flank Steak Roulade with Fresh Spinach, Roasted Red
Peppers, & Italian Cheeses over Garlic Roasted Mashed Potatoes, Asparagus and
Red Wine-Veal Reduction

OR

Herb Crusted & Grilled Sirloin Steak with Red Wine Demi served over Wild Rice
Pilaf with Haricots Verts

Mocha *or* Chocolate Roulage with Chocolate Sauce & Whip Cream

Menu 3 \$34.50 per person

House Salad of Mixed lettuces with Crumbled Gorgonzola, Toasted Walnuts and
Aged Sherry Vinaigrette

Grainy Mustard Marinated Pork Tenderloin over Creamy Parmesan Polenta
served with Mixed Seasonal Vegetables

Praline Cheesecake with Fresh Berries

Menu 4 \$45.00 per person

Hearts of Romaine with Toasted Pecans, Cherry Tomatoes, Crumbled Blue
Cheese and creamy Blue Cheese Dressing

(Choose 1 Entrée)

Maple Glazed Grilled Salmon over Fennel Mashed Potatoes and Asparagus with
a Brown Butter Balsamic Reduction

Petite Filet of Herb Crusted Beef Tenderloin and Petite Parmesan Crusted
Chicken with Lemon Burre Blanc over Buttermilk Mashed Potatoes with French
Green Beans (plated/seated only)

Parmesan Crusted Chicken with Picatta Sauce & 2 Jumbo Grilled Shrimp over
Garlic Roasted Mashed Potatoes with Summer Vegetables (plated/seated only)

Chocolate Mousse served in a Cosmo Glass with Summer Berries and Mint

Menu 5 \$55.00 per person

Mixed Greens with Toasted Walnuts, Marinated Cherry Tomatoes,
Goat Cheese crouton and Roasted Shallot Vinaigrette

Molasses Glazed Beef Tenderloin over Roasted Garlic Mashed Potatoes and
Butter-Poached Asparagus with a Zinfandel-Veal Demi Reduction

Vanilla Crème Brulee with Fresh Berries

Menu 6 \$60.00 per person

Spinach Salad with Grilled Red Onions, Candied Apple-Smoked Bacon, Toasted
Walnuts, Grated Egg and Sherry Vinaigrette

(Choose 1 Entrée)

“Steak and Cake” – Petite Filet of Herb Crusted Beef Tenderloin
and Lump Crab Cake over Buttermilk Mashed Potatoes, Asparagus with a
Lemon Buree Blanc

Petit Filet of Molasses Glazed Beef Tenderloin and Two Jumbo Shrimp over
Roasted Garlic Mashed Potatoes and Grilled Asparagus and Red Wine Demi

Flourless Chocolate Torte with Chocolate Sauce & Berries

Menu 7 \$65.00 per person

Marinated Jumbo Asparagus with Baby Arugula, Roasted Corn Flan, and
Proscuitto de Parma with Meyer Lemon Vinaigrette

Petit Fillet of Pistachio Encrusted Halibut and a Petit Filet of Beef Tenderloin
over Caramelized Onion Mashed Potatoes and Fresh Asparagus

Parfait Pyramids with Almond Sponge Base – Flavors of Cinnamon, Chocolate,
or Liqueur of Choice

Ask About our Dessert Trio's

**** Menu pricing excludes beverage, service, applicable taxes, & any rentals ****