



# ENTRÉE & MAIN DISHES

## BEEF – PORK – LAMB

◆ *Catered for You serves all Angus certified beef.*

### **PRIME RIB OF BEEF**

served with au jus, fresh horseradish and horsey sauce. *Chef required.*

### **Shoulder Tender Medallions – or – Beef Filet\***

- Washington cabernet demi-glace
- Idaho huckleberry demi-glace
- gorgonzola and herb crusted and port wine reduction
- wild mushrooms demi-glace
- southwest ancho tomatillo sauce
- Chimichurri sauce

### **Grilled Top Sirloin**

with Provençal ratatouille

### **Grilled Flank Steak**

marinated in balsamic and herbs, served with a roasted corn and sweet pepper relish

### **Top Round Roast**

oven roasted to perfection, served with au jus and horsey sauce

### **Brisket**

- simmered in a rich wine-spiked stock and served with chimichurri
- simmered..... And served in a Chipotle BBQ sauce

### **Tenderloin Kebab**

Needs description – 1 short kebab w/ just meat, 1 long kebab w/ vegetables

### **Braised Boneless Short Ribs**

- Irish Stout with Dublin-style slow roasted boneless short ribs
- Korean Style with Teriyaki
- Chocolate Braised

### **Grilled Pork Tenderloin**

with a huckleberry demi-glace

### **Baked Pork Chops**

with blackberry bourbon demi-glace

### **Pork & Apple Smoked Bacon Roulade**

with apple jack brandy glaze

### **Baby Back Ribs**

with guava barbeque sauce

### **Pork Loin Roast**

slow cooked and served with an apricot, pear and apple compote

### **Kahlua Pulled Pork**

Needs Description

### **Rack of Lamb**

with a hazelnut roasted garlic thyme crust and merlot essence

### **Grilled Lamb Kebobs**

skewered with seasonal vegetables and served with a tomato mint sauce

## FISH – SHELLFISH

◆ *Catered for You serves only sustainable and responsibly sourced seafood products.*

### **Mojito Salmon**

grilled with a lime glaze and a fresh mango mint salsa

### **Miso Salmon**

marinated in miso and sake, topped with slivered shitake mushrooms

### **Stuffed Salmon Fillet**

with crab, spinach and fresh herbs with a lemon beurre blanc

### **Seared Salmon**

with champagne glaze and citrus salsa

### **Grilled Salmon**

with roasted red bell pepper coulis

### **Ling Cod**

baked with an orange coconut curry sauce

### **Seared Rockfish**

with a Mediterranean salsa of oranges, green olives, roasted red bell peppers and capers

### **Asian Style Rockfish**

with a Thai inspired sauce, red bell peppers and kaffir lime leaves

### **Seared Halibut**

with a warm basil cream sauce

### **Macadamia-Crusted Mahi Mahi**

with a coconut saffron sauce

### **Parmesan Crusted Tilapia**

with a tomato, caper and white wine reduction

### **Idaho Steelhead**

- slivered roasted almonds and a lemon dill beurre blanc
- Moroccan-style with a Chermoula sauce *(the most delicious sauce you have never had!)*

### **Grilled Prawn and Scallop Kebabs**

brushed with a roasted garlic lemon butter

### **Stuffed Jumbo Prawns**

Chèvre cheese, cilantro jalapeño and pine nut pesto with a mango remoulade

### **Spanish Paella Nuevo**

mixed seafood stew on a saffron risotto cake

### **Seafood Cannelloni**

a rich blend of shrimp and scallops, ricotta, parmesan, mozzarella with light white wine sauce

# **CHICKEN – DUCK – TURKEY**

✦ *Free Range poultry available upon request.*

## **Modena Chicken Breast**

marinated in balsamic & Mediterranean herbs, served with an eggplant caponata

## **Applewood Smoked Bacon and Walnut Stuffed Chicken Breast**

with roasted yellow pepper and champagne crème

## **Tuscan Stuffed Chicken Breast**

with fresh herbs, mushrooms and Chèvre cheese in a tarragon cream sauce

## **Sorrento Chicken Breast Roulade**

filled with Asiago cheese, fresh herbs and lemon zest with a citrus beurre blanc

## **Chicken Parmesan**

herbed parmesan bread crumbs, sautéed in olive oil and topped with marinara and fresh mozzarella

## **Chicken Pineapple Curry**

sautéed chicken breast, fresh pineapple in a yellow curry coconut sauce

## **Italian Chicken Breast Roulade**

filled with prosciutto, Romano and pesto, served with a creamy basil sauce

## **Braised Chicken**

braised chicken thighs rubbed with Middle-Eastern spices, braised with dates, preserved lemons and port wine

## **Chicken Saffron**

marinated in garlic, lemon and fresh herbs with a coconut milk saffron sauce

## **Chicken Marsala**

sautéed in a rich wine and mushroom sauce

## **Chicken Saltimbocca**

breast wrapped with prosciutto and sage with a citrus beurre blanc

## **Apple-Brie Chicken Breast**

stuffed with apples and brie, and served in a citrus beurre blanc

## **Bourbon Peach Chicken**

in a smoky Kentucky bourbon and a tangy peach glaze

## **Mykonos Chicken**

with a salsa of artichokes, tomatoes, basil and feta

## **Fontina Chicken**

stuffed with fontina and sundried tomatoes and served in a red bell pepper sauce

## **Chicken Confit**

in a blackberry bourbon sauce

## **Pancetta Chicken**

with a pancetta brie cream sauce

## **Chicken Catalonia**

in our house Romesco sauce

## **Chicken Kebob**

Two varieties – with or without grilled vegetables with tzatziki sauce

## **Asian Style Chicken Stir Fry**

with chicken thighs and sautéed vegetables, in a hoisin ginger sauce

## **Pan Roasted Duck Breast**

with rosemary honey plum sauce

## **Roasted Turkey**

moist and delicious, with all the trimmings you could ask for!

# **VEGETARIAN ENTRÉES**

✦ *Gluten-free and Vegan options available.*

## **Polenta Napoleon**

layers of grilled seasonal vegetables, polenta and boursin cheese with two sauces

## **Butternut Squash Thai Curry**

served with rice

## **Enchiladas Verde**

seasonal array of sautéed vegetables, fresh tomatillo sauce and cheese in white corn tortillas

## **Butternut Squash Cannelloni**

with fontina cheese and fresh tomato basil sauce

## **Coconut Curry Vegetables**

sweet potatoes, onions, green beans, carrots, red bell peppers and kale

## **Gorgonzola Tart**

buttery pasty tart filled with roasted garlic and tomatoes, gorgonzola and topped with baby arugula salad

## **Pesto Pasta Napolitano**

tossed with creamy basil pesto, assorted fire grilled vegetables and parmesan cheese

## **Vegetarian Lasagna**

layers of pasta with grilled vegetables, ricotta, mozzarella and fresh herb marinara sauce

## **Stuffed Cabbage Leaves**

sautéed brown rice, lentils, mushrooms, pine nuts and fresh herbs braised in a fennel tomato broth

## **Tikka Masala**

sautéed vegetables with Indian Spices, cream and fresh tomatoes

## **PASTA ENTRÉES**

◆ *Gluten-free and Vegan options available.*

### **Tuscan Seafood Fettuccini**

Large prawns tossed in a saffron cream and pecorino cheese sauce

### **Cajun Style Pasta**

With roasted chicken and mild Cajun sausage in a creamy tomato, mushroom and herb sauce

### **Traditional Lasagna**

With beef and Italian sausage in a robust Italian red sauce

### **Chicken Lasagna**

with spinach and fresh herbs, layered with shredded provolone in a creamy garlic sauce

### **Mediterranean-Style Pasta Primavera**

roasted chicken, grilled fresh vegetables tossed in a light white wine cream sauce topped with Romano and parmesan cheeses

### **Pesto Pasta Napolitano**

tossed with creamy basil pesto, grilled chicken, assorted fire grilled vegetables and parmesan cheese

### **Creamy Chicken Alfredo**

penne pasta with grilled chicken in a traditional creamy cheese sauce and garnished with parsley and parmesan

**Contact Us!**  
**for a personalized quotation please call**  
**(509) 624-9686**  
**[www.catered4you.com](http://www.catered4you.com)**

*"People who love to eat are always the best people."  
— Julia Child*