# NICOLE'S KITCHEN LC CATERING MENU

There are two menus to choose from (Menu One and Menu Two)

Rolls & Butter Included for all Buffets. Minimum Order: 15 people

# MENU ONE:

Client's Choice: \$16 per person, ages 3-8 \$8 includes: 1 salad, 1 cold compliment, 2 main entrees, 2 side dishes

Simple & Savory: \$14 per person, ages 3-8 \$7 includes: 1 salad, 2 main entrees, 2 side dishes

Classic: \$12 per person, ages 3-8 \$6 includes: 1 salad, 1 main entrée, 1 side dish

#### SALADS:

Tossed Salad with Ranch and Italian Dressings

Ceasar Salad with Croutons & Shaved Parmesan

Spinach Salad with Strawberries & Poppy Seed Dressing

Mediterranean Chopped Salad with Greek Vinaigrette

## **COLD COMPLIMENTS:**

Southwest Potato Salad

Italian Pasta Salad

Assorted Cheese & Cracker Tray

Broccoli Bacon Cheddar Salad

Fruit Salad or Tray \$2 per person upcharge

# MAIN ENTRÉE'S:

Herb Roasted Chicken Pieces

Parmesan Chicken Cutlets

Baked Honey Ham

Roasted Pork Loin with Mushroom Gravy

Mediterranean Pasta (artichokes, spinach, sundried tomato, feta, olives & spinach)

Beef Stroganoff over Egg Noodles

Classic Mini Meatloaf with Tomato Glaze

## SIDE DISHES:

Steamed Broccoli Spears

Green Beans with Bacon

Sauteed Zuchinni & Peppers

Honey Glazed Carrots

Green Beans with Toasted Almonds

Baked Ziti in Marinara

Wild Rice Pilaf

Baby Red Potatoes with Parsley & Butter
Roasted Seasoned Red Potatoes
Sour Cream & Cheddar Potato Casserole

## MENUTWO:

VIP: \$20 per person, ages 3-8 \$10 includes: 1 salad, 2 cold compliments, 2 main entrees, 3 side dishes

Signature: \$18 per person, ages 3-8 \$9 includes: 1 salad, 1 cold compliment, 2 main entrees, 2 side dishes

#### **SALADS:**

Tossed Salad with Ranch and Italian Dressings

Ceasar Salad with Croutons & Shaved Parmesan

Spinach Salad with Mixed Berries, Almonds and Goat
Cheese with a Strawberry Balsamic Dressing

Mediterranean Chopped Salad with Greek Vinaigrette

Mixed Greens with Apples, Walnuts and Gorgonzola
with a Balsamic Dressing

Cobb Salad: cucumber, tomato, bacon, crumbled bleu cheese, hard boiled egg choice of dressings

# MAIN ENTRÉE'S:

Chicken Marsala, with Prosciutto & Portabellas

Parmesan Chicken Cutlets

Cranberry-Balsamic Glazed Chicken Breast
Chicken Picatta (Lemon-Caper Butter)

Spinach & Artichoke Stuffed Chicken Breast
Mini Stuffed Chicken Breasts with Gravy
Baked Honey Ham with Pineapple

Roasted Pork Loin with Apple & Bacon Chutney

Roast Beef in Au Jus

Beef Stroganoff over Egg Noodles

Stuffed Red Peppers in Tomato Sauce

Fish & Seafood Options available at Market Price

#### **COLD COMPLIMENTS:**

Cucumber, Tomato & Onion Salad in a Red Wine
Vinaigrette

Southwest Potato Salad

Oriental Cabbage Salad

Tortellini, Spinach & Tomato Salad

Italian Pasta Salad

Broccoli Bacon Cheddar Salad

Assorted Cheese Tray with Crackers

Garden Vegetable Tray with Ranch Dip

Fresh Fruit Salad or Tray \$2 per person upcharge

## SIDE DISHES:

Steamed Broccoli Spears

Green Beans with Bacon & Shallots

Roasted Italian Vegetables
(zucchini, yellow squash, red peppers, portabellos)

Orange-Honey Glazed Carrots

Roasted Asparagus Spears

Roasted Cauliflower with Parmesan

Green Beans with Toasted Almonds

Penne in Carbonara Cream Sauce

Baby Red Potatoes with Parsley & Butter

Roasted Red Potatoes

Baby Yukon Gold Potatoes with Parmesan

White Cheddar Whipped Potatoes