



THE CATERING COMPANY

Lunch and Dinner Buffets

** 10-person minimum on each buffet **

Southwestern Stuffed Chicken

Chicken breast filled with Ancho Chili Cornbread Stuffing, crusted in tri-color Tortilla Chips, then baked. Served with Chipotle Cream Sauce, Roasted Corn and Black Bean salad, Long Grain southwestern Rice, and assorted Desserts. **\$ 11.95**

*** Add Jalapeño & Cheese Corn Bread Muffins & Honey \$ 1.50**

Chicken Marsala

Seared Chicken Medallions with Wild Mushroom and sweet Marsala sauce, served with creamy roasted Tomato Risotto, Tuscan Roasted Vegetables, Ciabatta Rolls, Butter, and assorted Desserts. **\$ 10.95**

*** Add Classic Caesar Salad & Balsamic Vinaigrette \$ 1.50**

Shrimp Scampi and Chicken Alfredo

Spicy shrimp tossed with chili flake, fresh basil, tomato, and Capellini pasta, and linguini tossed with grilled chicken and creamy Alfredo sauce, with Ciabatta rolls, Butter, classic Caesar salad, and assorted desserts. **\$ 11.95**

7 Layer Lasagna or Creamy Roasted Vegetable Lasagna

Our Italian classic seven layer and four cheese meat lasagna or our white cream Vegetarian Roasted Vegetable Lasagna is served with Caesar Salad & Balsamic Vinaigrette, Asiago & Pesto Focaccia Bread, and Tiramisu for dessert. **\$ 11.50**

*** Enjoy both Lasagnas when ordering for 20 guests or more**

Taste of India

Airline Chicken Breast pan seared in Indian Spices. Served with roasted Curry Potatoes, braised Spinach, Naan Bread and assorted Desserts.

\$ 11.95

Far East Cuisine

Thai Chili Sriracha Beef with sweet Onions and Peppers, Sweet & Sour Chicken, Chinese Fried rice, 5-Spice Asian Rice noodle Salad, and assorted desserts. **\$ 11.50**

Deli To You

Assorted deli meats (Smoked Turkey, Honey Cured Ham, medium rare Roast Beef, Chicken Salad (or Egg Salad), assorted domestic Cheeses, Lettuce, Tomatoes, Pickles, Condiments, assorted Breads, your choice of 2 Salads & Desserts. **\$ 9.50**

*** House choices: Spring Field Greens Salad w/Balsamic Vinaigrette & Fruit Salad**

Vodka Cream Penne, 4 Cheese Ravioli, Italian Sausage & Meatballs

Boulder Italian Sausage, homemade Meatballs, Penne Pasta & Vodka Cream Sauce, and four Cheese Raviolis. Served with classic Caesar Salad & Balsamic Vinaigrette, Asiago Focaccia Bread, and assorted Desserts.

\$ 11.50

Spinach, Roasted Tomato, and Chevre stuffed Chicken

Tenderized Chicken Breast stuffed with organic fire roasted tomatoes, baby Spinach leaves and Chevre (goat cheese). Served with Wild Rice Pilaf, Tuscan grilled Vegetables, Ciabatta Roll, Butter & assorted Desserts. **\$ 10.95**

*** Add any Salad selection for \$ 1.50**

Peppercorn Crusted Beef Medallions

Seared Beef Medallions with Wild Mushroom Demi-glace, Garlic Mashed Potatoes, local Fire roasted Vegetables, Field Greens Salad w/candied Walnuts, Balsamic Vinaigrette, Dinner Rolls, Butter and assorted Desserts. **\$ 12.95**

Cinco de Mayo Fiesta

Three Cheese Enchiladas, authentic Pork Carnitas, and Taco & Tostada bar with Refrito Beans, shredded Lettuce, Cheddar & Monterey Jack Cheese, Pico de Gallo and Sour Cream. Served with roasted Corn and Black Bean Salad and assorted Desserts. **\$ 11.50**

Artichoke Stuffed Tilapia

Fresh baked Tilapia stuffed with Artichokes & Sundried Tomatoes then lightly coated with Saffron Tomato Sauce. Served with Basmati Rice, fire roasted Tuscan Vegetables, Rolls, Butter and assorted Desserts. **\$ 10.95**

*** Add your choice of salad \$ 1.50 House selected Salad: Wild Field Greens, Roma Tomatoes, Cucumber & Carrots and Balsamic Vinaigrette**

Backyard Picnic

Quarter pound grilled Angus Hamburgers, Jumbo Hotdogs, Kaiser Rolls & Buns, roasted Mushrooms, Bacon, caramelized Onions, assorted Cheeses, Lettuce, sliced Tomatoes, Pickles and Condiments. Served with choice of Salad, Potato Chips and assorted Desserts. **\$ 9.50**

*** Add Boca Burgers or Tofu Dogs \$ 1.50**

House Selected Salad: Fresh Fruit Salad

Chicken Parmesan & Stuffed Romano Manicotti

Baked Chicken breast coated in Parmesan Bread crumbs and topped with house-made Marinara Sauce and melted Mozzarella. Served with a second Vegetarian entree of three cheese filled Manicotti coated with roasted Crimini Mushrooms and Pesto Cream. Served with classic Caesar salad and Balsamic Vinaigrette, Asiago Focaccia Bread and assorted Desserts. **\$ 11.95**

Soup or Salad Sandwich Buffet

Smoked Turkey, Roast Beef, Honey Ham and Chicken Salad Sandwiches served on Kaiser Rolls, mini Croissants, and Focaccia Bread. Your selection of soup or salad, Potato Chips and assorted Desserts. **\$ 8.75**

*** If Requested we can add our Vegetarian Portobello Caprese Sandwich**

Western Barbecue

Open-flame-grilled and basted BBQ Chicken and slow oven roasted country style Pork Ribs. Served with Chipotle Barbecue Sauce, your choice of two salads, bread rolls, butter and assorted Desserts. **\$ 10.95**

*** House choices: Kick Ass Coleslaw & Baked Beans**

London Broil

Slow roasted and braised London Broil in wild Mushroom Demi-glace served fire roasted Tuscan Vegetables, seasoned and Butter basted baby Red Potatoes and assorted Desserts. **\$ 11.95**

*** Add your choice of salad \$ 1.50**

Southern Georgia Fried Chicken Buffet

Crusted Fried Chicken, roasted Garlic Mashed Potatoes, creamy country Gravy, Kick ass Georgia Coleslaw, Buttermilk Biscuits, Honey and assorted Desserts. **\$ 9.95**

Chili Rellenos & Beef Chimichangas

Monterey Jack Ancho Chili Rellenos smothered in Green Chili. Seasoned ground Beef & Refrito Beans Chimichangas, served with Green Pork Chili (on the side) shredded Lettuce, Cheddar & Monterey Jack Cheese, house-made Salsa, Santa Fe Cilantro Rice and assorted Desserts.

\$ 11.50

Middle East Feast

Coriander Seeds, Rosemary & Thyme Beef & Chicken Kebabs ready to be placed on warm Pita Bread. Served with Cous Cous, Tomato, Cucumber and Mint Salad, Tahini & Chickpea Hummus, and assorted Desserts. **\$ 11.50**

*** Halal Beef and Chicken are available for substitution on this and many other buffets. Please ask us!**

Blackened Seared Wild Salmon

Seared wild Salmon crusted in Cracked Pepper with Horseradish Crema on the side. Served with New Orleans Dirty Rice, fire roasted local Vegetables, your choice of one salad, Ciabatta Rolls, Butter and assorted Desserts. **\$ 12.95**

*** House Salad recommendation: Baby Spinach, egg, bacon, shaved Onion & Dijon Vinaigrette**

Baked Potato Bar

Individually wrapped Russet Baked Potatoes, warm Red Beef Chili, Cheddar & Monterey Jack Cheese, whipped Butter, diced Scallions, real chopped bacon, Crema or Sour Cream. Served with choice of Salad and assorted Desserts. **\$ 8.50**

*** House selected Salad: Wild Field Greens, Roma Tomatoes, Cucumber & Carrots and Balsamic Vinaigrette**

Lamb Gyros & Lemon Olive Chicken

Marinated Lemon & Oregano Chicken sautéed with Kalamata Olives and seasoned and tenderized Lamb for Gyros. Served with Warm Pitas, Yogurt based Tzatziki, Tomato, Green Olive, Feta & Mint Salad, Greek Olive Oil, and assorted Desserts. **\$ 11.95**

Petit Veal Osso Bucco

Served with Risotto Milanese, roasted Tuscan Vegetables, your choice of salad, Ciabatta rolls, and assorted desserts or tiramisu. **\$ 16.50**

*** House selection salad: Baby Spinach, Egg, Bacon & Dijon Vinaigrette**

Ultimate Fajita Bar

Spicy fire grilled chicken and tenderized beef strips, seared peppers and onions, warm Flour Tortillas, combined Cheddar & Monterey Jack Cheese, lettuce, Crema (or sour cream), guacamole, and pico de gallo. Served with Refrito Beans, Santa Fe Rice and assorted Desserts. **\$ 10.95**

SALAD SELECTIONS

Classic Caesar Salad & Balsamic Vinaigrette
Wild Field Greens, Cucumber, Roma Tomato, & Carrot
Asian Rice Noodle w/ Ginger & Soy
Baby Spinach w/ Egg, Bacon, Onion, & Dijon Vinaigrette
Traditional Potato
Fresh Fruit
Kick Ass Georgia Coleslaw
Bowtie Pasta w/ Red Peppers, Artichokes, Basil, & Lemon
Roasted Corn & Black Bean

SOUP SELECTIONS

Warm Potato Leek w/ Crème Fraiche
New England Clam Chowder
Creamy Chicken & Wild Rice
Southwestern Corn & Black Bean
Organic Vegetarian
Minestrone w/ Ditalini Pasta
Broccoli & Cheddar Cheese