



Chef du Jour Catering



Corporate Buffet Menus

1 Standard Entrée

1 Salad

2 Side Dishes

Assorted fresh baked Breads

Dessert or Fresh Fruit

\$15 per person

Standard Entrees

Beef Tips in Red Wine Tender Lean Beef Braised in Red Wine and Served with Red Wine Reduction

Chicken Marbella Boneless Chicken Breast Baked in Brown Sugar and White Wine with Olives, Capers and Dried Fruit

Lasagna choice of Cheese, Meat or Alfredo with Chicken with Broccoli

Baked Penne with Spicy Red Pepper Cream, Roasted Peppers, Mushrooms and Chicken (optional)

Chicken Marsala Lightly Floured Chicken Breast with Mushroom Marsala Wine Sauce

Roast Lamb Boneless Leg of Lamb with Fresh Thyme, Mint and Garlic. Served with Mint Sauce

Roasted Pork with Hunter's Sauce

Fajita Bar with Chicken or Beef, Sautéed Peppers and Onions, Tortillas, Salsa and Sour Cream

Teriyaki Chicken or Beef Tender Slices of Meat Glazed with Our Teriyaki Sauce

Chicken Parmesan Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce

Coconut Curry Chicken Spicy Red or Mild Yellow

Mango Chicken Grilled Chicken with Mango Pineapple Salsa

Beef Brisket Fork Tender Beef Brisket with tomatoes, mushrooms and white wine

Roast Turkey Breast Perfectly Seasoned Slow Cooked Turkey Breast with Gravy

Chicken or Beef Enchilada Pie Corn Tortillas with Red and Green Enchilada Sauce and Cheese

Chicken Pasta Primavera Penne Pasta with Mixed Vegetables, Grilled Chicken in White Wine Sauce

Wine Poached Salmon Fresh Salmon with a Delicate Berry Sauce Garnished with Fresh Berries

Pesto Chicken with Sun Dried Tomatoes and Fresh Basil in Pesto Cream

Kalua Pork Hawaiian style pulled pork

Herb Roasted Chicken Bone-In Chicken Quarters Seasoned to Perfection

Chicken Piccata Boneless Breast in Lemon Herb Caper Sauce

Pomegranate Chicken Breaded Chicken Breast with Caramelized Onions, Nuts and Pomegranate Glaze

Lemongrass Chicken Boneless Thigh Stir Fried with Lemongrass, Seasonal Vegetables and Cilantro

Pot Roast slow cooked tender beef with carrots, onions and tomatoes

Beer Braised Beef Braised In Local Porter with Carrots, Onions and Herbs

Stuffed Pork Loin Stuffed with Dried Fruit and Bread with Apricot Glaze

Premium Entrees

upgrade for \$4.95

Goat Cheese Chicken Breaded Chicken Breast Stuffed with Goat Cheese and Roasted Peppers

Filet of Beef with Choice of Red Wine Reduction, Mustard Demi-Glace, Wild Mushroom and Gorgonzola Cream

Honey Pit Ham Honey Glazed Carved Pit Ham

Prime Rib Carved Herb Garlic Roasted Prime Rib with Au Jus and Creamy Horseradish

Cedar Plank Salmon with Triple Blanched Garlic, Rendered Bacon and Stone Ground Mustard Crust served with Parsley Coulis

Baked Halibut Baked in White Wine with Lemon Caper Buerre Blanc

Carved Turkey Breast with Cranberry Chutney, Mini Buns and Condiments

Mixed Grill with Chicken, Beef and Shrimp

Prawn Scampi Jumbo Prawns Served in Herb Garlic Butter and Olive Oil

Whole Salmon Sides Grilled or Wine Poached sides of Salmon with Green Onion Aioli Or Cucumber Decorated Salmon

Vegetarian Entrees

Moroccan Vegetable Stew Seasonal Vegetable Stew with Cumin, Raisins and Garbanzo Beans

Zucchini or Eggplant Tort Thinly Sliced Layered with Mushrooms, Marinara and Parmesan

Pasta Primavera with Seasonal Vegetables and White Wine Sauce

Eggplant Parmesan Classic Style with Mozzarella and Marinara

Stir Fried or Teriyaki Vegetables with Tofu Made with Seasonal Vegetables and Marinated Tofu

Three Cheese Ravioli Served with Choice of Marinara or Creamy Garlic Alfredo

Portobello Mushrooms Stuffed with Onions, Peppers, Parmesan and Bread Crumbs

Polenta Pie Layered With Sautéed Vegetables and Mozzarella Cheese

Salads and Sides

Cold Sides

Northwest Salad with Wine Poached Pears, Nuts and Blue Cheese Tossed in Hazelnut Vinaigrette

Caesar Salad Crisp Romaine Lettuce, Parmesan, Creamy Dressing and Garlic Croutons

Spinach Salad with Goat Cheese, Mandarin Orange and Nuts with Raspberry Vinaigrette

Asian Pasta Salad Yakisoba Noodles and Vegetables seasoned with Ginger Dressing

Greek Salad Fresh Tomatoes, Cucumbers, Feta Cheese and Red Onions over Chopped Romaine Served with Lemon Vinaigrette

Chinese Greens Mandarin Orange, Crispy Won Tons, and Green Onion with Sesame Dressing

Red Potato Salad with Boiled New Potatoes in a Sour Cream Dill Dressing

Fresh Fruit Salad Mixed Melons, Pineapple, Grapes and Seasonal Berries

Pesto Pasta Salad Pasta Tossed In a creamy Pesto Dressing with Cherry Tomato and Fresh Mozzarella

Broccoli, Bacon and Cashew Salad Tossed in Creamy Bacon Vinaigrette

Cole Slaw

Orange, Jicama and Red Onion Salad with Citrus Cilantro Dressing

Curried Rice Salad Currants, Raisins, Chopped Pecans and Red Grapes with a Mild Yellow Curry

Italian Pasta Salad with Salami and Olives

Quinoa Salad (vegan) Yellow Peppers, Raisins, Coconut and Toasted Pine Nuts

Smoked Salmon Pasta Salad Caramelized Onions, Roasted Garlic and Spinach

Gorgonzola Pasta Salad Red and Yellow peppers and Gorgonzola

Hot Sides

Garlic Mashed Potatoes Roasted Garlic and Butter Cream Whipped Potatoes

Sautéed Seasonal Vegetables Seasoned With Fresh Herbs and Garlic

Spanish Rice mildly Spiced with Tomatoes and Chili's

Wild Rice Pilaf with Sautéed Onions, Herbs and Olive Oil

Roasted New Potatoes with Garlic and Thyme

Steamed Jasmine Rice Simple but Wonderful

Vegetarian Fried Rice Wok Fried Medley of Vegetables and Rice With egg and Soy Sauce

Buttered Egg Noodles with Parsley Salt and Pepper

Potatoes Au Gratin Baked in a Rich Creamy Cheese Sauce Topped With Cheddar Cheese ???

Roasted Vegetable Medley Seasonal Mix of Vegetables, Marinated and Roasted with Herbs

Vermicelli and Rice Browned Spaghetti steamed with Rice. Fantastic

Sautéed Green Beans

Pasta with Marinara Sauce

Plated Meal Service

Build a menu and plan a sit down multi course meal in which our friendly professional staff caters to all your needs.

Other Services

Rental dishes/glasses/napkins \$3.50 per person

Sodas \$1 each

Snapple \$1.75 each

Breakfast and Brunch Menus available upon request

Hors d'oeuvres Menus Available upon request

We work with any dietary restrictions and can tailor a menu that fits your needs

Chef du Jour Catering 503-222-4553 pricing subject to change.



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