



Melrose Catering

Melrose Catering (714) 990-3315

Dinner Menus

All entrees can be served buffet or sit down.
Additional charge for sit down service

Choice of salads

- ◇ Field of greens with feta, walnuts served with a raspberry vinaigrette
- ◇ Baby greens with a spicy pear, candied pecans shaved gouda with a poppy seed dressing
- ◇ Spinach Salad with Bermuda onions, crumbled bleu cheese with a balsamic vinaigrette
- ◇ Classic Caesar salad
- ◇ Baby Spinach tossed with avocado, Bermuda onions in a tarragon balsamic
- ◇ Arugula salad with toasted pine nuts, mandarin oranges, shaved gouda with a lemon cherry vinaigrette

Choice of two accompaniments

Garlic Mashed
Red Roasted potatoes
Macadamia Scented Rice
Black and White rice
Rice Pilaf or Jasmine Rice
Asparagus with a red roasted pepper
Vegetable Medley
Glazed carrots
Broccoli spears
Green Beans sautéed with red onions and almonds
Baby potatoes with parsley

Includes rolls and butter

Chicken Entrees

Chicken with a Mango Relish
Chicken with a Creamy Lemon Herb sauce and mushrooms
Chicken Madeira
Champagne Chicken
Chicken with Tangerine, Honey and Chipotle glaze



Event Menu
Dinner



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Coconut crusted chicken served with an orange pineapple sauce

\$13.95 per person

Chicken Florentine stuffed with spinach, prosciutto, pine nuts and gourmet cheese
Served with a creamy white sauce

Apricot Chicken stuffed with apricots and currants served with an orange ginger chive sauce

Moroccan Chicken stuffed with vermicelli and currants served with a saffron sauce

\$15.95 per person



Beef and Pork Entrees

Filet Mignon with a port wine reduction

\$26.95 per person

Tri tip with a wine sherry sauce

\$14.95 per person

Filet Wellington with duxelles mushrooms

\$29.95 per person

Herb Crusted Rack of Lamb with a rich demi glaze

\$28.95 per person

Roasted Prime Rib with au jus with horseradish

\$26.95 per person

Roasted Pork Loin with a raspberry sauce

\$17.95 per person

Fish Entrees

Poached Sea Bass with a white wine sauce

\$26.95 per person

Macadamia Crusted Halibut

\$25.95 per person

Wasabi Crusted Salmon with an Orange ginger sauce

\$23.95 per person

*Event Menu
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Duo Entrees

Chicken with a mango relish and Filet mignon with a wine sherry sauce

\$28.95 per person

Wasabi crusted Salmon with an orange ginger sauce and Filet mignon with a miso glaze

\$34.00 per person



Buffets Specialties and Themes

Grand Buffet I

Field of greens with feta, walnuts served with a raspberry vinaigrette

Trip tip with a sherry wine sauce

Chicken Picatta

Red roasted potatoes

Vegetable Medley

Rolls and Butter

\$21.00 per person

Grand Buffet II

Caesar salad

Salmon Picatta

Baron of beef carved on site- requires carver

Garlic Mashed potatoes

Asparagus

Rolls and butter

\$27.00 per person

Italian Affaire

Antipasto salad with Italian dressing

Chicken Pamesan or Chicken Portifino

Eggplant parmesan

Bowie pasta with marinara or creamy pesto

Vegetable medley

Rolls and butter

\$16.95 per person

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Mexican Celebration

Mixed green salad with dressing
Chicken and Beef Fajitas
Cheese enchiladas
Rice and beans
Flour tortillas
Chips and fresh salsas
Guacamole, sour cream, cheddar cheese
\$16.00 per person



Hawaiian Fling

Oriental salad with mandarin oranges, wontons,
with a sesame dressing
Chicken Teriyaki
Kalua Pork
Macadamia rice
Macaroni salad
Potato salad
Fresh fruit platter
Rolls and butter
\$18.00 person

Madi Gras Celebration

Zesty pear salad with caramelized pecans, shaved
gouda and poppy seed dressing
Chicken Creole with a Cajun sauce
Blackened Salmon with a mango relish
Dirty Rice
Vegetable medley
Rolls and butter
\$26.00 per person

Jamaican Party

Mixed green salad with corn, black beans, avocado
with a lemon vinaigrette
Jerk Chicken with a Mango Relish
White rice with a coconut infusion
Plantains
Black Beans
Rolls and butter
\$16.95 per person

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