



Special Occasions

Choice of salads

- Field of greens with feta, walnuts with a raspberry vinaigrette
- Spinach salad with pecans, crumbled bleu cheese, Bermuda onions with a balsamic vinaigrette
- Arugula, toasted pine nuts, mandarin oranges, shaved gouda with a lemon sherry vinaigrette
- Baby greens with spicy pears, shaved gouda and caramelized pecans with a poppy seed dressing
- Oriental salad with fried wontons with a miso Dijon dressing
- Traditional Caesar salad
- Field of greens, macadamia, smoked bacon and a ball of thyme crusted goat cheese served with a bleu cheese dressing

Choice of two accompaniments

- Garlic mashed potatoes
 - Red roasted potatoes
 - Jasmine rice
 - Baby potatoes with parsley
 - Penne with a tomato cream sauce
 - Rice Pilaf
 - Macadamia rice
 - Asparagus wrapped in a red roasted pepper
 - Broccoli spears
 - Vegetable medley
 - Glazed Carrots
- Entrees include fresh bread and butter

All entrees can be served buffet or sit down style



Special Occasions

Chicken Entrees

Balsamic Chicken with mushrooms
\$14.95 per person

Chicken Picatta- creamy lemon herb sauce
with mushrooms
\$14.95 per person

Chicken Florentine-stuffed with spinach, prosciutto,
pine nuts and gourmet cheese served with a light mushroom sauce
\$16.95 per person

Chicken with a Mango Relish
\$14.95 per person

Apricot Chicken stuffed with apricots and currants served with
an orange ginger chive sauce
\$16.95 per person

Chicken Tarragon
\$14.95 per person

Pecan crusted chicken with a sage and gorgonzola sauce
\$15.95 per person

Coconut crusted chicken served with an orange pineapple sauce
\$15.95 per person

Moroccan Chicken stuffed with vermicelli and currants
served with a saffron sauce
\$16.95 per person

Chicken chipotle glaze
\$14.95 per person

Chicken Breast with crusted pistachio and cilantro pesto
\$15.95 per person

Champagne Chicken
\$14.95 per person



Special Occasions

Beef Entrees

Filet Mignon with a sherry wine or peppercorn sauce
\$24.95 per person

Beef Tenderloin with a port wine reduction
\$25.95 per person

Roasted Prime Rib with au jus
\$23.95 per person

Tri tip with a cabernet demi glaze or Jack Daniel sauce
\$17.95 per person

Filet Wellington with duxelles mushrooms
\$26.95 per person

Herbed Crusted Rack of Lamb with a rich demi glaze
\$31.95 per person

New York steaks marinated in a chimichurri sauce
\$22.95 per person

Filet Mignon wrapped with bacon topped with bleu cheese
\$24.95 per person

Top Sirloin – carver required
Served with au jus and horseradish and rolls
\$16.95 per person

Fish Entrees

Wasabi crusted salmon with an orange ginger sauce
\$18.95 per person

Herbed Sea Bass on potato puree with fava beans and lobster sauce
\$24.95 per person

Halibut with a walnut sauce
\$21.95 per person



Special Occasions

Jumbo Shrimp stuffed with crab
\$23.95 per person

Swordfish with a mango relish
\$24.95 per person

Salmon Piccata
\$18.95 per person

Macadamia crusted halibut with a spicy chipotle
coconut cream sauce
\$23.95 per person

Sesame Crusted Ahi-served with a miso soy reduction
\$26.95 per person

Basil crusted Halibut with a white wine sauce
\$21.95 per person

Grilled Salmon with morsels asparagus and spring peas
with a champagne butter sauce
\$20.95 per person

Vegetarian and Vegan Entrees

Stuffed Eggplant with vegetables and gourmet cheese
\$15.95 per person

Grilled Tofu with served with spinach and miso
\$15.95 per person

Ravioli with a porcini sauce topped with vegan ham
\$15.95 per person

Vegetarian Wellington
\$16.95 per person

Vegetarian Brochettes with a Tarragon vinaigrette
\$15.95 per person



Special Occasions

Specialty Buffets

Italian Buffet

Antipasto salad with Italian dressing
Lasagna
Penne pasta with asparagus and roma tomatoes
served in a tomato cream sauce
Sausage and peppers tossed with penne
Vegetable Medley
Italian herb bread
\$15.95 per person

Mexican Buffet

Mixed Green Salad with a Ranch dressing
Chicken Fajitas or Beef Fajitas
Cheese Enchiladas
Spanish Rice
Beans
Flour Tortillas
Guacamole, cheddar cheese, sour cream
Chips and fresh salsa
\$15.95 per person

Hawaiian Buffet

Oriental style salad with mandarin oranges and won tons
served with a sesame dressing
Chicken Teriyaki
Kalua Pork
Macadamia Rice
Potato salad
Macaroni salad
Fresh fruit platter
Rolls and Butter
\$16.95 per person



Special Occasions

Buffets (Continued)

Jamaican Buffet

Jerk Chicken with a mango relish

White Rice

Plantains

Black Beans

Mixed green salad with a avocado and mango relish served with
a light lemon vinaigrette

Rolls and butter

\$15.95 per person

Asian Fusion

Lobster salad with mixed greens served with a citrus vinaigrette and
grapefruit defurgent

Filet Mignon in a cabernet sauce

Sesame crusted Ahi Tuna with a miso glaze

Jasmine rice or wasabi mashed potatoes

Asparagus wrapped with a red roasted pepper

Rolls and butter

\$34.95 per person

The Tuscany Villa- served family style

Breaded artichoke hearts

Bruschetta

Italian meatballs

Asparagus wrapped with prosciutto

Caprese salad- buffalo mozzarella, arugula, basil

Chicken Parmesan

Three cheese tortellini with a tomato cream sauce

Carrots and zucchini medley

Italian herb rolls with butter

\$23.95 per person

The Grand Buffet I

Caesar salad

Tri tip with a Jack Daniel's mushroom sauce

Chicken Picatta

Rice Pilaf

Vegetable Medley

Rolls and Butter

\$23.95 per person



Special Occasions

The Grand Buffet II

Field of greens with feta, walnuts w/raspberry vinaigrette
Top Sirloin- carver required
Salmon Picatta
Red roasted potatoes
Green beans tossed with almonds
Rolls and Butter
\$26.95 per person

Add Carving Stations to any entrees

Roast Prime Rib with au jus and horseradish
\$12.50 per person

Top Sirloin
\$9.50 per person

Pork Loin Roast
\$9.50 per person

Salmon with lemon and capers
\$12.50 per person

Plus applicable sales tax and service charge. Prices based on 100 guests or more
(714) 990-3315

www.melrosecatering.com