

Served Dinners



SAMPLE COMBINATION PLATED DINNERS

Menu I

Chicken and Beef

1st Course:

Lobster Bisque Soup Sip
presented in a Demitasse Cup

Caprese Salad
Sliced Fresh Mozzarella, Tomato
and Red Onion with a Balsamic Glaze,
topped with Fresh Basil

Entrée Course:

**Southern Braised Boneless
Beef Short Ribs**
with a Vegetable-Wine Glaze
and
Chicken Piccata
Boneless Chicken Breast sautéed in White
Wine, Olive Oil, Lemon Capers and Parsley

Wild Mushroom Risotto

Fresh Vegetable Sauté
Carrots, Asparagus, Onions, Zucchini and Yellow
Squash with Garlic Butter and a Basil Chiffonade

Warm Dinner Rolls
with Butter Rosettes

Hazelnut Coffee and Decaf

Menu II

Beef and Seafood

1st Course:

Steakhouse Salad
Crisp Lettuce Wedge with Creamy
Roquefort Dressing, Diced Roma Tomatoes
and Crumbled Applewood Smoked Bacon

Entrée Course:

Filet of Beef
infused with Gorgonzola Sun-dried
Tomato Stuffing and topped with
a Roasted Garlic Demi-glaze
and
Herb Crusted Salmon Filet
adorned with a Lemon Dill Sauce

Gruyere Mashed Potato Muffin
garnished with Chives

Roasted Garlic Asparagus Bundle
wrapped in Prosciutto

Warm Sliced Ciabatta Bread
with Butter Rosettes

Hazelnut Coffee and Decaf



*Distinctive
Catering*

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