



Dinner Menu

*Includes choice of entrée, one starch and two vegetables.
Fresh baked bread and iced tea are included (Add second entrée for \$2.50/person)*

Chicken Dijon

Baked chicken breast in our signature honey-Dijon sauce, sautéed mushrooms and cheddar-jack cheese \$14.95

Chicken Parmesan

Lightly breaded chicken cutlet covered in our own marinara sauce with mozzarella and parmesan Cheeses \$14.95

Chicken Coursant

Tender chicken breast with bacon, spinach, and tomatoes in a light cream sauce \$14.95

Caribbean Chicken

For a little spice in our lives – tangy, sweet, and fruity from the sunny islands \$14.75

Chicken Provencal

Juicy chicken breast smothered in fresh spices, spinach, and tomatoes \$14.95

Parmesan Ranch Chicken

Ranch marinated chicken breast, coated in parmesan cheese and seasoned bread crumbs \$14.75

Pulled Pork

Slow roasted pork shoulder \$12.50

Stuffed Pork Loin

Savory pork stuffed with our classic dressing \$14.95

Hoisin Pomegranate Pork Loin

Tender roast pork with a rich pomegranate Hoisin glaze \$14.50

Bourbon Street Chicken

Moist grilled chicken in a New Orleans inspired Asian-style sauce made with fresh ginger \$14.50

Huli Huli Chicken

Succulent Hawaiian ginger chicken served with grilled pineapple chutney \$14.95

Chicken Florentine

Tender grilled chicken breast simmered in a cheesy sauce with spinach \$14.95

Beef Burgundy

Choice beef, mushrooms, and onions simmered in a rich wine sauce \$15.95

Steak Diana

Decadent mushroom and leek sauce \$16.75

Beef Bordelaise

Succulent beef in a classic Bordeaux and mushroom sauce \$16.75

Flame Grilled Steak Medallions

Medallions of beef in a bacon, red wine and roast tomato jus \$17.75

Salmon with Dill Glaze

Broiled salmon topped with a light dill glaze \$15.75

Chili Lime Shrimp Linguini

Bright and zesty with a hint of warmth \$14.95

Carving Stations are also available

| <i>Vegetables</i> | <i>Starch</i> |
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| Haricots Verts Green Beans Fresh Vegetable Medley Roasted Sriracha Honey Brussels Sprouts Asparagus (Market Price) Sweetened Carrots Green Beans Amandine Roasted Vegetables Moravian Green Beans & Corn Squash Casserole (Add \$1) Garden Salad with dressings Spring Mix Salad with dressings Caesar Salad with dressing | Rosemary New Potatoes Roasted Sweet Potatoes Basmati, Jasmine or Rice Pilau Creamy "Real" Mashed Potatoes Roasted Garlic Mashed Potatoes Twice-Baked Potato Fettuccini Alfredo (Add \$1) Three Cheese Baked Mac 'n Cheese (Add \$1) <i>Mashed Potato Bars & Mac 'n Cheese Stations also available</i> |

Vegetarian Options

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| <i>Grilled Vegetable Rotini or Pumpkin Ravioli</i> | \$14.50 |
| <i>Mediterranean Vegetable Pie</i> – Vegetables layered with cheese between a golden, flaky pastry crust | \$14.50 |
| <i>Curried Chickpeas with Leeks and Snap Peas</i> – Exotic taste sensation, served with Basmati rice and mango chutney | \$14.95 |
| <i>Outer Banks Black Bean Casserole</i> | \$14.95 |

Beverages

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| <i>Coffee</i> (includes creamers and sweeteners) | \$1.59/pp |
| <i>Sweet/ Unsweetened Iced Tea</i> (fresh cut lemons, add \$1/gal) | \$6.99/gal |
| <i>Mock Champagne Party Punch</i> (with decorative ice ring, add \$6) | \$13.99/gal |
| <i>Spa Water "fruit infused" or refreshing cucumber, ginger & lemon</i> | \$3.99/gal |
| <i>Lemonade</i> | \$7.99/gal |
| <i>Canned Sodas</i> | \$1.50/ea |
| <i>Bottled Water</i> | \$1.25/ea |
| <i>Ice</i> (whole or half bags) | \$5.00/3.00 |



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