



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)*

Please note that some menu items may have restrictions based on distance and timing

Chicken Dijon

Baked chicken breast in our signature honey-Dijon sauce, sautéed mushrooms and cheddar-jack cheese \$15.95

Chicken Parmesan

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

Chicken Coruscant

Tender chicken breast with bacon, spinach, and tomatoes in a light cream sauce \$15.95

Caribbean Chicken

For a little spice in our lives – tangy, sweet, and fruity from the sunny islands \$14.95

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 \$15.50

Beef Burgundy

Choice beef, mushrooms, and onions simmered in a rich wine sauce \$16.95

Steak Diana

Decadent mushroom and leek sauce \$17.95

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 \$19.75

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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<p>Haricots Verts Green Beans Fresh Vegetable Medley Roasted Sriracha Honey Brussels Sprouts (Add \$1) Asparagus (Market Price) Zucchini with mushrooms Green Beans Amandine Roasted Vegetables (Add \$1) Moravian Green Beans & Corn Squash Casserole (Add \$1) Mixed Green Salad with dressings Caesar Salad with dressing</p>	<p>Roasted Rosemary Potatoes Basmati, Jasmine or Rice Pilau Creamy Mashed Potatoes Roasted Garlic Mashed Potatoes Twice-Baked Potato Fettuccini Alfredo (Add \$1) Three Cheese Baked Mac 'n Cheese (Add \$1)</p> <p style="text-align: center;"><i>Mashed Potato Bars & Mac 'n Cheese Stations also available</i></p>
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Vegetarian Options

<i>Grilled Vegetable Rotini or Pumpkin Ravioli</i>	\$15.95
<i>Mediterranean Vegetable Pie</i> – Vegetables layered with cheese between a golden, flaky pastry crust	\$15.95
<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

<i>Coffee</i> (includes creamers and sweeteners)	\$1.79/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>	\$4.99/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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