



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 \$16.75

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>
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

<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

<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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