


# ENTREES

Whether you're looking to have a delicious buffet or a plated sit-down event, Lisa's entrées are the perfect choice. Most of our entrées will serve approximately 10 guests. **Reminder:** Please place orders at least three days in advance for guaranteed availability, although our catering team will do its best even when you're planning a last-minute event.

Our signature entrées as well as the most trending & popular entrées are marked with a  sprig of rosemary.

## CHICKEN ENTREES

Our chicken entrees are packaged in oven safe metal pans and are sold a-la-carte.

Chicken tenders come 20 pieces per pan | Chicken breast comes 10 pieces per pan | Each pan serves approximately 10 guests

### CHICKEN DIJON GFNF

Marinated in shallots and wine, then sautéed and served with a light dijon tarragon wine sauce.

\$80.00 Chicken tenders      \$98.00 Chicken breast      \$138.00 Organic chicken breast

### CORNISH GAME HENS GFNF

Delicate hen slow roasted with an orange glaze.

\$20.00 Per hen [minimum order of 10 hens]      \$24.00 Per 'All Natural' hen [minimum order of 10 hens]

### CHICKEN JACQUELINE GF

Served in a savory port wine reduction sauce with sautéed apples and toasted almonds.

\$84.00 Chicken tenders      \$102.00 Chicken breast      \$144.00 Organic chicken breast

### CHICKEN MARBELLA GFNF

Chicken breast sautéed in a garlic white wine sauce with Spanish green olives, prunes, and capers.

\$82.00 Chicken tenders      \$99.00 Chicken breast      \$145.00 Organic chicken breast

### CHICKEN MARSALA GFNF

Breast of chicken drizzled in a light wine reduction sauce with sautéed mushrooms & shallots.

\$82.00 Chicken tenders      \$100.00 Chicken breast      \$145.00 Organic chicken breast

### CHICKEN PARMESAN NF

Dipped in seasoned bread crumbs, delicately fried, and served with a classic marinara sauce topped with mozzarella.

\$100.00 Chicken breast      \$150.00 Organic chicken breast

### CHICKEN PICCATA NF

Served in a light lemon & caper wine sauce.

\$90.00 Chicken tenders      \$110.00 Chicken breast      \$150.00 Organic chicken breast

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## CHICKEN SCALLOPINI GFNF

Served in a light wine sauce with artichoke hearts and mushrooms.

\$84.00 Chicken tenders

\$102.00 Chicken breast

\$145.00 Organic chicken breast

## CHIPOTLE CHICKEN (STUFFED CHICKEN) GFNF

Tender chicken breast rubbed in a chipotle spice blend and stuffed with feta & spinach, then baked to perfection. Served with a chipotle sauce.

\$82.00 Chicken tenders

\$102.00 Chicken breast

\$145.00 Organic chicken breast

## LEMON CHICKEN GFNF

Served in a light white-wine lemon sauce with sliced lemons and fresh parsley.

\$78.00 Chicken tenders

\$98.00 Chicken breast

\$145.00 Organic chicken breast

## CHICKEN PESTO (MEDALLIONS)

Chicken breast stuffed with sundried tomato pesto and provolone cheese, rolled, fried, then baked. Sliced into 40 medallions. Served with an Italian marinara. Each pan serves 10 guests [4 medallions per guest]

\$108.00 Chicken breast

\$170.00 Organic chicken breast

The following chicken entrées are packaged in oven safe metal pans, and are rolled individually.

## ROLLED CHICKEN ENCHILADAS GFNF

Individually rolled corn tortilla, jack & cheddar cheeses, shredded chicken & a red enchilada sauce.

\$39.00 Half Pan [Serves 5-6 guests | 12 pieces]

\$72.00 Full Pan [Serves 10-12 guests | 24 pieces]

## ROLLED CHICKEN ENCHILADAS SUIZAS GFNF

Individually rolled corn tortilla, jack & cheddar cheeses, shredded chicken & a green tomatillo cream sauce.

\$42.00 Half Pan [Serves 5-6 guests | 12 pieces]

\$78.00 Full Pan [Serves 10-12 guests | 20 pieces]

# LAMB ENTREES

## LAMB SHANKS GFNF

Braised in red wine, tomatoes, and herbs, finished tender to fall of the bone. Serving size of 1 shank per guest.

\$84.00 Half Pan of 4-Shanks [Serves 4 Guests]

\$190.00 Full Pan of 10-Shanks [Serves 10 Guests]

## RACK OF LAMB GFNF

Marinated in white wine, fresh herbs, garlic, and onions, roasted and served with a delicate mint demi-glaze. Serving recommendation is 4 bones per guest. (About 7 bones per rack)

\$216.00 Half Pan [6 Whole Racks]

\$420.00 Full Pan [12 Whole Racks]

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# BEEF ENTREES

## BEEF WELLINGTON **NF**

Fresh tenderloin topped with pate, mushroom duxelles, wrapped in puff pastry and baked to a golden brown. Served with béarnaise sauce on the side.

\$225.00 Individual 8oz wellington [10 pieces]

\$250.00 Whole Beef Wellington [serves 12 - 15 guests]

## BRAISED BRISKET **GFNF**

Delicious beef brisket slowly braised with tomatoes and onions. Served with a savory reduction sauce.

\$120.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs]

\$225.00 Large [Serves 20 - 25 guests | 10 - 12 Lbs]

## CABERNET BRAISED SHORT RIBS **GFNF**

English style cabernet marinated short ribs slowly braised and served with a red wine reduction.

\$250.00 Half Pan [Serves 10 guests | 10 Portions at 8 Oz]

\$445.00 Full Pan [Serves 20 guests | 20 Portions at 8 Oz]

## FILET MIGNON **GFNF**

USDA Choice aged tenderloin rubbed with sea salt and cracked pepper, then grilled over open flame. Served with your choice of peppercorn or merlot wine sauce on the side.

\$245.00 Steaks [Serves 10 Guests | 10 Steaks 6 Oz]

\$265.00 Whole Filet [serves 10 - 12 guests | 5 Lbs]

## FLANK STEAK **GFNF**

Spiced dry rubbed flank steak grilled and sliced thin. Served in your choice of au jus, peppercorn, or merlot wine sauce. \*Can be served whole upon request with sauce on the side\*

\$115.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs]

\$210.00 Large [Serves 20 - 25 guests | 10 - 12 Lbs]

## FLANK STEAK BRACIOLA (MEDALLIONS) **GFNF**

Tender flank steak stuffed with prosciutto, spinach and red pepper, then braised. Served with a light marinara sauce.

\$115.00 Individual 4oz Medallions [Serves 10 guests | 30 pieces]

## SMOKED GARLIC STUDDER TRI-TIP **GFNF**

Seasoned with Lisa's spicy dry rub, and slowly smoked to perfection. Served whole, with BBQ sauce and horseradish. \*Tri-Tip can be served sliced upon request\*

\$165.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs]

\$275.00 Large [Serves 20 - 22 guests | 10 - 12 Lbs]

## MEATLOAF **NF**

Our special recipe with ground beef, carrots, onions, peppers, mushrooms, and bacon. Served with a rich mushroom gravy.

\$60.00 Loaf [Serves 8 - 10 guests | 5 Lbs]

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## PRIME RIB **GFNF**

Sous vide prime rib seasoned with Lisa's dry rub, and roasted to a delicious finish. Served with au jus and horseradish on the side.

\$324.00 Half Prime Rib [Serves 10 - 12 guests | 7 Lb]      \$624.00 Whole Prime Rib [Serves 20 - 25 guests | 14 Lbs]

## ROLLED BEEF ENCHILADAS **GFNF**

Individually rolled corn tortilla, jack & cheddar cheeses, seasoned ground beef & a red enchilada sauce.

\$42.00 Half Pan [Serves 5 guests | 10 pieces]      \$78.00 Full Pan [Serves 10 guests | 20 pieces]

# SEAFOOD ENTREES

Wild caught fish are subject to market availability – Call for Price Details

## BRANZINO (SEA BASS) **GFNF**

Marinated and grilled to perfection. Served with a light lemon sauce.

\$255.00 Sustainable [Serves 10-12 guests]      \$ Market Price - Wild Caught [Serves 10-12 guests]

## GRILLED GARLIC BASIL SALMON **GFNF**

Fresh salmon rubbed with garlic, basil, and freshly squeezed lemon, delicately grilled to perfection.

\$195.00 Sustainable [Serves 10-12 guests]      \$ Market Price - Wild Salmon [Serves 10-12 guests]

## GRILLED HERB SALMON **GFNF**

Fresh salmon rubbed with a delicious blend of herbs and drizzled with olive oil, then grilled.

\$205.00 Sustainable [Serves 10-12 guests]      \$ Market Price - Wild Salmon [Serves 10-12 guests]

## GRILLED THAI SALMON **GFNF**

Tender Salmon Filet marinated in white wine, coconut milk, lemon grass, garlic, and ginger, then grilled.

\$205.00 Sustainable [Serves 10-12 guests]      \$ Market Price - Wild Caught [Serves 10-12 guests]

## SHRIMP SCAMPI **NF**

Large shrimp sautéed in butter, olive oil, garlic, shallots, and white wine. Serving size of 6 shrimps per guest. Served with angel hair pasta.

\$190.00 Half pan [Serves 10 guests | 60 Pieces]      \$370.00 Full Pan [Serves 20 guests | 120 Pieces]

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## PORK ENTREES

### ITALIAN PORK TENDERLOIN **GFNF**

Rubbed with herbs and garlic, grilled and served with a balsamic reduction.

\$90.00 Half Pan [Serves 10 - 12 Guests | 4 - 5 Lbs]

\$170.00 Full Pan [Serves 20 - 25 Guests | 8 - 10 Lbs]

### PORK LOIN **GFNF**

Slow roasted with herbs. Served with your choice of sour cherry port wine sauce OR an apple chutney demi-glace.

\$90.00 Half Pan [Serves 10 - 12 Guests | 4 - 5 Lbs]

\$170.00 Full Pan [Serves 20 - 25 Guests | 8 - 10 Lbs]

### PORK TENDERLOIN **GFNF**

Brined then grilled and glazed with a jalapeno & black berry sauce.

\$95.00 Half Pan [Serves 10 - 12 Guests | 4 - 5 Lbs]

\$180.00 Full Pan [Serves 20 - 25 Guests | 8 - 10 Lbs]

## VEGETARIAN & VEGAN ENTREES

### ROLLED CHEESE ENCHILADAS **VG NF GF**

Layers of corn tortilla, jack cheese, cheddar cheese, and a red enchilada sauce.

\$33.00 Half Pan [Serves 5-6 guests | 12 pieces]

\$60.00 Full Pan [Serves 10-12 guests | 24 pieces]

### ROLLED ROASTED VEGGIE ENCHILADAS **VG NF GF**

Individually rolled corn tortilla, roasted vegetables [squash, corn, carrots, peppers, onions,] cotija cheese, and a jalapeno cream sauce.

\$39.00 Half Pan [Serves 5-6 guests | 12 pieces]

\$72.00 Full Pan [Serves 10-12 guests | 24 pieces]

### STUFFED PORTOBELLO MUSHROOM **VG NF GF**

Delicious cooked portobello mushroom stuffed with brown rice, grilled veggies, and parmesan cheese. Serving size of 1 large stuffed mushroom per guest.

\$16.00 Individual A-La-Carte

\$90.00 Pan of 6 Large Mushrooms

\$150.00 Pan of 12 Large Mushrooms

### STUFFED SPAGHETTI SQUASH **VN GF VG**

Slow roasted spaghetti squash stuffed with onion, bell pepper, lentils, walnuts, sunflower seeds all seasoned with fresh herbs. Served with a creamy cauliflower cashew sauce.

\$22.00 Individual A-La-Carte

\$40.00 Pan of 2 Stuffed Squashes

\$76.00 Pan of 4 Stuffed Squashes

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