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. Organic Chicken orders require 3-day lead time.
Chicken tenders come 20 pieces per pan | Chicken breast comes 10 pieces per pan | Each pan serves approximately 10 guests

Champagne Chicken GF NF

Chicken breasts served in a champagne sauce with baby bellas, shallots and a splash of cream.

$120.00 Chicken breast $175.00 Organic chicken breast

Chicken Dijon GF NF

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

$95.00 Chicken tenders $114.00 Chicken breast $158.00 Organic chicken breast

Citrus Chicken GF NF

Marinated in citrus juices, grilled and served with a papaya mango salsa.

$97.00 Chicken tenders $121.00 Chicken breast $165.00 Organic chicken breast

Chicken Jacqueline GF

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

$98.00 Chicken tenders $119.00 Chicken breast $164.00 Organic chicken breast

Chicken Marbella GF NF

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

$97.00 Chicken tenders $121.00 Chicken breast $165.00 Organic chicken breast

Chicken Marsala GF NF

Chicken breast drizzled in a light wine reduction sauce with sautéed mushrooms & shallots.

$97.00 Chicken tenders $116.00 Chicken breast $165.00 Organic chicken breast

Dietary Key: VG – Vegetarian | GF – Gluten Free | VN – Vegan | NF – Nut Free

Chicken Parmesan NF

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

$114.00 Chicken breast $165.00 Organic chicken breast

Chicken Piccata NF

Served in a light lemon & caper wine sauce.

$99.00 Chicken tenders $124.00 Chicken breast $168.00 Organic chicken breast

Chicken Scallopini GF NF

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

$99.00 Chicken tenders $124.00 Chicken breast $168.00 Organic chicken breast

Chipotle Chicken (Stuffed Chicken) GF NF

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

$97.00 Chicken tenders $116.00 Chicken breast $165.00 Organic chicken breast

Lemon Chicken GF NF

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

$90.00 Chicken tenders $112.00 Chicken breast $158.00 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]

$124.00 Chicken breast $190.00 Organic chicken breast

Rolled Chicken Enchiladas GF NF

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

$48.00 Half Pan [Serves 5-6 guests | 12 pieces] $92.00 Full Pan [Serves 10-12 guests | 24 pieces]

Rolled Chicken Enchiladas Suizas GF NF

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

$54.00 Half Pan [Serves 5-6 guests | 12 pieces] $104.00 Full Pan [Serves 10-12 guests | 20 pieces]

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Beef Entrees

Beef Wellington NF

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

$270.00 Individual 8oz wellington [10 pieces] $265.00 Whole Beef Wellington [serves 10 – 12 guests]

Braised Brisket GF NF

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

$140.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs] $270.00 Large [Serves 20 - 25 guests | 10 - 12 Lbs]

Cabernet Braised Short Ribs GF NF

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

$275.00 Half Pan [Serves 10 guests | 10 Portions at 8 Oz] $520.00 Full Pan [Serves 20 guests | 20 Portions at 8 Oz]

Filet Mignon GF NF

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.

$350.00 Steaks [Serves 10 Guests | 10 Steaks 7 Oz] $325.00 Whole Filet [serves 10 – 12 guests | 5 Lbs]

Flank Steak GF NF

Spiced dry rubbed flank steak grilled and sliced thin. Served with peppercorn sauce. *Can be served whole upon request with sauce on the side*

$166.00 Small [Serves 10 – 12 guests | 5 – 6 Lbs] $330.00 Large [Serves 20 – 25 guests | 10 – 12 Lbs]

Flank Steak Braciola (Medallions) GF NF

Tender flank steak stuffed with prosciutto, spinach and red pepper, then braised. Served with a light marinara sauce and sliced into 2oz sized medallion pieces.

$145.00 Half Pan [Serves 10 guests | 30 pieces]

Garlic Studded Tri-Tip GF NF

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

$186.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs] $350.00 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.

$65.00 Loaf [Serves 8 – 10 guests | 5 Lbs]

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Prime Rib GF NF

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.

$360.00 Half Prime Rib [Serves 10 – 12 guests | 7 Lb] $710.00 Whole Prime Rib [Serves 20 – 25 guests | 14 Lbs]

Rolled Beef Enchiladas GF NF

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

$48.00 Half Pan [Serves 5 guests | 10 pieces] $92.00 Full Pan [Serves 10 guests | 20 pieces]

Seafood Entrees

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

Branzino (Sea Bass) GF NF

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

$280.00 Sustainable [Serves 10 guests] $ Market Price - Wild Caught [Serves 10 guests]

Grilled Garlic Basil Salmon GF NF

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

$255.00 Sustainable [Serves 10 guests] $ Market Price - Wild Salmon [Serves 10 guests]

Grilled Herb Salmon GF NF

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

$232.00 Sustainable [Serves 10 guests] $ Market Price - Wild Salmon [Serves 10 guests]

Grilled Thai Salmon GF NF

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

$232.00 Sustainable [Serves 10 guests] $ Market Price - Wild Caught [Serves 10 guests]

Maui Salmon GF NF

Fresh Filet of Salmon Rubbed in Island Spice and Wrapped in Banana Leaves and Delicately Steamed.

$232.00 Sustainable [Serves 10 guests] $ Market Price - Wild Caught [Serves 10 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.

$210.00 Half pan [Serves 10 guests| 60 Pieces] $399.00 Full Pan [Serves 20 guests|120 Pieces]

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Pork Entrees

Italian Pork Tenderloin GF NF

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

$115.00 Half Pan [Serves 10 - 12 Guests | 4 – 5 Lbs] $201.00 Full Pan [Serves 20 - 22 Guests | 8 – 10 Lbs]

Pork Loin GF NF

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

$110.00 Half Pan [Serves 10 - 12 Guests | 4 – 5 Lbs] $198.00 Full Pan [Serves 20 - 22 Guests | 8 – 10 Lbs]

Pork Tenderloin GF NF

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

$120.00 Half Pan [Serves 10 - 12 Guests | 4 – 5 Lbs] $210.00 Full Pan [Serves 20 - 22 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.

$40.00 Half Pan [Serves 5-6 guests | 12 pieces] $75.00 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.

$48.00 Half Pan [Serves 5-6 guests | 12 pieces] $92.00 Full Pan [Serves 10-12 guests | 24 pieces]

Spaghetti Squash VN GF VG

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

$24.20 Individual A-La-Carte $46.00 Half Pan [Serves 5] $84.00 Full Pan [Serves 10]

Stuffed Portobello Mushroom VG GF NF VN

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

$18.00 Individual A-La-Carte $102.00 Pan of 6 Large Mushrooms $186.00 Pan of 12 Large Mushrooms

Stuffed Zucchini VG GF NF VN

Zucchini stuffed with brown rice, grilled veggies, and parmesan cheese.

$12.00 Individual A-La-Carte [Includes 2 Halves]

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