



# CATERING MENU

## Main Course Entrees

### POULTRY

Served With Garden or Caesar Salad, Fresh Vegetable, Starch, Bread Basket & Butter

#### Roasted Chicken – As You Like It!

Herb Roasted, Honey Roasted,  
Lemon Rosemary, Dijon, Chesapeake,  
Maryland Fried, Jerk or BBQ

#### Southwest Grilled Chicken

With Roasted Corn & Plum Tomato Salsa

#### Mediterranean Chicken

Marinated with Fresh Lemon, Rosemary,  
Olive Oil, and Red Wine Vinegar  
Artichoke Hearts, Tri-Color Peppers,  
Black Olives, Mushrooms & Feta Cheese

#### Breast of Chicken Marsala

Pan-Seared Boneless Chicken Breast with  
Mushrooms & Marsala Wine Demi-Glace

#### Basque Chicken & Chorizo Sauté

Onions, Garlic, Cherry Tomatoes, Red  
Peppers & Artichoke Hearts

#### Hunter Chicken

Bordelaise Sauce With Mushrooms, Red &  
Green Peppers, Onions & Tomatoes

#### Wild Mushroom Chicken Breast

Marinated and Served with Wild  
Mushroom Bordelaise Sauce

#### Chicken Chesapeake Supreme

Topped with Jumbo Lump Crab  
Meat & Sautéed Spinach and  
“Old Bay” Cream Sauce

#### Citrus Marinated Chicken

Fresh Citrus Marinade with  
Lemon-Basil Butter Sauce

#### Chicken Parmesan

Served with Tomato-Basil  
Marinara Sauce & Italian Cheeses

#### Chicken and Shrimp

Boneless Chicken Breast Covered  
In Sherry Mushroom Cream Sauce  
Topped with Fresh Shrimp

#### Coq Au Vin

Chicken Simmered In Herb-White  
Wine Sauce

#### Chicken Artichoke Picatta

Sautéed Boneless Chicken Breast &  
Artichoke Hearts with Lemon-White  
Wine Sauce, Mushrooms & Capers

#### Chicken Oporto

Sautéed Boneless Chicken Breast,  
Shiitake & Cremini Mushrooms with  
Port Wine Sauce

#### Cajun Chicken Penne Pasta

Julienne Chicken Breast, Diced  
Tomato, Peas, Pine Nuts & Penne  
Pasta Tossed with Spicy Cream Sauce  
& Grated Parmesan & Asiago Cheeses



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### BEEF AND PORK

Served With Garden or Caesar Salad, Fresh Vegetable, Starch, Bread Basket & Butter

#### London Broil

Marinated Grilled Flank Steak, Thinly Sliced  
Served with Wild Mushroom, Red Wine & Garlic  
Bordelaise Sauce

#### Stuffed Tenderloin of Beef

Dijon & Herb Encrusted  
Stuffed with Sautéed Fresh Spinach, Roasted Red  
Peppers, Garlic & White Wine

#### Garlic Roasted Tenderloin

Dijon & Herb Encrusted  
Served with Madeira-Mushroom, Green Peppercorn Sauce

#### Sliced Top Round of Beef

Served with Au Jus & Creamy Horseradish Sauce

#### Beef Tips

Chunky Tenderloin of Beef with Rich Rosemary  
Bordelaise Sauce

#### Cumin Rubbed Pork Loin

With Red Wine Portobello Mushroom Buerre Blanc

#### Bacon-Wrapped Pork Tenderloin

Served Over Tuscan White Beans

#### Jerk Pork Loin

With Glazed Sweet Potatoes

#### Medallions of Pork Tenderloin

Oven-Roasted Medallions of Pork Topped with a  
Hunter Sauce



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### RIVER AND SEA

#### **Maryland Crab Cakes – Kelley’s Special Recipe!**

Jumbo Lump Crab Meat Broiled with Our Favorite “Old Bay” Seasoning  
MARKET PRICE

#### **Baked Crab Au Gratin**

Loaded with Lump Crabmeat

#### **Salmon Pinwheel**

Rolled Jumbo Lump Crab Imperial, Spinach & Roasted Red Pepper

#### **Poached Atlantic Salmon**

Fresh Tomato, Cucumber, Red Onion & Fresh Cilantro Relish

#### **Charmoula Rubbed Salmon**

Served Over Mediterranean Cous Cous

#### **Citrus Marinated Salmon**

Served with Lemon-Basil Buerre Blanc

#### **Peppercorn Salmon**

Encrusted With Sesame-Peppercorn Crust

#### **Shrimp Scampi**

Jumbo Shrimp Sautéed with Butter, Garlic and Herbs & Sherry Wine Sauce

#### **Swordfish with Red Pepper – Mustard Sauce**

Served Over Rice Pilaf

#### **Lobster Stuffed Ravioli**

Served with Classic Ai Fredo Sauce or Tomato Basil Vodka Cream Sauce

#### **Halibut with Sun-Dried Tomato Sauce**

Served with a Sun-Dried Tomato & Pesto Cream Sauce

#### **Mediterranean Halibut**

With Sautéed Roma Tomatoes, Onions, Garlic, Artichokes & Kalamata Olives

#### **Seared Sesame Tuna**

White & Black Sesame Seeds with Ginger –Soy Vinaigrette Served Over Sautéed Greens

#### **Herb-Grilled Tuna**

Grilled Herb Marinated with a Lemon-Pepper Sauce

#### **Swordfish Steak**

Served with Gazpacho Salsa

#### **Blackened Mahi Mahi**

With Tropical Fruit Salsa

#### **Shrimp Creole**

In A Rich Tomato Sauce With Peppers, Onion & Garlic



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## Main Course Entrees

### PASTA ENTREES

Served with Caesar Salad, Fresh Vegetables & Italian Bread and Butter

#### Smoked Salmon, Spinach & Red

Pepper Penne Pasta  
Garlic White Wine Sauce &  
Parmesan Cheese

#### Cajun Chicken Penne Pasta

Diced Tomato, Peas, Pine Nuts  
& Penne Pasta - Spicy Cream  
Sauce & Grated Parmesan

#### Pesto Tortellini

Cheese Tortellini Served With  
Classic Pesto Sauce & Parmesan

#### Spinach Lasagna

Fresh Spinach Layered with  
Ricotta & Italian Cheeses

#### Penne Pasta with Mild or Spicy Italian Sausage

With Assorted Peppers, Onions  
& Pungent Greens,  
Garlic White Wine Sauce

#### Wild Mushroom Ragu with Cheese Tortellini

#### Fusilli Pasta with Spicy Puttanesca Sauce

Eggplant, Portobello Mushroom, Kalamata  
Olives & Red Pepper - Spicy Tomato, Basil  
Marinara Sauce

#### Fettuccine Alfredo

The Classic! A Rich Parmesan Cheese  
White Sauce.. Add Chicken or Shrimp

#### Bowtie Pasta & Roasted Vegetables

Garlic White Wine Sauce & Parmesan  
Cheese. Add Chicken or Shrimp.

#### Wild Mushroom Marsala Pasta

Portobello, Cremini & Button Mushrooms  
with a Rich, Rustic Marsala Cream Sauce  
& Angel Hair. Add Chicken.

#### Angel Hair Pasta Al Fresco

Black Olives, Diced Tomato, Goat Cheese,  
Garlic, Olive Oil & White Wine Sauce

#### Baked Ziti Pasta

With Ground Beef Marinara Sauce

#### Manicotti With Marinara Sauce

Choice of Filling: Cheese, Italian  
Sausage or Ground Beef

#### Mediterranean Pasta

An Inspired Medley of Artichoke  
Hearts, Diced Tomatoes, Red  
Onions, Zucchini & Black Olives  
Garlic, White Wine & Lemon  
Sauce With Grated  
Parmesan Cheese

#### Classic Lasagna

Italian Sausage & Ground Beef  
Layered with Ricotta &  
Italian Cheeses  
and Tomato-Basil Marinara Sauce

#### Angel Hair Pasta Fra Diabolo

Zesty Marinara Sauce with  
Shrimp or Chicken

#### Farfalle Pasta, Smoked Salmon & Dill Cream Cheese Sauce

With Red Onion, Fresh Dill & Capers



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### VEGETARIAN SELECTIONS

Served With Garden or Caesar Salad, Bread Basket & Butter

#### Fusilli Pasta with Spicy Puttanesca Sauce

Eggplant, Portobello Mushroom, Kalamata Olives & Red Pepper. With Spicy Tomato, Basil Marinara Sauce

#### Mediterranean Pasta

An Inspired Medley of Artichoke Hearts, Diced Tomatoes, Red Onions, Zucchini & Black Olives Garlic, White Wine & Lemon Sauce. With Grated Parmesan Cheese.

#### Five Cheese Penne Pasta – So Rich & Creamy!

Fontina, Pecorino Romano, Gorgonzola, Ricotta & Fresh Mozzarella  
With Fresh Basil & Diced Tomato

#### Penne Pasta Primavera

Red & Yellow Bell Peppers, Portobello Mushrooms, Zucchini, Yellow Squash  
Garlic White Wine Parmesan Sauce

#### Fresh Spinach Lasagna

Layers of Fresh Spinach, Mushrooms, Mozzarella & Italian Cheeses  
White Alfredo Sauce or Classic Marinara Sauce

#### Teriyaki Marinated Roasted Vegetables

With Rice & Mushrooms

#### Roasted Vegetable Lasagna

Zucchini, Yellow Squash, Portobello Mushrooms, Peppers, Carrots & Red Onions  
Layered with a Parmesan Ricotta Cheese & Marinara Sauce

#### Pesto Tortellini

Cheese Tortellini Served With Classic Pesto Sauce & Parmesan Cheese

#### Eggplant Parmesan

Lightly Breaded & Sautéed Eggplant  
Layered With Rich Marinara Sauce with Mushrooms, Peppers & Onions Mozzarella & Italian Cheeses

#### Cheese Manicotti

With Tomato Basil Marinara Sauce

#### Cheese Stuffed Shells

With Tomato Basil Marinara Sauce

#### Curried Lentils In Tomato Sauce

With Basmati Rice

#### Curried Root Vegetables

Served with Jasmine Basmati Rice



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### COMFORT FOODS... TO WARM THE HEART AND SOUL!

Served With Garden or Caesar Salad, Fresh Vegetable, Starch, Bread Basket & Butter

#### **Maryland Fried Chicken**

Deep-Fried With Our Own Special Seasonings...  
Oh So Good!

#### **Swedish Meatballs With Egg Noodles**

#### **4 Cheese Macaroni & Cheese!!!**

Michelle's Signature Dish...Ummmm!

#### **BBQ Ribs...BBQ Ribs...BBQ Ribs**

Baby Back Pork or Beef

#### **Homemade Meatloaf with Mushroom Gravy**

#### **Chicken Pot Pie**

Loaded with Chicken, Carrots, Celery & Onions  
In A Luscious Cream Sauce

#### **Stuffed Red & Green Peppers**

Filled with Ground Beef & Rice and Light Tomato  
Herb Sauce Or Vegetarian Filling

#### **Ham & Scalloped Potatoes**

Virginia Ham & Creamy, Decadent Scalloped Potatoes

#### **Roasted Turkey**

With Sage Stuffing, Mashed Potatoes & Giblet Gravy

#### **Kielbasa Or Bratwurst**

With Warm German Potato Salad & Red Cabbage

#### **Yankee Pot Roast**

With Potatoes, Carrots, Onions, Brussels Sprouts,  
Turnips & Parsnips

#### **Smothered Pork Chops**

With Apples, Dried Cranberry & Pear Relish Or  
Sautéed Peppers & Onions

#### **Pepper Steak**

Slow Cooked & Sooo.. Tender!  
With Loads of Onions, Green & Red Peppers,  
In Rich Brown Gravy

#### **Shepherd's Pie**

Seasoned Ground Beef, Peas & Carrots  
Topped With Kelley's Mashed Potatoes!