CHEF BROTHERS CUSTOM CATERING

We Cater to Your Taste! 352-727-4702

PLATED DINNER MENUS



Main Entrée Selections

<u>Poultry</u>		Beef and Pork		
Breast of Chicken Dijonnaise	\$20.95	Sirloin of Beef Rouladen Dijonnaise	\$21.95	
Chicken Teriyaki	\$20.95	with Wild Mushrooms, Spinach and Ricotta Cheese		
Baked Lemon Herb Chicken	\$20.95	Seared Sirloin Medallions	\$22.95	
Boneless Breast of Chicken Marsala	\$20.95	with Sautéed Wild Mushrooms	***	
Cache Chicken	\$20.95	Roasted Tenderloin with Wild Mushrooms	\$23.95	
with Fontina Cheese and Fresh Sage Leaf		Filet Mignon	\$24.95	
Tequila Sunrise Chicken	\$20.95	served with Parmesan Garlic Mushrooms Caps	***	
Stuffed Breast of Chicken Divan with chopped Broccoli and Monterey Jack Cheese	\$20.95	New York Strip Steak served with sautéed Mushrooms and Onion Straws	\$25.95	
Chicken Cordon Bleu with Supreme Sauce	\$20.95	Slow-Roasted Prime Rib of Beef au Jus	\$22.95	
Boneless Breast of Chicken Chardonnay	\$20.95	served with Horseradish Sauce	·	
Breast of Chicken Circle K Ranch	\$20.95	London Broil with Shallots and Mushrooms	\$21.95	
Turkey Medallions Parmesan	\$20.95	and a Port Wine Demi-Glace		
Chicken Oscar	\$21.95	Roast Loin of Pork Lyonnaise	\$20.95	
Chicken Sir Lawrence with Artichokes,	Ψ21.00	Pork Medallions Piccata	\$20.95	
Sun dried Tomatoes and Pesto in a Goat Cheese San	uce \$22.95			
San arrea Tomarocs and Testo in a doar enecse Sar	ace ψ 22. 00			
		<u>Combination Plates</u>		
Seafood		Petite Filet Mignon and		
Stuffed Shrimp Imperial	\$24.95	Grilled Salmon with Red Bean Salsa	\$24.95	
Poached Salmon with Lemon Dill Sauce	\$21.95	Griffed Saffiloli with Rea Bean Saisa	φ 24. 30	
Grilled Salmon with Shrimp and Crawfish Sauce	\$22.95	Breast of Chicken Cache and		
Grilled Salmon – with Red Bean, Mango,	\$21.95	Stuffed Flounder	\$23.95	
Peach and Pineapple	Ψ21.00	Stuffed Flounder	 \$ ∠ 3.93	
Scampi Lobster Tails Ma	ırket Price	Stuffed Shrimp and		
Grilled Swordfish Steak	\$21.95	Sirloin of Beef with Wild Mushrooms	\$24.95	
served with Orange Citrus Sauce			4 = -10 0	
Baked Grouper with Honey Granola Topping	\$21.95	Roasted Tenderloin of Beef and		
Stuffed Flounder Deluxe	\$21.95	Scampi Lobster Tails	\$26.95	

<u>Vegetarian</u>

Ultimate Vegetarian Plate	\$20.95
Basil Penne Pasta in Olive Oil, Baked Tomato, Vegetable Medley, Herbed Roasted Potatoes and Mushr	oom Cap
Four Cheese Penne Pasta	\$20.95
Penne Pasta Primavera	\$20.95
Teriyaki Tofu	\$20.95
Stir-fried Rice with Vegetables	\$20.95
Jumbo Pasta Shells with Spinach Filling	\$20.95
Jumbo Cheese Stuffed Pasta Shells with Marinara Sauce	\$21.95

Your meal is served with choice of Salad, appropriate Accompaniment, Vegetable, Rolls & Butter, Dessert and Beverage

Please add a 25% Service Charge to include: China or Glass Plates and Cups, Stainless Flatware, Non-alcoholic Glassware, Tablecloths and Napkins. Kitchen Chef's at \$25.00/hour/each. Wait Staff at \$20.00/hour/each includes set-up, service and breakdown.

An additional Florida sales tax as applicable will be added to the price.

If the tax is exempt, a copy of your tax-exempt certificate will be needed for our files.

Please refer to our policy and guideline sheet for all other pricing details. There is a minimum order of 20 people for local delivery.