



Crystal's Catering & More, LLC

301 E. Cherry Street, Herrin IL (location address)

Phone: 618-925-3056/ Phone: 618-988-2019

Email: crystallukens.2012@gmail.com

MENU IDEAS ENTREES

Rosemary Roast Pork Loin- caramelized with a rosemary, garlic and brown sugar rub, tender-juicy.

Pork Loin with Apricot Glaze- seasoned, baked with an apricot glaze- can also do other fruit glazes

All types of chicken dishes-these are a selection of what we do

Baked Citrus chicken (boneless breast)- marinated in citrus juices and then seasoned with herbs, spices and citrus seasonings

BBQ Chicken Breasts (boneless breast) - seasoned and baked in a hearty bbq sauce

BBQ Baked Bone In Chicken

Parmesan encrusted baked boneless chicken breasts—coated with fresh and grated parmesan, this chicken is tasty and moist

Applewood Bacon wrapped chicken breasts- chicken breasts are wrapped with a strip of applewood bacon and baked for a different twist

Bake Chicken Breasts with Marsala Sauce- homemade marsala sauce; we break tradition and use a boneless, skinless breast rather than breading.

Chicken Cord en Bleu – chicken breast stuffed with swiss cheese, ham then coated in herb/flour/crumb mixture.

Malibu Chicken- similar to Cord en bleu, boneless chicken stuffed with ham and cheese, baked and served with a special mayo sauce

Hawaiian Chicken- boneless chicken stuffed with ham, pineapple and provolone, then baked

Roasted Bone In Chicken with White Wine Risotto- herb coated chicken pieces, served on a bed of Risotto flavored with white wine and balsamic vinegar

Traditional Stuffed Chicken Breasts- Using a seasoned stuffing, breasts are baked until tender. Very big crowd pleaser.

Florentine Stuffed Chicken Breasts – This uses our spinach/feta recipe as a stuffing and really dresses up a piece of chicken. Flavorful and unique.

Braised Beef Tenderloin with sautéed portabella- You can't go wrong with beef tenderloin. This recipe is good for large groups who'd like a "steak" cut but don't have the option of cooking steaks to order on site.

Roast Sirloin with AuJus- More traditional type entrée'. Very tasty but fits into a budget.

Marinated Beef Brisket- Probably one of the best meat entrees we serve. Our secret rub and marinade make this one a great dish.

Marinated Flank Steak- Also very popular.. the flank steak works well with large groups too.

Bracciolle (rolled, stuffed flank steak) – we can prepare this in a traditional fashion (slow cooked in a hearty red sauce) but we've also used an Alfredo sauce as an option with this.

Pasta Bar with your choice of meats/sauces/veggies/toppings- pricing options on this vary depending on the variety of topping, meats, noodles you choose. Options range from ground beef/Italian sausage, meatballs, chopped grilled chicken, sauté peppers, onions, mushrooms, fresh (raw) chopped of the same, grated parmesan, fresh parmesan, mozzarella, tomatoes, sun dried tomatoes, black olives, olive oil, crushed red pepper, and more--- so you can be as creative as you want with this one.

Fajita Bars: all types of meats, toppings done Mexican style- also can include various enchiladas, burritos, etc.

Beer Basted Gorgonzola Cheese Pork Chop or Loin- Marinated in beer and spices—this pork is tender and has a very distinct flavor using the gorgonzola cheese sauce.

Mostacioli- Our mostacioli is a bit over the top, using both ground chuck and Italian sausage chunks, along with a garlic marinara sauce and packed with mozzarella cheese. It's not your traditional banquet Mostacioli.

Cavatini- baked pastas with a hearty red sauce, pepperoni, Italian sausage, green pepper, onion, mushroom and topped with mozzarella and baked.

Lasagna- We do both a traditional lasagna layered with meat, cheese, and blend of ricotta/mozzarella cheese and spices as well as an outstanding, flavorful spinach lasagna. They are equally good!

Meatballs- Goes great with a family style pasta menu!

Spaghetti- Homemade, lots of garlic; definitely Italian

Fettucini Alfredo- Creamy white parmesan sauce.

Fettucini Carbonara- Alfredo Sauce with bacon added... There's truly a million ways to cook pasta—if you don't like any of these, just ask for the ingredients you'd like to see.

Blackened chicken, steaks, and seafood

Vegetarian Options

Pasta Prima Vera

Spinach Lasagna

Meatless Meatballs

Marinated, stuffed Portabellas

Grilled Veggie Skewers/ Stir-fried veggies