



## OFFSITE SIT DOWN MENU OPTIONS

*A Catered Affair specializes in custom menus for events, including specialty or ethnic cuisines. Listed below are a few sample menus for sit down meals. Please call us for more information and pricing.*

### **Filet Mignon Sit Down Menu**

*Salad Course*

#### **Gorgonzola & Walnut Caesar Salad**

*Crisp romaine lettuce, shredded parmesan cheese, garlic croutons, gorgonzola & walnuts tossed with Caesar dressing*

*Entrée*

#### **Filet Mignon with Mustard-Caper Sauce**

*Grilled Filet Mignon topped with Dijon mustard and caper sauce*

#### **Caramelized Onion & Parsnip Duchess Potatoes**

#### **Sauvignon-Poached Broccoli**

*Fresh broccoli poached in Sauvignon Blanc with garlic and extra virgin olive oil*

**Roll & Butter**

#### **Coffee Service**

*French Roast and Decaf Coffee*



### **Medallions of Pork**

*Salad Course*

#### **Insalata Mista**

*Arugula, Frisee, Radicchio & Oak Leaf lettuces tossed with fresh pear tomatoes, walnuts, and goat cheese dressed with Chenin Blanc Vinaigrette*

*Entrée*

#### **Medallions of Pork with Balsamic-Honey Glaze**

*Grilled pork tenderloin medallions finished with balsamic-honey glaze and garnished with fresh rosemary*

***Gingered Sweet Potato Puree***

*Sweet potatoes mashed with fresh ginger & bacon  
garnished with crystallized ginger*

***Roasted Seasonal Vegetables***

*Assorted seasonal vegetables roasted with extra virgin olive oil*

***Baguette & Butter***

***Coffee Service***

*French roast and decaf coffee*



***Chicken***

*Salad Course*

***Napa Cabbage, Fresh Berry and Cambozola Salad***

*Dressed with Raspberry Vinaigrette and served with garlic corstini*

*Entrée*

***Chicken with Apples, Calvados & Thyme***

*Chicken breast lightly sautéed*

*Topped with a delicate cream sauce infused with calvados, apples and fresh thyme*

***Saffron Rice with Toasted Almonds***

***Haricots Verts***

*French green beans tossed with lemon and brown butter*

***Coffee Service***

*French roast and decaf coffee*



***Filet of Salmon***

*Salad Course*

***Baby Spinach Salad***

*Baby spinach, fresh dill, sweet Maui onions, Nicoise olives and goat cheese garnish  
Tossed with herbed vinaigrette dressing*

*Entrée*

***Champagne Poached Salmon***

*Salmon filet poached in Champagne and finished  
with Champagne-Vanilla Sauce*

***Dried Cherry and Almond Couscous***

*OR*

***Potatoes Anna with Crème Fraiche and Salmon Roe***

**Poached Asparagus with Beurre Blanc**  
*Fresh asparagus poached al dente and drizzled with a  
classic, light Beurre Blanc*

**Roll & Butter**

**Coffee Service**  
*French roast and decaf coffee*



**Rack of Lamb**

*Salad Course*

**Wild Greens with Extra Virgin Olive Oil  
& Red Wine Vinaigrette**  
*Garnished with fresh pansies*

*Entrée*

**Roasted Rack of Lamb with Raspberry Chipotle Sauce**

**Glazed Carrots, Parsnips and Pearl Onions**  
*Served with garlic and fresh ginger*

**Herb Roasted New Potatoes**  
*New Red Potatoes oven roasted with Extra Virgin  
Olive Oil, Herbs and Garlic*

**Rustic Bread & Butter**

**Coffee Service**  
*French roast and decaf coffee*

*In addition to menus, we are happy to provide beverage service, rental  
equipment, entertainment, décor, staffing or any other service you may  
require for your event!*

**Call (408) 727-6480 for more information**