


# Entrées

Whether you're looking to have a delicious buffet or a plated sit-down event, Lisa's entrées are the perfect choice. The majority of our entrées will serve approximately 10 guests. **Reminder:** Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you 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 Entrées

Our chicken entrees are packaged in oven safe metal pans and are sold a-la-carte.

Chicken tenders come 20 pieces per pan | Chicken breast comes 10 pieces per pan | Each pan serves approximately 10 guests

### Chicken Dijon GF NF

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

\$65.00 Chicken tenders

\$85.00 Chicken breast

\$125.00 Organic chicken breast

### Cornish Game Hens GF NF

Delicate hen slow roasted with an orange glaze.

\$12.00 Per hen [minimum order of 10 hens]

\$16.00 Per 'All Natural' hen [minimum order of 10 hens]

### Chicken Jacqueline GF

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

\$65.00 Chicken tenders

\$85.00 Chicken breast

\$125.00 Organic chicken breast

### Chicken Marbella GF NF

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

\$65.00 Chicken tenders

\$85.00 Chicken breast

\$125.00 Organic chicken breast

### Chicken Marsala GF NF

Breast of chicken drizzled in a light wine reduction sauce with sautéed mushrooms & shallots.

\$60.00 Chicken tenders

\$80.00 Chicken breast

\$120.00 Organic chicken breast

### Chicken Parmesan NF

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

\$80.00 Chicken breast

\$120.00 Organic chicken breast

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

## Chicken Piccata **GF NF**

Served in a light lemon & caper wine sauce.

\$65.00 Chicken tenders

\$85.00 Chicken breast

\$125.00 Organic chicken breast

## Chicken Scaloppini **GF NF**

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

\$65.00 Chicken tenders

\$85.00 Chicken breast

\$125.00 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.

\$65.00 Chicken tenders

\$85.00 Chicken breast

\$125.00 Organic chicken breast

## Lemon Chicken **GF NF**

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

\$60.00 Chicken tenders

\$80.00 Chicken breast

\$120.00 Organic chicken breast

The following chicken entrées are packaged in oven safe metal pans, and are sliced into medallions.  
Each pan serves 10 guests and yields 40 medallions [4 medallions per guest]

## Chicken Pesto (Medallions) **NF**

Chicken breast stuffed with sundried tomato pesto and provolone cheese, rolled, fried, then baked. Sliced into 40 medallions. Served with an Italian marinara.

\$85.00 Chicken breast

\$125.00 Organic chicken breast

## Holiday Stuffed Chicken (Medallions) **NF**

Tender chicken breast stuffed with apple herb stuffing, rolled, fried, then baked. Sliced into 40 medallions. Served with an apple brandy cream sauce.

\$85.00 Chicken breast

\$125.00 Organic chicken breast

The following chicken entrées are packaged in oven safe metal pans, and are rolled individually.

## Rolled Chicken Enchiladas **GF NF**

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

\$28.00 Half Pan [Serves 5 guests | 10 pieces]

\$52.00 Full Pan [Serves 10 guests | 20 pieces]

## Rolled Chicken Enchiladas Suizas **GF NF**

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

\$32.00 Half Pan [Serves 5 guests | 10 pieces]

\$56.00 Full Pan [Serves 10 guests | 20 pieces]

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# Beef Entrees

## Beef Wellington <sup>NF</sup>

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

\$195.00 Individual 8oz wellington [10 pieces]

\$235.00 Full Pan Wellington [serves 12 - 15 guests]

## Braised Brisket <sup>GF NF</sup>

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

\$85.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs]

\$150.00 Large [Serves 20 - 25 guests | 10 - 12 Lbs]

## Cabernet Braised Short Ribs <sup>GF NF</sup>

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

\$225.00 Half Pan [Serves 10 guests | 10 Portions at 8 Oz]

\$425.00 Full Pan [Serves 20 guests | 20 Portions at 8 Oz]

## Filet Mignon <sup>GF NF</sup>

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.

\$195.00 Steaks [Serves 10 Guests | 10 Steaks 6 Oz]

\$225.00 Whole Filet [serves 10 - 12 guests | 5 Lbs]

## Flank Steak <sup>GF NF</sup>

Spicy dry rubbed flank steak grilled and sliced thin. Served in your choice of au jus, peppercorn, or merlot wine sauce. \*Can be served whole upon request with sauce on the side\*

\$95.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs]

\$180.00 Large [Serves 20 - 25 guests | 10 - 12 Lbs]

## Flank Steak Braciola (Medallions) <sup>GF NF</sup>

Tender flank steak stuffed with prosciutto, spinach and red pepper, then braised. Served with a light marinara sauce.

\$95.00 Individual 4oz Medallions [Serves 10 guests | 30 pieces]

## Smoked Tri-Tip <sup>GF NF</sup>

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

\$105.00 Small [Serves 10 - 12 guests | 5 - 6 Lbs]

\$195.00 Large [Serves 20 - 25 guests | 10 - 12 Lbs]

## Meatloaf <sup>NF</sup>

Our special recipe with ground beef, carrots, onions, peppers, mushrooms, and bacon. Served with a rich mushroom gravy.

\$40.00 Small 1 Loaf [Serves 10 - 12 guests | 5 Lbs]

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## New York Strip GF NF

Sous vided New York strip. Served with choice of peppercorn or merlot wine sauce on the side.

\$205.00 Steaks [Serves 10 guests | 10 Steaks 11 Oz]      \$395.00 Whole New York Strip [Serves 20 guests | 12 Lbs]

## 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.

\$230.00 Half Prime Rib [Serves 10 - 12 guests | 7 Lb]      \$450.00 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.

\$32.00 Half Pan [Serves 5 guests | 10 pieces]      \$56.00 Full Pan [Serves 10 guests | 20 pieces]

## Seafood Entrees

Wild caught fish are subject to market availability

### Branzino (Sea Bass) GF NF

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

\$190.00 Sustainable [Serves 10-12 guests | 5 - 6 Lbs]      \$350.00 Wild Caught [Serves 10-12 guests | 5 - 6 Lbs]

### Grilled Garlic Basil Salmon GF NF

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

\$85.00 Sustainable [Serves 10-12 guests | 5 - 6 Lbs]      \$135.00 Wild Salmon [Serves 10-12 guests | 5 - 6 Lbs]

### Grilled Herb Salmon GF NF

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

\$90.00 Sustainable [Serves 10-12 guests | 5 - 6 Lbs]      \$145.00 Wild Salmon [Serves 10-12 guests | 5 - 6 Lbs]

### Grilled Thai Salmon GF NF

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

\$95.00 Sustainable [Serves 10-12 guests | 5 - 6 Lbs]      \$150.00 Wild Caught [Serves 10-12 guests | 5 - 6 Lbs]

### 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.

\$175.00 Half pan [Serves 10 guests | 60 Pieces]      \$325.00 Full Pan [Serves 20 guests | 120 Pieces]

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# Lamb Entrees

## Lamb Shanks GF NF

Braised in red wine, tomatoes, and herbs, finished tender to fall of the bone. Serving size of 1 shank per guest.

\$175.00 Pan of 10-Shanks [Serves 10 Guests]

\$325.00 Pan of 20-Shanks [Serves 20 Guests]

## Rack of Lamb GF NF

Marinated in white wine, fresh herbs, garlic, and onions, roasted and served with a delicate mint demi-glaze. Serving size is 4 bones per guest.

\$215.00 Half Pan [Serves 10 Guests | 40 bones]

\$405.00 Full Pan [Serves 20 Guests | 80 Bones]

# Pork Entrees



## Crown Roast Pork GF NF

Juicy marinated pork rack glazed and roasted in the shape of a standing crown.

\$245.00 Medium [Serves 15 + Guests | 15 Bones]

\$295.00 Large [Serves 20+ Guests | 20 Bones]

## Italian Pork Tenderloin GF NF

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

\$70.00 Half Pan [Serves 10 - 12 Guests | 4 - 5 Lbs]

\$130.00 Full Pan [Serves 20 - 25 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-glaze.

\$80.00 Half Pan [Serves 10 - 12 Guests | 4 - 5 Lbs]

\$140.00 Full Pan [Serves 20 - 25 Guests | 8 - 10 Lbs]

## Pork Tenderloin GF NF

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

\$75.00 Half Pan [Serves 10 - 12 Guests | 4 - 5 Lbs]

\$135.00 Full Pan [Serves 20 - 25 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.

\$25.00 Half Pan [Serves 5 guests | 10 pieces]

\$48.00 Full Pan [Serves 10 guests | 20 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.

\$28.00 Half Pan [Serves 5 guests | 10 pieces]

\$52.00 Full Pan [Serves 10 guests | 20 pieces]



## Stuffed Portobello Mushroom **VG NF GF**

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

\$15.00 Individual A-La-Carte

\$75.00 Pan of 6 Large Mushrooms

\$125.00 Pan of 12 Large Mushrooms

## Stuffed Spaghetti Squash **VG GF VN NF**

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

\$18.00 Individual A-La-Carte

\$32.00 Pan of 2 Stuffed Squashes

\$60.00 Pan of 4 Stuffed Squashes