

Entree Menu

Poultry

- Boneless Breast of Chicken in a Lemon Tarragon Crème, Marsala Wine, Champagne Mushroom, Soy Ginger Glaze, Creamy Dijonnaise, Saltimbocca, Hunter Mushroom, Lemon Picatta, Sweet and Sour Glaze, Pesto Crème, or Garlic Scampi Sauce
- Grilled Marinated Boneless Breast of Chicken (*Barbecue, Cilantro and Lime, and Jamaican Jerk variations*)
- Chicken Stir Fry with Asian Vegetables
- Chicken Fajitas – Medallions Sautéed with Onion and Peppers, Served with Flour Tortillas and Traditional Accompaniments
- Roasted Chicken Cacciatore – Breasts, Thighs, Wings, and Legs on the Bone
- Herb Roasted Chicken Breast (*on the Bone*)
- Grilled Chicken Kebabs – Marinated Medallions Skewered with Fresh Vegetables and Grilled on Site
- Silver Tray of Sliced Chicken Breast or Sliced Roasted Turkey Breast Served with Herbed Mayonnaise, Honey Dijon, and Sliced Fresh Baked Petite Pain Rolls
- Crispy Fried Chicken Pieces
- Herb Roasted Turkey Breast Carved to Order or Served Sliced in Sage Gravy or Au Jus
- Chicken Quesadillas, Made to Order with Traditional Accompaniments
- Silver Tray of Chicken Salad Veronique Served with Fresh Sliced Fresh Baked Petite Pain Rolls

Beef

- Sliced Roasted Eye Round of Beef, Sliced Tenderloin of Beef, OR Tenderloin Tips in Portobello Mushroom, Black Peppercorn, Roasted Garlic, Rosemary, Burgundy, or Port Wine Demi-glace
- NY Strip, Delmonico, or Filet Mignon Grilled on Site
- Beef Fajitas – Seasoned Beef Strips Sautéed with Onion and Peppers, Served with Flour Tortillas and Traditional Accompaniments
- Beef Stir Fry with Asian Vegetables
- Beef Kebab – Filet Mignon Skewered with Onion, Pepper, and Mushroom and Grilled on Site
- Sliced Roast Beef in an Au Jus, Served with Horseradish, Barbecue Sauce, and Fresh Baked Kaiser Rolls
- Silver Tray of Char-grilled Eye Round of Beef with Béarnaise Mayonnaise and Horseradish, Served with Sliced Fresh Baked Petite Pain Rolls
- Slow Braised Short Ribs
- Herb Encrusted Tenderloin of Beef, Round of Beef, Prime Rib of Beef, or Flank Steak Carved to Order
- All Beef Hot Dogs and/or Sirloin Burgers, Grilled on Site with Rolls and Condiments
- Seasoned Beef Tacos with Traditional Accompaniments
- Silver Tray of Tenderloin of Beef or Char-grilled Eye Round of Beef, Served with Béarnaise Mayonnaise, Horseradish, and Crusty European Rolls
- Certified Angus Beef Sliders Served on Mini Brioche Rolls with Caramelized Onion and Crumbled Bleu Cheese

Pork

- Sliced Pork Loin in a Creamy Dijonnaise Sauce, Hunter Mushroom Sauce, Brandied Apple Crème, Cranberry, Barbecue or Sweet Soy Glaze
- Barbecued Spareribs
- Pulled Pork Barbecue Served with Fresh Baked Kaiser Rolls
- Baked Tavern Ham Carved to Order or Served Sliced in it's Natural Juices or a Pineapple Glaze
- Italian Sausage Sautéed with Onion, Bell Peppers Served on it's own with New Potatoes or with Hoagie Rolls as a Sandwich

25 Guest Minimums Apply

Rettew's Catering

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Entree Menu *(Continued)*

Seafood

- Roasted or Grilled Salmon in a Citrus Butter or Sweet Soy Glaze
- Pasta Sautéed with Shrimp and/or Scallops in an Alfredo, Pesto Crème, Sun-dried Tomato Pesto, or Garlic Scampi Sauce
- Seafood Newburg – Shrimp, Scallops, and Crab in a Creamy Newburg Sauce
- Grilled Tuna or Swordfish Basted with Lime Butter
- Shrimp Sautéed in a Lemon Garlic Butter Sauce with Capers
- Chef's Homemade Lump Crab Cakes
- Shrimp and/or Scallop Stir Fry with Asian Vegetables
- Ginger Hibachi Marinated Mahi Mahi Skewered with Bell Pepper and Red Onion, Grilled on Site
- Shrimp and/or Scallop Skewered with Fresh Vegetables and Grilled on Site
- Steamed Clams or Mussels in a White Wine, Garlic and Olive Oil Broth

Pasta

- Penne Pasta Bolognese (Traditional Meat Sauce)
- Farfalle Pasta in a Creamy Tomato Vodka Sauce
- Gemelli Pasta in a Sun-dried Tomato Pesto
- Asiago and Garlic Ravioli in a Shallot Cream Sauce
- Orecchiette Pasta with Peas and Prosciutto in a Traditional Carbonara Sauce
- Porcini Mushroom Ravioli in a Pesto Crème Sauce
- Cheese Filled Tortellini in a Spicy Tomato Arrabiata Sauce
- Baked Penne Pasta in a Tomato Marinara with Ricotta and Mozzarella, Served with Italian Sausage
- Ricotta Filled Shells in a Zesty Tomato Marinara with Fresh Basil
- Additional Sauce Options: Alfredo, Lemon Garlic Scampi, or White Clam Sauces
- Pasta Accompaniments: Chicken Medallions, Italian Sausage, Shrimp, Scallops, Fresh Vegetables, Italian Meatballs *(Please ask our catering consultants which sauces, pastas, and accompaniments work best together)*

Vegetarian *(In addition to vegetarian pasta options listed above)*

- Grilled Seasoned Portobello Mushroom Caps
- Fresh Marinated Grilled Vegetable Kebabs
- Orecchiette Pasta Sautéed with Sweet Peas in a Pesto Crème
- Farfalle Pasta Tossed with Garbanzo Beans, Sautéed in Garlic and Olive Oil with Lemon Zest and Fresh Parsley
- Eggplant Roulade – Lightly Breaded Eggplant Filled with Ricotta Cheese and Topped with a Tomato Marinara
- Lasagna Noodles Layered with Vegetables, Mozzarella, and Parmesan Cheeses Finished with a Creamy Béchamel
- Sautéed Vegetable Quesadilla with Cumin Aioli Drizzle
- Bell Pepper Stuffed with Seasoned Rice Sautéed with Red Onion, Corn, and Black Beans

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