

Plated Receptions

All Options Include Your Choice of Salad, Potato, Vegetable, Fresh Rolls, Butter, Ice Water, Coffee, Cream, and Sugar.

Steak Bourguignon

(6oz Sirloin Marinated in Red Wine with Burgundy & Demi Glaze)
\$25.95 Gluten Free

Chicken Piccata

(Breast of Chicken Sautéed in Lemon Caper Sauce)
\$22.95

Chicken Francesca

(Sautéed in a Lemon Caper Sauce Topped with Herb Crusted Shrimp Scampi)
\$25.95

6oz. Filet Mignon with Chianti Mushroom Sauce

*Market Price

Duet of Jumbo Crab Stuffed Shrimp with Drawn Butter and 5oz. Filet Mignon with Chianti Mushroom Sauce

*Market Price

6oz. Oven Roasted Salmon Filet with Cucumber Cream Sauce

\$26.95

Drunken Steak

(6oz Sirloin Marinated in Sam Adams with a Chianti Demi Glaze)
\$25.95

Herb Stuffed Pork Chops with Pan Juice Demi Glaze

\$24.95

Cornbread Stuffed Breast of Chicken with Marsala Wine Sauce

\$22.95

Duet of 6oz. Filet Mignon with Chianti Mushroom Sauce and Stuffed Breast of Chicken Marsala with Marsala Sauce

*Market Price

Baked Eggplant Parmesan with Basil Marinara

\$22.95

*Gluten Free

Ricotta Stuffed Manicotti with Basil Marinara Sauce

\$22.95

Please add 22% Service Charge + 7% Sales Tax to all pricing. Prices based on 100 person minimum. Prices may vary according to event date and location.

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S a l a d

Preset Summer Tuscan Salad
with Melon, Tomato and Prosciutto

Preset Fresh Garden Salad
with Aged Balsamic Vinaigrette

Preset Caesar Salad
with Aged Parmesan Cheese and Croutons

P o t a t o

Garlic Mashed Potatoes

Baked Potatoes

Butter Roasted Red Potatoes

Italian Roasted Potatoes
with Rosemary

V e g e t a b l e

Fresh Green Bean Almandine

Fresh Glazed Carrots

Oven Roasted Vegetables*

Fresh Asparagus*

*Add \$3



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