

Dinner Menu Options

- ✤ <u>Salad</u> (choose 1)
 - Classic Garden Salad with cherry tomatoes, diced carrots, dried cranberries and thinly sliced cucumbers on a bed of romaine lettuce. Served with oven toasted garlic croutons and an assortment of homemade dressings
 - Caesar Salad with freshly grated parmesan cheese. Served with oven toasted garlic croutons and creamy Caesar dressing
 - Spinach Salad with boiled egg, bacon and bleu cheese crumbles on a bed of tender baby spinach leaves with a mustard vinaigrette dressing
 - Mediterranean Orzo Salad with garlic, fresh basil, olives, sun dried tomatoes, feta and artichokes in a pesto vinaigrette dressing
 - \circ Cucumber, tomato, fresh basil, artichokes and sliced onion salad
 - Caprese Salad with tomato, fresh mozzarella, fresh basil and balsamic drizzle

Entrées

(Served with freshly baked rolls with whipped butter)

- o Jerked chicken breast with pineapple mango salsa
- Chicken Wellington with mushroom duxelles and balsamic reduction
- Chicken Parmesan topped with marinara sauce (Grilled or Pan Seared)
- Southern style fried chicken (bone in)
- Grilled lemon chicken kabob or breasts with chimichurri sauce
- Spinach and sun-dried tomato stuffed chicken breast with a roasted garlic cream sauce
- Roasted chicken and artichoke casserole with mushrooms and crispy onions
- Chicken Marsala with a mushroom demi glaze
- Asian marinated grilled chicken topped with grilled pineapple teriyaki sauce
- $\circ~$ Chicken Piccata pan seared with a lemon, caper and white wine sauce
- Chicken fettuccini alfredo topped with freshly grated parmesan cheese

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- Authentic Italian Lasagna (meat or vegetarian) topped with fresh mozzarella cheese
- Fresh Spinach and Sun-Dried Tomato Lasagna
- Italian Spaghetti with a classic marinara or meat sauce (Add Meatballs or Sausage \$2pp)
- Cheese Tortellini with sun dried tomatoes, garlic, onion, bell peppers, baby spinach and parmesan in a pesto cream sauce (Vegetarian)
- Garlic butter orzo with asparagus, mushroom, squash, parmesan, parsley and ground pepper (Vegetarian)
- Stuffed Portobello Mushroom Cap (Vegetarian)
- Traditional Meatloaf with tomato gravy
- Garlic and rosemary encrusted roast beef with a creamy horseradish sauce
- \circ Slow braised pot roast with potatoes, carrot, celery & mushroom
- Orange teriyaki glazed pork loin
- Fried Pork chop with pan gravy and caramelized onions
- Bacon wrapped, jalapeno and cream cheese pork loin with a salsa Verde sauce
- Creole BBQ shrimp over cheese grits
- Hand bread fried catfish fillets with lemon tartar sauce, served with jalapeno and original hushpuppies (add \$1pp)
- Blackened catfish fillets with a spicy remoulade sauce, served with jalapeno and original hushpuppies (add \$1pp)
- Asian smoked salmon fillet with an orange-ginger glaze (add \$2pp)
- Pesto encrusted salmon with lemon cream sauce (add \$2pp)
- Fresh Salmon with a Lemon Tarragon Cream Sauce (add \$2pp)
- ✤ <u>Accompaniments</u> (choose 2)
 - Garlic mashed potatoes with rich brown gravy
 - Garlic and rosemary herb roasted potatoes
 - Twice baked potato casserole topped with cheese and bacon
 - $\circ\;$ Loaded potato salad with bacon, cheddar, sour cream and scallions
 - $\circ~$ Sweet potato casserole topped with a sprinkling of brown sugar and toasted marshmallows
 - Fried corn with peppers and onions
 - Mexican street corn: topped with butter, cilantro and cojito cheese



- o Carrot soufflé
- o Squash Casserole
- Honey-chipotle Carrots
- Creole dirty rice with sausage, pepper and onions
- Wild rice pilaf
- Broccoli and cheese
- Freshly cut green beans
- Homestyle green beans with bacon, onions and garlic
- Roasted vegetable medley
- Italian spinach
- Roasted Brussel sprouts, cauliflower or broccoli with garlic, onion, parmesan and lemon zest
- Braised Brussel sprouts with bacon, onion, bleu cheese and pear balsamic reduction
- Baked Macaroni and Cheese
- <u>Dessert</u> (choose 1)
 - Assortment of freshly baked cookies and double fudge brownies
 - New Orleans Style Bread Pudding
 - Banana Foster's pudding encrusted with vanilla wafers
 - o Chocolate, Peach, Apple, or Blackberry cobbler
 - Triple Chocolate cake with raspberry coulis
 - NY Cheesecake topped with fresh fruit compote
- Beverages
 - Iced tea (sweet & un-sweet)
 - o Lemonade
 - Bottled Water (add .50pp)
- Cost:
 - One Entrée \$18 per/person + tax
 - Dual Entrée \$21 per/person + tax
 - \$30.00 Delivery Fee

<u>Notes</u>

- Heart and Soul will deliver and setup food in aluminum pans.
- Heart and Soul will provide all foam or paper plates/bowls, cups, napkins, and cutlery. Plastic disposables are available at \$2pp and china/glass rentals can be arranged.

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- Client will provide any tablecloths, tables, chairs, floral arrangements, and centerpieces.
- Ice is available at an additional charge.
- Wire racks & sterno available at a separate fee of \$6.00 per set.
- Full service events will incur additional labor fees & 18% Service charge.

