

Ces & Judy's

catering est. 1981

SALAD SELECTIONS

CHOICE OF ONE (INCLUDED IN PACKAGE, PLACED ON BUFFET)

- Mixed Lettuces with Grape Tomatoes and Shredded Carrots
- Baby Lettuces with Strawberries and Almonds
- Classic Caesar Salad with Shredded Parmesan
- Romaine Lettuce with Bacon and Hard Cooked Egg and Caesar Vinaigrette
- Baby Spinach with Bacon and Hard Cooked Egg
- Baby Spinach with Black Olives, Artichoke Hearts
- Baby Spinach and Arugula with Roasted Baby Carrots, Shaved Celery and Red Quinoa
- Baby Spinach with Pickled Red Onion, Goat Cheese and Mandarin Oranges

DRESSING OPTIONS

choice of two

- Green Goddess
- Housemade Ranch
- Lemony Celery Vinaigrette
- Dijon Balsamic
- Creamy Caesar
- Black Peppercorn Ranch



upgraded caesar salad



vegetable ribbon salad



caprese salad

UPGRADE TO SERVED SPECIALTY SALAD

Additional \$2.95 per person

- Vegetable Ribbon Salad
- Baby Lettuces with Blue Cheese, Walnuts and Farro
- Grilled Watermelon and Cucumber (seasonal)
- Bibb Lettuce with Charred Vegetables, Chevre' and Remoulade Vinaigrette
- Romaine Lettuces with Candied Bacon and Black Pepper Parmesan Dressing
- Heirloom Caprese Salad (seasonal)

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CHOICE OF TWO ENTREES

CHICKEN

Champagne Chicken with Mushroom Cream Sauce

Chicken a la Forestier
with Bacon, Shallots, White Wine, Parsley,
Mushrooms, and Pan Jus

Chicken Bruschetta
with Slow Roasted Tomatoes and Garlic

Chicken with Wild Mushrooms, Thyme,
Marsala and Cream

Chicken with Apricot Glaze
Filled with Herbs, Butter and Shallots

SEAFOOD

Mediterranean Salmon Cakes, Sweet Mustard Aioli

Baked Tilapia, Tomato Basil Cream

Baked Tilapia, Preserved Lemon Relish

BEEF/PORK

Sliced Fresh Roasted Top Round of Beef,
Sauce Bordelaise

Beef Bourguignon, Red Wine Sauce

Beef Stroganoff, Mushrooms and Sour Cream

Herb Marinated Beef Tenderloin Skewers

Cider Brined Bistro Pork Loin, Herbed Mustard
Grilled with Maple Bacon Butter

Grilled Rosemary Pork Medallions with Apple Pan Jus

VEGETARIAN

Cheese Tortellini, Mushroom Creme Sauce

Chickpea and Spinach Stuffed Portobello Mushroom

Roasted Vegetable Lasagna

Soft Polenta with Sautéed Portobello Mushrooms
and Wilted Spinach

CHOICE OF TWO VEGETABLES

Shaved Brussel Sprouts

Green Beans with Caramelized Onions

Corn, Kale and Tomato Raisins with Balsamic Glaze

Roasted Cauliflower

Butter Glazed Fresh Carrots

Fresh Buttered Broccoli and Carrot Medley

Fresh Buttered Broccoli

Sautéed Vegetables

CHOICE OF ONE SIDE DISH

Garlic Whipped Potatoes

Mixed Grain Pilaf with Orzo, Barley,
White and Wild Rice

Pasta Primavera Alfredo

Parmesan Potato Wedges

Seasoned Gemelli Pasta
with Tomatoes and Spinach

BUFFET ALSO INCLUDES

Dinner Rolls & Butter

Iced Water (preset)

Regular & Decaffeinated Coffee

Freshly Brewed Iced Tea (offered to each guest)

PACKAGE PRICE: \$27.00 PER GUEST

*Pricing based on a minimum of 50 guests. Price includes buffet
equipment and linens, glassware, flatware and china.*

Pricing does not include room rental, service, or sales tax.