

Ces & Judy's

catering

est. 1981

SERVED ENTREE SELECTIONS

POULTRY

Breast of Chicken Stuffed with Sauteed Greens, Olive Oil, Poached Tomatoes, Garlic & Herb Cheese Curds
Garlic Whipped Potatoes //
Roasted Green Beans & Shiitake Mushrooms
\$28.75

Spinach and Apple Stuffed Chicken
Gorgonzola Polenta // Roasted Green Beans with Red Pepper and Walnut Pesto Cognac Mustard Sauce
\$28.75

Chicken with Wild Mushrooms, Thyme, Marsala, and Cream
Goat Cheese Polenta // Roasted Vegetables
\$28.10

Turkey Medallions with Sage Marsala Butter
Shiitake and Spinach Bread Pudding // Carrot Puree
\$29.95

Airline Chicken Breast with Smoked Tomato Sauce
Rustic Potato Cake Stuffed with Horseradish, Cheddar, and Bacon // Kale and Corn Salad
\$32.75

Airline Chicken Breast Moroccan Spiced with Cherry Tomato Confit, Stuffed Under Skin Preserved Lemon Relish, Artichoke, Fennel, and Olive Cous Cous // Roasted Vegetables
\$30.30

PORK

Cider Brined Bistro Pork Loin, Herbed Mustard Grilled with Maple Bacon Butter
Parmesan Potato Medley // Roasted Cauliflower
\$30.30

Hoisin Pork Grilled Medallions
Sticky Rice Cake // Sauteed Vegetables with Ginger Garlic Sauce and Fresh Herb Salad Garnish
\$30.30

Bacon Wrapped Berkshire Pork Chop, Cherry Mustard Sauce
Lemon Risotto // Grilled Asparagus
\$38.25

Pecan Crusted Pork Chop, Horseradish Creme Fraiche Shaved Brussel Sprouts // Missouri Honey Glazed Carrots and Beets
\$32.25

Bacon Wrapped Pork Tenderloin, Caramelized Louisiana Hot Sauce
Goat Cheese Grits // Haricot Vert and Verjus Mango Salsa
\$31.25

We love all types of eaters!

We understand that some of your guests may have special dietary needs based on certain food restrictions and so we have created gluten free, vegetarian and dairy free items that can be incorporated into your menu selections. If these selections do not meet your guest needs, we will be happy to make a special plate for your guest or guests. If special plates are necessary to meet these requirements, there will be an additional charge of **\$9.00 per person**.



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SALAD SELECTIONS

CHOICE OF ONE (INCLUDED IN PACKAGE)

Mixed Lettuces with Grape Tomatoes
and Shredded Carrots

Baby Lettuces with Strawberries and Almonds

Classic Caesar Salad with Shredded Parmesan and
Creamy Caesar Dressing

Romaine Lettuce with Bacon, Egg
and Caesar Vinaigrette

Baby Spinach with Bacon and Hard Cooked Egg

Baby Lettuces with Black Olives, Artichoke Hearts

Baby Spinach and Arugula with Roasted Baby
Carrots, Shaved Celery and Red Quinoa

Farro Salad with Seasonal Vegetables

Kale Caesar Salad with Shredded Parmesan and
Creamy Caesar Dressing



upgraded caesar salad



deconstructed cobb salad



caprese salad

UPGRADED SALAD OPTIONS

Additional \$0.95 per person

Vegetable Ribbon Salad

Baby Lettuces with Blue Cheese, Walnuts and Farro

Grilled Watermelon and Cucumber (seasonal)

Baby Spinach with Pickled Red Onion, Goat Cheese
and Mandarin Oranges

Bibb Lettuce with Charred Vegetables, Chevre'
and Remoulade Vinaigrette

Romaine Lettuces with Candied Bacon
and Black Pepper Parmesan Dressing

Heirloom Caprese Salad (seasonal)

ADDITIONAL DRESSING OPTIONS

Green Goddess

Cajun Remoulade

Housemade Ranch

Lemony Celery Vinaigrette

White Balsamic Vinaigrette

Raspberry White Vinaigrette

Honey White
Balsamic Vinaigrette

Dijon Balsamic

Creamy Caesar

Caesar Vinaigrette

Black Peppercorn Ranch

Pricing does not include Room Rental, Service or Sales Tax.

Pricing based on a minimum of 50 guests.

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SERVED ENTREE SELECTIONS CONTINUED

BEEF

Grilled NY Strip Steak, Maitre D Butter
Corn and Kale Salad with Aged Balsamic Vinegar,
Tomato Raisins // Parmesan Potato Wedges
\$44.95

Beef Tenderloin Filet, Red Wine Rosemary Butter
Savory Bread Pudding with Butternut Squash and
Marcoot Creamery Havarti // Mustard and
Roasted Cauliflower, Demi Glace
\$49.95

Grilled Beef Tenderloin Filet, Smoked Paprika
Lobster Risotto // Bok Choy, Citrus Miso Sauce
\$52.95

Roasted Garlic and Herb Crusted 8 Ounce Rib Eye
Pork Belly Mac & Cheese // Braised Greens
\$44.50

Beef Tenderloin Filet, Shallot Butter
& Red Onion Marmalade
Goat Cheese Polenta // Roasted Asparagus
\$49.95

DUET ENTREE

Petite Filet Mignon with Classic Bordelaise
and Grilled Salmon
Beet Root Dauphinoise // Haricot Vert
\$49.95

VEGAN

Chickpea and Spinach Stuffed Portobello Mushroom
\$28.10

Vegetable Napoleon
Grilled Vegetable Stack layered with
Spiced Chickpea Puree
\$28.75

SEAFOOD

Grilled Salmon Filet, Preserved Lemon Relish
Artichoke, Fennel, and Olive Cous Cous //
Roasted Vegetables
\$34.95

Lemon Roasted Salmon, Sauce Choron
Orzo Pasta // Roasted Asparagus
\$34.95

Pan Seared Halibut with Leeks and
Warm Mushroom Vinaigrette
Jasmine Rice // Sautéed Vegetables
\$44.95

Lemon and Herb Crusted Halibut
Fresh Tomato Salad // Applewood Smoked
Cheddar Orzo Pilaf with Toasted Almonds
\$44.95

Herb Marinated and Grilled Halibut
Citrus Charred Tomato Risotto Cake // Asparagus
\$44.95

Pan Seared Halibut
Yukon and Beet Root Dauphinoise //
Haricot Vert, Bacon Lardons and Mustard Veloute
\$45.95

VEGETARIAN

Cheese Tortellini Mushroom Creme Sauce
\$28.10

Roasted Vegetable Lasagna
\$28.10

Tuscan Pasta with Roasted Tomatoes and Chickpeas
Topped with Rosemary Tomato Sauce
\$28.10

Soft Polenta with Sautéed Portobello
Mushrooms and Wilted Spinach
\$28.10