



# Dish it Up !

Personal Catering & Demonstration Cooking

(707) 451-3147 - office

(707) 334-3680 - cell

Dishingitupcater@aol.com (E-Mail)

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## Group Menu for Weekly or Regular Meetings

### Weekly Chef's Choice- may include:

All lunches include Salad, Entrée, Side Dish, Rolls & Butter and Dessert

#### Salad Choices

Seasonal Greens with choice of Dressing  
Traditional Caesar Salad  
Thai Inspired Noodle Salad  
Cole Slaw w/ Apples, Walnuts & Poppy Seed Dressing  
Caesar Salad Cole Slaw  
Creamy Red Potato Salad  
Chinese Chicken Tossed Salad  
Southwestern Tossed Salad  
Southwestern Pasta & Bean Salad  
Italian Anti-Pasta Pasta & Bean Salad

#### Entrée Choices

Chicken Breast Picatta  
Chicken Scaloppini  
Chicken Marsala  
Chicken Fajitas  
Southwestern Chicken & Rice Casserole  
BBQ Chicken  
Chicken with Creamy Dijon Sauce  
Roasted Pork Loin w/ Mango-Pineapple Salsa  
Southwestern Pork & Rice Casserole  
BBQ Pork Chops  
Carnitas Fajitas  
Pork Loin Picatta, Scaloppini or Cacciatore  
Roasted Tri-Tip w/ Mushroom-Whiskey Sauce  
Roasted Tri-Tip with Peppercorn Sauce  
Steak Fajitas  
Just Like Mom's Beef Stew  
Korean Style Grilled Beef Ribs  
Assorted Sausages with Grilled Peppers/Onions  
Italian Meatball Sandwiches  
Chunky Beef and Pork Chili with all the Fixin's  
Southwestern Lasagna  
Macaroni & Cheese with Chicken or Sausages

*Side dishes can be various forms of Potato, Rice, Pasta, Bean or Vegetable*

**Gourmet Sandwich Buffet** – includes display of assorted Deli Meats (Roasted Turkey Breast, Black Forest or Honey Ham and Genoa Italian Salami), assorted Cheeses (Cheddar, Swiss and Pepper Jack), and Sandwich Garnishes, choice of Chips, two accompanying Salads and Cookies.

**Nacho Buffet** -, Nacho Cheese Sauce, Shredded Cheese, Crisp Lettuce, Pico de Gallo, Salsa, Sour Cream, Guacamole, Pickled jalapenos, Sliced Olives and Tortilla Chips. (beef or chili at additional fee)

**Gourmet Salad Bar** - Seasonal Greens, Cheese, medley of fresh and seasonal Veggies (cucumbers, tomatoes, mushrooms, beans...), Gourmet Pasta Salad, Yeast Rolls/Breadsticks & butter, Homemade Ranch, Bleu Cheese and Balsamic Vinaigrette Dressings, Garnishes and Cookies.

**Add On's:**  
 Marinated and Grilled Chicken Breast ..... additional \$2.00 per person  
 Shrimp ..... additional \$2.00 per person  
 Homemade Soup ..... Additional \$2.00 per person

**Price will be determined according to number of guests and how often the meeting.**

Fee includes set-up, linen and decorations for buffet table, all necessary heating units and utensils, paper and plastic service-ware. It also includes the labor for set-up, to monitor buffet and to assist guests; as well as the labor to break down and clean up the buffet area.

Buffet Tables are Host's responsibility.