



Special Occasions



Choice of salads

- Field of greens with feta, walnuts with a raspberry vinaigrette
- Spinach salad with pecans, crumbled bleu cheese, Bermuda onions with a balsamic vinaigrette
- Arugula, toasted pine nuts, mandarin oranges, shaved gouda with a lemon sherry vinaigrette
- Baby greens with spicy pears, shaved gouda and caramelized pecans with a poppy seed dressing
- Oriental salad with fried wontons with a miso Dijon dressing
- Traditional Caesar salad
- Field of greens, macadamia, smoked bacon and a ball of thyme crusted goat cheese served with a bleu cheese dressing

Choice of two accompaniments

- Garlic mashed potatoes
- Red roasted potatoes
- Jasmine rice
- Baby potatoes with parsley
- Wasabi mashed potatoes
- Pesto mashed potatoes
- Saffron rice with raisins and pine nuts
- Penne with a vodka tomato cream sauce
- Rice Pilaf
- Macadamia rice
- Asparagus wrapped in a red roasted pepper
- Broccoli spears
- Vegetable medley
- Sautéed Green Beans with caramelized and almonds
- Glazed Carrots

Entrees include fresh bread and butter

All entrees can be served buffet or sit down style



Special Occasions

Chicken Entrees

Balsamic Chicken with shiitake mushrooms
\$12.95 per person

Chicken Picatta- creamy lemon herb sauce
with mushrooms and capers
\$12.95 per person

Chicken Florentine-stuffed with spinach, prosciutto,
pine nuts and gourmet cheese served with a light mushroom sauce
\$14.95 per person

Chicken with a Mango Relish
\$12.95 per person

Apricot Chicken stuffed with apricots and currants served with
an orange ginger chive sauce
\$14.95 per person

Chicken Tarragon
\$12.95 per person

Pecan crusted chicken with a sage and gorgonzola sauce
\$14.95 per person

Coconut crusted chicken served with an orange pineapple sauce
\$14.95 per person

Moroccan Chicken stuffed with vermicelli and currants
served with a saffron sauce
\$15.95 per person

Chicken with tangerine, honey chipotle glaze
\$12.95 per person

Chicken Breast with crusted pistachio and cilantro pesto
\$14.95 per person

Champagne Chicken
\$12.95 per person



Special Occasions

Beef Entrees

Filet Mignon with a sherry wine or peppercorn sauce
\$24.95 per person

Beef Tenderloin with a port wine reduction
\$25.95 per person

Roasted Prime Rib with au jus
\$23.95 per person

Tri tip with a cabernet demi glaze or Jack Daniel sauce
\$17.95 per person

Filet Wellington with duxelles mushrooms
\$26.95 per person

Herbed Crusted Rack of Lamb with a rich demi glaze
\$31.95 per person

New York steaks marinated in a chimichurri sauce
\$22.95 per person

Filet Mignon wrapped with bacon topped with bleu cheese
\$24.95 per person

Top Sirloin – carver required
Served with au jus and horseradish and rolls
\$16.95 per person



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Fish Entrees

Wasabi crusted salmon with an orange ginger sauce
\$18.95 per person

Herbed Sea Bass on potato puree with fava beans and lobster sauce
\$24.95 per person

Halibut with a walnut sauce
\$21.95 per person

Jumbo Shrimp stuffed with crab
\$23.95 per person

Swordfish with a mango relish
\$24.95 per person

Salmon Piccata
\$18.95 per person

Macadamia crusted halibut with a spicy chipotle
coconut cream sauce
\$23.95 per person

Sesame Crusted Ahi-served with a miso soy reduction
\$26.95 per person

Halibut with a creamy curry sauce
\$21.95 per person

Basil crusted Halibut with a white wine sauce
\$21.95 per person

Grilled Salmon with morsels asparagus and spring peas
with a champagne butter sauce
\$20.95 per person

Zesty citrus scallops
\$26.95 per person



Special Occasions

Vegetarian and Vegan Entrees

Stuffed Eggplant with vegetables and gourmet cheese
\$15.95 per person

Grilled Tofu with served with spinach and miso
\$15.95 per person

Ravioli with a porcini sauce topped with vegan ham
\$15.95 per person

Vegetarian Wellington
\$16.95 per person

Vegetarian Brochettes with a Tarragon vinaigrette
\$15.95 per person

Specialty Buffets

Italian Buffet

Antipasto salad with Italian dressing
Lasagna

Penne pasta with asparagus and roma tomatoes
served in a tomato cream sauce

Sausage and peppers tossed with penne

Vegetable Medley

Italian herb bread

\$13.95 per person

Mexican Buffet

Mixed Green Salad with a Ranch dressing

Chicken Fajitas or Beef Fajitas

Cheese Enchiladas

Spanish Rice

Beans

Flour Tortillas

Guacamole, cheddar cheese, sour cream

Chips and fresh salsa

\$13.95 per person



Special Occasions

Hawaiian Buffet

Oriental style salad with mandarin oranges and won tons
served with a sesame dressing

Chicken Teriyaki
Kalua Pork
Macadamia Rice
Potato salad
Macaroni salad
Fresh fruit platter
Rolls and Butter
\$16.95 per person

Jamaican Buffet

Jerk Chicken with a mango relish

White Rice
Plantains
Black Beans

Mixed green salad with a avocado and mango relish served with
a light lemon vinaigrette

Rolls and butter
\$15.95 per person

Asian Fusion

Lobster salad with mixed greens served with a citrus vinaigrette and
grapefruit defurgent

Filet Mignon in a cabernet sauce
Sesame crusted Ahi Tuna with a miso glaze
Jasmine rice or wasabi mashed potatoes
Asparagus wrapped with a red roasted pepper

Rolls and butter
\$34.95 per person

The Tuscany Villa- served family style

Breaded artichoke hearts
Bruschetta
Italian meatballs

Asparagus wrapped with prosciutto
Caprese salad- buffalo mozzarella, arugula, basil

Chicken Parmesan
Three cheese tortellini with a tomato cream sauce
Carrots and zucchini medley
Italian herb rolls with butter
\$22.95 per person



Special Occasions

The Grand Buffet I

Caesar salad
Tri tip with a Jack Daniel's mushroom sauce
Chicken Picatta
Rice Pilaf
Vegetable Medley
Rolls and Butter
\$23.95 per person

The Grand Buffet II

Field of greens with feta, walnuts w/raspberry vinaigrette
Top Sirloin- carver required
Salmon Picatta
Red roasted potatoes
Green beans tossed with almonds
Rolls and Butter
\$25.95 per person

Add Carving Stations to any entrees

Roast Prime Rib with au jus and horseradish
\$12.50 per person

Top Sirloin
\$9.50 per person

Pork Loin Roast
\$9.50 per person

Salmon with lemon and capers
\$12.50 per person

Plus applicable sales tax and service charge

(714) 990-3315

www.melrosecatering.com