

WEIR & ASSOCIATES
CATERING & EVENT PLANNING

ENTREES

*SLICED NEW YORK STRIP STEAK
BRANDY & PEPPERCORN SAUCE * POTATOES AU GRATIN * SAUTÉ VEGETABLES*

*NEW YORK STRIP ROULADE
SPINACHE * BABY NEW POTATOES * VEGETABLES * ROASTED SHALLOT SAUCE*

*GRILLED INDIVIDUAL FILET OF BEEF
BLUE CHEESE BUTTER * POTATOES AU GRATIN * BABY GREEN BEANS & BABY CARROTS*

*BEEF WELLINGTON - TENDERLOIN WRAPPED IN MUSHROOM
DUXELLE * WESTPHALIAN HAM * PUFF PASTRY * BABY NEW POTATOES * GREEN BEANS*

*SOUTHWESTERN STYLE GRILLED SKIRT STEAK
CHIPOTLE POTATO MASH * GREEN * RED BELL PEPPERS * RED ONIONS
* JALAPENO & ROASTED CORN SALSA*

*VEAL SCALOPPINI MARSALA
POLENTA * REGGIANO CHEESE * VEGETABLE RATATOUILLE*

*VEAL SALTIMBOCCA WITH PROSCUITTO AND SAGE
POTATO PUREE * LAYERED ZUCCHINI VEGETABLE TERRINE*

*SLICED ROASTED VEAL WITH LIGHT MADEIRA SAUCE
MASHED POTATOES * YELLOW * GREEN SQUASH & BABY GREEN BEANS*

*ROAST FILET OF VEAL WITH MOREL SAUCE
AU GRATIN POTATOES * SWEET ROASTED ONION FILLED WITH GRILLED VEGETABLES*

*SLICED LOIN OF LAMB
DIJON DEMI GLACE * TOMATO HERBS * CHEESE * SNOW PEAS
ROASTED BABY NEW POTATOES WITH ROSEMARY*

*RACK OF LAMB COATED WITH FRESH HERBS & MUSTARD
POLENTA TRIANGLES * SUNDRIED TOMATOES * REGGIANO CHEESE * SEASONAL
VEGETABLES*

*RACK OF LAMB WITH DIJON & PISTACHIO CRUST
SAFFRON RISOTTO * PORCINI MUSHROOMS * REGGIANO CHEESE * SEASONAL VEGETABLES*

*GRILLED, SLICED PORK TENDERLOIN WITH A JALAPENO CHUTNEY GLAZE
HERBED COUSCOUS WITH FINE DICED RED OR GREEN BELL PEPPER
SAUTÉ OF SEASONAL VEGETABLES*

*BONELESS BREAST OF CHICKEN SERVED WITH LEMON & SAFFRON CREAM
HERBED COUSCOUS WITH FINE DICED RED, GREEN PEPPERS VEGETABLE RATATOUILLE*

*SLICED GRILLED BREAST OF CHICKEN WITH TOMATO CREAM & TARRAGON SAUCE
ROASTED ROSEMARY BABY NEW POTATOES * SAUTÉ OF SEASONAL VEGETABLES*

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SLICED STUFFED BREAST OF CHICKEN
PROSCIUTTO * BASIL * CHEVRE * SUN-DRIED TOMATO * HERBED SAUCE
* ZUCCHINI & YELLOW SQUASH * ROASTED BABY NEW POTATOES

CHICKEN FLORENTINE
SAFFRON RISOTTO * PORCINI MUSHROOMS * VEGETABLES

CHICKEN MARBELLA
WHITE WINE * GARLIC * GREEN OLIVES * PRUNES * CAPERS * OREGENO

CHICKEN CACCIATORE
CHICKEN WITH SAUTEED MUSHROOMS * TOMATO * PARSLEY * RED WINE SAUCE

MOROCCAN STYLE CHICKEN
CHICKEN * TOMATOES * EGGPLANT * ALMONDS * CILANTRO * LEMON JUICE

GRILLED FILET OF SALMON WITH LEMON & DILL BEURRE BLANC
MIXED WILD & WHITE RICE WITH ORANGE ZEST * SAUTÉED BABY ASPARAGUS TIPS

GRILLED SALMON FILLET WITH TOMATO MANGO SALSA
WHITE & WILD RICE * BROILED TOMATO FLORENTINE

SALMON VERONIQUE
FILLET OF SALMON POACHED IN WHITE WINE COVERED WITH WHITE SAUCE
GARNISHED WITH HALVED WHITE SEEDLESS GRAPES AND DILL

PAN SEARED HALIBUT
CHIVE & SOUR CREAM MASHED POTATOES * TOMATO VINAIGRETTE
ASPARAGUS

SEARED SEA SCALLOPS WITH A SOY LIME SESAME GLAZE
SPINACH * COUSCOUS * RED PEPPERS * SCALLIONS

GRILLED WHITE SEA BASS WITH LIGHT ASIAN GLAZE
AVOCADO & MANGO SALSA * WASABE MASHED POTATOE * BABY BOK CHOY

GRILLED SWORDFISH TOPPED WITH MEDITERRANEAN "TAPENADE" RELISH
TOMATOES * OLIVES * CAPERS * ONION * OLIVE OIL * WHITE & WILD RICE * ASPARAGUS TIPS

EGGPLANT PARMESAN STACK
PANKO BREADED EGGPLANT * MOZZARELLA * ROMA TOMATOES * SPICY TOMATO SAUCE

VEGETARIAN NAPOLEON
EGGPLANT * PORTABELLO MUSHROOM * CHEVRE CHEESE * BASIL OIL

MUSHROOM STRUDEL
MUSHROOMS SAUTEED WITH GARLIC & HERBS, ROLLED IN FLAKY PUFF PASTRY WITH
GOAT CHEESE * TOMATOES * BASIL OIL

ROASTED CAULIFLOWER & CASHEW GRATIN
ROASTED TOMATOES * SWEET KALE

MEDITERRANEAN BAKED EGGPLANT
EGGPLANT * ZUCCHINI * POTATOES * ONIONS * GARLIC * PARSLEY * TOMATOES * SPICES
* BESHAMEL SAUCE * PARMESAN CHEESE

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VARIETY OF FRESH PASTAS INCLUDING (BUT NOT LIMITED TO):

*TWO-COLORED CHEESE TORTELLINI
ALFREDO SAUCE * PANCETTA * KALAMATA OLIVES*

FARFALLE WITH HOME MADE BASIL PESTO SAUCE AND PRAWNS

FOUR CHEESE RAVIOLI WITH TOMATO CREAM SAUCE

*FUSILLI PASTA
SUNDRIED TOMATOES * ARTICHOKE HEARTS * KALAMATA OLIVES * CARAMELIZED ONION
WHITE WINE REDUCTION SAUCE*

*FOUR CHEESE RAVIOLI
SUNDRIED TOMATOES * ARTICHOKE HEARTS * KALAMATA OLIVES * ALFREDO STYLE SAUCE*

*TRI-COLOR TORTELLINI PASTA
SUN GOLD CHERRY TOMATOES * PINE NUTS * SHAVED REGGIANO CHEESE * PESTO SAUCE*