



ENTERTAINING COMPANY

Up Market Catering

SIMPLE STYLE HOT BUFFET LUNCHES

Simple Style Ordering Guidelines

All Simple Style orders must be submitted to Entertaining Company Kitchen hours 48 in advance of delivery.

There will be a 50% cancellation fee for all orders cancelled less than 24 hours prior to delivery time.

Delivery times will be guaranteed within a one hour window.

We offer concierge style delivery service.

Minimum order 150.00 plus delivery and tax.

All menu item pricing is based on a minimum order of 10 people.

We accept Visa, MasterCard, American Express and Discover Cards.

Chef substitutions may apply based on product availability

Course includes disposable napkins and utensils, freshly baked bread and butter with home made dessert bars and cookies

Note: add vegetarian entrée at \$3.75 per person

Herb Rolled Parmesan Chicken Breast

Handmade cheese filled tortellini with woodland wild mushroom sauce, marinated green beans, red peppers, artichoke hearts with toasted pignoli nuts, romaine and hearts of palm and tomato salad with Red Wine Vinaigrette

18.00 per person

Pan Seared Salmon Fillet

Tamarind shallot sauce, three grain pilaf salad, shiitake mushrooms, wild rice, basmati rice scallions and sautéed seasonal vegetables with a salad of wild field greens with fresh oranges, strawberries and goat cheese with citrus vinaigrette

21.00 per person

Chicken Marsala

Sautéed wild mushroom ragout, sundried tomato risotto cakes, romaine salad with multi-color peppers and herbed vinaigrette

18.00 per person

Sesame-Soy Chicken Paillard

Almond red rice tossed with sautéed baby bok choy, mixed greens with mango and ginger vinaigrette

18.00 per person

The Italian Market (Vegetarian)

Penne with vegetable primavera sauce with crisp romaine salad with cherry tomatoes, Bermuda onions, cucumbers and carrot batons with oregano vinaigrette

13.00 per person

The Middle Eastern Market

Vegetarian phyllo parcels of sautéed spinach, carrots, raisins, pine nuts and goat cheese with couscous, roasted vegetables and a salad of just-picked green beans, summer tomatoes and sundried tomatoes

13.00 per person

Herbed Rubbed Beef Tenderloin

With garlic-whipped potatoes, sautéed green beans, and wild field green salad with tomatoes, cucumbers, Bermuda onions and herb vinaigrette

25.00 per person

Seared Tilapia

Smoked tomato aioli with farfalle noodles and wild mushrooms, romaine and iceberg salad with hearts of palm and garlic vinaigrette

20.00 per person

The Indian

Spicy beef samosas with raita (garlic, mint and yogurt sauce) sliced tandoori chicken breast, biryani vegetarian rice, cucumber and tomato salad, naan bread

16.00 per person

Beef Barbeque Short Ribs

With chive whipped potatoes, sautéed carrots, wild field greens with tomatoes, cucumbers, Bermuda onion and oregano vinaigrette

20.00 per person

The Israeli

Falafel with sliced tomatoes, Bermuda onions, wild field greens and pickles, with Jerusalem salad and tabbouli

14.00 per person

The Casablanca

Moroccan couscous with apricots, pinenuts and parsley with roasted seasonal vegetables and a simple salad of mixed lettuces and lemon vinaigrette

18.00 per person

The Vietnamese

Hanoi-style (ginger, shallots, red chile flakes and brown sugar) caramelized chicken breast with, Asian noodle salad, herbed julienne carrots and mixed greens with tomato-cilantro vinaigrette

18.00 per person

The Neighborhood Hot Sandwich

Meatball or Italian sausage on handmade torpedo rolls, summer tomatoes with cilantro and corn salad with lime-cilantro vinaigrette

14.00 per person

The Greek

Grilled breast of oregano-lemon chicken with roasted parmesan red potatoes, Mediterranean salad with vine-ripened tomato, kalamata olives, sweet bell peppers, onions and feta lightly-tossed in an oregano vinaigrette

18.00 per person

The Mediterranean

Herbed boneless chicken breast stuffed with spinach, chèvre and sundried tomatoes, napped with a fresh tomato basil sauce and served with farfalle pasta gently tossed with extra virgin olive oil and wild field green salad with gorgonzola crumbles, sundried tomato and sugared walnuts with a fresh vinaigrette

18.00 per person

The Hearty Italian

Chicken lasagna infused with woodland-mushroom essence, grilled seasonal vegetables and a rustic herbed tomato sauce bubbling with a blend of asiago, parmesan and mozzarella cheeses served with a crisp romaine salad with tomatoes, cucumbers and carrot curls, red wine vinegar and extra virgin olive oil

18.00 per person

The Green Italian (Vegetarian)

Eggplant Napoleon with layers of grilled eggplant, mozzarella, roasted red peppers, grilled mushrooms and onions baked with a rustic herbed tomato sauce, Arrabiata penne pasta with a rustic tomato sauce, red pepper flakes, kalamata olives and fresh herbs, classic caesar salad of tender romaine, chunky herbed croutons and parmesan curls

16.00 per person

The Global Vegetarian

Curried vegetable stew: a savory stew of carrots, mushrooms, cauliflower, broccoli and potatoes with Eastern spices and global rice pilaf with toasted pine nuts, wild mushrooms and vegetable confetti garnished with whole mushrooms and parsley. Served with romaine salad, carrot curls, crispy green beans and tomatoes with creamy parmesan dressing and a fresh seasonal fruit presentation

15.00 per person

The Tuscan

Seared boneless breast of chicken with rustic tomato-herb sauce and bubbling mozzarella cheese served with warm farfalle pasta with sautéed spinach and sun dried tomato "salsina," and a wild field green salad with vine-ripened tomato and onion-raspberry vinaigrette

18.00 per person

The Summer Picnic

Warm, crispy fried chicken (an assortment of chicken wings, legs, thighs and breasts) with garlic whipped potatoes, chilled apple slaw with cranberry-pecan dressing and a crisp romaine salad with tomatoes, cucumbers, carrot curls and red wine vinaigrette

14.00 per person

The Sicilian

Penne pasta with smoked chicken, sundried tomatoes, gorgonzola and toasted pine nuts, Greek Isles salad with vine-ripened tomatoes, kalamata olives, sweet bell peppers, onions and feta, tossed in an oregano vinaigrette

15.00 per person

The Asian Stir Fry

Boneless breast of chicken strips stir fried with sweet bell peppers, mushrooms, baby corn, water chestnuts, sweet pea pods, scallions, julienne of carrots, garlic sesame sauce and stir fried rice with confetti of vegetables and a selection of Asian rolls and makki

15.00 per person

The Mexican

Make-your-own steak and chicken fajitas with black beans and Mexican rice accompanied by flour and corn tortillas, cheese, shredded lettuce, diced tomatoes, sour cream, guacamole, pico de gallo and handmade tortilla chips

14.00 per person

The Texan

Barbequed brisket of beef and dry-rubbed barbequed chicken, roasted red potato salad with whole grain mustard vinaigrette and fresh seasonal fruit salad

16.00 per person

Barbecue-Glazed Meatloaf

Four-cheese mac & cheese and steamed broccoli with sweet bell peppers and a crisp romaine salad with cucumbers, tomatoes and carrots with oregano vinaigrette

16.00 per person

Chimichurri-Glazed Breast of Chicken

Spanish-style rice with sautéed seasonal vegetables and a chopped romaine salad with jicama, pineapple, cucumber and oranges tossed in a mango dressing

14.00 per person

Marinated and Grilled Flank Steak

Topped with a pesto garlic sauce, roasted parsley potatoes, steamed asparagus with lemon zest, wild field green salad with blue cheese crumbles, sugared walnuts and dried cherries with oregano vinaigrette

16.00 per person

Vegetarian Paella

Roasted red, yellow and green peppers, onions and portobello mushrooms, white wine and saffron-sautéed rice served with a salad of wild field greens, cabrales cheese, Spanish onions, honey-orange vinaigrette

14.00 per person

Fish and Chips

Battered fish with slab-cut fries, tartar sauce and malt vinegar, served with crunchy slaw and a fresh fruit salad

14.00 per person

French Picnic (Vegetarian)

Quiches of blue cheese with caramelized sweet onion and quiche lorraine with ham and fontina cheese, spring lettuce and endive salad with herbed-mustard vinaigrette and fresh fruit salad

16.00 per person