

# Served Dinners



## **SAMPLE COMBINATION SERVED DINNERS**

### **Chicken and Beef**

#### **Lobster Bisque Soup with Roasted Beet Salad**

Mixed Greens and Roasted Beets with Oranges, Goat Cheese, Candied Walnuts, Green Beans and Dill Vinaigrette

#### **Filet of Beef**

6 ounce Filet with Capers, a Fresh Sauté of Spinach and Roasted Tomatoes and

#### **Chicken Piccata**

Chicken Breast sautéed in White Wine, Olive Oil, Lemon, Capers and Parsley

#### **Cauliflower and Ricotta Mac and Cheese**

#### **Balsamic-Browned Butter Asparagus**

#### **Warm Dinner Rolls with Butter Rosettes**

#### **S'more Entremet**

Chocolate coated Graham Cracker base underneath a rich Chocolate Mousse filling, garnished with Toasted Marshmallows and Graham Cracker Crumbles

#### **Coffee, Decaf, and Iced Tea**

### **Beef and Seafood**

#### **Steakhouse Salad**

Crisp Lettuce Wedge with Creamy Roquefort Dressing,  
Diced Roma Tomatoes and Crumbled Applewood Smoked Bacon

#### **Filet Mignon with Peppercorn Garlic Butter and Seared Sea Scallops drizzled with a White Wine-Saffron Sauce**

#### **Horseradish Mashed Potatoes**

#### **Roasted Garlic Asparagus Bundle wrapped in Prosciutto**

#### **Warm Dinner Rolls with Butter Rosettes**

#### **Duet of Shot Glass Desserts**

White Chocolate Cheesecake Shot Glass Dessert  
Vanilla Bean Custard with Coffee Caramel, Banana Mousse and Banana Crisps Shot Glass Dessert

#### **Coffee, Decaf, and Iced Tea**



*Distinctive  
Catering*

317.636.4444  
MBPCatering.com