



www.greatadksoup.com
(518) 561-6408

CATERING MENU:

Dinner Selections

CHICKEN/PORK ENTREES

CHICKEN OR PORK SALTIMBOCCA – fresh sage, proscuitto and mozzarella with a Marsala-demi glaze. Served with penne pasta or garlic roasted potatoes.

CHICKEN AND SAUSAGE CACCIATORE – two pepper medley, mushrooms and roasted garlic in a red wine/tomato sauce. Served with penne pasta.

CHICKEN AND BROCCOLI ALFREDO – grape tomato, pesto and spinach. Served with penne pasta.

CHICKEN CHASSEUR OR MARSALA – mushrooms, tomato and onion in a thyme demi glaze. Served with roasted red potatoes

CHICKEN PICATTA – capers, garlic and Italian Parsley in a white wine-lemon sauce. Served with linguine.

CHICKEN PROVENCAL – same as above with kalamata olives, grape tomatoes and spinach.

CHICKEN TUSCANY – polenta encrusted chicken, Italian sausage, broccoli di rabe, pine nuts, proscuitto and red pepper in a marsala wine reduction. Served with cavattapi pasta.

CHICKEN TAGINE – spiced orange glaze with apricots and pistachio. Served with Israeli couscous and lentils.

CHICKEN AND SAUSAGE GUMBO – trinity, crispy okra and tomato. Served with white rice and corn bread.

CHICKEN SATAY – green beans, aromatic vegetables, Thai peanut sauce. Served with jasmine rice and cilantro.

CHICKEN OR PORK MADRAS – onions, cilantro and tomato in a mango-curry sauce. Served with basmati rice and spinach

CHICKEN OR PORK CARIBBEAN – toasted coconut, pineapple and plaintains in a spiced tropical fruit sauce. Served with red beans and rice.

ROAST PORK LOIN – fennel-walnut crust & orange-balsamic glaze. Served with roasted red potatoes.

ROAST PORK LOIN – scallion-ginger crust & hoisin-sesame glaze. Served with Asian noodles or vegetable fried rice.

ROAST PORK LOIN – Granny Smith apples & Dijon-brandy sauce. Served with potatoes or wild rice medley.

BEEF SELECTIONS

MARINATED LONDON BROIL – caramelized red onions and mushroom with a peppercorn brandy sauce. Served with roasted red potatoes.

BEEF BURGUNDY – mushrooms, onions and roasted garlic in a red wine demi glace. Served with buttered egg noodles.

CORNED BEEF BRISKET – traditional preparation with cabbage and potatoes. Served with mustard, horseradish and au jus.

SANTA FE STYLE BEEF – roasted corn, black beans and cilantro. Served with Tortillas, rice and guacamole.

SZECHUAN OR TERIYAKI STYLE BEEF – orange, broccoli and ginger sauce. Served with Asian noodles or vegetable fried rice.

IRISH BEEF STEW – carrots, celery and onion in a Guinness Ale and mustard sauce. Served with roasted red potatoes.

TUSCAN STYLE BEEF – tomatoes, garlic, fennel and onion in a red wine demi glace. Served with penne pasta.

PRIME RIB OF BEEF CARVING STATION – au jus, horseradish and crisp fried leeks. Served with roasted red potatoes or potatoes au gratin.

SEAFOOD SELECTIONS

SEAFOOD PROVENCAL – pan seared scallops and shrimp in a white wine-lemon sauce with grape tomatoes, kalamata olives, caper, roasted garlic and spinach. Served over penne pasta

HERBED OVEN ROASTED SALMON WITH SCALLOP GARNI OR TILAPIA WITH SHRIMP GARNI – served over the following preparations with white wine and lemon sauce:

- French lentils, shallots and parsley
- Baby spinach, tomato filets, pine nuts and roasted garlic
- Shaved fennel, red onion and orange
- Roasted root vegetable mash, chevre and dill
- Marinated white beans, red peppers, feta and spinach
- Teriyaki or Szechuan vegetable medley, sesame and scallion
- Crisp fried leeks, ribboned vegetables and herbs de Provence

BOUILLIBASE OR CHOPPINO STYLE SEAFOOD STEW – mussels, clams, shrimp, scallops, white fish, leeks and tomato. Served with sliced baguettes and chopped salad.

CATALAN STYLE PAELLA – same seafood assortment with linguica sausage, sub chicken for white fish, onions, tomato and garlic. Served with Spanish rice and olive medley.

CREOLE STYLE SEAFOOD MEDLEY – same seafood assortment with trinity, crispy okra, tomato and creole spice. Served with white rice and cornbread.

VEGETABLE SELECTIONS

CALIFORNIA MEDLEY – baby carrots, broccoli, brussel sprouts and cauliflower. Herbed butter sauce.

GREEN BEANS AMANDINE – toasted almonds, crispy red onions and black pepper. White wine butter sauce.

ROASTED VEGETABLE MEDLEY – carrots, rutabaga, turnips, celery and onion. Herbed butter sauce. Can also be served as a mashed preparation.

GLAZED BABY CARROTS – orange-spice glaze and chives.

RATATOUILLE MEDLEY – roasted zucchini, tomato, onions, pepper and eggplant. Garlic, basil and white wine sauce.

ASIAN VEGETABLE MEDLEY – broccoli, red peppers, onions, carrots and scallions. Hoisin-sesame sauce.

BRAISED RED CABBAGE – onion, carrots and juniper. Port wine-herbs de Provence reduction.

TUSCAN GARDEN MEDLEY – broccoli di rabe, fennel, carrots and onion. Toasted pine nut and roasted garlic butter

INDONESIAN MEDLEY – green beans, golden corn, toasted coconut and red onion. Tamarind-ginger sauce.