



THE STUFFED MUSHROOM

CREATIVE CATERING • ELEGANT ENTERTAINING

DINNER MENU

Full course dinner prices start at \$22.50 per person and include salad, entrée, starch, vegetable, bread & butter, coffee and dessert. Price will be adjusted if any courses are not needed.

These are just some suggestions to inspire your imagination - the choices are endless. Please feel free to call or schedule an appointment and we will tailor a menu just for you!

SALADS

Tossed

Caesar

Tropical

Greens, mandarin oranges, and strawberries with coconut mango dressing.

House

Greens, pears, walnuts, and gorgonzola with Balsamic Vinaigrette.

ENTRÉES

Beef

- Beef Tenderloin with béarnaise or port sauce
- Prime Rib with horseradish
- Beef Stroganoff
- Beef Burgundy
- Beef Wellington

Chicken

- Chicken Piccata lemon butter wine sauce
- Chicken Marsala Marsala cream sauce with mushrooms
- Chicken Cordon Bleu
- Fruit Stuffed Chicken Breast with brandy plum sauce
- Chicken Juliette with peppers, onions, and mushrooms in white wine
- Chicken Florentine in puff pastry

Seafood

- Shrimp Creole
- Key West Shrimp or Lobster cream sauce with sherry & Amaretto
- Shrimp Scampi
- Shrimp & Grits
- Crab Cakes
- Crab Imperial
- Grouper Meuniere
- Baked Swai

Pork

- Roast Pork Loin
- Fruit Stuffed Pork Tenderloin with brandy apricot sauce

SIDE DISHES

Starches

- Long Grain and Wild Rice
- Rice Pilaf
- Garlic Mashed Potatoes
- Mashed Potatoes
- Loaded Mashed Potatoes
- Mashed Sweet Potatoes
- Potatoes au Gratin
- Scalloped Potatoes
- Roasted Potatoes
- New Potatoes

Vegetables

- Asparagus
- Corn
- Green Beans Amandine
- Baby Carrots
- Honey Glazed Carrots
- Brandied Carrots & Artichoke Hearts
- Ratatouille
- Roasted Vegetables (hot or cold)
- Sautéed Zucchini & Yellow Squash

Bread

- Assorted Rolls
- Garlic Bread
- French Bread

Serving Personnel: \$125.00 each for 5 hours; \$25.00 per hour over 5 hours.

Serving Personnel for Weddings: \$180.00 each for 6 hours; \$30.00 per hour over 6 hours.

Buffet service requires 1 server for every 20-25 guests. Plated service requires 1 server for every 12-15 guests.

Consuming raw meats, poultry, seafood, or shellfish may increase your risk of food-borne illness.