Shirley's CATERING
the right ingredients

# Entree Menu

## Pasta

Pasta Primavera
with Fresh Vegetables, Garlic, and Parley in Pesto Sauce
8.99
Add Shrimp or Chicken
2.00 additional

Penne Pasta with Smoked Chicken, Mild Italian Sausage
and Green Peppers in a Sauce Provencal
9.50

Cheese Tortellini with Fresh Spinach, Sun-Dried Tomatoes,
Colored Peppers, Sliced Mushrooms, and Fresh Scallions
in a Light Basil Cream Sauce
9.50
Add Chicken
2.00 additional

Baked Ziti
8.50

Lasagna Choices of:
~ White with Ham, Asparagus, Nutmeg, Ricotta, and Mozzarella
~ Traditional Meat
~ Vegetarian
~ Spinach
8.99

## Chicken

All Boneless Breast

Herb Grilled Chicken Breasts with Choice of:
~ Champagne Pomagranite Sauce
~ Gingered Peach Salsa
9.99

Chicken Piccata;
Thinly Sliced Chicken Breast Pan Seared
with Lemon and Capers
8.99

Chicken Marsala;
Thinly Sliced Chicken Breasts Sauteed with Garlic
Served with Sliced Mushrooms and Marsala Wine Sauce
Garnished with Fresh Parsley
9.99

Chicken Roulades
Stuffed with Fontina Cheese, Spinach and Sun-Dried Tomatoes
Served with Roasted Red Pepper Sauce
and Fresh Basil Garnish
9.99

## Beef and Pork

Beef Strips Sautéed in Teriyaki with Onions and Peppers
8.99

Beef Stroganoff
Slow Simmered Sirloin in a Rich Sherry and Sour Cream Sauce
with Mushrooms and Egg Noodles
9.99

Beef Burgundy
Hearty Slices of Sirloin in a Burgundy Wine Sauce
with Rice, Onions, and Carrots
9.99

Tenderloin Kebob with Peppers, Mushrooms and Onions
16.95

Honey Baked Spiral Sliced Ham
Served with Soft Party Rolls, Mustard, and Mayo
7.99

Grilled Pork Loin Marinated in Ancho Chile Sauce and Grilled
14.99

Roasted Prime Rib with Au Jus and Horseradish Sauce
15.99

Herb Roasted Top Round of Beef
Carved for your Guests
Served with Soft Party Rolls and Horseradish Sauce
9.99

Autumn Pork Loin Roasted in Apple Cider and Cinnamon

on a Bed of Caramelized Granny Smith Apples,
Golden Raisins, and Onions
9.99

## Seafood

Spicy Shrimp and Scallops
in Fresh Lime, Olive Oil and Crushed Red Pepper
Served Over Fettuccine
14.99

Maryland Lump Crab Cakes (Market Price)

Lemon Butter Paprika Pan Seared Salmon with Rosemary
10.99

Pan Seared Salmon Served with Your Choice of Sauce:
Ginger Peach Salsa
Roasted Red Pepper Sauce and Fresh Basil
White Wine Sauce
Asian Teriyaki Ginger Sesame and Spring Onions
10.99