

# WHITE WOLF CAFÉ DINNER PLATED CATERING

**\$29.95 PER PERSON**

## APPETIZER

**HUMMUS AND BITES**

**BRUSCHETTA**

## MAIN COURSE

**SOME KINDA CHICKEN**

2 SEARED CHICKEN BREASTS IN A BROWN SUGAR ROSEMARY LEMON PAN JUS WITH CHOICE OF SIDES.

**PASTA FUNGI**

A WILD MUSHROOM AND GOAT CHEESE ALFREDO SAUCE TOSSED WITH FARFARLE PASTA AND GRILLED PARMESAN CROSTINI'S

**MAHI DINNER**

CHOICE OF GRILLED, BLACKENED OR SAUTEED MAHI WITH A DIJON LEMON COMPOUND BUTTER SERVED OVER CHOICE OF STARCH.

## SIDES

**ROASTED GARLIC AND ROSEMARY HOUSE POTATOES**

**SEASONED JASMINE RICE CHEF'S CHOICE**

**STEAMED BROCCOLI**

**GRILLED ZUCHINI AND SQUASH MEDLEY**

## SUBSTITUTIONS:

*ALL SUBSTITUTIONS ARE SUBJECT TO CHANGE PER PERSON DEPENDENT UPON MARKET PRICE. FINAL PRICE IS HELD WITHIN 7 DAYS OF EVENT.*

## ENTRÉE'S

**FRESH CATCH ADD MARKET PRICE PER PERSON**

GRILLED OR BLACKENED FISH WITH A DIJON LEMON COMPOUND BUTTER

**6OZ GRILLED SKIRT STEAK ADD \$6 PER PERSON**

GRILLED SKIRT STEAK WITH A CHIMICHURRI BUTTER COMPOUND BUTTER SAUCE

**CAJUN SHRIMP AND VEGETABLES ADD \$5 PER PERSON**

8 LARGE SHRIMP SAUTEED WITH ANDIOLLE SAUSAGE, RED ONION, ROASTED PEPPERS AND SPINACH IN A SPICY SHERRY BUTTER SAUCE.

**LOBSTER MAC-N-CHEESE ADD \$6 PER PERSON**

SAUTEED LOBSTER IN A WHITE WINE CHEESE FONDUE WITH FARFARLE PASTA AND GRILLED CROSTINI'S.

## SIDES:

**WILD MUSHROOM RISOTTO ADD \$3 PER PERSON**

**GINGER CARROT AND PARSHIP PUREE ADD \$2 PER PERSON**

**CHARRED ASPARAGUS ADD \$1 PER PERSON**

## ADD A DESSERT COURSE:

**ADD \$6.00 PER PERSON**

*CHANGES TO ENTREE'S CAN BE MADE WITH MARKET PRICES IN CONSIDERATION.*

*ALL SUBSTITUTIONS CAN BE MADE WITH PRIOR NOTICE AND PLATE COUNTS.*