



~ BEEF ENTRÉES ~

Garlic~Roasted Tenderloin of Beef with Pepper Berry Demi~glace
Garlic~Roasted Tenderloin of Beef stuffed with Boursin Cheese served with Au Poivre Sauce
Roasted Peppercorn~Encrusted Tenderloin of Beef with Mediterranean Salsa & Garlic Aioli
Herb Roasted Tenderloin of Beef with Cranberry~Port Sauce & Gorgonzola Cheese
Herb Roasted Tenderloin of Beef with Roasted Red Pepper, Papaya and Chili Sauce
Roast Tenderloin of Beef with Port Caramelized Onions
Roast Tenderloin of Beef studded with Pancetta with Red Currant Demi~glace
Peppercorn~Encrusted Tenderloin of Beef served with Merlot Sauce
Herb Roasted Beef Tenderloin with Red Pepper~Walnut Sauce
Roasted Herb~Bleu Cheese Crusted Tenderloin of Beef with Wild Mushroom Demi~glace
Herb Roasted Tenderloin of Beef with Wild Mushrooms & Dark Whiskey Sauce
Roasted Tenderloin of Beef with a Whole~Grain Mustard & Herb Crust with Sauce (see the chef)
Crushed Peanut~Encrusted Szechwan Tenderloin of Beef with Japanese Soy Sauce (spicy)
Herb Roasted Tenderloin of Beef with Mustard~Horseradish Sauce

Beef Entrées

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Shiso~Furikake Tenderloin of Beef with a Black Vinegar Glaze
Marinated Tenderloin of Beef served with Roasted Anaheim~Boursin Cream Sauce
<i>Beef Wellington</i> Beef Tenderloin Tips & Wild Mushroom Duxelle wrapped and baked in Puff Pastry
<i>Beef Wellington~Dijonaise</i> Roasted Beef Tenderloin with Grainy Mustard & Sherry Cream wrapped in Puff Pastry
Filet of Beef à la Bordelaise presented with Potato Pomme Paille
Grilled Filet Mignon with Mushrooms, Brandy and Bleu Cheese
Grilled Filet of Beef with Scallion Butter
Grilled Filet of Beef with Horseradish~Hollandaise
<i>Beef Tenderloin Napoleon</i> Tournedos layered with Maytag Bleu Cheese and Roasted Red Pepper and Speared with a Rosemary Sprig
<i>Beef Tenderloin Napoleon</i> Tournedos layered with Maytag Bleu Cheese, Grilled Squash and Caramelized Onions and Speared with a Rosemary Sprig
Grilled Filet Mignon stuffed with Boursin Cheese laced with a Red Wine Demi~glace
Grilled Filet Mignon stuffed with Boursin Cheese laced with Pink Pepper Berry Demi~glace
Rosemary~Speared Pancetta~Wrapped Filet Mignon laced with Green Peppercorn Sauce

Beef Entrées
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Grilled Filet Mignon with Bleu Cheese, Rosemary and Pine Nut Sauce
Grilled Filet Mignon with Prosciutto~Mushroom Ragoût
Tamarind~Glazed Flank Steak with Mango~Jicama Salsa (or) Sweet Onion Chutney
Hearty Beef~Vegetable Stew with Fresh Rosemary



HOAGLIN
FINE CATERING

~ **PORK ENTRÉES** ~

Grilled Pork Tenderloin with a Chardonnay~Dijon Sauce
Roasted Pork Tenderloin with Pears and a Mustard~Port Sauce
Roasted Pork Tenderloin with Caramelized Apples & Mustard Sauce
Roast Tenderloin of Pork stuffed with Spinach, Leeks and Sage with an Apple~Calvados Cream Sauce (or) Apple~Horseradish Sauce
Grilled Pork Tenderloin with Chili~Maple Glaze & Papaya~Red Onion Salsa
Grilled Pork Tenderloin with Crushed Nut & Sage Sauce
Spice~Cured Pork Tenderloin with a Dark Rum Glaze
Roasted Pistachio~Crusted Pork Tenderloin with an Oriental Plum Glaze
Roasted Pork Tenderloin with Anise, Figs & Roasted Apples
Coriander~Rubbed Pork Tenderloin topped with a Chayote Slaw
Molasses~Glazed Pork Loin with Roasted Italian Plums
Grilled Canadian Pork Loin with Kahlua Barbecue & Chardonnay~Dijon Sauces
Roast Loin of Pork with Rhubarb & Onion Chutney
Herb~Seared Loin of Pork presented with an Orange~Cassis Sauce

Pork Entrées

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Herb~Seared Loin of Pork stuffed with an Apple~Cornbread Stuffing laced with an Apple Cider Demi~glace (or) Apple~Calvados Sauce
Brown Sugar Glazed Pork Loin with Prune & Apple Chutney
<u>Autumn Harvest Pork Loin</u> Cinnamon~Rubbed Pork Loin stuffed with Granny Smith Apples, Red Onions, Cranberries, Sage and Rum
Grilled Pork Kabobs marinated in Honey, Rosemary and Orange Peel
Roasted Pork Chops with Apple~Balsamic Sauce
Roasted Apple Stuffed Pork Chops with Calvados Cream Sauce
Grilled Pork Chops with Roasted Pears and Pear Mustard
Smoked Baby Back Ribs (market price) with Hoisen~Honey Glaze
Rigatoni with Chicken, Peas & Prosciutto
Three Cheese Ravioli with Andouille Sausage, Apple Wood Smoked Bacon and Corn Relish with a Mint~Yogurt Sauce
<u>"Live Pasta Station"</u> Cavatappi, Farfalle & Linguini Assorted Olive Oils, Bolognese Sauce & Parmesan Cream Sauce Grilled Chicken, Grilled Vegetables, Roasted Garlic, Sundried Tomatoes, Chives, Fresh Peas, Ham, Applewood Smoked Bacon, Parmesan & Romano Cheeses
Prosciutto~Provolone Cordon Bleu with Avocado~Goat Cheese Crema & Grape Tomato Sauté

~ **POULTRY ENTRÉES** ~

<p>Grilled Breast of Chicken with Wild Mushroom~Garlic Demi~glace</p>
<p>Sautéed Chicken Breast with Tarragon Cream Sauce</p>
<p>Grilled Chicken Breast with Sundried Tomato~Garlic Cream</p>
<p>Sautéed Chicken Breast with Honey~Shallot~Herb Sauce</p>
<p>Spice~Rubbed Chicken Breasts with Lemon~Shallot Sauce</p>
<p>Marinated Boneless Breast of Chicken laced with a Wild Mushroom Demi~glace and Aged Romano</p>
<p>Sautéed Chicken Breast with Tomatoes, Mushrooms and Pinot Grigio</p>
<p>Roasted Oregano~Lemon Chicken with Parmesan Cream Sauce</p>
<p>Grilled Rosemary~Citrus Chicken with Cracked Black Pepper</p>
<p>Sautéed Chicken Breast with Fine Herbs, Mustard and Cream</p>
<p>Grilled Chicken and Wild Mushroom Casserole with Fresh Herbs and Aged Romano</p>
<p>Marinated Walnut~Crusted Chicken Breast with Honey~Mustard Sauce</p>
<p>Brochettes of Lemon Chicken with Sage & Croûtons with Red~Pepper Aioli</p>
<p>Smokey Chipotle Breast of Chicken with Pineapple Salsa</p>

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Seared Thai Chicken Breast with Tomato~Chili Jam
Chicken al Carbón with Orange~Cilantro Salsa
Sautéed Chicken Breast with a Summer Peach Sauce
Roasted Chicken Breasts with Apples, Tarragon and Honey
<i>Caribbean Chicken</i> Grilled Breast of Chicken, marinated in Coconut Milk, and served with a Mango~Papaya Salsa
Japanese Breadcrumb~Encrusted Pesto Chicken Breast with a Red Pepper Coulis
Grilled Marinated Breast of Chicken laced with a Mediterranean Salsa
Grilled Keylime Chicken laced with Mango~Papaya Salsa
Tequila~Lime Chicken with Cilantro Dressing
Roasted Breast of Chicken stuffed with Cornbread~Apple Stuffing and laced with a Cider Demi~glace
Italian Chicken Ballotine stuffed with Sundried Tomatoes, Pine Nuts and Spinach and laced with Garlic Cream

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<p>Roasted Chicken Ballotine stuffed with Fresh Basil, Sundried Tomatoes and Parmesan Cheese, served with Roasted Red Pepper Cream Sauce</p>
<p>Roasted Chicken Ballotine with Sundried Tomatoes, Basil and Asparagus drizzled with a Roasted Red Pepper Cream Sauce (or) Boursin Cream Sauce</p>
<p>Roasted Chicken Ballotine stuffed with Asparagus, Shiitake Mushrooms and Saga Bleu Cheese, drizzled with a Boursin Cream Sauce (or) Mediterranean Salsa</p>
<p>Roasted Chicken Ballotine stuffed with Swiss Chard and Chèvre Goat Cheese, drizzled with Tomato~Pesto Cream Sauce</p>
<p>Sautéed Chicken Breast topped with Ham, Asparagus and Baby Swiss with a Mustard Demi~glace</p>
<p>Grilled Breast of Chicken with Shallots, Dried Cranberries and Toasted Pine Nuts on a Bed of Wilted Spinach</p>
<p>Prosciutto~Wrapped Chicken Breast laced with a Marsala Sauce</p>
<p>Grilled Marinated Chicken Breast on a bed of Grilled Polenta and Grilled Summer Vegetables drizzled with a Balsamic Reduction and Extra Virgin Olive Oil</p>
<p>Citrus Marinated Boneless Breast of Chicken with Cracked Black Pepper on a bed of Granny Smith Apples and Angle Cut Celery laced with a Honey~Tarragon Vinaigrette accompanied by Roasted Asparagus Spears</p> <p>~ Gorgonzola Cream & Tangy Marinara Sauces ~</p>

Poultry Entrées
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<p>Grilled Chicken Breast presented with a Chiffonade of Baby Spinach, Tangerine Segments, Bleu Goat Cheese, Roasted Pine Nuts, Currants and a Cassis Vinaigrette</p>
<p><u>Chicken Wellington~Dijonaise</u> Roasted Chicken with Grainy Mustard & Sherry Cream wrapped in Puff Pastry</p>
<p>Stuffed Eggplant with Blackened Chicken, Hummus, Goat Cheese and a Grape Tomato Sauté with Chili~Parsley Oil \$13.80</p>
<p><u>Casian Chicken & Tasso Tower</u> Cayenne Pepper Spiced Won~Tons filled with Chicken & Tasso Sauté sprinkled with Roasted Corn and drizzled with an Autumn Tomato Purée</p>
<p>Grilled Chicken & Penne Pasta with Scallions, Roma Tomatoes and Roasted Pine Nuts with a White Merlot~Gorgonzola Cream</p>
<p><u>"Make Your Own Pasta"</u> Grilled Shrimp & Chicken Penne Pasta, Sautéed Spinach, Chopped Tomatoes, Roasted Garlic, Fresh Basil, Toasted Pine Nuts, Wild Mushrooms, Zucchini, Scallions, Lemon, Olive Oil, Cracked Black Pepper and Parmesan Cheese ~ Gorgonzola Cream & Tangy Marinara Sauces ~</p>
<p><u>"Southwest Pasta Bar"</u> Grilled Shrimp & Chicken Black Bean Ravioli & Roasted Corn Agnolotti Sautéed Spinach, Chopped Tomatoes, Roasted Garlic, Fresh Basil, Toasted Pine Nuts, Wild Mushrooms, Zucchini, Scallions, Lemon, Olive Oil, Cracked Black Pepper and Parmesan Cheese ~ Chipotle Cream Sauce & Tangy Southwest Tomato Sauces ~</p>

Poultry Entrées
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<p><u>"Make Your Own Pasta"</u> Penne Pasta & Six Cheese Ravioli</p> <p>Grilled Chicken, Grilled Vegetables, Chopped Tomatoes, Roasted Garlic, Fresh Basil, Toasted Pine Nuts, Portobella Mushrooms, Zucchini, Caramelized Onions, Cracked Black Pepper and Parmesan Cheese</p> <p>~ Parmesan Cream Sauce, Bolognese Sauce & Scented Olive Oils ~</p>
<p>Chicken Fingers with Honey~Buttermilk & BBQ Dipping Sauces</p>
<p><u>Mint Pesto Chicken</u> Skewered Mint Pesto Marinated Chicken served with Orange Zest Linguini & Mint Pesto Dipping Sauce</p>
<p><u>Polynesian Chicken</u> Marinated Breast of Chicken with Grilled Pineapple, Saffron Orzo with Pine Nuts & Grilled Corn</p>
<p><u>"Live Pasta Station"</u> Cavatappi, Farfalle & Linguini Assorted Olive Oils, Bolognese Sauce & Parmesan Cream Sauce Grilled Chicken, Grilled Vegetables, Roasted Garlic, Sundried Tomatoes, Chives, Fresh Peas, Ham, Applewood Smoked Bacon, Parmesan & Romano Cheeses</p>
<p>Prosciutto~Provolone Cordon Bleu with Avocado~Goat Cheese Crema & Grape Tomato Sauté</p>
<p>Pan Seared Chicken Breast stuffed with Oven Roasted Tomatoes, Baby Spinach and Boursin Cheese laced with a Sundried Tomato Pouring Sauce</p>
<p>Mediterranean Paella with Chicken and Sausage</p>
<p>Grilled Turkey Tenderloins with an Orange~Cranberry Chutney</p>

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Roast Thanksgiving Turkey with Herb Butter, Sage Stuffing and Pan~Drip Gravy
Farfalle Pasta with Duck Confit, Wild Mushrooms & Rosemary Cream Sauce
Seared Duck Breast with Balsamic Vinegar, Rosemary & Shallot Sauce
Roast Duckling with Balsamic~Apricot Sauce
Seared Duck Tower with a Butternut Squash and Potato Gnocchi Terrine laced with a Rosemary~Infused Demi~glace
Roasted Muscovy Duck Breast laced with a Red Currant Demi~glace, topped with Fresh Berries and Toasted Macadamia Nuts
Cornish Game Hen Breasts with Tarragon & Crème Fraîche



HOAGLIN
FINE CATERING

~ SEAFOOD ENTRÉES ~

<p>Coho Salmon Fillet stuffed with Crabmeat, Lobster & Bay Scallops and laced with a Saffron~Fontinella Cream</p>
<p>Roasted Salmon Fillet with Olive~Mustard Butter on a Bed of Parsley Orzo</p>
<p>Poached Salmon Fillet laced with a Lemon~Dill~Beurre Blanc</p>
<p>Chilled Poached Salmon Fillet with a Lemon~Dill Sauce</p>
<p>Barbecued Salmon Fillet with a Roasted Corn Relish</p>
<p>Grilled Salmon Fillet on a bed of Sautéed Chiffonade of Leeks and Baby Spinach served with Sauce Maltaise & Orange Zest Streamers</p>
<p>Grilled Ebai~Seasoned Salmon Fillet on a Blanket of Steamed Jasmine Rice with a Mélange of Stir Fried Seasonal Vegetables with a Sauce of Sweet Chile, Rice Wine Vinegar and Soy</p>
<p><i>Hoisen Salmon</i> Grilled Fresh Norwegian Salmon Fillet marinated in Honey, Fresh Ginger, Hoisen Sauce & Soy Sauce, broiled to caramelized the surface</p>
<p><i>Moroccan Spice~Rubbed Salmon</i> Fresh Norwegian Salmon Fillet dusted with a blend of Moroccan Spices and served with a Curried~Orange Cream</p>
<p>Grilled Norwegian Salmon Fillet on a bed of Granny Smith Apples & Diagonal Cut Celery, laced with a Strawberry Vinaigrette and accompanied by Grilled Asparagus Spears</p>
<p>Grilled Fresh Norwegian Salmon Fillet with a Caper~Anchovy Butter</p>

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Grilled Fresh Norwegian Salmon Fillet with Tarragon~Fennel Seed Butter
Almond~Crusted Salmon Fillet with Leek & Lemon Cream
Rice Flake~Crusted Salmon Fillet with a Chile~Citrus Sauce
Pan~Roasted Salmon Fillet with Aromatic Salted Herbs
Roasted Salmon Fillet with a Red Pepper~Corn Relish
Spice~Rubbed & Sear~Roasted Salmon with Honey Glazed Fennel
Grilled Salmon Fillet with an Herbed Parsley Sauce
Barbecue~Glazed Salmon with Boniato Purée & Chili~Citrus Vinaigrette (boniato-cross between a potato & sweet potato)
Salmon & Leek Pie drizzled with a Sour Cream~Chile Sauce
Salmon Ravioli with Dilled Pesto Sauce
<u><i>“Southwest Pasta Bar”</i></u> Grilled Shrimp & Chicken Black Bean Ravioli & Roasted Corn Agnolotti Sautéed Spinach, Chopped Tomatoes, Roasted Garlic, Fresh Basil, Toasted Pine Nuts, Wild Mushrooms, Zucchini, Scallions, Lemon, Olive Oil, Cracked Black Pepper and Parmesan Cheese ~ Chipotle Cream Sauce & Tangy Southwest Tomato Sauces ~

Seafood Entrées
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<p><u><i>"Make Your Own Pasta"</i></u> Grilled Shrimp & Chicken Penne Pasta, Sautéed Spinach, Chopped Tomatoes, Roasted Garlic, Fresh Basil, Toasted Pine Nuts, Wild Mushrooms, Zucchini, Scallions, Lemon, Olive Oil, Cracked Black Pepper and Parmesan Cheese ~ Gorgonzola Cream & Tangy Marinara Sauces ~</p>
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<p>Crab Cakes with Chili~Lime Aioli</p>
<p>Sautéed Crab Cakes with Cilantro~Lemon Rémoulade</p>
<p>Lobster, Grûyère & Tarragon Spring Rolls with a Sweet Plum Sauce</p>
<p>Individual Lobster Pot Pie with Maine Lobster Chunks, Brandied Cream & Seasonal Vegetables</p>
<p>Pan~Seared Sea Scallops with a Hazelnut Cream Sauce</p>
<p>Seared Sea Scallops with Pea Purée, Crisp Pancetta & Gremolata</p>
<p>Roasted Sea Bass with Green Pea Coulis & Bacon Crumbles</p>
<p>Roasted Striped Bass with Caramelized Scallions laced with a Green Peppercorn~Citrus Sauce</p>

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Roasted Striped Bass Stack on a Bed of Garlic Potatoes and Zucchini garnished with Chive Sprouts & Sour Cream Sauce
Horseradish~Encrusted Chilean Sea Bass with a Champagne Beurre Blanc
Grilled Chilean Sea Bass with Tropical Salsa
Grilled Chilean Sea Bass with Orange~Fennel Salsa
Cornmeal~Encrusted Sea Bass with Champagne~Beurre Blanc
Grilled Black Bass with Rosemary, Fennel and Cured Lemons
Grilled Wild Striped Bass with Fresh Herbs & Sparkling Wine
Pan~Seared Brook Trout with Pecans, Lemon & Parsley Brown Butter
Grilled Swordfish with an Avocado & Grapefruit Salsa
Marinated Tuna Carpaccio with Herb Vinaigrette
Fresh Herb~Crusted Loin of Tuna served Medium Rare
Grilled Yellowfin Tuna with Wasabi Purée, Cracked Black Pepper and Plum Wine
Pan~Seared Grouper Fillet with a Tuscany Salsa of Artichokes, Red Pepper, Tomatoes & Feta Cheese

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Pan~Seared Halibut Fillet with Roasted Red Pepper~Caper Salsa
Chinese Five~Spice Halibut with Pickled Red Pepper & Ginger
Sear~Roasted Haddock (or Cod) with Horseradish Aioli & Lemon~Zest Breadcrumbs
Pan~Seared Lemon Dover Sole stuffed with Lobster, Bay Scallops & Shrimp laced with a Choron Sauce
St. Charles Trout sautéed with White Wine, Cream, Shallots, Toasted Almonds & Fresh Herbs
Brook Trout with Pecans, Lemon and Parsley Brown Butter
Pan~Seared Red Snapper with Jalapeño & New Mexico Red Chile