

entrées

entrées - \$20.50 per person choice of choice of one entrée, one salad, and two sides; served with rolls and butter

chicken florentine - stuffed chicken florentine with a white wine cream sauce

chicken parmesan - parmesan and herb-crusted chicken breast with marinara and melted mozzarella

french chicken - herb-crusted chicken breast with white wine cream sauce and fresh parsley

eggplant parmesan - parmesan and herb-crusted eggplant slices with marinara and melted mozzarella

chicken picatta - flattened herbed chicken breast with a white wine, lemon, butter, and caper sauce

smokey lemon chicken - baked chicken breast in a creamy smokey lemon sauce

pecan-crusted chicken - chicken breast coated in smashed texas pecans served with a white wine cream sauce

pork loin - thin-sliced parmesan and herb crusted pork loin

raspberry chipotle pork - roasted pork loin in a zesty raspberry-chipotle glaze

garlic and thyme pork - roasted pork loin seasoned with fresh garlic and thyme

braised beef - (+\$2.50 per person) oven braised beef with red wine and thyme gravy

texas pot roast - (+\$2.50 per person) pot roast served with homestyle brown gravy

beef tips - (+\$2.50 per person) with bordelaise sauce

pecan-crusted tilapia - tilapia coated in smashed texas pecans served with a white wine cream sauce

classic tilapia - herbed tilapia with a lemon and brown butter sauce

summer tilapia - baked tilapia with apple-mango-jicama salsa

baked salmon - (+\$2.50 per person) oven baked salmon with a rosemary lemon cream sauce

carving station* - (starting at \$6.50 per person)

choice of one protein carved to order and served as cocktail sandwich served with appropriate condiments and sauces and whipped butter

- beef tenderloin with red wine au jus and creamy horseradish
- parmesan-herb crusted pork loin with dijon mustard and basil aioli
- barbeque beef brisket with sweet & spicy texas barbeque sauce
- herb roasted turkey with homestyle brown gravy and cranberry-orange chutney
- bourbon glazed ham with jack daniels pineapple glaze and apricot chutney
- prime rib with red wine au jus and creamy horseradish

*requires chef-attendant at \$125 per 100 people.

custom lunch or dinner packages available

**extreme
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