business full service menu

extreme cuisine catering

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custom dinner buffets include choice of one entrée, one salad, two sides, rolls & butter, one dessert, iced tea, plates, flatware, cups, and napkins

full-service: $22.50 per person, delivery, set-up, and 2 hours event service

entrées

- braised beef with red wine and thyme gravy (add $2.00 per person)
- french chicken with white wine cream sauce and fresh parsley
- chicken parmesan with melted mozzarella and marinara
- chicken picatta with lemon-caper sauce
- chicken pomodoro with basil cream sauce and diced tomatoes
- herb-crusted baked chicken
- blackened tilapia
- lemon-basil tilapia
- meat or veggie lasagna
- chicken and cheese enchiladas

salads

- garden salad with sliced english cucumbers, grape tomatoes, italian and ranch dressings
- italian salad with cucumbers, tomatoes, black olives, feta cheese, and italian dressing
- granny smith salad, toasted pecans, bleu cheese, and maple balsamic vinaigrette
- spinach-strawberry salad with candied walnuts, feta cheese, and raspberry vinaigrette
- traditional caesar salad with herbed croutons and shaved parmesan

sides

- roasted potatoes with parmesan cheese and chives
- garlic mashed potatoes
- brown sugar and orange glazed carrots
- blanched green beans with shallots and garlic butter
- rice pilaf with caramelized onion, chopped pecans, and italian parsley
- roasted italian vegetables

desserts

- decadent chocolate cake
- key-lime cake
- assorted cookies and brownies
- lemon-raspberry cake
- tiramisu cake