

# entrées

**entrées** - \$22.50 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** - (+\$5.00 per person) oven braised beef with red wine and thyme gravy

**texas pot roast** - (+\$4.50 per person) pot roast served with homestyle brown gravy

**beef tips** - (+\$3.50 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** - (+\$4.50 per person) oven baked salmon with a rosemary lemon cream sauce

**carving station\*** - (starting at \$7.50 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 sauc
- 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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