

Mangiacake Catering

MAIN COURSE OPTIONS

One week notice required

Customized menu available

- Pecan & pesto-cruste salmon filet, assorted crisp vegetables with pesto.
- Stuffed chicken breast with feta & tomato.
- Beef tenderloin with fire-roasted salsa.
- Poached salmon platter with citrus mayonnaise.
- Supreme of chicken stuffed with chorizo, wild mushrooms, cilantro & Monterey Jack cheese served with red chili sauce.
- Herb encrusted grilled chicken with mango chili salsa.
- Chicken breast stuffed with mushroom, leek & mozzarella.
- Stir-fry teriyaki beef with pepper, broccoli, cauliflower & green onions.
- Herb encrusted grilled flank steak with roasted shallot, bacon & port reduction.
- Grilled lamb loin with sundried tomato jus.
- Bacon wrapped pork tenderloin with apple & walnut couscous & sautéed rapini.
- Seared black & white sesame seed crusted Mahi Mahi with jasmine rice & honey braised carrots.
- Grilled lamb chops with lemon braised Jerusalem artichokes & roasted fingerling potatoes.
- Veal Milanese with sautéed potatoes & grilled asparagus.
- Beef short ribs, beef tenderloin with root vegetable pave, sautéed asparagus, green beans & baby carrots.
- Baked salmon stuffed with mascarpone & spinach.

*Please inform us of any allergies; certain items may contain nuts.
Taxes are not included. Prices are subject to change without notice.