

DINNER CHOICES

PRICING STRUCTURE

Orange - \$2-\$3 person Green - \$3-\$4 person Blue - \$4-5 person Pink - \$5-6 person Red \$6-7 person

Tapas Style Meals

A new and exciting wave of design is to have a number of small plates served either butler style, at stations, or in a seated dinner setting

Prime Rib Slider – Horseradish Potatoes
 Meat Balls and Spaghetti
 Martini Chicken with Greek Salad
 Sautéed Scallop - lobster mashed potatoes
 Peppered & Seared tuna on black rice
 Braised Short Ribs with creamy polenta
 Miniature pizzas with three cheeses
 Petite Chicken Pot Pie
 Sautéed crab cake with succotash
 Sautéed Fish with orzo pasta
 Grouper with Melted Asparagus

Grilled Asian Prawns with Coconut Curry & Rice
 Shrimp Caesar Martini
 Smoked Chicken – cranberry confit with savory bread pudding
 Hoisen Glazed Salmon- Ginger Mash Sweet Pot
 Smoked Duck Martini Salad
 Watermelon tower with gorgonzola cheese
 Beef Tenderloin with Three Cheese Grits
 Shrimp sauté over creamy polenta
 Soup shooters – galore!
 Lobster ravioli with vanilla rum sauce and fried spinach
 Sautéed Oysters atop a crisp baguette toast

Iz Catering provides the ultimate in pastry confections to end your memorable event

Salads	Entrees	Vegetable
Garden Salad – ranch dressing	Veal Chops – Tomato Fondue	Mashed Yukon Gold potatoes
Iz too Salad : baby greens, mandarin oranges, toasted almonds– balsamic vinaigrette	Grilled Flank Steak, cabernet au jus	Sweet potato puree
Greek Salad – French feta cheese, peppers, onions	Grilled Pork Tenderloin – bourbon honey glaze	Roasted new potatoes
Classic Caesar	Parmesan Chicken	Roasted market vegetables
Fresh Fruit Salad	Fresh catch grouper served with champagne beurre monte	French Green Beans with roasted shallots and bacon
Arugula Salad with Pear Vinaigrette	Sautéed Crab Cakes with fresh succotash	Penne Pasta Alfredo with sun dried tomatoes, spinach and pine nuts
Frisee Salad with Bleu Cheese, walnuts and craisins	Chicken supreme with artichokes and tomatoes	Lemon orzo pasta
Fruit Salad	Pan roasted quail	Grilled asparagus
Mediterranean Salad of lettuces, pine nuts, goat chz, and sultanas	Grilled Salmon – melted leeks	Herbed rice
BLT Salad	“Bricked” Cornish Hens with mushroom demi glaze	Parmesan Risotto
Romaine Salad	Beef Tenderloin Filets with Mushroom demi glaze	Roasted onion and bleu cheese mashed potatoes
Pasta Salad	Roasted Pork Loin- Apple Onion Marmalade	Julienne Vegetables

please call for availability and pricing