

Appetizers

- **Deviled Eggs: Traditional, Southwest, Buffalo Ranch, BLT, Guacamole, OR Benedict**
 - \$12 per Dozen/Minimum of 6 of a kind
- **Meatballs (2"): Swedish, Sweet & Sour OR Marinara**
 - Half Pan approx. 20 Meatballs \$45
 - Full Pan approx. 45 Meatballs \$90
- **Grilled Chicken Fingers: *Sauce: Buffalo, Teriyaki, BBQ, Honey Mustard Dry Rub: Cajun, Lemon Pepper, Garlic Parmesan***
 - Half Pan approx. 20 4-OZ Tenders \$26
 - Full Pan approx. 50 4-OZ Tenders \$62
- **Sweet and Sour Kielbasa (1" Pieces)**
 - Half Pan: \$42
 - Full Pan: \$85

Dips ~ \$28/Quart

~ Dill & Cucumber

~ Beet Hummus

~ Hot - Spinach & Artichoke

~ Hot - Cheesy Corn Dip

~ Hot - Wild Mushroom & Goat Cheese

Spring

Sides

- **Traditional Macaroni Salad** \$15 per Quart
- **Italian Pasta Salad** \$18 per Quart
- **Potato Salad** \$18 per Quart

Salads: (160 Ounce Bowl ~ Feeds 18-20)

- **Fruit, Nut & Cheese Salad** (Baby Spring Mix, Berries & Grapes, Goat Cheese & Toasted Pecans) **\$57**
- **Roasted Beet Salad** (Roasted Beets, Goat Cheese, Walnuts, Scallions, Honey Balsamic Dressing) **\$57**
- **Spinach Salad** (Baby Spinach, Orange Sections, Sliced Radishes, Avocado, Fresh Mushrooms, Bleu Cheese, Sunflower Seeds & Balsamic Vinaigrette) **\$57**
- **Cobb Salad** (Garden Salad topped with Grilled Chicken, Boiled Eggs, Tomatoes & Cucumbers, Avocado, Scallions, Bleu Cheese & Bacon with Avocado Vinaigrette) **\$68**

Soup

- **Spring Lemon & Chicken Soup** \$13 per Quart
- **Carrot & Ginger Bisque** \$13 per Quart



*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food Borne Illness.
Renee's Working Girl Catering Service LLC does not process food in an allergen free kitchen.*

Entrées

- **Lemon Chicken OR Chicken Marsala ~ 4oz tender pieces**
Half Pan (20-22) \$55 Full Pan (45-48) \$120
- **Chicken Parmesan ~ 6 oz pieces**
Half Pan (8)48 \$ Full Pan (18) \$108
- **Bone in Lemon & Herb Roasted Chicken Pieces**
Half Pan (10-15) \$45 Full Pan (20-25) \$95
- **Baked Ham with Pineapple Gravy**
Half Pan (4LB) \$ 45 ~ Full Pan (9LB) \$ 95
- **Sweet Italian Sausage (2" Pieces) with Peppers & Onions OR with Marinara Sauce**
Half Pan \$ 45 ~ Full Pan \$ 92
- **Kielbasa (2" Pieces) with Sauerkraut OR Sweet & Sour over Rice**
Half Pan \$ 45 ~ Full Pan \$ 92
- **Pulled Pork with Slider Rolls**
Half Pan \$ 80 ~ Full Pan \$ 140
- **Pulled Beef Brisket with Slider Rolls**
Half Pan \$ 85 ~ Full Pan \$ 150
- **Beef & Broccoli with Rice**
Half Pan \$ 55 ~ Full pan \$ 120
- **Vegan Stir Fry with Rice**
Half Pan \$ 40 ~ Full Pan \$ 90
- **Pan Seared Salmon with Lemon Crème Sauce**
8-Oz Filet \$8 – Minimum 6
- **Cape Cod Stuffed Jumbo Shrimp ~ Bay Scallops & Crab Stuffing**
\$2 Each – Minimum 20

- **Seafood Stew: Shrimp Scallops, Littleneck Clams, Mussels & Haddock**
Half Pan \$ 60 ~ Full Pan \$ 130
- * **Au Gratin Potatoes** ½ Pan - \$48 Full Pan - \$90
- * **Cauliflower OR Broccoli Au Gratin** ½ Pan - \$55 Full Pan - \$97
- * **Eggplant Parmesan** ½ Pan - \$42 Full Pan - \$80

Pierogies: House Made from Scratch & Filled with Potato & Caramelized Onions – Topped with Brown Butter Sauce & Sour Cream \$22/Dozen

Pasta

Half Pan: \$55 Full Pan: \$97

- Baked Penne with Marinara Cream Sauce
 - Cavatappi Bolognese
 - Bow Ties Primavera Alfredo
- Traditional Mac & Cheese with Crunchy Topping

Lasagna: (1/2 Pan – 12 3"x3" pieces ~ Full Pan – 24 3"x3" pieces)

- Classic Italian Red Sauce & Italian Blend Cheeses with layers of Herbed Ricotta ½ Pan - \$48 / Full Pan - \$90
- Creamy White Sauce & Italian Blend Cheeses with Layers of Herbed Ricotta ½ Pan - \$54 / Full Pan - \$102
- Add Chicken, Sausage or Beef Add \$24 ½ pan / \$45 Full Pan
- Add Vegetables Add \$18 ½ pan / \$30 Full Pan

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