

Renee's Working Girl Catering – Spring 2020 Catering Menu

A la Carte

A la Carte Proteins

Beef

- **5 lb. Roasted Filet Mignon** (12 – 6 ounce pieces) **\$155**
 - Accompanied by Horseradish Crème & Au Jus
- **13 lb. Roasted Prime Rib** (17 – 12 ounce pieces) **\$325**
 - Accompanied by Horseradish Crème & Au Jus
- **15 lb. Seasoned & Roasted Top Sirloin** (30 - 8-ounce portions) **\$199**
 - Accompanied by Beef Gravy (2 QT)

Pork

- **9 lb. Applewood Smoked & Glazed Carving Ham** **\$105**
(18 – 8-ounce pieces)
 - Accompanied by Pineapple Chutney (1QT)
- **12-14 lb. Stuffed Pork Loin** (24 – 8-ounce pieces) **\$125**
 - Stuffed with Spinach & Bacon Stuffing & Accompanied by Pork Pan Gravy OR Lemon Crème Sauce

Lemon & Herb Roasted Whole Chicken

- **4 Lb. Roasted Whole Chicken** **\$22**
 - Accompanied by 1 QT Traditional Bread Stuffing & 1 PT House-Made Chicken Gravy

7.5 to 9 lb. French Cut Whole Turkey Breast

- \$99**
(Serves 10-16)
- Accompanied by 2-quarts turkey gravy

Perogies: House Made from Scratch & Filled with Potato & Caramelized Onions – Topped with Brown Butter Sauce & Sour Cream
\$18/Dozen

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 \$12 ½ pan / \$20 Full Pan**
- Add Vegetables **Add \$8 ½ pan / \$18 Full Pan**

Side Dishes ~ Sold by the Quart (*Unless Otherwise Noted)

- Steamed New Potatoes with Herb Scented EVOO **GF** **\$15**
- Lemon & Herb Wild & White Rice Pilaf **GF** **\$20**
- Twice Baked Potatoes **GF** **\$4 Each**
- Garlic Parmesan Orzo **\$16**
- Smashed Yukon Gold Potatoes **GF** **\$18**
- Roasted Sweet Potatoes & Green Apples **GF** **\$16**
- Roasted Asparagus **GF** **\$22**
- Creamed OR Sautéed Spinach **GF** **\$20**
- Peas & Carrots with Butter Sauce **GF** **\$16**
- Roasted Seasonal Vegetables **GF** **\$20**
- Green Beans with Shallot & Browned Butter **GF** **\$18**
- Dill Butter Baby Carrots **GF** **\$16**
- Pineapple Chutney **GF** **\$8/Pint**
- Traditional Chicken OR Beef Gravy **GF** **\$13**
- Snowflake Rolls **\$.50 Each**

Eggplant Parmesan **½ Pan - \$48 Full Pan - \$89**

Au Gratin Potatoes **½ Pan - \$48 Full Pan - \$89**

Creamy Mac & Cheese **½ Pan - \$48 Full Pan - \$89**

Cauliflower OR Broccoli Au Gratin **½ Pan - \$55 Full Pan - \$97**

Complete Spring Dinner

Beef

- ~ **12 lb. Seasoned & Roasted Top Sirloin** ~ **\$350**
(22-24 Servings)
- ~ **13 lb. Seasoned & Roasted Prime Rib** ~ **\$499**
(17 - 12-ounce pieces)
- ~ **5 lb. Seasoned & Roasted Filet Mignon** ~ **\$350**
(12 - 6-ounce pieces)
 - Traditional Smashed Potatoes ~ 3 Quarts
 - Dill Butter Roasted Carrots ~ 3 Quarts
 - Chef Choice Roasted Vegetables ~ 3 Quarts
 - Beef Gravy for Top Sirloin (2 quarts) OR Au Jus (1 quart) & Horseradish Crème (1 pint) for Rib & Filet
 - 1.5 Dozen Dinner Rolls

Lemon Herb Roasted Whole Chickens

~ **2 – 4lb Roasting Chickens** ~ (Serves 6-8) **\$165**

Served with 2 quarts of each of the following *Unless Noted

- Traditional Smashed Yukon Gold Potatoes
- Green Beans with Shallots & Brown Butter
- Chef Choice Seasonal Roasted Vegetables
- Traditional Bread Stuffing
- House Made Chicken Gravy (*1 quart)
- 1 Dozen Dinner Rolls



Glazed Carving Ham

~ **9 lb Applewood Smoked Carving Ham** ~ **\$299**

(24 – 6-ounce servings) ~ Accompanied by Pineapple Gravy

~ **5 lb Applewood Smoked Carving Ham** ~ **\$170**

(13 – 6-ounce servings) ~ Accompanied by Pineapple Gravy

- Scalloped Potatoes ~ ½ Pan
- Dill Butter Roasted Carrots ~ 3 Quarts LG, 2 Quarts SM
- Roasted Asparagus ~ 3 Quarts ~ 3 Quarts LG, 2 Quarts SM
- Pineapple Chutney ~ 1 Quarts LG, 1 Pint SM
- 2 Dozen Dinner Rolls LG ~ 1.5 Dozen Small



Stuffed Pork Loin

\$329

~ **12 to 14 lb. Stuffed Pork Loin** ~ (24 – 8-ounce pieces)

~ Stuffed with Spinach & Bacon Stuffing ~ Accompanied by Lemon Crème Sauce ~

- Roasted Yukon Gold Potatoes ~ 3 Quarts
- Smashed Maple Butternut Squash ~ 3 Quarts
- Chef's Choice Seasonal Roasted Vegetables ~ 3 Quarts
- Orange, Cranberry Chutney (1 Quart)
- 2 Dozen Dinner Rolls

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