

9500 Satellite Blvd. #210 Orlando, FL 32837 p: 407.438.3488 1 🖤 🆢 🚓 🛣 🎥 🖢 🍉

fall Inspired Menu

Hors D'oeuvres {Select 2 to 3 Hors D'oeuvres}

Date Wraps Almond Dates wrapped in Applewood Smoked Bacon

# **Bacon Wrapped Sweet Potato**

With Maple Crème Fraiche

### **Brisket on Potato Latkes**

Tender, shredded Beef Pot Roast served on a perfect Potato Pancake topped with Applesauce and Crème Fraîche

# Mini Turkey Pot Pie

A hearty blend of juicy Turkey Meat and an array of Vegetables Combined and nestled in a Miniature Pot Pie Shell

# Mini Salmon Cakes

Fresh Alaskan Salmon hand-shredded and combined with Peppers, Onions and Japanese Breadcrumbs pan-seared to a golden brown

# Fresh Salads {Select 1 Salad}

# **Autumn Salad**

Baby Kale and Romaine with Sundried Cherries, Butternut Squash and Feta Cheese. Served with Sherry Vinaigrette

# Side Dishes

{Select 2 Side Dishes}

Crisp Yukon Gold Potatoes with Smoked Paprika Aioli

Sunburt Squash and Broccoli with Garlic & Herb Butter

Balsamic Glazed Brussel Sprouts with Feta

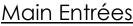
Crisp Brussel Sprouts with Smoked Paprika Aioli

All Big City events to include freshly Baked Bread and Whipped Butter

You may mix & match items from any of our menus to create a custom menu To learn more about pricing and customizing menus please contact us P: 407.438.3488 Events@BigCityCatering.com



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{Select 2 Entrees}

# **Baked Ziti**

Tomato Sauce, Mozzarella, Ricotta and Parmesan Cheese

# Roasted Vegetable Rollatini

Grilled & Roasted Seasonal Vegetables, Ricotta & Mozzarella Cheeses. Baked 'til bubbly and topped with a Spinach Alfredo Sauce

# Butternut Squash Ravioli

With Deep Fried Sage, Toasted Almonds and Balsamic Reduction

# **Chutney Chicken**

Breast of Chicken sautéed with Mushrooms and Onions, sprinkled with Bacon and topped with Apple Chutney

# **Dijon Chicken**

Chicken medallions with Maple Dijon Sauce

# Autumn Chicken

Baked Chicken Breast served on a bed of New England Stuffing, topped with Cinnamon Apples & Cranberries; then drizzled with an Apple Cider Sauce

# Maple-Glazed Pork Loin

With stewed Apples and Cinnamon

# **Pork Medallions**

Tender, Roasted Loin of Pork sliced then finished with a Cherry Port Demi-Glacé

# Ranchero Braised Steak

Ranchero braised Sirloin Steak

# **Cognac Beef Medallions**

Roasted Tenderloin of Beef Medallions topped with a Dijon Cognac Demi-Glace

### **Beef Bordelaise**

Slowly simmered Beef in Red Wine & Veal Stock with Shallots, Garlic, and Mushrooms served over a Scoop of Rice Pilaf

### **Traditional Pot Roast**

Big City's Own Seasoned Roast Beef that has been slow-roasted with Carrots, Potatoes, Celery, and Onions. Served with a Mushroom Gravy

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