



## Dinner Menu Options

### ❖ Salad (choose 1)

- Classic Garden Salad with cherry tomatoes, diced carrots, dried cranberries and thinly sliced cucumbers on a bed of romaine lettuce. Served with oven toasted garlic croutons and an assortment of homemade dressings
- Caesar Salad with freshly grated parmesan cheese. Served with oven toasted garlic croutons and creamy Caesar dressing
- Spinach Salad with boiled egg, bacon and bleu cheese crumbles on a bed of tender baby spinach leaves with a mustard vinaigrette dressing
- Mediterranean Orzo Salad with garlic, fresh basil, olives, sun dried tomatoes, feta and artichokes in a pesto vinaigrette dressing
- Cucumber, tomato, fresh basil, artichokes and sliced onion salad
- Caprese Salad with tomato, fresh mozzarella, fresh basil and balsamic drizzle

### ❖ Entrées

(Served with freshly baked rolls with whipped butter)

- Jerked chicken breast with pineapple mango salsa
- Blackened chicken breast with garlic butter and a Cajun sauce
- Chicken Wellington with mushroom duxelles and balsamic reduction
- Chicken Parmesan topped with marinara sauce (Grilled or Pan Seared)
- Southern style fried chicken (bone in)
- Grilled lemon chicken kabob or breasts with chimichurri sauce
- Spinach and sun-dried tomato stuffed chicken breast with a roasted garlic cream sauce
- Roasted chicken and artichoke casserole with mushrooms and crispy onions
- Chicken Marsala with a mushroom demi glaze
- Southwest Chicken bake with green chiles, roasted corn, black beans, roasted cilantro and Monterey jack cheese
- Chicken Piccata pan seared with a lemon, caper and white wine sauce
- Chicken fettuccini alfredo topped with freshly grated parmesan Cheese
- Authentic Italian Lasagna (meat or vegetarian) topped with fresh mozzarella cheese
- Italian Spaghetti with a classic marinara or meat sauce (Add Meatballs or Sausage \$2pp)
- Cheese Tortellini with sun dried tomatoes, garlic, onion, bell peppers,



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- baby spinach and parmesan in a pesto cream sauce (Vegetarian)
  - Garlic butter orzo with asparagus, mushroom, squash, parmesan, parsley and ground pepper (Vegetarian)
  - Stuffed Portobello Mushroom Cap (Vegetarian)
  - Traditional Meatloaf with tomato gravy
  - Garlic and rosemary encrusted roast beef in gravy with a creamy horseradish sauce (add \$2pp)
  - Mini Hamburger or Cheeseburger sliders
  - Slow braised pot roast with potatoes, carrot, celery & mushroom (add \$2pp)
  - Mustard and herb crusted pork loin
  - Fried or Pan Seared pork chop with pan gravy and caramelized onions
  - Bacon wrapped, jalapeno and cream cheese pork loin with a salsa Verde sauce
  - Creole BBQ shrimp over cheese grits (add \$1pp)
  - Hand bread fried catfish fillets with lemon tartar sauce, served with jalapeno and original hushpuppies (add \$1pp)
  - Blackened catfish fillets with a spicy remoulade sauce, served with jalapeno and original hushpuppies (add \$1pp)
  - Asian smoked salmon fillet with an orange-ginger glaze (add \$2pp)
  - Pesto encrusted salmon with lemon cream sauce (add \$2pp)
  - Fresh Salmon with a Lemon Tarragon Cream Sauce (add \$2pp)
- ❖ Accompaniments (choose 2)
- Garlic mashed potatoes with rich brown gravy
  - Garlic and rosemary herb roasted potatoes
  - Twice baked potato casserole topped with cheese and bacon
  - Loaded potato salad with bacon, cheddar, sour cream and scallions
  - Sweet potato casserole topped with a sprinkling of brown sugar and toasted marshmallows
  - Fried corn with peppers and onions
  - Mexican street corn: topped with butter, cilantro and cojito cheese
  - Carrot soufflé
  - Squash Casserole
  - Honey-chipotle Carrots
  - Creole dirty rice with sausage, pepper and onions
  - Wild rice pilaf
  - Broccoli and cheese
  - Freshly cut green beans
  - Homestyle green beans with bacon, onions and garlic



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- Roasted vegetable medley
- Italian spinach
- Roasted Brussel sprouts, cauliflower or broccoli with garlic, onion, parmesan and lemon zest
- Braised Brussel sprouts with bacon, onion, bleu cheese and pear balsamic reduction
- Baked Macaroni and Cheese
  
- ❖ Beverages
  - Iced tea (sweet & un-sweet)
  - Lemonade
  - Bottled Water (add .50pp)
  
- ❖ Dessert (Additional \$2 per person)
  - Assortment of freshly baked cookies and double fudge brownies
  - New Orleans Style Bread Pudding
  - Strawberry Shortcake with whipped crème
  - Banana Foster's pudding encrusted with vanilla wafers
  - Chocolate, Peach, Apple, or Blackberry cobbler
  - Triple Chocolate cake with raspberry coulis
  - NY Cheesecake topped with fresh fruit compote
  
- ❖ Cost
  - One Entrée \$19 Per/Person + tax (no dessert)
  - Dual Entrée \$22 Per/Person + tax (no dessert)
  - \$30.00 Delivery Fee

Notes

- Heart and Soul will deliver and setup food in aluminum pans.
- Heart and Soul will provide all foam or paper plates/bowls, cups, napkins, and cutlery. Plastic disposables are available at \$2pp and China/glass rentals can be arranged.
- Client will provide any tablecloths, tables, chairs, floral arrangements, and centerpieces.
- Ice is available at an additional charge.
- Wire racks & sterno available at a separate fee of \$8.00 per set.
- Full-service events will incur additional labor fees & 18% Service charge.