



CONVIVIAL catering Menu Options*

Chicken and Turkey



Chicken Piccata

Seared Parmesan Encrusted Chicken Scallopine with a Lemon, Capers and Butter Sauce with Chicken Stock and White Wine

Chicken Marsala

Seared Chicken Scallopine with Mushroom and Marsala Wine Sauce

Chicken Parmesan

Seared Chicken Scallopine with Housemade Marinara and Mozzarella

Grilled BBQ Chicken

Marinated Fall off the Bone BBQ Chicken in a Smoky Sauce

Chicken Pot Pie

Seared Tender Chunks of Chicken in a Savory Thyme and Chicken Stock Sauce with Fresh Garden Vegetables and topped with a Flaky Crust

Herb Roasted Chicken

Slow Roasted Chicken with Parsley, Thyme, and Oregano on a bed of Onion, Garlic, and Carrots

Greek Oregano Chicken

Greek Style Lemon and Oregano Marinated Grilled Chicken (Can Be Served with Pita and all the fixings as well)

Indian Chicken Curry

Chunks of delicious Chicken in a Coconut Curry Sauce with Ginger, Garlic, Bay, Kaffir Lime, and Lemongrass.

Garlic Chicken

Fall off the bone Braised Chicken in a Flavorful sauce of Garlic, White Wine, Chicken Stock, and Herbs

Chinese Chicken and Vegetable

Garlic, Ginger, Soy Seared Chicken with Carrots and Broccoli

Grilled Teriyaki Chicken

Marinated Succulent Teriyaki Grilled Chicken

Turkey Chili

Bell Peppers, Tomato, Seared Turkey, Black Beans and Jeff's Special Spice Blend

Turkey Shepherd's Pie

Fresh Vegetables in a Savory Sauce with Seasoned Turkey topped with a Layer of Creamy Mashed Potatoes

* Partial listing..customization always available

Beef



Beef Chili

Bell Peppers, Tomato, Seared Ground Beef, Black Beans and Jeff's Special Spice Blend

Beef Bourguignon

Traditional French Beef Stew with Red Wine, Beef Stock, Carrots, Onions, Garlic and Bacon

Grilled Tri-Tip

Salt and Pepper Encrusted Grilled to Perfection Tri-Tip

Classic Shepherd's Pie

Sautéed Ground Beef and Mashed Potatoes with a Classic Rich and Savory Gravy and topped with Mashed Potatoes

Pork



Braised Hawaiian Kuhula Pork

Smoky Fork Tender Pork Braised for Hours with Herbs, Spices, Smoke and Banana Leaves

Achiote and Orange Pork

Mexican Spiced Achiote from the Annatto Seed is Braised with Herbs and Spices until Fork Tender

Studded Roasted Pork Loin

Garlic and Ginger Studded Pork Loin

Pasta



Lasagna

Delicious Layered Pasta Lasagna with Ricotta, Bolognese, and Mozzarella

Baked Penne Pasta with Chicken

Italian Spiced Seared Chicken in Housemade Marinara Sauce Baked with Penne Pasta and Fresh Grated Cheese

Spinach Fettuccine with Bolognese

Classic Italian Bolognese made with Onion, Garlic, Red Wine, Tomato, Basil, Ground Beef, Parmesan, and a touch of Cream served over Delicious Spinach Fettuccine

Pesto Grilled Chicken with Penne Pasta

Basil, Garlic, and Pine Nut Pesto served over Penne Pasta with Italian Marinated Grilled Chicken

Jeff's Famous Five Cheese Macaroni and Cheese

Delicious 5 Cheese Blended Balsamella Sauce with Elbow Macaroni Baked with a Delicious Cheesy Crust

Wild Mushroom and Thyme Pasta

Delicious Creamy Mushroom Sauce and Infused with Thyme Served over your Favorite Pasta

Sides



Basmati Rice with Sweet Chili Sauce, Onion, and Garlic
Garlic and Onion Lentils
Coconut Lentils
Basmati Rice with Roasted Red Pepper and Coconut Milk
Classic Rice Pilaf
Creamy Mashed Potatoes
Rosemary Dusted Roasted Red Bliss Potatoes
Pasta with Basil Marinara Sauce
Pasta with Basil Pesto

Salads



Garden Salad
Mixed Greens served with Tomatoes, Cucumbers, Shredded Carrots and Served with Balsamic Vinaigrette
Cucumber and Tomato Salad
Diced Cucumbers and Tomatoes with Extra Virgin Olive Oil, Balsamic Vinegar, and Parmesan Cheese
Roasted and/or Grilled Vegetables
Choice of Roasted Beets or Yams or Grilled Zucchini or Yellow Squash or Green Beans or Broccoli
Caesar Salad
Crisp Romaine Lettuce served with Classic Caesar Dressing, Fresh Parmesan Cheese, and Croutons

Eat. Drink. Be Merry!