

Two Gals Catering

Sit Down Menu

Sit down Dinners include the following items with Entrée Selection:

Salad, Potato/Rice/Pasta, Vegetable, Rolls and Butter

50 person minimum

Smaller groups will be quoted.

Group A -

Roasted Young Turkey with Country Stuffing
Southern Baked Virginia Ham with Fruit Sauce
Chicken Pesto, Piccata or Scampi
Baked Stuffed Chicken Breast with Bread Filling
Top Round of Beef w/ Savory Gravy

Group B -

Sautéed Breast of Chicken Oscar
Chicken Dianne/ Chicken Monterrey (Mexican or Wine Sauce)
Chicken Vesuvius or Champagne Chicken
Pecan Mustard Crusted Loin of Pork
Macadamia Crusted Orange Roughy
Boneless Stuffed Pork Tenderloin with Apricots, Apples and Plums

Group C -

Fresh Filet of Salmon with Lemon Dill Sauce or Cucumber Relish
Baked Maryland Crab Imperial with Lemon Garnish
Broiled Maryland Crab Cakes with Tartar Sauce
Roast Prime Rib of Beef au Jus
Milk Fed Veal Cordon Bleu

Group D -

Thinly Sliced Veal Piccata with Mushroom Sauce and Hint of Lemon
Fresh Filet of Flounder Stuffed with Crab Imperial
Rosemary and Garlic Rack of Lamb with Mint Sauce
Roast Tenderloin of Beef with Mini Crab Cake
Roast Tenderloin of Beef with Wild Mushrooms

The following Specialty Items will be Quoted:		
Soft Shelled Crabs, Prime Rib of Beef, Lobster, Stuffed Shrimp		
Scared Sea Scallops over Linguini w/Fresh Tomato, Dill & Red Onion		

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Salads – Choose One (1)	
Carrot and Raisin	Creamy Cole Slaw
Cucumber, Pepper and Onion Salad	
Assorted Tossed Greens	Hearts of Lettuce
Following Salads are available at Additional \$2.00 per person	
Classic Caesar with Baked Croutons	
Fresh Leaf Spinach with Hot Bacon Dressing	
Boston Bibb, Grape Tomatoes w/ Raspberry Vinaigrette or Honey Lime	
Assorted Baby Greens	
Grilled Pear with Roasted Walnuts and Bleu Cheese	
Artichoke and Mushroom Salad	
Classic Greek Salad	

Accompaniments – Choose One (1)	
Baked Idaho Potato	Twice Baked Potato
Buttered & Pars lied Redskins	Buttered Noodles
Creamy Whipped Potatoes	Candied Yams
Garlic Mashed Potatoes	Au Gratin Potatoes
Mustard Dill Potatoes	Polenta
Oven Roasted Potatoes	Rice Pilaf
Scalloped Potatoes	Baked Parmesan Potatoes
Tortellini, Fettuccini or Linguini	Alfredo, Marinara, Pesto or Olive Oil

Vegetables – Choose One (1)		
Fresh Asparagus (extra)	Buttered Peas	Stuffed Tomato Halves
Broccoli Soufflé	Whole Kernel Corn	Vegetable Medley

Baked Corn Soufflé	Candied Carrots	Zucchini Au Gratin
Fresh Green Beans	Lima's w/ Mushrooms	Brussels Sprouts
Green Beans and Carrot Daisies	Broccoli or Cauliflower	

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Basic Desserts -	Specialty-
Baked Apple Dumplings	Assorted Cheesecake
Fruit or Cream Pies	Tiramisu
Lemon Meringue	Frozen Cream Pies
Apple or Cherry Crisp	Assorted Mini Pastries
Fruit Tarts	Apple Crepes
Yellow Cake	Peach Melba
Chocolate Cake	Black Forest Cake
German Chocolate Cake	Assorted Tortes
Cream Puffs or Éclairs	Poached Pears
Ice Cream w/ Topping Sauce	Black Forest Parfaits