

# Driftwood Catering Popular Menus

## **Menu #1:**

**Salad:** Tossed garden salad with house-made vinaigrette and house-made ranch

**Entrée:**

- Chicken Milano (chicken breasts in a light sundried tomato and cream sauce)
- Vegetable Pasta Bake in light cream & sundried tomato sauce (Vegetarian Option)

**Sides:**

- Sautéed local & seasonal vegetables
- Roasted Garlic & Rosemary Potatoes

## **Menu #2:**

**Salad:** Garden Salad with choice of house-made ranch or house-made vinaigrette

**Main Courses:**

- Slow-Roasted Beef Tips in a savory tomato & red wine sauce
- Marinated Grilled Portabella Mushrooms (Vegetarian Option)

**Side Dishes:**

- Roasted Seasonal Vegetables
- Rice Pilaf
- Mashed or Roasted Potatoes

## **Menu #3: Mediterranean-Inspired**

**Salad:** Fattoush

**Entrée:**

- Mediterranean-Spiced Chicken
- Falafel (Vegetarian Option)

### Sides:

- Mediterranean rice pilaf
- Flatbread
- Sauteed local, seasonal vegetables
- Tzaitziki Dressing
- Tahini Dressing

### Option 4: "American Fare"

#### Salad Option:

Garden Salad with homemade ranch and homemade vinaigrette

OR

Summer Tomato & Cucumber Salad with fresh garden herbs

#### Entrees:

- BBQ Chicken

#### Sides

- Homemade Creamy Shells & Cheese and/or Roasted Potatoes
- BBQ Baked Beans
- Cole slaw
- Sauteed local seasonal vegetables (squash, zucchini, greens, etc)

### Dessert Options:

- Apple Cake
- Pumpkin cheesecake bars
- Banana pudding
- White chocolate bread pudding with rum sauce
- Assorted Dessert Tray- brownies, lemon bars, cookies (or other requested items)