

Rosa's Catering Service, Inc.

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A LA ' CARTE DINNER MENU

SALADS

Crab Salad

Crabmeat mixed with celery, red onions, snow peas and dill

Strawberry Spinach Salad

Fresh sliced strawberries, almond slivers, Blue cheese and a unique sweet and sour vinaigrette adorns a bed of fresh spinach)

Ensalada Capressá

Fresh tomatoes staggered with fresh Mozzarella cheese topped with diced red onion, fresh basil and Italian seasoning balsamic vinaigrette

Fresh Spinach Salad

Tossed with basil dressing, bacon, Kasserri cheese, walnuts and topped with sweet Italian red onions

Mediterranean Salad

Green beans, artichoke hearts and ham in a balsamic vinaigrette

Bok Choy Salad

Chinese cabbage, scallions, almonds and noodles tossed with toasted sesame seeds, soy sauce and vinegar

Cyprus Salad

Tiny cut broccoli florets, sliced mushrooms, green, onions, bacon crumbles, golden raisins and sunflower seeds all tossed in a zesty dressing

Yucatan Delight

Black beans and brown rice mixed with salsa, vinegar, diced peppers and red onions

Tabbouleh

Middle Eastern salad made with bulgur wheat, parsley, cucumber, tomato, onion, lemon juice and olive oil

Fruit

Melon slices, pineapple wedges, strawberries, raspberries, blueberries and grapes in a yogurt glaze

Fresh Tossed Side Salad with Assorted Dressings

Shredded lettuce, purple cabbage and carrots topped with choice of dressings

SOUPS & STEWS

Hot and Sour Thick Soup

Traditional Chinese recipe

Hot House Chili

Made with fresh ground beef and ranch style beans

Black Bean

Black beans simmered with tomatoes, onions, green peppers and seasonings

Gazpacho

Chilled Mexican tomato soup with chopped tomatoes, cucumbers, onions and seasonings

Hungarian Cream of Green

Pureed potato and green beans with chicken broth and seasonings

Lentil

Made with lentil beans, ham and seasonings

Red Beans and Rice

A classic Cajun dish with red kidney beans, ham, steamed brown rice and Andouille sausage

Burgoo

A Kentucky Derby traditional stew: Beef, pork and chicken are combined with onions, potatoes, cabbage, carrots, corn, okra, butter beans, celery and tomatoes

Gumbo

A tasty Louisiana dish containing chicken, Andouille sausage, small chunks of baked sweet potatoes, bell peppers, celery, okra, spices and rice all simmered together.

POULTRY

Sautéed Duck Breast with Whole Grain Mustard Reduction

7 oz. sautéed duck breast, sliced and topped with a spicy mustard reduction and garnished with sautéed leeks

Chicken Pacific

8 oz. whole boneless breast of chicken dipped in a seasoned sour cream wine sauce, rolled in corn flake crumbs and baked; served over long grain and wild rice and topped with a seasoned sour cream wine sauce, mushrooms and jumbo shrimp

Chicken Piccata

8 oz. boneless breast of chicken lightly breaded and seasoned, then sautéed and served with a delicate lemon sauce

Chicken Jaegerschnitzel

Tender boneless chicken breast sautéed to a crusty golden brown topped with a mushroom, onion and wine reduction

Chicken in Creamy Wine Sauce

6 oz. whole boneless breast of chicken dipped in a seasoned sour cream wine sauce, Crumbed and baked; then served over long grain and wild rice

Chicken Roulade

Boneless breast rolled with choice of goat cheese and sundried tomatoes or an apple sage dressing with champagne sauce

Chicken Fresco

Seasoned boneless breast with Roma Tomato, Balsamic Vinaigrette, basil chiffonade and lemon butter sauce

Chicken Florentine

Boneless chicken breast filled with Florentine and served with roasted garlic alfredo

Chicken Wellington

Boneless breast of chicken stuffed with Boursin Cheese and wrapped with puff pastry Baked to a golden brown and topped with mustard wine reduction

BEEF

Filet of Beef en Croute with Béarnaise Sauce

6 oz. seasoned tenderloin wrapped in a flaky pastry, decorated with pastry cut-outs and baked until golden

Sliced Tenderloin

6 oz. of prime filet cut into three staggered medallions and topped with Béarnaise sauce. Cooked to a succulent medium rare

Prime Rib

8 oz. cut of prime rib roasted to a succulent medium rare

Beef Stroganoff

Sautéed tenderloin strips cooked in a wine sauce reduction until tender; served over buttered noodles or rice

Burgundy Beef

Tender beef chunks simmered in wine with onions, and mushrooms. Served over buttered noodles or rice

Sliced Roast Beef with Au Jus

8 oz. marinated sliced roast beef, cooked to a medium rare

PORK

Pork Tenderloin with Whole Grain Mustard Leek Reduction

6 oz. of prime pork tenderloin cut into three staggered medallions topped with a spicy mustard and sautéed leek sauce; cooked to a delicious medium

Philippino Boneless Pork Steaks

Marinated in an authentic Philippino marinade and charbroiled

Oven Baked Pork Chops

An entire center cut rib rack is baked to a SUCCULENT degree of doneness

Sweet and Sour Pork over Rice topped w/Chinese Noodles

Tender chunks of pork roast, pineapples, onions and green peppers in a homemade sweet and sour sauce

Hickory Smoked Pulled Bar B-Q Pork

Accompanied with Rosa's homemade BBQ sauce

LAMB

Lamb Chops

3 chops cooked to a med/rare and served with mint jelly or red currant

Roasted Leg of Lamb

6 oz. sliced leg of lamb, seasoned and baked to a medium rare; served with mint jelly or red currant

SEAFOOD

Lobster or Crab Newburg

Puff pastry shell filled with lobster or crab in a creamy wine sauce

Sautéed Frog Legs

Lightly battered pan-fried frog legs

Stuffed Flounder

Baked flounder stuffed with crabmeat

Crab Topped Salmon

Drizzled w/Creamy Wasabi Sauce

CASSEROLE

Paella

A classic Spanish dish with Saffron rice, chicken, sausage and shrimp

Chicken A La King

A puff pastry shell filled with chicken in a cream sauce

Enchiladas Acapulco

Chicken filling in rolled tortillas, topped with Monterey Jack cheese and a creamy sauce

Ravioli

Homemade pasta filled with Ricotta cheese and spinach, and topped with Rosa's fresh Italian sauce

Reuben Pie

Pie crust topped with deli ground corned beef, cheese and sauerkraut

Smothered Seafood over Rice

Bay scallops, baby shrimp and assorted seafood in a tangy sauce; served over rice

Steak Cantonese

Marinated steak strips sautéed with fresh broccoli, green onions and sliced mushrooms served over rice

Chicken Tetrazzini

Chunks of chicken, mushrooms, cheese, spaghetti and a hint of sherry

Lasagna

Layers of cheese, meat and pasta and Rosa's Italian sauce

Chicken Hawaiian

Chicken mixed with a delightful blend of pineapple chunks, peas, sliced mushrooms, water chestnuts and chopped celery in a traditional Hawaiian sauce

SIDE DISHES

Three-Peppered Pasta

Pesto and pasta topped with sautéed diced red, yellow and orange bell peppers

Ensalada Capressá

Red tomatoes staggered with fresh Mozzarella cheese topped with diced red onion, basil and Italian seasoning balsamic vinaigrette

Fresh steamed Buttered Asparagus

In season

Stuffed Baked Potatoes

Stuffed potato with Rosa's "Company Mashed Potatoes" and topped with real bacon bits

Eggplant Parmesan

Pepperonata

Sautéed red, yellow & green bell peppers and onions in garlic

Sautéed Sugar-Snap Peas

Sautéed with sliced mushrooms, water chestnuts and red pepper strips

Caribbean Black Beans and Brown Rice

Spaghetti and Asparagus

Asparagus tips mixed with spaghetti in a light cream sauce

Zucchini and Yellow Squash Casserole

A creamy blend with cheese, carrots, and white onions

Yucatan Delight

Black beans and brown rice mixed with salsa, vinegar, diced peppers and red onions

Vegetables Morne'

Assorted garden vegetables baked in a delicate cream sauce

Haricot Verts

Roasted Garlic Red Skin Mashed Potatoes

Our delicious mashed potato recipe blended with red skin potatoes and roasted garlic

Green Beans Amandine

Steamed Pole beans blended w/sautéed onions, slivered almonds and bacon crumbs

Company Mashed Potatoes

Rosa's own creamy recipe

Country Green Beans

Simmering white onions, ham and seasonings with green beans give a perfect country flavor

Gingered Carrots

Baby whole carrots cooked with orange juice, ginger, lemon rind and cloves

Seasoned Long Grain and Wild Rice

DESSERTS

Baked Alaska

Angel food cake topped with vanilla ice cream and coated with meringue;
baked in the oven to a golden brown

Savoy Raspberry Tart (or Raspberry-Peach Tart)

Classic sweet French pastry filled with Chambord custard topped with fresh raspberries

End of the Rainbow Cake

Layered cake with assorted fruit flavored fillings; a First Place prizewinner
in the Dogwood Arts Baking Contest

English Trifle

Ladyfingers, raspberry jam, rum custard and coconut
Macarons, layered in a crystal bowl and topped with whipped cream and slivered almonds

German Apple Custard Pie

fresh sliced apples, raisins and custard in a homemade pie crust
(First Place prize in the Dogwood Arts Baking Contest)

Bananas Foster

A flambé that blends bananas, brown sugar, cinnamon,
rum and banana liquor ladled over vanilla ice cream

Cherries Jubilee

A classic flaming French dessert served over vanilla ice cream

Mississippi Fudge Cake

A rich fudge cake filled with chopped nuts- topped
with marshmallows and chocolate frosting

Bread Pudding w/ Whiskey Sauce

Creamy Cheese Cake

In a walnut and graham cracker crust

Blueberry Torte

A shortbread crust topped with a cream cheese layer, blueberry pie filling,
chopped pecans and whipped cream topping

Carrot Cake Squares

Rosa's recipe uses fresh grated carrots, chopped pecans and homemade cream cheese icing

Four Layer Chocolate Delight

A layered cold dessert consisting of a baked pecan flour crust, sweetened cream cheese
chocolate fudge pudding all topped with whipped cream

Washington Apple Cake

A popular dessert of sliced Granny Smith Apples under cinnamon spiced cake with a cream cheese icing