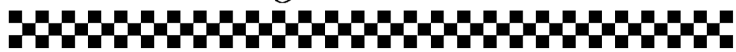
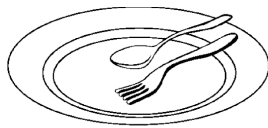


*Food For Thought*  
*custom catering*



*Suzanne Smith*

303-425-5442

*25 years* of Home Cooking by Food for Thought Caterers

### **Dinner Menu**

Dinner Entrees      24.00 per person plus service charge/gratuity

A 2nd entree can be added for 3.00 per person

Chicken Limon

Chicken Piccata

Chicken Breast with orange sauce served with wild rice mix

Chicken Parmesan served with pasta

Chicken Cordon Bleu with seasoned rice

Chicken Artichoke Casserole served with rice

Chicken Marsala served with pasta tossed with garlic and olive oil

Chicken Florentine served with wild rice

Turkey and celery dressing

Baked Ham served with scalloped potatoes

26.00 per person plus service charge/gratuity

Lasagna (meat can be served on the side)

Roast Pork Loin - served with celery dressing and spiced apples

28.00 per person plus service charge/gratuity

Roast Sirloin of Beef - served with scalloped potatoes

Beef Stroganoff served with rice

30.00 per person plus service charge/gratuity

Salmon Fillet with Lemon Dill Sauce

Shrimp Scampi with rice

36.00 per person plus service charge/gratuity

Prime Rib of Beef, au jus, with twice-baked potatoes

40.00 per person plus tax and gratuity

Beef Tenderloin with creamy peppercorn sauce, choice of potato

Dinners are served with appropriate accompaniments - hot vegetable of your choice, choice of salad - tossed greens, Caesar, or spinach (additional \$1pp), rolls and butter and dessert.

Beverages are an additional \$2.00 per person. Disposable table service can be provided for an additional \$2.00 per person; full china service is an additional \$5.00 per person. There is a delivery and set-up charge or 18% service charge if we stay.

Nov 2024