

OMEGA CATERING

Personal chef/Catering menu

Entrees

STRIP STEAK AU POIVRE

Filet mignonette seared with a light piperpercorn crust, in a smooth heavy cream drizzle

SALMON EN PAPILOTE

locally caught salmon filets elegantly baked with zesty citrus flavors

BRAISED SHORT RIBS

grass-fed beef braised in a smoked gremolota sauce

GRILLED NEW YORK STRIP

Grass fed beef grilled to perfection in a rich Béarnaise sauce

FRENCH ROASTED CHICKEN

Juicy organic whole chicken delicately roasted in full robust herbs

Sides

GARLIC MASHED POTATOES

smooth and creamy, with hints of roasted garlic

Truffled Fries

Black Truffles, Parmigiano-Reggiano, Parsley, Truffle Aioli

GOURMENT MUSHROOM RISOTTO

Delicately creamy risotto slow cooked in a buttery mushroom sauce

Veggies

GRILLED BACON WRAPPED ASPARAGUS

Smoky apple gate bacon wrapped in tender asparagus cuts

ARTICHOKE HEARTS

Smothered in a buttery red wine glaze

SPICE-ROASTED ZUCCHINI

Oven baked seasonal zucchini marinated in earthy spices

Soup + Salad Bar

ROASTED AUTUM BISQUE

creamy autumn butternut squash elegantly blended into a bisque

SALAD BAR

Veggies

Butter head lettuce
Romaine
Arugula
Red leaf lettuce
Mixed Greens
Baby spinach
Baby carrots
Broccoli
Red Onions
Bell Pepper Mix
Cherry tomatoes
Cauliflower

Dressings

House Ranch
Balsamic Vinaigrette
Italian

Grains

Honey Roasted Cashews
Pecans
Walnuts
Chickpeas
Black beans
Quinoa

Proteins

Grilled Chicken
Marinated Shrimp
Tofu
Hard Boiled Eggs
Turkey