

# *Mission Catering*

*Special occasion*

*Menu*



# MENU

## Appetizers Options

### Hot

**Baked Brie**, puff pastry wrapped brie cheese, with smoked apple compote and candied walnuts

**Meat Balls**, BBQ, Swedish or Teriyaki sauce

**Hot wings**, Buffalo, Lemon Pepper, or BBQ

**Chicken Teriyaki Skewers** Marinated grilled chicken Breast

**Roasted Garlic Brussel Sprouts**, oven roasted Brussel sprouts, parmesan, garlic cream

### Cold

**Shrimp Cocktail Shooters**, Jumbo Shrimp Cocktail Sauce and Lemon

**Caprese Skewers**, Cherry Tomato, Fresh Made Mozzarella, Basil Pesto

**Bruschetta**, Grilled Bread, Tomato, Garlic, Olive Oil Basil

**Smoked Salmon Canape**, Crostini, Cream Cheese Caper

**Chicken Salad Canape**, Crostini, Almond Roasted Grape

### Platters

**Fine Cheese Platter**: Domestic and Imported Fine Cheeses with Crackers and Flat Breads

**Antipasti Platter**: Italian Marinated Vegetables, Meats and Cheeses

**Smoked Salmon platter**: House Smoked Salmon, flat bread crackers, cream cheese, red onion, lemon and cucumber

**Vegetable Crudit **: Beautifully cut fresh vegetables with house made dips

**Fruit Tray**: Fresh cut seasonal and exotic fruit with sweet yogurt dipping sauce

## Salad options

*Available for Plated or Buffet Meals*

**Garden Salad** spring greens, carrots, cucumber cherry tomato,

Choice of dressing: Balsamic Vinaigrette, Raspberry vinaigrette, Ranch Dressing,

**Caesar Salad**, romaine lettuce, classic Caesar dressing, parmesan herbed crouton, Lemon

**Caprese Salad**, Beef steak tomatoes, fresh mozzarella, basil, balsamic reduction

**Cucumber Salad**, Marinated Feta, Cucumber, Pickled Red Onion, champagne Vinaigrette

### Entrees

*Available for Plated or Buffet Meals*

#### **Beef options\***

**Herb Encrusted Roast Beef**, slow roasted beef sliced thin with Au jus

**Top sirloin** marinated grilled top sirloin served with matri d'hotel sauce

**London Broil**, marinated flank steak with hollandaise

**Classic Steak Diane**, Diane sauce with mushroom and shallots



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### ***Chicken Options***

***Herb Roasted Chicken***, oven roasted Airline Breast with herbed white wine cream sauce

***Chicken Dejonaisse***, Dejon cream, topped roasted chicken breast

***Southwest Grilled chicken***, Chimichurri marinated chicken breast

***Chicken Marsala***, Seared chicken breast, with classic Marsala wine sauce

***Chicken Parmesan***, Breaded Chicken breast, marinara Sauce and house made mozzarella cheese

### ***Vegetarian Options***

***Alfredo***, fettuccini noodles, garlic parmesan cream

***Eggplant Parmesan***, Thick sliced breaded eggplant, with Marinara and house made mozzarella

***Vegetarian Lasagna***, layered pasta, roasted vegetables, marinara, ricotta, mozzarella

***Tuscan Soft Polenta Roasted mushroom and bell pepper***, crispy fried polenta topped with roasted peppers, onions and mushrooms, basil and mozzarella

### ***Seafood Options***

***Grilled Salmon***, Roasted garlic lemon butter with dill

***Shrimp Scampi*** sautéed jumbo gulf shrimp with white wine garlic butter

***Pesto Encrusted Halibut***, White wine basil cream sauce

### ***Sides***

Garlic Mash Potatoes

Oven Roasted Herbed New Potatoes

Twice Baked Potatoes

Sautéed Seasonal Vegetables

Grilled Asparagus

Rice Pilaf

Brown sugar Roasted Sweet potato.

Steamed Broccoli and cauliflower

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria can increase your risk of food borne illness especially if you have certain conditions.