

ENCORE

. . . a catering service

Email: orders@encore-nn.com
Phone: 757-887-6800
Toll free: 877-887-8994
www.encore-nn.com

Dinner Suggestions

APPETIZERS

- Fresh Fruit Cup
- Stuffed Mushrooms with Nuts and Cheese
- Shrimp Cocktail
- Crabmeat Cocktail
- Crab Melt on Toast Points
- Lobster Phyllo Triangles
- Oysters Rockefeller
- Clams Casino



SALADS

- Tossed Garden Salad with Dressings
- Mixed Lettuce with Citrus Dressing
- Mandarin Spinach Salad with Poppy Seed Dressing
- Salad Greens and Nuts with Raspberry Vinaigrette



VEGETABLES

- Squash Cups with Basil Vegetable Stuffing
- Zucchini and Carrot Julienne
- Herbed Tomato
- Red Potatoes with Dill
- Garlic Mashed Potatoes
- Baked Potato
- Honey and Orange Glazed Carrots
- Twice Baked Potato
- Parsley Red Potatoes
- Buttered Broccoli Spears
- Steamed Asparagus Spears
- Vegetable Blends
- Ratatouille
- Sweet Green Peas with Mushrooms
- Scalloped Potatoes
- Buttered Corn
- Oven Browned Potatoes
- Wild Rice Stuffing
- Duchess Potatoes
- White and Wild Rice Blend
- Rice Pilaf



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DESSERTS

Chocolate Sin Cake
Cheesecake
Double Chocolate Raspberry Torte
Strawberry Shortcake
Coconut Layer Cake
Lemon Cake Roll
German Chocolate Cake
Pecan Cake Roll with Caramel Sauce
Rum Cake
Lemon Pound Cake
Carrot Cake
Crème Puffs
Lemon Squares
Brownies
Fresh Berries in Chocolate Cup with Sabayon



DINNER ENTRÉES

Prime Ribs of Beef au jus
Sliced Roast Beef with Mushroom Gravy
Filet Mignon
Beef Tenderloin Kabob
Beef Stroganoff
Pepper-coated Beef Tenderloin with Madeira Sauce
Marinated London Broil
Roast Pork Loin with Sautéed Apples
Baked Ham with Cider Raisin Sauce
Roast Rack of Lamb
Lasagne
Pasta Primavera
Veal Cordon Bleu
Crisp Oven-baked Chicken
Chicken Breast Supreme
Chicken Kiev
Chicken Breast Virginian
Boneless Breast of Chicken Stuffed with White and Wild Rice
BBQ Chicken
Turkey à la King served in Pastry Shell
Roast Cornish Game Hen with Bing Cherry Sauce
Sliced Turkey Breast with Giblet Gravy
Seafood Newburg
Coquille St. Jacques
Broiled Fresh Flounder with Orange Pecan Butter
Broiled Shrimp stuffed with Crabmeat
Seafood Stir-Fry
Red Snapper Veracruz
Seafood Kabob



Suggested Dinner Menus

Plated Menu One

Tossed Garden Salad with Dressing
Baked Chicken
Mashed Potatoes with Gravy
Green Beans
Rolls and Butter
Coffee and Tea
Chocolate Cake

Plated Menu Two

Tossed Garden Salad with Dressing
Sliced Roast Beef with Mushroom Gravy
Garlic Mashed Potatoes
Green Peas
Rolls and Butter
Coffee and Tea
Apple Pie

Plated Menu Three

Tossed Garden Salad with Dressing
Lasagne or Vegetarian Lasagne
Garlic Bread
Coffee and Tea
Cheesecake

Plated Menu Four

Salad Greens with Nuts and Vinaigrette
Boneless Breast of Chicken in a Champagne Sauce
Rice Pilaf
Honey Glazed Carrots
Rolls and Butter
Coffee and Tea
Strawberries and Cream Cake Roll

Plated Menu Five

Mandarin Spinach Salad with Poppy Seed Dressing
Roast Prime Ribs of Beef au jus
Fresh Broccoli Spears
Baked Potato with Sour Cream
Rolls and Butter
Coffee and Tea
Chocolate Sin Cake



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Plated Menu Six

Tomato, Cucumber and Feta with Fresh Basil
Roasted Cornish Game Hen with Cranberry Relish
Potato and Onion Casserole
Zucchini and Carrot Julienne
Rolls and Butter
Coffee and Tea
Pecan Pie

Plated Menu Seven

Caesar Salad
Fresh Flounder Filet with Orange Pecan Butter
Red Potatoes with Fresh Dill
Fresh Broccoli Florets
Buttered Corn Sticks
Coffee and Tea
Strawberries in Puff Pastry

Plated Menu Eight

Mixed Lettuce with Citrus Dressing
Stuffed Flank Steak
Scalloped Potatoes
Zucchini and Carrot Julienne
Rolls and Butter
Coffee and Tea
Cheesecake

Plated Menu Nine

Mandarin Spinach Salad with Poppy Seed Dressing
Jumbo Shrimp Stuffed with Crabmeat
White and Wild Rice Pilaf
Basil Vegetable Mixture
Assorted Herbed Dinner Rolls
Coffee and Tea
Rum Cake

Plated Menu Ten

Salad Greens and Nuts with Raspberry Vinaigrette
Pepper-coated Beef Tenderloin with Madeira Sauce
Duchess Potatoes
Buttered Fresh Asparagus Spears
Sliced French Loaf
Coffee and Tea
Meringue Glacé



SUGGESTED DINNER BUFFET MENUS

Buffet Menu One

Tossed Salad with Ranch Dressing
Beef Burgundy
Baked Chicken Breast (bone-in)
Sliced Baked Ham with Cider Raisin Sauce
Steamed Rice
Buttered Corn
Fresh Broccoli Spears
Rolls and Butter
Coffee and Tea
Dessert Table

Buffet Menu Two

Green Salad with Basil Vinaigrette
Sliced Roast Beef with Mushroom Gravy
Boneless Breast of Chicken with Orange Sauce
Roasted Pork Loin with Sautéed Apples
Green Peas with Pearl Onions
Honey Glazed Carrots
Parsley Red Potatoes
Rolls and Butter
Coffee and Tea
Dessert Table

Buffet Menu Three

Mixed Salad Greens
Beef Tenderloin tips with Button Mushrooms
Boneless Chicken Breast Supreme (in Champagne sauce)
Pasta Primavera
Rice Pilaf
Green Beans Amandine
Rolls and Butter
Coffee and Tea
Dessert Table

