

Poultry

Chicken Tetrizzini over noodles: tender boneless, skinless chicken with julienne of ham, mushrooms and parmesan cheese supreme sauce. \$85.00

Chicken and 25 Biscuits: Morsels of chicken, spring medley of carrots, potatoes, peas, celery and onion nestled in cream of chicken gravy. \$85.00

Chicken Pot Pie: Mounds of dark and white boneless, skinless chicken with assorted vegetables in supreme sauce; covered with our own flaky pie crust. \$95.00

Chicken Breast Scaloppini with Orange sauce: skinless pounded breast with a delicate orange glaze and citrus fruit sections. \$95.00

Chicken Parmesan and Spaghetti: Lightly breaded chicken breast, pan fried to golden brown and topped with marinara, mozzarella and our own grated asiago cheese. \$95.00

Chicken Rosemary: Pieces of Chicken roasted with Stuart's seasoning and rosemary \$80.00

Grilled Quarter Chickens: Chicken quarters grilled to perfection-moist and delicious! \$95.00

Chicken Breast Scaloppini Marsala: skinless pounded breast sautéed and topped with classic mushroom sauce \$95.00

Chicken Breast Scaloppini Lemon and Capers: skinless pounded breast sautéed and glazed with lemon sauce and capers \$95.00

Chicken Breast Scaloppini Francese: skinless pounded breast, egg dipped, then sautéed and glazed with lemon butter \$120.00

Chicken Breast Scaloppini Saltimbocca: skinless breast pounded with prosciutto, topped with spinach and cheese and glazed with Sage Butter \$120.00



Stuffed Chicken Breast Trio Mushroom: Lightly pounded Chicken Breast; stuffed with bread or rice stuffing, baked and glazed with Stuart's Trio Mushroom Sauce.

25 portions \$125.00

Hot and Spicy Chicken Wings: Plump meaty chicken wings Thai glazed and oven roasted

90 pieces \$90.00

Turkey Breast: Bennett's turkey breast is perfectly roasted, sliced and served over old fashioned sage stuffing, and topped with Stuart's creamy gravy \$ 150.00

White Turkey Chili: Turkey, white beans and green chilis make this chili lighter but still nice and spicy. Serve this southwest influenced entrée with cheese. \$95.00

Beef, Veal and Pork

Stuart's Barbecued Meatloaf: A blend of pork and beef, seasoned with onions and

other herbs-glazed with barbecue sauce. \$95.00

Beef Burgundy: A French tradition of beef sautéed with red wine, mushrooms, onion and seasoning. Served over fettuccine pasta. \$125.00

Beef Stroganoff: Julienne of beef with mushrooms, onion, pickle and sour cream-all blended in rich brown gravy. Served with egg noodles. \$125.00

Pepper Steak: New York Strips are grilled rare, then sliced and topped with shallots, cracked black pepper and a brandy hinted gravy. \$175.00

Beef and Broccoli in Oyster Sauce:; Strips of beef are marinated for several hours in garlic, soy, ginger root and other oriental Spices, then stir fried with fresh broccoli. Finally slightly thicken and garnish with green onions. Served with steamed rice. \$175.00

Sliced Sirloin of Beef: Thinly sliced medium rare roast beef with mushroom gravy \$160.00

Beef Stew: Chunks of tender beef simmered in stock with a touch of red wine; accompanied by carrots, potatoes, celery and peppers. \$ 95.00

"Hobo" Steak: This steak is pounded and rolled around a spinach and mushroom stuffing, with roasted sweet peppers and fresh mozzarella. Served with mushroom gravy. \$150.00



Swedish Meat Balls: Stuart's famous meatballs in a creamy nutmeg gravy served over egg noodles. 75 full sized meatballs \$100.00

Sausage and Peppers: in marinara sauce 75 pieces \$ 95.00

Cincinnati Style Chili: This chili has cinnamon and nutmeg, no beans and is full of ground beef. It still has a great spicy chili flavor-serve it three way [with cheese and onions] or four way [add spaghetti] \$ 95.00

Texas Chili: Stuart makes this with diced beef, beans, lots of spice and rich tomato gravy. \$ 95.00

Yankee Pot Roast: Lean beef simmered in its juices along with onions, garlic and veggies, then sliced with Stuart's rich gravy \$150.00

Pulled Pork: The ultimate in southern barbeque! \$100.00

Pork Marsala: Tender slices of pork loin served with mushrooms and dry Marsala glaze. \$120.00

Sweet and Sour Pork Loin: Pork tenderloin roasted and blended with sweet and sour fruit glaze. \$120.00

Pasta and Carbs

Pasta and Cheese: Fettuccine Pasta smothered in Alfredo type sauce \$65.00

Macaroni and Cheese: Stuart's blend of creamy cheese pasta! \$65.00

Stuffed Shells: Ricotta and herb filled jumbo shells in a light marinara cream sauce. \$100.00

Meat or Cheese Tortellini: Tortellini with fresh marinara and basil. 120.00

Spaghetti Alio i Olio: Lightly seasoned spaghetti with garlic, butter & parsley \$60.00

Ziti, Chicken, & Broccoli: Florets of Broccoli mixed with chunks of fresh chicken breast, tossed with ziti in a creamy cheese sauce. \$75.00

Ziti with Meat Sauce: Al dente pasta tossed with Stuart's own meat sauce then topped with mozzarella and asiago. \$95.00 or marinara-\$65.00 meatballs \$85.00

Vegetable Lasagna: Assorted vegetables of spinach, carrots, broccoli, zucchini and squash mixed between layers of noodles, ricotta, mozzarella and marinara sauce. \$75.00

Meat Lasagna: Layered pasta with mushrooms, sausage, meatballs, ricotta, marinara sauce, mozzarella cheese and meat sauce. \$95.00

Spaghetti Carbonara: Thin spaghetti with ham, bacon, egg yolks, cheese and cream with fresh herbs and seasoning. A truly splendid Northern Italian treat. \$75.00

Pasta Primavera: Fettuccine with julienne of asparagus, mushrooms, broccoli, carrot, squash, fresh herbs and light butter glaze. \$95.00

Risotto: This Italian specialty incorporates rice, asiago & white wine \$75.00

Rice Pilaf: Baked Rice in a chicken stock: \$50.00

Armenian Rice Pilaf: Baked rice and vermicelli in chicken stock and shallots \$50.00

Wild Rice Pilaf: Baked wild rice with cranberries, pine nuts and scallions in a chicken stock \$75.00

Stuart's Fried Rice: White rice steamed, then delicately stir fried with assorted international vegetables; and morsels of pork, seafood and chicken added along with just the right touch of Asian seasonings and sauces. \$100.00



Vegetables, Eggs and Side Dishes

Cheese Strata: Layered French bread slices in a delicate blend of eggs, cheese and herbs; your choice of chicken, broccoli or farmer style. \$75.00

Quiche: This traditional cheese custard is served on our homemade crust with your choice of fillings. [seafood extra] \$75.00



Baked Beans: Our own blend of choice beans, soaked and slowly baked to perfection with molasses and salt pork \$50.00

Lyonnaise Potatoes: Sliced sautéed onions and potatoes. \$60.00

Potatoes Au Gratin: Chunks of potatoes blended with creamy cheese sauce. \$60.00

Parisian Potatoes: Small round potatoes steamed and sautéed till golden. \$75.00

Roasted Baby Red Potatoes: \$50.00

Roasted Mushroom Potatoes: Stuart's mushroom-shaped roasted potatoes \$75.00

Scalloped Potatoes: Creamy and delicious \$75.00

Old Fashioned Real Mashed Potatoes: Stuart makes these light and creamy \$60.00

Green Beans Almandine: Fresh green beans with buttered toasted almonds \$65.00

Green Bean Casserole: Fresh green beans smothered in creamy mushroom sauce; topped with crispy fried onions \$75.00

Basil Vegetables: seasonal vegetable medley with fresh basil butter sauce \$60.00

Grilled Seasonal Vegetables: the same seasonal medley as above but these are grilled with Stuart's seasoning \$75.00

Grilled Root Vegetables: Turnips, sweet potatoes, white potatoes, carrots, onions, jicama, taro root, are grilled with Stuart's seasoning \$75.00

Rolls and Butter: our own homemade soft rolls with specialty crusty and grain rolls with High Lawn Butter \$ 1.50

Bread and Butter: marble rye, our own white, oatmeal, or whole grain p/persn \$.75

Johnsens Catering Bread Basket: a selection from sticky buns, crumb cake, muffins, our own rolls, foccacia, breads and croissants with butter per person \$ 1.75

**A la Carte A Salads to accompany your
Picnic, Entrée or Grilled Items.....**



Greens and Veggies

Priced per person

Our House Salad-Variou lettuces and greens with herbs, tomatoes, cucumbers, alfalfa sprouts, radishes, julienne carrots, shaved onions, and our signature dressings of Chiffonade and Sherry Wine Vinaigrette
\$1.75

Bibb Lettuce Salad with oranges & almonds: Honey Lime Vinaigrette \$2.50

Caesar Salad: The traditional dressing is made by us to top crisp romaine lettuce with fresh asiago, our own croutons and capers \$2.50

Grilled Chicken Caesar \$6.95

Cobb Salad: Fresh greens topped with roasted turkey, bacon, avocado, blue cheese and sunflower seeds with our garnish \$6.95

Chef's Salad: Mixed fresh greens topped with ham, roasted turkey, our own roast beef and cheese with our garnish \$6.95

Belgian endive, mixed greens, gorgonzola, caramelized pears & toasted pecans; lemon vinaigrette \$3.00

Antipasto Salad: Lettuces with peperoncini, olives, cheese, salami & other Italian specialties \$3.00

Spinach Salad with Egg, Mushrooms, Bacon and Sherry Wine Vinaigrette \$2.00

Rolls and Butter: our own homemade soft rolls with specialty crusty and grain rolls with butter \$1.50

Bread and Butter: marble rye, our own white, oatmeal, or whole grain \$.75

Johnsens Catering Bread Basket: a selection from sticky buns, crumb cake, muffins, our own rolls, foccacia, breads and croissants with butter \$1.75



More Veggie Salads

priced per pound

Stuart's Potato Salad \$6.00

German Potato Salad: Sliced new potatoes lightly tossed with bacon; sweet and sour mustard dressing with parsley \$6.50



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| Red Deli Potato Salad-vinaigrette dressing | \$6.00 |
| Pasta Salad with Grilled Veggies and Balsamic Vinaigrette | \$6.50 |
| Antipasto Style Pasta Salad | \$7.00 |
| Rainbow Orzo with Veggies & vinaigrette | \$6.00 |
| Creamy Fettuccine Salad with cheese | \$5.00 |
| Macaroni Salad | \$5.00 |
| Brown Rice and Dill Vinaigrette | \$5.00 |
| Four Bean Salad | \$6.00 |
| White Rice with Pineapple and Peas | \$5.00 |
| Wild Rice with Cranberries and Hazelnuts | \$5.00 |
| Sobe Noodles with Asian Veggies and peanut Vinaigrette | \$6.00 |
| Cucumber Dill-light & refreshing vinaigrette | \$6.50 |
| Asparagus Vinaigrette | \$6.50 |
| Green and Yellow Beans; Vinaigrette | \$6.50 |
| Chinese Long Bean Salad; Asian Ginger Soy Dressing | \$8.00 |



Basil Vegetables: seasonal vegetable medley with fresh basil vinaigrette \$6.50

Tomato Mozzarella: Local tomatoes, fresh basil, fresh mozzarella and sherry wine vinaigrette \$8.00

Meat Salads
priced per pound

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| Beef Diable-spicy beef salad with mustard vinaigrette, cornichons, & peppers | \$8.50 |
| Seafood Salad | \$8.50 |



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| Jumbo Crabmeat | market |
| Lobster | market |
| Stuart's Chicken Salad- | \$8.00 |
| Curry Chicken-creamy with apples, curry, celery and other veggies | \$8.50 |
| Chicken Veronique-grapes and vinaigrette | \$8.50 |
| Citrus Walnut Chicken-lime vinaigrette | \$8.50 |
| Sai See Gai-crispy chicken stir fried with veggies over crispy rice noodles | \$8.50 |
| Szechwan chicken-steamed chicken with sprouts and Asian veggies and spicy vinaigrette | \$8.50 |
| Chicken Pesto-creamy pesto dressing | \$8.50 |
| Scallop Pasta and Pesto Salad-creamy pesto dressing | \$9.00 |

Some Additional Ideas:

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| Fresh Cut Fruit: | \$8.50 |
| Ham and Pickle | \$8.50 |
| Egg Salad | \$7.50 |
| Cole Slaw- creamy and tangy | \$4.50 |
| Bar Slaw-with colorful vegetables added and a vinaigrette dressing | \$5.00 |



July, 2009

Prices Subject to Change without Notice Prices do not include Service or Rentals
 Not Responsible for Typographical Errors Please add 6.25% Mass Meals tax to all Menus

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions."