

## Suggested Menus for Autumn & Winter Dinners

If you follow the directions below, you will create your own menu, which is priced by the entrée and designed to be picked up in disposable containers, and includes all necessary paper supplies. If you wish, we can arrange for delivery, service, china, flatware, and linen.

### Hors d'Oeuvres

For a party of 15-30 people choose 1; for a party over 30 choose 2  
Less than 15 people; add \$2.00 per person

Venison Meat Balls; Cumberland Sauce  
Spinach Cheese Tart  
Assorted Canopies  
Assorted Puff Pastry Tarts  
Sausage Bites, Horseradish Cream  
Spicy Chicken Bites  
Sun-dried Tomato and Goat Cheese Tart  
Butternut Goat Cheese Crostini  
Roasted Pepper Garlic Spread on Herb  
Biscotti  
Seafood Quesadilla  
Fresh Goat Cheese with Basil Jelly; Cream Crackers  
Baked Camembert en croute; Cream Crackers



### First Course

Choose One

Tossed Green Salad; Vinaigrette      Caesar Salad  
Shrimp Cocktail [\$3.50 extra]      Winter Squash Bisque  
Pickled Baby Beets with Onions & Dill      French Onion Soup Gratinee  
New England Clam Chowder      Seasonal Champagne Fruit Cup  
Grilled Portabella Mushroom with Corn & Asiago [add \$2.00]  
Oranges, Red Onions & Poppy Vinaigrette  
Bibb Lettuce with Crumbled Blue Cheese Dressing  
& Crispy Fried Onions  
Tossed Greens, Endive & Gorgonzola; Caramelized Pears, Toasted  
Pecans & Lemon Vinaigrette      [add \$1.50]

### Entrées

Choose One

Chicken Picatta; Lemon & Capers      \$14.95  
Roasted Chicken with Prunes, Apricots, Carrots & Celery; Honey Glaze      \$14.25  
Chicken Picatta Marsala      \$15.25

Grilled Chicken Breast; Lemon Basil over Gorgonzola Polenta	\$15.50
Stuffed Chicken Breast; Cinnamon Apple Glaze	\$15.50
Prime Rib au jus; Horseradish Cream	\$26.25
Braised Brisket of Beef; Onion Poppy seed Glaze	\$19.50
Roasted Tenderloin on bed of Grilled Yellow Peppers; Roasted Garlic Paste	\$25.95
Rosemary Encrusted Ham; Raisin Marsala Sauce	\$14.25
Roasted Pork Loin; Cranberry Orange Stuffed	\$15.75
Stuffed Roasted Turkey; Orange Stewed Cranberries	\$15.75
Grilled Pecan Pork Tenderloin; Merlot Jus	\$18.95
Grilled Duck Breast over Grilled Butternut; Onion Marmalade	\$19.95
Lamb Shanks; Basil Jelly	\$19.75



Meat or Veggie Lasagna Bolognese	\$15.75
Veal Scaloppini Sardiola	\$22.65
[2] Baked Stuffed Shrimp with Crabmeat and Scallops	\$25.75
Grilled Salmon; Florentine	\$18.75
Grilled Fresh Scrod; Tomato Seafood Glaze	\$22.50
Balsamic Glazed Scallops Orange	\$22.50

Baked Stuffed Pork Chops; Cinnamon Apples	\$15.75
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**If you would like to choose 2 entrees, please add \$2.50 per person**



### Sides

Choose Two

- Winter Squash; Honey Glaze
- Tomato Bouquetiere [add \$1.00]
- Risotto Stuffed Red Pepper
- Twice Baked Sweet Potato
- Seasonal Risotto
- Wild Rice Pilaf with Hazelnuts

- Primavera Rice Pilaf
- Potatoes Boulangeres
- Pasta Primavera
- Shells Marinara
- Buttered Garlic and Herb Spaghetti
- Risotto with Mushrooms
- Harvard Beets
- Roasted Eggplant Parsnips and Carrots
- Seasonal Vegetable Medley, Basil Butter
- Yellow and Green Zucchini; Tomato Gratin
- Broccoli & Cauliflower Florets; Sage Butter
- Vegetable Stuffed Sugar Pumpkins [add \$1.00]
- Roasted Eggplant [or garlic] Mashed Potato



**Desserts** Choose One

Chocolate Raspberry Mousse Cake  
Cherry Cheese Strudel  
Apple Strudel with Raisins and Walnut  
Mini Canolis & Cream Puffs  
Chocolate Flourless Cake  
Chocolate Raspberry Trifle  
Black Forest Cheesecake  
Assorted Mini Pastries  
Chocolate Walnut or Harvest Tart  
Burgundy Pear Custard Tart



Baked Plum Tart; Crème Anglaise  
Caramel Apple Cheesecake  
Old Fashioned Chocolate Layer Cake  
Apple Squares; Cheddar Cheese  
White Chocolate Orange Layer Cake  
Apple Tart Tatin  
Carrot Cake with Cream Cheese icing

Chocolate Crepes with Bourbon Chocolate Sauce  
Butterscotch Pot de Cream  
White Chocolate Blueberry Bread Pudding; Bourbon  
Caramel Sauce



All Menus served with Appropriate Bread and Butter



*Real butter, real cream, real food - exceptional taste!*

2133 Boston Road; Suite 6B; Wilbraham, MA 01095

**413.596.3900**

[www.Johnsenscatering.com](http://www.Johnsenscatering.com)

Voted "Best of the Valley" by the Valley Advocate Readers' Poll

**Catering, Event Planning, and Special Orders**

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."*

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