

Gidget's Catering

PARTY TRAYS

Serves 20-25 guests

BEEF

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| BALSAMIC GLAZED SIRLOIN | 195.00 | FILET MIGNON BORDELAISE | 325.00 |
| Sirloin steak seared with sesame seeds and topped with a delectable balsamic glaze | | Tenderloin of beef topped with a rich bordelaise sauce and accented with mushrooms | |
| SIRLOIN TIPS WITH WILD MUSHROOM SAUCE | 150.00 | PRIME RIB & BLACKBERRY SAUCE | 250.00 |
| Sirloin tips sautéed and topped with a wild mushroom sauce | | Succulent prime rib carved and drizzled with a delightful red wine and blackberry sauce | |
| RUSSIAN BEEF STROGANOFF | 110.00 | TERIYAKI LONDON BROIL | 210.00 |
| Beef tips and brandied mushrooms in horseradish laced cream sauce | | Tender London broil glazed with teriyaki sauce and grilled to perfection | |

CHICKEN

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| CHICKEN BREAST MARSALA | 100.00 | TERIYAKI CHICKEN WITH PORTOBELLO MUSHROOMS | 110.00 |
| Tender breast of chicken lightly floured, sautéed, then drizzled with a rich marsala sauce accented with mushrooms | | Grilled chicken breast glazed with teriyaki sauce. Topped with a flavorful sauté of Portobello mushrooms | |
| CHAMPAGNE CHICKEN | 110.00 | SOUTHERN FRIED CHICKEN | 95.00 |
| Tender breast of chicken baked and drizzled with a light champagne cream sauce | | Chicken pieces generously battered and fried crisp southern style | |
| CHICKEN BREAST PICCATA | 125.00 | CHICKEN IN PAPRIKA SAUCE | 110.00 |
| Breast of chicken lightly floured and sautéed, drizzled with lemon butter cream sauce and accented with capers | | Chicken breast simmered in a cream sauce featuring Hungarian paprika, tomatoes, white wine and fresh parsley | |
| ITALIAN CHICKEN ROLLS | 120.00 | | |
| Breast of chicken filled with roasted peppers, cream cheese and pesto. Rolled in a crispy coating and baked | | | |

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TURKEY

MUSTARD SAGE CRUSTED TURKEY 110.00

Flavorful oven roasted turkey breast crusted with mustard sage crumbs

WALNUT PARMESAN TURKEY 110.00

Sautéed turkey cutlets topped with a delectable walnut parmesan cream sauce

TURKEY BREAST ROULADE 110.00

Turkey breast roulade filled with green chilies and feta cheese, then topped with a white wine sauce

SEAFOOD

MARYLAND LUMP CRABCAKES 250

Lump crab blended with just enough breadcrumbs to bind. Seasoned to perfection and presented with pink remoulade

SALMON WITH RED PEPPER COULIS 175.00

Marinated salmon steak, grilled to perfection and drizzled with a tasty red pepper coulis

PORK

COUNTRY STYLE CENTER CUT PORK CHOPS 110.00

Thick, boneless center cut pork chops breaded with country seasoned flour and baked. Presented with a side of saw mill gravy

TROPICAL PORK LOIN 125.00

Tenderloin of pork with a tropical sauce of orange juice, ginger and teriyaki. Accented with sweet potato ribbons and mango chutney

GLAZED SPIRAL HAM 125.00

Served with cranberry mayo and Jack Daniels' mustard

SWEET AND SOUR HAM 95.00

Sliced baked ham. Dredged in Hawaiian pineapple sauce

FRESH SALMON AU POIVRE 175.00

Fresh salmon rolled in peppercorns and sautéed . Accented with lime twists

COSTA RICAN RED SNAPPER 175.00

Flaky red snapper lightly floured, sautéed then topped with tomato onion relish

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SPICE BOWL

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| Philadelphia CHILI BAR | 140.00 |
| Uniquely seasoned chili boasting spices such as cinnamon, cumin and allspice. Presented with oyster crackers. Guests build their own over a bed of spaghetti. | |
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| TWO-WAY CHILI: Chili served on top of spaghetti - for the Rookies! | |
| THREE-WAY CHILI: Add cheddar cheese - JV players. | |
| FOUR-WAY CHILI: Add chopped Bermuda onion - Varsity. | |
| FIVE-WAY CHILI: Add kidney beans - Bowl Ring! | |

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PASTA AND VEGETARIAN

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| ORECHIETTE PASTA WITH SCALLOPS AND SHRIMP | 120.00 | BAYOU CHICKEN AND BROCCOLI ALFREDO | 85.00 |
| Orechiette pasta tossed with scallops and shrimp in a lobster based cream sauce | | Blackened chicken strips, broccoli florets, red pepper and fettuccini in a creamy alfredo sauce | |
| JUMBO SHRIMP PASTA RUSTICA | 125.00 | BAKED ITALIAN SAUSAGE ZITI | 85.00 |
| Penne with jumbo shrimp, artichokes, feta, bacon and a sun-dried tomato cream sauce | | Layers of ziti, Italian sausage, ricotta, mozzarella and a zippy meat sauce make this an old favorite! | |
| ARTICHOKE-MUSHROOM CANNELONI | 95.00 | SPINACH STUFFED TOMATOES | 95.00 |
| Artichoke hearts, shiitake mushrooms and leeks rolled into cannelloni shells. Topped with roasted garlic cream sauce | | Plump ripe tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg | |
| GARDEN VEGETABLE LASAGNA | 95.00 | STUFFED PORTOBELLO MUSHROOMS | 95.00 |
| Sweet red pepper, onions, spinach, squash, broccoli, ricotta, mozzarella, parmesan and a creamy Alfred sauce. Baked until bubbling | | fresh herbs and parmesan cheese. Baked to perfection! | |