



## Event Catering

Below is just a sampling of the hot entrees we prepare regularly. If you don't see what you are looking for, feel free to ask us. All entrees are served with a garden salad, dinner rolls and vegetable, potato or rice unless noted. Disposable silverware, chaffing dishes and Disposable tablecloth are available upon request for a minimal charge.

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### Poultry Dishes

**Chicken Lemon Scaloppini**- Sautéed chicken breast in a light lemon/wine sauce. Recommended with rice pilaf or roasted redskins. \$13.45

**Chicken & Artichokes with Asiago Cream**- Sautéed boneless chicken breast with braised mushrooms and artichokes hearts, finished with Asiago cream. \*Can also be made into a Pasta dish with bowtie pasta. \$14.45

**Chicken Paprikash**- Baked de-boned chicken breasts with homemade parsley dumplings in a sour cream gravy. Served with a garden salad. \$11.95

**Sesame Chicken Stir Fry**- Fresh stir fried veggies in a soy/ginger sauce, served over sticky rice, topped with skewers of sesame chicken. Served with a garden salad \$12.95

**Garlic Roast Chicken Breast**- Chicken Breast marinated in olive oil, fresh garlic and herbs, then seared. \$10.95

**Chicken Breast Marsala** - Sautéed chicken breast in a rich veal reduction sauce with fresh mushrooms and herbs. \$15.95

**Southern Fried Chicken**- Double battered and fried to a golden brown. \$9.95

**"Thanksgiving Anytime" Dinner**- Real roast turkey, including drumsticks, with our homemade sage stuffing, mashed potatoes and gravy, fresh glazed yams, country green beans and cranberry sauce. Min. 12 orders please. \$15.95  
Need pumpkin pie? Add \$2.50

**Stuffed Chicken Breast**- Boneless chicken breast stuffed with your choice of broccoli cheese or "Cordon Bleu" style with ham & Swiss cheese. \$12.95

**Chicken Breasts Tomato Basil**- Bone-in chicken breasts combined with garlic, fresh tomatoes and basil, braised in olive oil and white wine. \$12.45

**Chicken Quesadillas**- Pan fried flour tortilla stuffed with chicken, tomatoes, jalapenos, black olives and Colby jack cheese-Served with fresh tomato salsa, sour cream, Spanish rice and pinto beans. \$12.95

**Chicken & Dumplings**- A southern favorite of de-boned chicken meat teamed with homemade parsley dumplings in gravy. \$11.95



## Event Catering

### Beef Dishes

**Stuffed London Broil**- Sautéed fresh spinach, roasted red pepper and Monterey jack cheese rolled into beef flank steak, dredged in fresh garlic and herbs and olive oil, then seared. \$15.45

**Yankee Pot Roast**- Twice slow cooked tender roast beef in vegetable gravy. \$13.95

**Roasted Prime Rib of Beef Au Jus**  
Rubbed in garlic and rosemary then slow roasted. Carved medium rare and served with Au Jus and horseradish sauce. \$19.95

**Beef Bourguignon**- Classic French cuisine of tender beef with vegetables in a savory wine sauce. \$14.95

**Pepper Steak**- Beef sirloin strips with peppers, onions and teriyaki sauce served over sticky Chinese rice. Served with a garden salad. \$13.95

**Portabella Beef Tips**- Sirloin beef tips with portabella and button mushrooms in a rich sauce over egg noodles. Served with a garden salad. \$13.95

**Swedish Meatballs**- Large tender meatballs in a creamy gravy served over egg noodles. \$10.95



Beef Bourguignon

### Pastas

Dinner rolls can be substituted for garlic toast and the Garden salad can be substituted with a Caesar salad with all pastas.

**Shrimp or Chicken Alfredo**- The classic garlic & parmesan cream sauce over fettuccini, with shrimp or chicken. Served with a garden salad.  
w/chicken \$13.95, w/Shrimp \$15.95

**Chicken Breast Linguini with Pesto Cream Sauce**- Sautéed chicken, artichoke hearts and sun dried tomatoes topped with feta cheese and toasted pine nuts in a flavorful cream sauce with a hint of fresh basil pesto. Served with a garden salad. \$14.95

**Angel Hair with Meat Ragu**- A thick meat sauce with peppers, onions, and mushrooms then baked and served over cappellini pasta. Served with a garden salad. \$12.95

**Spaghetti Meatball**- Marinara with homemade meatballs. Served with a garden salad. \$12.95

**Baked Lasagna**- Classic 3 layered Italian casserole. Made with 4 cheeses, sausage and beef. Served with a garden salad.

Half Pan (serves 6-8) \$64.00/ Full Pan (serves 18-22) \$169.00

**Chicken Parmesan**- Breaded chicken breast topped with provolone cheese, served with penne marinara. Served with a garden salad. \$14.25

**Chicken w/Bowties & Cajun Cream Sauce**- Chicken breast, pea pods, broccoli and red peppers in a spicy cream sauce served over angel hair pasta. Served with a garden salad. \$16.95

**Baked Macaroni & Cheese**- Our special recipe. An adult Mac made with shells and baked golden. \$9.95



## Event Catering

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### Seafood & Vegetarian

*Baked Scrod*- Lightly breaded flaky whitefish sautéed in lemon butter then baked. \$12.25

*Pecan Crusted Grouper*- Sautéed with garlic, lime and cilantro butter. \$14.95

*Bow Tie Pasta Asiago*-Sautéed vegetables in a light Asiago cream sauce served over bow tie pasta. Served with a garden salad. 10.95

*Stuffed Tilapia Milanaise*- Tender mild whitefish lightly dusted in parmesan and breadcrumbs, stuffed with a crabmeat stuffing and baked in garlic butter and sherry. \$14.45

*Fresh Atlantic Salmon*- Marinated in olive oil, garlic and dill, pan seared in lemon butter. \$15.95

*Crabby Patties*- Pan fried spicy lump crab cakes topped with Cajun cream. \$13.95

*Parmesan Crusted Tilapia* - Course breadcrumbs and shaved parmesan atop Tilapia and baked in lemon butter - \$13.95

*Broccoli Alfredo*- Rich and creamy parmesan cream sauce tossed with fettuccini noodles and fresh broccoli florets. Served with a garden salad. \$10.45

*Charbroiled Swordfish Steak*-  
Marinated in with garlic, lime and soy sauce then grilled to perfection. Market Price

### Pork Selections

*BBQ St. Louis Ribs & Chicken*-  
1/2 slab of tender spareribs with ¼ chicken, served with potato and slaw. \$17.95

*Stuffed Loin of Pork*- Herb rubbed boneless Pork Loin stuffed with sage dressing seared and baked, finished with a port wine reduction. \$17.95

*Baked Virginia Ham*- Juicy and boneless with a Pineapple Glaze. Try them with fresh candied yams. \$12.25

*Breaded Pork Chops*- Center cut boneless pork loin breaded and pan fried until golden. \$11.95

*Stuffed Pork Chop*- Thick cut pork chop filled with sage stuffing, seared then baked in pork gravy until fork tender. \$11.95



## Event Catering

# Deli Trays - Sandwich Platters - Salads Deli Trays - Sandwich Platters - Salads

### The Original Deluxe Party Tray

Always fresh. Ever popular.

*Includes:* Lean corned beef, smoked ham, Genoa salami, American cheese, sliced turkey breast, roast top round, Swiss cheese, Provolone cheese, kosher dills, olives.

*Choice of:* Potato salad, creamy cole slaw or pasta salad.

*Assorted breads and condiments included.*  
\$7.95/person



### The "Healthy" Deli Tray

A delicious selection of some of our other deli favorites, lower in saturated fat and cholesterol. *Includes:* Charbroiled chicken breast, lean corned beef, tuna salad, all white meat chicken salad, turkey breast, Provolone and American cheeses, lettuce, tomato, pickles and olives. *Choice of:* Garden salad, Caesar salad, pasta salad or fresh fruit in season (add .50c per person).

*Assorted breads and condiments included.*  
\$8.25/person

### Wrap & Roll Platter

A variety of flour tortilla wraps such as tuna salad, veggie, Julienne meats, chicken Caesar, turkey, etc. Served with your choice of pasta salad, potato salad or cole slaw.

\$8.25/person

### Mini Sandwich Platter

Served on Italian dinner rolls, a variety of fresh deli meats like turkey, ham, corned beef, tuna salad, etc. served with pickles with your choice of potato salad, cole slaw or pasta salad. Two mini sandwiches per person.

\$7.95/person

### Salad Buffet

*Choose one of the following. Served with choice of dinner rolls or zucchini bread and butter.*

- Julienne Salad - Turkey, ham, Swiss, tomato, cucumber, hard-boiled eggs over mixed greens.
  - Cobb Salad - Diced chicken, bacon, avocado, onion, bleu & cheddar cheeses over mixed greens.
  - Chicken Caesar - Charbroiled and topped with our homemade croutons and shaved parmesan.
- \$9.25/person

### The Super Sub

A 2 foot submarine sandwich topped with olives and served with your choice of potato salad, cole slaw or pasta salad. Choose one of the following: Serves 5

- Italian - Ham, Genoa salami, capicola, provolone & American cheeses, dressing, etc.
- Turkey Club - Turkey breast, bacon, lettuce, tomato, provolone cheese, mayo, etc.
- Caesar - Charbroiled chicken, romaine leaves, red onion, parmesan cheese, etc.

\$45.00/tray



## *Event Catering*

For parties of 50 persons or more Monday thru Friday after 5:00pm or on weekends.  
Applicable to the "Event Catering" menu.

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**Prices** reflected on written quote based on a customer count plus or minus 10% and events dated within three months of quote.

**Minimums** 50 persons on weekends, 30 persons weekday evenings. Each selection has a 20 person minimum.

**Delivery** A minimum of 30 people for drop off. Our delivery area is limited and may be subject to delivery fee depending upon time and distance.

**Final count guarantee** Due seven days before event date with final menu selections. Should your guest count increase after the deadline, we will do our best to accommodate.

**Staff / Gratuity** Service staff is available for most events of 50 persons or more and priced per event. A minimum of four hours per staff member, including set up and break down time. Our services typically include: Buffet line set-up, serving and break down, pre-bus tables, kitchen clean up and trash removal. A gratuity of 15% of the food and beverage total will be added automatically to the final bill.

**Paper/China Products** Heavy weight, colored and theme disposable paper products are available and priced per event. China, silverware and linens are available and priced per event. Equipment rental varies. Chaffers are available for \$10.00 per unit rental and with a \$50.00 per unit deposit if borrowed.

### **Acceptance / Deposit / Final Payment**

A deposit of 50% of the total food and beverage bill, including any equipment deposit, is due fourteen days before event date. Please be advised that reservations are not considered definite until your deposit and signed acceptance is received.

The balance of the food, beverage and equipment bill is due five working days before your event. Service staff as well as any additional charges incurred are calculated and due on the (first) day of your event.

Equipment deposit will be refunded within 7 days of receipt. Equipment must be clean and in the same condition as when rented.

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We Accept cash, corporate checks, Master Card, Visa, Discover and American Express. If paying by credit card we will need your account information two business days prior to event date.

Cancellation In the unfortunate event this would become necessary, our policy is as follows:  
If canceled 5 days out or longer of the date of your party, your deposit is fully refundable.  
If canceled within 5 days of your party, but before the day of your party, your deposit is returned to you less 25 %. If you have already paid "in full", your monies are refunded to you less 25 % of the initial deposit.  
If canceled on the day of the party, your initial deposit is non-refundable.

### ACCEPTANCE

The menu selections, prices and conditions therein and above are satisfactory and are hereby accepted. Event details as described are complete and accurate.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Thank you, for your business!  
Michael Moyer-Alvies Gateway Grille  
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