

# Dinner Menu

402-733-6733  
[patriciacatering.com](http://patriciacatering.com)



## CASUAL

Choice of one entree \$13.95 per person

Each additional entree choice \$3.75 per person

Casual Dinner Entrees come with 3 side dishes and a variety of fresh baked rolls and butter

All prices apply to events of 25 guests or more.

Please allow 48 hours notice on orders

\*All prices are subject to change\*

**Sliced Choice Italian Roast Beef** topped with sautéed onions and roasted red peppers and a hearty garlic tomato sauce

**Sirloin Steak Tips** with button mushrooms served over bow tie pasta

**Meatloaf** studded with provolone cheese and topped with smoky bacon strips

**Salisbury Steak** topped with mushroom demiglace

**Honey Baked Ham** seasoned with cloves and a rich butter orange sauce

**Italian Sausage** with roasted red peppers and onions

**Polish Sausage** with Bavarian Sauerkraut

**Caribbean Spiced Pork Loin Roast** with an apricot glaze

**Provencal Seasoned Pork Loin Roast** with fresh mushrooms and demiglace

**Sliced Roasted Turkey** drizzled with savory juices and fresh mushrooms

**Southern Fried Chicken** with gravy or hot sauce (by request)

**Baked Herb Chicken** topped with Bearnaise sauce

**Baked Lasagna** layered with 3 cheeses and your choice of beefy marinara or vegetarian

**Creamy Pasta Alfredo** with chicken or sausage

**Penne Pasta** tossed with fresh herbs, vegetables, and cheeses

**Enchiladas** made with your choice of shredded beef, chicken or vegetarian

**Creamy Mac and Cheese** with bacon, green onion and cheese on the side

Make your event **Zero Waste** with our \$75.00 waste removal package utilizing our 5 bin system.

A **25% operations fee** is added to the food portion of your bill.

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## TRADITIONAL

Choice of one entrée \$15.95 per person

Each additional entrée choice \$3.95 per person

Casual Dinner Entrees come with 4 side dishes and a variety of fresh baked rolls and butter

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**Roast Beef Au Jus** traditionally cooked tender choice beef with horseradish sauce on the side

**Sirloin Steak** hand cut, sliced and charcoal grilled. Served on a bed of caramelized onions

**Beef Brisket** topped with caramelized onions and sautéed Portobello mushrooms

**Beef Kebabs** sirloin tips skewered with bell peppers, onions, zucchini and mushrooms.

**London Broil** cooked rare and marinated with fresh ginger, soy sauce and red wine

**Baby Back Pork Ribs** with barbeque sauce

**Pork Picatta** with lemon cream sauce, capers and fresh lemon slices

**Husker Chops** boneless and hearty with a mustard cream sauce or chimichurri sauce

**Grilled Seasoned Chicken Breast** with mango salsa

**Lemony Chicken Picatta** chicken breast with capers and fresh lemon slices

**Isabella's Chicken** boneless breast with roasted red pepper, black olive and artichoke stuffing topped with a Feta Cheese sauce

**Chicken Florentine** boneless breast stuffed with spinach and parmesan cheese, topped with our house alfredo sauce

**Rosemary Chicken** boneless breast with apple stuffing, seasoned with fresh rosemary and topped with cider sauce

**Chicken Kebabs** with fresh pineapple, bell peppers and onions marinated in a teriyaki glaze

**Chicken Marsala** sautéed in fresh mushrooms in Marsala wine

**Chicken Cordon Bleu** topped with a savory cheese sauce

**Chicken or Eggplant Parmesan** with marinara sauce

**Tilapia** parmesan encrusted with honey citrus glaze

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## CLASSIC

Choice of one entree \$19.95 per person

Each additional entree choice \$5.00 per person

Casual Dinner Entrees come with 4 side dishes and a variety of fresh baked rolls and butter

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**Prime Rib au Jus** slow roasted choice cut served with horseradish sauce

**NY Strip Steak** hand cut and charcoal grilled

**Chicken Breast** stuffed with prosciutto, Gruyere cheese, fresh asparagus and topped with a wild mushroom sauce

**Tequila Lime Shrimp** jumbo shrimp marinated in fresh lime juice, Tequila, garlic, onion and fresh herbs, then grilled to perfection

**Saffron Garlic Shrimp** marinated with fresh herbs and tossed in a roasted red pepper sauce

**Caribbean Salmon Filet** dredged in our own recipe Spice Blend and topped with mango salsa

**Citrus Salmon Filet** flavored with lemon, lime, orange and grapefruit zest. Glazed with a citrus reduction sauce

**Chesapeake Crab Cakes** topped with a cream saffron sauce

## MARKET PRICE

Smoked Meats

Beef Wellington or Beef Tenderloin

Mahi Mahi, Fresh Tuna, Lobster

and other fresh fish options

## COMBINATION PRICE

1 Casual Entree and 1 Traditional Entree is \$19.75

1 Traditional Entree and 1 Classic Entree is \$23.95

1 Casual Entree and 1 Classic Entree is \$23.75

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## SIDES

### Starches

Creamy Risotto | Gourmet Rice Pilaf | Molasses Baked Beans  
Creamy Mac & Cheese | Pasta Tossed with Herbs

### **Potatoes:**

Mashed Potato Bake | Whipped with garlic, chives and parmesan |  
Scalloped | Au Gratin | Duchess | Twice Baked  
Roasted Red Skinned | Roasted Sweet & Russet | Baked

### Hot Vegetables

#### **Green Beans**

Lemon Parmesan | Almondine | With Sautéed Bacon & Onion

#### **Carrots**

Braised | Honey Glazed with Dill Butter

#### **Vegetable Medley**

Grilled or Roasted

#### **Corn**

Buttered | On the Cob | Confetti

### Cold Sides

#### **Fresh Fruit**

Arrangement | Bowl with Poppyseed Dressing | Trifle

#### **Vegetables**

Layered Zucchini and Tomatoes with Pesto | Fresh Veggies & Dip

#### **Salads**

Greek Green Bean & Tomato Salad with Feta | Potato Salad

Cole Slaw | Mediterranean Orzo Salad

Pasta Salad | Quinoa Salad

### Green Salads

**Traditional Garden** romaine lettuce with tomatoes, cucumbers, black olives and your choice of Ranch, Dorothy Lynch or Balsamic Vinaigrette

**Christmas** romaine lettuce with mandarin oranges, grapes, red onion, toasted almonds and Raspberry Vinaigrette

**Fresh Spinach & Mushroom** spinach leaves with sliced mushrooms, artichoke hearts and a honey mustard dressing

**Caesar** romaine lettuce with fresh grated parmesan cheese, our house made croutons and Caesar dressing

**Autumn** romaine lettuce with sliced apples, pears, Craisins, sugared walnuts, red onion, Havarti Cheese and Citrus Vinaigrette

**Spring** romaine lettuce with blueberries, strawberries, pineapple, toasted pecans and coconut vinaigrette

**Country Club** romaine lettuce with bacon, tomato, avocado, celery, croutons and cheeses with creamy dressing.