**Rodney Grille’s Catering Entrées Menu**

**Taste Of Italy**:

1. Pasta Pomodoro with chicken, fresh basil, olive oil, chopped garlic and tomatoes with fettucine pasta
2. Vodka Rosa Penne with shrimp, olive oil, fresh basil, chopped garlic and a vodka tomato cream sauce
3. Andouille Sausage and Chicken Baked Ziti with ricotta and mozzarella cheese, marina sauce, fresh basil and chopped garlic

**Welcome To Jamaica**

1. Jamaican Jerk Salmon Fillets with a mango Jamaica slaw served with curry rice, curry chicken and potatoes simmered in a vegetable stew with coconut rice, roasted jerk vegetable medley

**Happy Mardi Gras**

1. Seafood Jambalaya inside a Cajun stew over dirty rice pilaf.
2. Andouille Sausage and Chicken Gumbo served over brown rice
3. Louisiana Crawfish Etouffee served over white rice.

**Beef Options**

1. Slow roasted prime rib with Au Jus Sauce
2. Braised short rib
3. Herb crusted beef tenderloins with a red wine demi glaze
4. Grilled sirloin strips steaks with a peppercorn cream sauce
5. Seared Filet mignon with a brandy demi glaze
6. Swedish meatball over Egg noodles
7. Homemade Meatloaf
8. Shepherd’s Pie
9. Salisbury Steak topped with mushrooms and homemade gravy
10. Beef Stroganoff served w/ egg noodles
11. Bulgogi (Korean Marinated BBQ)

**Chicken Options**

1. Lemon Chicken Piccata with a lemon caper sauce
2. Chicken Roulade stuffed with spinach, roasted red peppers, and fresh mozzarella cheese
3. Baked Pesto Chicken
4. Dijon Tarragon Chicken
5. Pan Seared Chicken Marsala with a shallot and mushroom marsala wine sauce
6. Balsamic & Rosemary Chicken Breast
7. General Tso Chicken
8. Orange Chicken
9. Chicken Stir Fry
10. Glazed Chicken Teriyaki
11. Rotisserie chicken served with cornbread

**Seafood Options**

1. Seared Sea Scallops with a cherry balsamic reduction
2. Lump Crab Cakes with remoulade and cocktail sauces
3. Sesame Seared Ahi Tuna with a sesame ginger glaze
4. Seared Salmon with sweet chili glaze
5. Garlic Butter Baked Halibut with a roasted-garlic aioli
6. Baked Flounder Stuffed w/ Crab Imperial
7. Grilled Swordfish w/ Tomato & Caper Sauce
8. Jamaican Jerk Shrimp served w/ dirty rice
9. Shrimp Stir Fry
10. Pan seared scallops w/ a herb butter sauce or Tarragon sauce
11. Grilled Shrimp w/ dill aioli
12. Mustard Glaze Salmon

**Vegetarian Entrees**

1. Eggplant Parmesan
2. Vegetable Lasagnas
3. Grilled Vegetable and Tofu Kabob
4. Mushroom Risotto
5. Artichoke baked Portobello
6. Spinach & Mushroom Casserole
7. Buffalo Cauliflower Wings

**Pasta Entrees**

1. Four Cheese Pasta Served with Penne Pasta
2. Spicy Chipotle Chicken pasta served w/ angel hair noodle
3. Spicy Jambalaya pasta Served w/ linguini noodle
4. Veal Parmesan
5. Chicken Parmesan
6. Baked Ziti
7. Manicotti
8. Meat Lasagnas
9. Cheese tortellini in a tomato cream sauce
10. Gnocchi in a creamy pesto sauce

**Other Choices for Options**

1. Roasted Pork Loins with a Bourbon sauce
2. Grilled Lamb Lollipops with a strawberry mint glaze
3. Bacon Wrapped Pork Loin w/ a Apple Brandy Sauce
4. Chicken Cordon Bleu
5. Fried Vegetable or Beef or Pork Dumpling

**Vegetable Sides**

Grilled Asparagus

Roasted Vegetable medleys

Green Beans

Roasted Brussel Sprouts

Sautéed Spinach

Parmesan Crusted Cauliflower

Grilled Eggplant

Cauliflower Mashed Potatoes

**Starch Sides**

Roasted Yukon Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Parmesan Risotto with Mushrooms

Rosemary Roasted Red Bliss Potatoes

Wild Rice Pilaf

Israel Couscous

Roasted or Mashed Sweet Potatoes

Corn on the Cob with a butter sauce

**Cold Sides**

1. Pasta Salad
2. Macaroni Salad
3. Cole Slaw
4. Egg Salad
5. Turkey Salad
6. Potato Salad
7. Grilled Corn Salad
8. Tomato & Feta Salad
9. Lemon-Asparagus Couscous Salad w/ tomato
10. Chickpeas Salad w/ lemon, parmesan cheese and fresh herbs
11. Broccoli Slaw