

# Dinner Menu #1

## *Hors D'oeuvres*

Sautéed Blue Lump Crab Cakes

Sautéed Jumbo lump Blue Crab

Cajun Remoulade

Southwest Rumaki

Chicken with Water Chestnuts & Jalapeño w Wrapped in Bacon

## *Entree*

Three Pepper Beef Tenderloin

Cabernet Wine Demi Glace

Yukon Gold Mashed Potatoes

Grilled Asparagus

Wedge Salad

Crisp Ice Burg Lettuce with Bacon, Red Onion

Gorgonzola Blue Cheese

Artisan Rolls and Butter

*Price per Guest \$42.00*

*Without Hours D'oeuvres \$36.00*

# Dinner Menu #2

## *Hors D'oeuvres*

Coconut Shrimp

Sweet Thai Chili Sauce

Hawaiian Meatballs

Pineapple Sauce

## *Entree*

Miso Glazed Salmon

Grilled Salmon

Honey Teriyaki Chicken Breast

Topped with Black & White Sesame Seeds, Grilled Pineapple,  
Sweet Red Bell Peppers

Polynesian Salad

Baby Field Greens, Diced Pineapple, Slivered Almonds, Scallions, Crisp Wantons  
Mango vinaigrette

Cilantro Basmati Rice

Basmati Rice with a Touch of Cilantro

Sweet Rolls

*Price per Guest \$42.00*

*Without Hors D'oeuvres \$36.00*

# Dinner Menu #3

## *Hors D'oeuvres*

### Antipasto Display

Assorted Sliced Italian Meats & Gourmet Cubed Cheeses

Olives, Pepperoni, Pepperchinis, Tomatoes

### Bruschetta Bar

Roma Tomato & Fresh Basil Bruschetta

## *Entree*

Sun Dried Tomato & Artichoke Chicken Medallions

White Wine Sauce

Herbed Fingerling Potatoes

Green Beans with Lemon Zest and Toasted Pine nuts

Spinach and Feta Salad

Baby Spinach, Shaved Red Onion, Feta Cheese, Roasted Shallot Vinaigrette

Artisan Rolls and Butter

*Price per Guest \$30.00*

*Without Hors D'oeuvres \$25.00*

# Macklin's Catering Co.

(t) 214.956.4231

(f) 214.956.4687

[macklins@macklinscateringco.com](mailto:macklins@macklinscateringco.com)