



MERCER OAKS

Catering

Pasta Dishes

(All sauces are served with Rigatoni, Penne, Farfalle, or Rotini)

Traditional Marinara

(Homemade tomato sauce)

Alfredo

(Traditional cream sauce with cheeses)

Bolognese

(Our "Traditional Marinara" flavored with meat)

Vodka

(Heavy cream, plum tomatoes, prosciutto and cheeses)

Carbonara

(Bacon, white onions, heavy cream, and cheeses)

Primavera

(Sautéed with olive oil, garlic, zucchini, yellow squash, mushrooms, broccoli, and seasonings)

Sun Dried Tomatoes – Cream

(Our "Sun Dried Tomatoes" in a light cream sauce)

Pesto Cream Sauce Or Pesto with Olive Oil

(Fresh basil, olive oil, and pine nuts in a light cream sauce)

Pasta Additions

Four Cheese Raviolis

1.50 Extra per person

Stuffed Shells

2.00 Extra per person

Manicotti

2.50 Extra per person

(All stuffed pastas can be served in any sauce listed above)



MERCER OAKS *Catering*

Chicken Dishes

Marsala

(Chicken breast sautéed with Marsala wine sauce and mushrooms)

Francaise

(Dipped in light egg batter and sautéed with butter, white wine, and lemon)

Piccatta

(Chicken breasts sautéed in white wine, lemon, butter, and capers)

Parmigiana

(Breaded breast of chicken topped with tomato sauce and Mozzarella cheese)

Florentine

(Chicken breast stuffed with spinach topped with cream sauce)

(Used in Sit down Dinners only)

Grilled and Marinated

(Chicken breast marinated and grilled with Italian seasonings)

Great with Fruit Salsa

Artichoke

(Chicken breast sautéed with artichokes and roasted peppers finished in a light cream sauce)

Cacciatore

(Chicken breast with peppers, onions, mushrooms in a white wine and marinara sauce)

Saltimbocca

(Chicken breast layered with provolone cheese, prosciutto in a brandy cream sauce)

(Used in Sit down Dinners only)

Seasoned Chicken

(Pieces of chicken on the bones served with garlic and herbs)

Chicken Italiano

(Chicken breast sautéed with Sundried Tomatoes, Mushrooms and Spinach finished in a white wine sauce)



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Fish Selections

Broiled Flounder

(Served with a Lemon Butter Sauce)

Flounder Francaise

(Dipped in light egg batter and sautéed with butter, white wine, and lemon)

White Butter Fish

(White fish sautéed olive oil, sea salt and cracked pepper finished in white wine)

Broiled Salmon

(Served with Dill Sauce)

Tilapia Francaise

(Dipped in light egg batter and sautéed with butter, white wine, and lemon)

Grilled Teriyaki Salmon

(Grilled with a sweet teriyaki glaze)

(Used in Sit down meals only)

Tilapia

(Drizzled in a Brandy Crab cream sauce)

(Used in Sit Down meals only)

Carving Station Selections

Prime Rib or Petite Beef Tenderloin

Served with Creamy Horseradish Sauce

Virginia Baked Ham

Served with Honey Mustard

Boneless Turkey Breast

Served with Cranberry Chutney

Rosemary Herb Encrusted Pork Loin

Served with Apple Chutney

Grilled Marinated Flank Steak

Served with Creamy Horseradish Sauce