
MERCER OAKS

• EVENT CATERING •

Salad Choices

Field Greens with Cucumbers, Tomatoes, Shredded Carrots, Croutons with Mercer Oaks House Vinaigrette

Classic Caesar Salad with Parmesan Cheese & Croutons

Field Greens with Mandarin Oranges, Toasted Demi Glazed Walnuts, Bermuda onion with Raspberry Vinaigrette

Greek Salad with Feta Cheese, Cucumbers, Onions, Black Olives and Greek Dressing

Field Greens with Strawberries (Spring/Summer) or Dried Cranberries (Fall/Winter), Feta Cheese, and Toasted Demi Glazed Walnuts with Balsamic Vinaigrette

Field Greens with Pears, Goat Cheese, and Toasted Demi Glazed Walnuts with Balsamic Vinaigrette

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Pasta Dishes

Traditional Marinara
(Homemade tomato sauce)

Alfredo
(Traditional cream sauce with cheese)

Bolognese
(Our "traditional marinara" flavored with meat)

Vodka
(Heavy cream, plum tomatoes, prosciutto and cheese)

Carbonara
(Bacon, white onions, heavy cream and cheese)

Primavera
(Sauteed with olive oil, garlic, grilled zucchini, yellow squash, mushrooms and seasonings)

Sun Dried Tomato Cream
(Sun dried tomatoes in a light cream sauce)

Pesto Cream Sauce or Pesto with Olive Oil
(Fresh basil, olive oil and pine nuts)

Pasta Additions

Four Cheese Ravioli
1.50 extra per person

Stuffed Shells
2.00 extra per person

Manicotti
2.50 extra per person

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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)

Tilapia
(Drizzled in a Brandy Crab cream sauce)

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