

Savory Cuisines Catering April 2019 Corporate Menu

Monday 1st	Tuesday 2nd	Wednesday 3rd	Thursday 4th	Friday 5th
Bourbon Glazed Beef (gf, df) <i>House Made Bourbon Sauce</i>	Grilled Achiote Chicken Tacos (gf, df) <i>Black Bean Salsa, Cheese</i>	Salmon Puttanesca (gf, df) <i>Marinara & Capers</i>	Roast Pork Loin (gf, df) <i>Apple Mango Chutney</i>	Curry Braised Beef (gf, df) <i>with Mushrooms & Onions</i>
Roasted Vegetables (gf, df, v)	Fajita Vegetables (gf, df, v)	Steamed Vegetables (gf, df, v)	VOD (gf, df, v)	Steamed Vegetables (gf, df, v)
Roasted Potatoes (gf, df, v)	Mexican Rice (gf, df, v)	Baked Ziti (v)	Potatoes Au Gratin (gf, v)	Basmati Rice (gf, df, v)
8th	9th	10th	11th	12th
Tortilla Crusted Chicken (df) <i>Green Chili Sauce</i>	Beef Bracirole (gf) <i>Parmesan & Prosciutto</i>	Southwestern Chicken (gf, df) <i>Poblano Relish</i>	Searred Wahoo (gf, df) <i>Tomato Tarragon Sauce</i>	Pulled BBQ Pork (gf, df) <i>Housemade BBQ Sauce</i>
Fajita Vegetables (gf, df, v)	VOD (gf, df, v)	Corn Medley (gf, df, v)	Steamed Vegetables (gf, df, v)	Roasted Vegetables (gf, df, v)
Cilantro Lime Rice (gf, df, v)	Sunburst Bowtie Pasta (v)	Southwest Style Rice (gf, df, v)	Whipped Potatoes (gf, df, v)	Cheesy Baked Potatoes (gf, v)
15th	16th	17th	18th	19th
Chicken Creole (gf, df) <i>Stewed Tomatoes, Peppers, Onions</i>	Carne Asada Tacos (gf, df) <i>Black Beans, Sour Cream</i>	Sonoma Salmon (gf, df) <i>Grapes, Walnuts, Asadero Cheese</i>	Smoked Maple Turkey (gf, df) <i>Peach Apricot Sauce</i>	Grilled Beef & Basil (gf, df) <i>Soy Syrup & Crispy Onions</i>
Vegetable Medley (gf, df, v)	Fajita Vegetables (gf, df, v)	Grilled Vegetables (gf, df, v)	Steamed Vegetables (gf, df, v)	Roasted Carrots (gf, df, v)
Buttered New Potatoes (gf, v)	Mexican Rice (gf, df, v)	Garlic Whipped Potatoes (gf, df, v)	Pasta Salad (df, v)	Baked Sesame Sticky Rice (gf, df, v)
22nd	23rd	24th	25th	26th
Grilled Chipotle Chicken (gf, df, v) <i>Black Bean Sauce, Avocado Crema</i>	New Orleans Gumbo (gf, df) <i>Andouille Sausage & Cajun Spices</i>	Braised Beef Brisket (gf, df) <i>Potatoes, Celery, Onion</i>	Coconut Tilapia (df) <i>Hand Breaeded & Mango Chili Sauce</i>	Smoked Legs & Thighs (gf, df) <i>Buffalo Glaze</i>
Garlic Vegetable Medley (gf, df, v)	Steamed Vegetables (gf, df, v)	Vegetable of the Day (gf, df, v)	Gingered Squash (gf, df, v)	Steamed Broccoli (gf, df, v)
Mexican Rice & Bean Lasagna (v)	Red Beans & Rice (gf, df, v)	Roasted Potatoes (gf, df, v)	Jasmine Rice (gf, df, v)	Macaroni & Cheese (v)
29th	30th			<u>Each Meal Includes:</u> Fresh Garden Salad One Entrée Vegetarian Option Vegetable Side Starch Side Fresh Baked Dessert
Roasted Harissa Chicken (gf, df) <i>Dried Chili, Spices & Lemon</i>	Greek Lemon Salmon (gf, df) <i>Cucumber, Oregano, Tomato & Feta On The Side</i>			
Stewed Eggplant & Zucchini (gf, df, v)	Spinach, Mushroom, Artichoke & Parsnips (gf, df, v)			
Steamed Rice with Apricots (gf, df, v)	Lemon Orzo (df, v)			