



Catering Menu

An event quote with exact pricing will be sent after the details of the menu are finalized. A 20-person minimum is required. Pickup, delivery, light service (setup, disposable plates, limited staffing and cleanup) and full service (tableware, dessert, beverages and trained servers) are available, please email Denis at foodie@conqueringcuisine.com or call 267-625-6900.

Main Course

Tenderloin of Beef with Demi-glace, Merlot and Herb Jus
Medallions of Beef with Mushroom and Cream Sauce
Chicken Piccata with Capers and White Wine
Chicken Breast with Marsala and Mushrooms Sauce
Roasted Loin of Pork with Rosemary Demi-glace Sauce
Grilled Pork Tenderloin with Mango Pineapple Sauce
Carved Ham with Honey and Dijon Mustard Sauce
Grilled Salmon with Provençal Sauce or Spicy Soy Glaze
Sautéed Shrimp with Cherry Tomato Puttanesca Sauce
Traditional Mixed Seafood and Sausage Paella
Stuffed Flounder with Crab Buerre Blanc

Sides & Pasta

Seasonal Pasta Primavera with Light Tomato Cream Sauce
Pasta with Grilled Vegetables, Tomatoes and Basil
Pasta in a Sweet Corn and Cream Sauce
Cavatelli Pasta with Sweet Italian Sausage and Broccoli Rabe
Baked Stuffed Crepes with Ricotta, Mozzarella and Marinara
Israeli Couscous with Cherry Tomatoes, Feta and Mint, Mediterranean Dressing
Orzo with Roasted Peppers, Artichokes and Black Olives
Whipped Yukon Gold Potatoes
Potatoes au Gratin with Gruyere and Caramelized Onions
Roasted Fingerling Potatoes with Olive Oil and Herbs
Rice Pilaf with Dried Fruit and Sliced Almonds
Bread Pudding with Leeks and Fontina Cheese
Cuban Style Black Beans with Smoked Bacon and Cilantro
Grilled Seasonal Vegetable Platter with Sun-dried Tomato Vinaigrette



Steamed Green Beans with Butter and Toasted Sliced Almonds

Sweet Corn with Butter Sauce

Layer Summer Squash Gratin with Tomatoes, Herbs and Parmesan

Roasted Vegetable Ratatouille

Salads

Mixed Green, Tomato and Cucumber Salad with Balsamic Vinaigrette

Romaine Salad with Roasted Garlic Buttermilk Dressing

Baby Spinach, Egg, Red Onion and Bacon Salad with Peppercorn Ranch

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Roasted Vegetable Salad with Chick Peas, Feta and Herbed Dressing

Grilled Vegetable Salad with Artichokes and Sundried Tomatoes

Roasted Beet Salad with Shaved Fennel, Hazelnuts and Orange Vinaigrette

Thai Salad with Chopped Cabbage, Edamame and Peanut Dressing

Corn Salad with Potato, Avocado and Garlic Aioli

Ramen Salad with Pickled Cabbage, Peanuts and Sesame Vinaigrette