

 DINNER 

Dinner

CENTRE
CATERING

Tallahassee Civic Center

505 West Pensacola Street • Tallahassee, Florida 32301 • (850) 487-1691

PLATED ENTREES

All Plated Entrees and Combination Entrees are served with Your Choice of a Fresh Garden Salad, Greek Style Salad, Caesar Salad or Fresh Fruit cup, and Your choice of a Vegetable: Green Beans Almondine, Steamed Broccoli Spears, Tomato Provincial, Asparagus with Red & Yellow Peppers, or a Vegetable Trio of Steamed Broccoli, Cauliflower and Carrots, and Fresh Baked Rolls & Butter, Regular or Decaffeinated Coffee, Ice Tea and Water. Desserts are not inclusive; please refer to our Dessert Menu.

CHICKEN ROULADE

Chicken Breast thinly pounded, seasoned and rolled around a Cranberry Stuffing, finished with a Sweet Natural Demi Glaze, served with Rice Pilaf.

\$18.95

TARRAGON CHICKEN

Tarragon rubbed Roasted Chicken Breast finished with a Wild Forest Mushroom and Vermouth Sauce, served with Roasted Red Bliss Potatoes.

\$18.95

GREEK STUFFED CHICKEN

Oven Roasted Boneless Chicken Breast stuffed with Feta Cheese, Herbs, Roasted Red Bell Peppers and Spinach, served with a Lemon Garlic Sauce, served with Rice Pilaf.

\$19.95

CHICKEN THERESA

Marinated Boneless Chicken Breast grilled and topped with fresh Steamed Broccoli, Fontina and Mozzarella Cheeses, finished with a Mushroom Chardonnay Cream Sauce, served with Oven Roasted New Potatoes.

\$19.95

CHICKEN OSCAR

Grilled Chicken Breast topped with Fresh Crabmeat, Asparagus Spears and Béarnaise Sauce, served with Rice Pilaf.

\$20.95

LONDON BROIL

Grilled Marinated Flank Steak with a Sweet Onion and Balsamic Demi Glaze, served with Roasted Red Bliss Potatoes.

\$19.95

PETIT FILET OF SIRLOIN

New York Entrecote Steaks oven roasted and carved, served with a Brandy Green Peppercorn Sauce and Scalloped Potatoes.

\$22.95

PRIME RIB OF BEEF

Roasted English Cut Prime Rib Au Jus, with creamy Horseradish, served with a Twice Baked Potato.

\$22.95

ROSEMARY NEW YORK STRIP

Sliced New York Strip Loin crusted with fresh Rosemary and Coriander Pepper and finished with a Brandy Cream Demi Glaze, served with Red Bliss Potatoes.

\$22.95

STUFFED FILET MIGNON

Herb Crusted Filet Mignon stuffed with Caramelized Shallots and Boursin Cheese, topped with a Port Demi Glaze, served with Scalloped Potatoes.

\$24.95

BEEF WELLINGTON

Roasted Beef Tenderloin wrapped in a Mushroom Duxelle and Puff Pastry Crust with a Béarnaise Sauce, served with Scalloped Potatoes.

\$25.95

STUFFED PORK LOIN

Pork Loin seasoned and filled with an Apple, Almond and Herb Cornbread Stuffing, finished with Calvados Sauce, served with Roasted Red Bliss Potatoes.

\$19.95

TOURNEDOS OF PORK TENDERLOIN

Pork Tenderloin grilled and finished with a Rosemary Cream Sauce, served with Roasted Red Bliss Potatoes.

\$17.95

HERB CRUSTED RACK OF LAMB

Roasted Rack of Lamb rubbed with Rosemary and Garlic, finished with fresh Mint Au Jus, served with Mini Yukon Potatoes.

\$24.95

*All prices are per person and subject to 20% service charge and state sales tax.
Menu prices apply 3pm - 10pm. After 10pm, \$5 PP surcharge applies.

PLATED ENTREES

SHRIMP CALYPSO

Shrimp sautéed in Garlic Butter and Island Spices, topped with Julienne Onions, Peppers and Diced Fresh Tomatoes. Flambéed in Brandy, served with Tropical Rice Pilaf.

\$21.95

STUFFED TILAPIA

Fresh Tilapia with a Shrimp and Scallop Stuffing, finished with a Lemon Burre Blanc Sauce, served with Rice Pilaf.

\$19.95

GRILLED SALMON

Atlantic Salmon Filet grilled in Lemon and Pepper, finished with a Roasted Onion Tapenade and Lemon Crown, served with Herb Seasoned Rice.

\$22.50

ROASTED HALIBUT

Fresh Roasted Halibut Steaks rubbed with Lemon and Chives, finished with a Lemon Butter Caper Sauce, served with Rice Pilaf.

\$23.95

GROUPEL IMPERIAL

Fresh Gulf Grouper topped with Lump Crabmeat and Green Onion topping, served with Lemon Burre Blanc Sauce and Island Rice.

\$23.95

COMBINATION ENTREES

FILET AND LOBSTER

Grilled Petite Filet Mignon with Wild Mushroom Demi Glaze and Broiled Seafood Stuffed Lobster Tail with Lemon Burre Blanc Sauce, served with Wild Rice.

MARKET PRICE

BEEF WELLINGTON AND STUFFED PRAWNS

Roasted Beef Tenderloin In a Puff Pastry Crust with Béarnaise Sauce and Seafood Stuffed Prawns, with Wild Rice.

MARKET PRICE

CHICKEN AND GROUPEL

Greek Stuffed Chicken served with Lemon Garlic Sauce and Fresh Gulf Grouper Prepared Imperial Style with Lemon Butter Sauce, served with Roasted Red Bliss Potatoes.

\$29.95

PETITE FILET MIGNON WITH NEW ENGLAND CRAB CAKE

Grilled Petite Filet Mignon served on a bed of Mushroom Ragout and New England Crab Cake served with Lemon Garlic Aioli sauce. Served with Mini Yukon Gold Potatoes.

MARKET PRICE

SURF AND TURF

Petite Roasted Sirloin Steaks finished with a Mushroom Demi Glaze and Skewered Fresh Sea Scallops finished with a Burre Blanc Sauce, served with Rice Pilaf.

MARKET PRICE

CREOLE COMBO

Creole Blackened Chicken Breast, Shrimp and Scallops served over Cajun Rice and finished with a Creole Sauce.

\$23.95

*All plated entrees are priced per person & subject to 20% service charge and state sales tax. Dinner Menu prices apply 3pm-10pm. After 10pm, a \$5 PP surcharge applies.

DINNER BUFFETS

Dinner Buffets are served with a Crisp Garden Salad, Seasonal Fresh Fruit Salad, Your Choice of a Vegetable: Steamed Broccoli, Asparagus with Red & Yellow Peppers, Green Beans Almondine, or a Vegetable Trio of Steamed Broccoli, Cauliflower and Carrots, and Your Choice of Two Starches: Scalloped Potatoes, Garlic Mashed Potatoes, Oven Roasted Potatoes, Island Rice, Rice Pilaf, Yellow Rice or Steamed Rice and Fresh Rolls & Butter, Regular and Decaffeinated Coffee, Ice Tea, Water and Assorted Desserts.

BUFFET SELECTION

Choose either One, Two or Three entrees from the following:

BEEF:

English Cut Prime Rib Au Jus, Sliced Roasted Sirloin of Beef with Espagnole Sauce, Beef Tips Stroganoff Style, Famous Flank Steak with a Madeira Demi Glaze, Petite Sirloin Steaks with Peppers, Onions and Mushrooms.

POULTRY:

Country Fried Chicken, Chicken Chasseur Topped with Plum Tomatoes, Artichoke Hearts, Kalamata Olives, Southern B.B.Q. Chicken, Tarragon Chicken with Dijon Sauce, Chicken Madeira Sauce, Chicken Milano with Chablis Sauce, Grilled Chicken Breast with Wild Mushrooms, Garlic and Rosemary Cream Sauce, Roast Turkey with Gravy.

LAMB AND PORK:

Sliced Pork Loin With Apple Stuffing, Sweet and Sour Pork, Country Pork Spare Ribs, Sliced Roasted Leg of Lamb, Curry Lamb Stew.

SEAFOOD:

Baked Rosemary Salmon with Roasted Red Bell Pepper Sauce, Fresh Catch of the Day topped with Peppers, Onions, Greek Olives and Lemon Butter Sauce, Jerk Rubbed Mahi Mahi with a Lime Coconut Cream Sauce, Fried Shrimp with Cocktail Sauce, Fried Catfish with Tartar Sauce.

PASTA:

Tortellini Palisimo (Cheese Stuffed Tortellini Pasta Sauteed and served with fresh Roma Tomatoes, Fresh Basil and Garlic), Chicken Alfredo, Chicken Tortellini with a Basil Cream Sauce, Beef Lasagna, Vegetarian Lasagna.

One Entrée Buffet \$18.75 • Two Entrée Buffet \$21.95 • Three Entrée Buffet \$24.95

SPECIALIZED DINNER BUFFETS

Warm Rolls and Butter, Ice Tea, Coffee and Water accompany the following Buffets.

MEXICAN FEAST

Tropical Fruit Salad
Tomato, Onion & Cucumber Salad
Spicy Marinated Vegetable Salad
Sizzling Steak & Chicken Fajitas
Grilled Chicken Margarita Style
Spanish Rice
Soft Flour Tortillas
Shredded Lettuce, Shredded Cheese,
Onion, Tomato and Sour Cream
Crispy Tortilla Chips and Salsa
Assorted Desserts
\$21.95

SOUTHERN TRADITIONS

Red Bliss Potato Salad
Creamy Cole Slaw
Watermelon
Southern Fried Chicken
Country Fried Steak
Pepper Mill Gravy
Baked Beans
Mashed Potatoes
Corn
Assorted Home Made Pies
\$21.95

ALL AMERICAN

Fresh Fruit Salad
Pasta Salad
Garden Salad
Salisbury Steak with Mushroom Gravy
Roast Turkey Breast with Gravy
Cornbread Stuffing
Mashed Potatoes
Seasonal Vegetables
Assorted Desserts
\$21.95

TASTE OF ITALY

Caesar Salad
Anti-Pasto Salad
Chicken Parmesan
Meat Lasagna
Penne Pasta with Sausage,
Peppers, Onions & Marinara
Italian Vegetables
Garlic Bread
Tiramisu & Cheesecake
\$21.95

DAILY CATCH

Marinated Vegetable & Pasta Salad
Garden Salad
Grilled Atlantic Salmon with Dill Cream
Fried Catfish with Tartar Sauce
Broiled Fresh Catch of the Day with Lemon Caper Sauce
Rice Medley
Seasonal Vegetables
Assorted Desserts
\$24.95