

Dinner Menu 2012

Helping You Make the Most of Your Time! You can create your own

menu or we can custom plan your event. CrossRoads Catering's staff is ready to assist with some or all of your entertaining needs.

<p>Option One One Entree Two Sides Salad Rolls Dessert Tea/Lemonade \$14.95 per person</p>	<p>Option Two Two Entrees Two Sides Salad Rolls Dessert Tea/Lemonade \$17.50 per person</p>
<p>Option Three Cheese and Vegetables Two Appetizers from <i>Main Street</i> or <i>Middle of the Road</i> Options Two Entrees Two Sides Salad Rolls Dessert Tea/Lemonade \$21.50 per person</p>	<p>Option Four Cheese and Vegetables Two Appetizers from <i>Main Street</i> or <i>Middle of the Road</i> Options Two Appetizers from <i>Uptown Flair</i> Options Two Entrees Two Sides Salad Rolls Dessert Tea/Lemonade \$26.00 per person</p>

Choose from Options Below

Dinner Entrée Menu Options

Chicken

- Lemon & Herb Roasted Split Breast of Chicken
- BBQ Chicken or Fried Chicken (8pc cut up)
- Spinach and Gruyere Stuffed
- Shenandoah Chicken (Ham, Cheddar and Apple Cider Cream Sauce)
- Sun-dried Tomato Chicken
- Mediterranean (Lemon Crème Sauce with Tomatoes, Artichokes, Onions and Olives)
- Honey Pecan
- Cranberry Brown Sugar
- Orange Chicken
- Chicken Enchilada Bake

Beef

- Pot Roast with Root Vegetables
- Grandma Clara's Meatloaf
- Slow Roasted Herb Rubbed Brisket with Caramelized Onions and Carrots
- Oven Roasted Top Round
- Beef Shoulder Tender Medallions with Horseradish Cream
- Roast Beef Au Jus
- Beef with Peppers with Ginger Soy Sauce

Pork

- Pulled Pork BBQ
- Virginia Baked Ham Board with Bread and Sauces
- Slow Roasted Pork Loin-Dijon, Balsamic or Italian Herb
- Rosemary Pork Loin with Roasted Red Pepper Sauce
- Spicy Mustard Rubbed Pork Loin
- BBQ Ribs (4 ribs per person) +\$2

Prime Cuts

- Grilled Lime Cumin Flank Steak +\$2.50
- Prime Rib Au Jus +\$3.50
- Short Ribs Braised in Red Wine +\$2
- London Broil with Béarnaise Sauce +\$2.50
- Ribeye Oscar (Topped with Crab and Hollandaise) +\$4.00
- Bacon Wrapped Filet +\$4.50 (recommended for in-house catering only)

Fish/Shellfish

- Garlic and Butter Topped Tilapia with House-made Tartar Sauce
- Norfolk Seafood Trio (Shrimp, Scallops, and Crab) +\$3.00
- Lump Crab Cakes with Remoulade Sauce +\$3.00
- Broiled Salmon with Dill Hollandaise Sauce +\$2.50

**Other Options Available for In House or On Site Cooking



Pasta

- Lasagna (Traditional, Vegetarian, or Pulled Chicken)
- Baked Ziti with Meatballs
- Crab and Portobello Stuffed Ravioli with Rosa Cream Sauce
- Penne Pasta Bar with Condiments (Peas, Bacon, and Parmesan)
 - Choose Two: Tomato Basil Marinara, Alfredo, Bolognese, Vodka, Lemon Cream with Artichokes
 - Add Chicken +\$2.00
 - Add Shrimp +\$2.50
 - Add Additional Condiments (Artichokes, Mushrooms, Olives, Ham, and Roasted Red Peppers) +\$1.50

Vegetarian

- Vegetable Kabobs
- Portobello Mushroom Parmesan
- Curry Coconut Vegetables
- Balsamic Marinated Tofu Skewers
- Lettuce Wraps with Bean Tacos
- Vegan Cheese Enchilada Casserole

Dinner Side Dishes

Starch

- Buttermilk Mashed Potatoes
- Dirty Potato Smash
- Roasted Red Potatoes
- Sweet Potato Casserole with Gingersnap Topping
- Potato Trio Au Gratin
- Baked Potatoes with Butter, Sour Cream and Chives
- Wild Rice Pilaf
- Saffron Cous Cous
- Macaroni and Cheese

Vegetables

- Grilled Vegetable Medley (Carrots, Peppers, Zucchini, Squash, Broccoli, Cauliflower)
- Haricot Verts with Garlic and Herbs
- Country Green Beans
- Baked Beans
- Corn on the Cob
- Corn Pudding
- Broccoli Casserole
- Cauliflower Gratin
- Creamed Spinach
- Asparagus with Garlic Cream Sauce
- Fresh Tomato Basil Bread Pudding

Salads

- Garden Salad with Choice of Ranch or Vinaigrette
- Mixed Green Salad with White Corn, Bacon and Sweet Vidalia Onion Dressing
- Spinach Salad with Feta, Craisins, and Almonds with Raspberry Vinaigrette
- Fresh Fruit Salad
- Caesar Salad with Creamy Caesar Dressing
- Traditional Potato Salad
- Red Potato Salad
- Pea, Bacon and Red Onion Salad
- Cole Slaw
- Country Dijon Macaroni Salad
- Broccoli and Cauliflower Salad
- Bibb Lettuce with Mandarin Oranges, Almonds and Gorgonzola with Lemon Vinaigrette (+\$1.50)