

Paul Evans Catering

DAILY DINNERS for 4

#1: Homemade Vegetable Lasagna: zucchini, spinach and mushrooms

Chicken Francese: lemon and white wine

Caesar salad with croutons

Fresh rosemary focaccia

\$70.00

#2: Balsamic Boneless Chicken Breast: mushrooms and bright red peppers

Roasted new potatoes with herbs + Broccoli with browned garlic

Tri-color salad, shaved pecorino - honey vin.

Brioche dinner rolls and cheese twists

\$85.00

#3: Shrimp Scampi: Butterfly jumbo shrimp, sautéed spinach, lemon, white wine

Linguine with garlic and fresh herbs

Mesclun greens, grape tomatoes and shredded carrots

Fresh rosemary focaccia

\$95.00

#4: Brown Chili Glazed Salmon: julienne vegetables

Seared Szechuan dumplings

Brown rice and wheatberry with lemon, chives and asparagus

Baby spinach with jicama and oranges

\$100.00

#5: Sliced BBQ Brisket of Beef : spicy russet potato wedges

Grilled corn on the cob

Tossed salad with ranch dressing

Cornbread with honey

\$105.00

ADD: 1lb: Chocolate chip cookies & Fudge brownies [NO NUTS] \$13.00

ADD: SMALL: Fresh sliced fruit with berries \$15.00

Paul Evans & Tibbles Catering

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