



Divine Catering offers buffet style lunches for \$18 per person, and dinners for \$21 per person. We have 16 lovely menus to choose from, that can be mixed and matched. This includes; set-up and break-down, all service ware, bottled water and assorted sodas, and dessert.

Menu 1

- Roasted Tenderloin of Beef with a Gorgonzola Cream Sauce (+\$1 Per Person)
 - Herb Buttered Salmon with a Dill Sauce
 - Roasted Yukon Gold Potatoes with Fresh Herbs and Garlic
 - Grilled or Roasted Seasonal Veggies
- Spring Mix with Dried Cherries, Blue Cheese and White Balsamic Dressing
 - Fresh Baked Bread and Truffle Honey Butter

Menu 2

- Blackened Chicken and Andouille Penne Pasta
- Flatiron Steak Skewers with Thai Peanut Sauce
 - Fresh Cut Fruit Salad
 - Grilled or Roasted Seasonal Veggies
- Caesar Salad with Shaved Parmesan and Garlic Butter Croutons
 - Fresh Baked Bread with Garlic Herb Compound Butter

Menu 3

- Caramel Dijon Glazed Salmon with Tartar Sauce
- Braised Moroccan Chicken Slow Cooked with Dried Fruits and Spices
 - Coconut Jasmine Rice
 - Cucumber, Grape and Red Onion Salad
- Mixed Green Salad with Avocado, Mango and Sesame Honey Mustard Dressing
 - Fresh Baked Bread with Compound Butter

Menu 4

- Pork Carnitas with all the Fixings
- Tamale Casserole with your choice of Chicken, Beef or Vegetarian
 - Spanish Jasmine Rice
 - Sautéed Veggies with Cilantro
- Green Salad with Creamy Southwestern Dressing
 - Steamed Corn Tortillas

Menu 5

- Eggplant Parmesan
- Chicken Alfredo
- Fresh Cut Fruit Salad
- Grilled or Roasted Seasonal Veggies
- Pear and Gorgonzola Salad over Arugula Dressed with White Balsamic Dressing and Honey Drizzle
 - Fresh Baked Bread with Compound Butter

Menu 6

- Flatiron Steaks served with Horseradish Dipping Sauce
- Southwestern Chicken Skewers served with Cilantro Yogurt Sauce
 - Grilled or Roasted Seasonal Veggies
- Pesto Pasta Salad with Aged Parmesan, Cherry Tomatoes and Green Onion
- Mixed Greens with Candied Walnuts, Feta Cheese and White Balsamic Vinaigrette
 - Fresh Baked Bread and Compound Butter

Menu 7

- Sweet Potato and Black Bean Enchiladas with all the Fixings
- Tamale Casserole with you choice of Chicken, Beef or Vegetarian
 - Spanish Jasmine Rice
 - Sautéed Corn, Zucchini and Bell Pepper with Cilantro
- Garden Green Salad with Shaved Veggies and Cilantro Lime Vinaigrette
 - Steamed Corn Tortillas

Menu 8

- Baked Polenta with Provolone Cheese, Red Peppers and Wild Mushrooms
 - Summer Squash Rollatini
 - Lemon Butter Asparagus
 - Mushroom and Asparagus Risotto
- Caesar Salad with Shaved Parmesan and Garlic Butter Croutons
 - Fresh Baked Bread and Butter

Menu 9

- Wild Mushroom Penne with Fontina and Black Truffle Cream Sauce
 - Grilled Vegetable Lasagna
 - Caprese Salad
 - Roasted Veggies and Baby Red Potatoes with Brown Butter Sauce
- Baby Spinach Salad loaded with Fresh Berries, Candied Pecans and Raspberry Vinaigrette
 - Fresh Baked Bread and Compound Butter

Menu 10

- Coriander Salmon served with a Grilled White Peach Salsa
- Citrus and Garlic Marinated Pork Loin Roasted and served with Plum Chutney
 - Fresh Berry Salad lightly tossed with Honey Mint Vinaigrette
- Caprese Salad Kabob with Cherry Tomatoes, Fresh Mozzarella and Basil Vinaigrette
- Green Beans cooked slightly and tossed in White Balsamic Dressing with Toasted Hazelnut, Gorgonzola and Prosciutto
 - Fresh Baked Bread and Butter

Menu 11

- Roasted Leg of Lamb with Lemon Caper Gremolata served with Cucumber Yogurt Sauce (+ \$1 Per Person)
- Fontina, Sage and Prosciutto Stuffed Breast of Chicken Served with a Roasted Red Pepper Cream Sauce
 - Rigatoni Pasta Salad loaded with Veggies and Black Olives in a Garlic and Herb Vinaigrette
 - Roasted Seasonal Veggies
- Mixed Greens with Black Olives, Red Onion, Sweet Red Peppers, Feta and White Balsamic Vinaigrette
 - Fresh Baked Bread and Butter

Menu 12

- Dungenous Crab “Mac and Cheese” in a Rich Creamy Three Cheese Sauce
- Prawn and Artichoke Heart Skewers with Garlic and Lemon Drizzle
 - Scalloped Potatoes
 - Grilled or Roasted Seasonal Veggies
- Butter Lettuce with Dried Cherries, Gorgonzola and Smoky Bacon
 - Fresh Baked Bread and Butter

Menu 13

- Chicken “Pot Pie” topped with a flaky crust and Loaded with Braised Chicken and Veggies in a Thick, Creamy Sauce
 - “Mom’s” Lasagna made with Pork Sausage and Ground Beef
 - Veggie Au Gratin
 - Mashed Potatoes - Creamy, Cheesy, Fennel, Bacon, Whatever Your Heart Desires
- Mixed Greens and Romaine loaded with Fresh Cut Veggies and Avocado with a Trio of House Made Dressings
 - Fresh Baked Bread and butter

Menu 14

- Salmon Cakes with Lemon Caper Sauce
- Plum and Espresso Braised Beef Brisket served with Demi Glaze Gravy
 - Creamy Penne Pasta
- Mixed Greens with Pistachios, Gorgonzola and Citrus Balsamic
 - Lemon Roasted Asparagus
 - Fresh Baked Bread and Butter

Menu 15

- Cumin Grilled Pork Tenderloin with Cilantro Yogurt Sauce
- Southwestern Citrus Shrimp and Scallop Skewers grilled and served with Chimichurri Sauce
 - Toasted Corn and Black Bean Salad
 - Grilled Seasonal Veggies
 - Tomato and Avocado Quinoa with Cilantro and Lime
 - Fresh Baked Bread and Butter

Menu 16

- Roasted Tenderloin of Beef with Mushroom Demi Glaze (+\$1 per person)
 - Caramel Dijon Salmon with Oregon Berry Compote
 - Colorful Sweet Cherry Tomatoes with Chevre and Honey
 - Rosemary Roasted Fingerling Potatoes
- Mixed Greens with Toasted Hazelnuts, Gorgonzola, Pears, White Balsamic Dressing
 - Fresh Baked Bread and Butter

Other Delicious Entrees Available:

- Chicken and Dumplings
 - Beef Wellington
- Shrimp Scampi with Noodles
- Apple, Feta Stuffed Pork
 - Chicken Marsala
 - Beef Stroganoff
 - Kahlua Pulled Pork
- Lemon Roasted Chicken Breast
 - Apple Braised Pulled Pork
- Herb Roasted, Bone-in Chicken
- Crab Stuffed Chicken Breast

Add-ons:

- Chef Assisted Carving Station (as one of your two entrees):
 - Rosemary Rib Roast - \$4.00 per person
 - Honey Baked Ham - \$3.00 per person
 - Add any additional Entrée - \$4.00 per person
- Add any additional Side Dish or Salad - \$2.00 per person