

# Affordable Catering

## Chicken Entrees

- Guava B.B.Q. Chicken**, Grilled Bone-In Chicken Quarters slowly cooked with a Mango BBQ Glaze
- Chicken Anja**, Stuffed with Italian Sausage, Mozzarella Cheese, Cilantro, Red Onions, Spinach, and Topped with Princess Sauce
- Chicken Cordon Bleu**, Boneless Chicken Breast stuffed with Ham, Swiss Cheese, Dijon Mustard, then rolled and breaded
- Chicken Divan**, Boneless Chicken Breast stuffed with Broccoli and Cheddar Cheese with a Light Zinfandel Cheddar Sauce
- Chicken Maui**, Boneless Chicken Breast stuffed with Smoked Ham, Pineapple and Provolone Cheese with a Coconut Rum Sauce
- Chicken Parmesan**, Boneless Chicken Breast Breaded and Covered with Marinara Sauce and Melted Mozzarella Cheese
- Chicken Piccata**, Boneless Chicken Breast Dusted with Flour and sautéed in a Lemon and Caper Sauce
- Chicken Portobello**, Boneless Chicken Breast Smothered with Portobello Mushrooms and Caramelized Onions with Provolone Cheese
- Chicken Teriyaki Shish Kabobs**, Kabobs with Chunks of Pineapple and Grilled Teriyaki Marinated Chicken
- Classic Chicken Marsala**, Boneless Chicken Breast dusted with Flour and sautéed in a Marsala and Mushroom Wine Sauce
- Firehouse Chicken**, Boneless Chicken Breast Covered with Chopped Tomatoes, Onions, Basil, Garlic, Herbs, and Parmesan Cheese
- Greek Feta Stuffed Chicken**, Boneless Chicken Breast stuffed with Feta Cheese, Roasted Red Bell Peppers, Basil and Herbs
- Grilled Chicken with Artichokes**, in a light Feta Cheese Sauce
- Harvest Chicken**, Boneless Chicken Breast stuffed with Black Walnuts, Sausage and Cranberries. breaded with a Cranberry Glaze
- Hawaiian Chicken**, Boneless Chicken Breast Marinated in Soy Sauce, Pineapple Juice, Ginger, and Brown Sugar, with Pineapple
- Maple Pecan Chicken**, Boneless Chicken Breast with a Maple Mustard Glaze covered in Crushed Pecans
- Margarita Chicken**, Marinated Bone-In Chicken in a Tequila Lime Cilantro Sauce
- Parmesan Crusted Chicken**, Boneless Chicken Breast Breaded with Bread Crumbs and Parmesan Cheese, Sautéed in Olive Oil
- Sausage Stuffed Chicken Breast**, Boneless Chicken Breast stuffed with Italian Sausage with a Home Made Alfredo Sauce
- Smothered Chicken**, Boneless Chicken Breast Smothered with Mushrooms, Sautéed Onions, Green Pepper, with Provolone Cheese
- Spanish Roasted Chicken**, Bone-In, Marinated in Mojo for 24 Hours and Roasted - White and Dark Meat
- Stuffed Chicken Marsala**, Boneless Chicken Breast stuffed with Mushrooms, Mozzarella Cheese, Breaded with Marsala Wine Sauce
- Chicken Oscar Add \$1.50 per person**, Boneless Chicken Breast stuffed with Blue Crab and Asparagus, with Triple Brie Cream Sauce.
- Rosemary and Thyme Roasted Turkey**, Fresh Whole Turkey rubbed with Olive Oil, Rosemary, Thyme and Slowly Roasted
- Zinfandel Smoked Turkey**, Fresh Whole Turkey Smoked for Hours with Zinfandel Wine and Herbs
- Barbecue Chicken**, Grilled Bone-In Quarter Chicken slowly cooked with a Tangy BBQ Sauce
- Chicken Fajitas**, Boneless Chicken Breast, Green Peppers, and Onions grilled with South of the Border Seasonings
- Chicken Cashew**, Chunks of Boneless Chicken Breast stir fried with Broccoli in a Brown Sauce with Cashew Nuts
- Bourbon Chicken**, Chunks of Boneless Chicken Breast stir fried with Broccoli in a Classic Bourbon Sauce
- Sesame Chicken**, Chunks of Boneless Chicken Breast stir fried with Broccoli in a Brown Sauce with Toasted Sesame Seeds
- Chicken Souvlaki**, Marinated Chunks of Chicken Breast grilled on Skewers with Tzatziki Sauce
- Chicken and Yellow Rice**, with Bone in Chicken sautéed with Olive oil, Green Peppers and Onions- A Classic

## Pork Entrees

- Herb Stuffed Pork Chops**, Boneless Pork Chops stuffed with Fresh Herb Stuffing over Fried Apples
- Baked Ham Steaks with a Bourbon Glaze**, Grilled Ham Steak with a Bourbon Glaze
- Orange Blossom Honey Baked Ham**, Spiral Ham with a Crunchy Orange Blossom Honey Glaze
- Herb Crusted Pork Loin**, Pork Loin rubbed with Olive Oil and Herbs, slowly cooked for hours
- Pork Loin with a Spicy Plum Sauce**, Pork Loin rubbed with Olive Oil and Herbs, with a Spicy Plum Sauce on the side
- Raspberry Pork Loin**, Pork Loin rubbed with Olive Oil and Herbs, with a Savory Raspberry Glaze on the side
- Mojo Pork Loin**, Marinated in Spanish Mojo for 24 hours, then rubbed with Olive Oil and Herbs and slowly cooked for hours
- Barbecue Spare Ribs**, Grilled Spare Ribs covered in BBQ Sauce the slowly roasted for Fall Off The Bone Tender

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## Beef Entrees

**Chef Carved Top Sirloin Roast**, A Top Sirloin Roast rubbed with Worcestershire, Olive Oil and Herbs roasted at a low temperature for hours, served with a Horseradish Cream Sauce and Au Jus

**Chef Carved Herb Crusted Prime Rib Roast**, A Beautiful Boneless Prime Rib Roast, rubbed with Worcestershire, Olive Oil and Herbs roasted at low temperature for hours, served with a Horseradish Cream Sauce and Au Jus

**New York Strip Steaks**, A eight ounce New York Strip Steak Grilled to perfection

**Filet Steak**, A six ounce Filet Steak Grilled to Perfection

**Baughman Beef Filet Steak**, A six-ounce Filet Steak covered with Caramelized Shallots and Grilled Portobello Mushrooms in a Merlot Demi Sauce topped with Crumbled Feta Cheese

**Down Home Meat Loaf**, Lean Ground Sirloin Beef with Fresh Herbs & Seasoning, topped with a Homemade Red Sauce & Strips of Smoked Bacon

**Beef Bourguignon**, A Classic Bourguignon recipe passed down from Executive Chef John Labee, with Chunks of Sirloin, Onions and Mushrooms with a rich Burgundy Sauce with Bleu Cheese Crumbles on the side

## Pasta Entrees

**Lasagna with Italian Meat Sauce**, Layer after Layer of Pasta, Ricotta, Herbs, Italian Sausage, Ground Beef, and Parmesan Cheese with a Homemade Red Sauce. Topped with Mozzarella Cheese and Baked until Golden Brown

**Roasted Vegetable Lasagna with a White Alfredo Sauce**, Layers and Layers of Pasta, Ricotta, Herbs, Parmesan and Roasted Fresh Zucchini, Yellow Squash, Broccoli, Carrots, Onions and Mushrooms with a Homemade Alfredo Sauce. Topped with Mozzarella Cheese and baked until Golden Brown

**Pastichio**, A Greek Classic with Layers of Pasta and Ground Sirloin Seasoned with Tomato Sauce, Cloves and Nutmeg then topped with Béchamel Sauce

**Penne with Zucchini, Feta Cheese and Portobello Mushrooms**, Penne Pasta Tossed with Fresh Zucchini and Portobello Mushroom grilled on a Flat Top with Olive Oil and Parmesan Cheese

**Portobello and Eggplant Parmesan**, Layers of Grilled Portobello Mushrooms and Sautéed Breaded Eggplant with a Homemade Red Sauce and Melted Mozzarella

## Seafood Entrees

**Seafood Pasta Primavera**, Penne Pasta tossed with Grilled Spring Vegetables, Shrimp, Crab and Scallops, with Grated Parmesan Cheese and Herbs

**Snapper in a Tomato Olive Caper Sauce**, Fresh Filet of Snapper Grilled and topped with Chopped Roma Tomato, Garlic, White Wine, Olives and Capers

**Grilled Salmon Steaks with a Lemon Dill Sauce**, Fresh Salmon Steaks Grilled to perfection with a light Lemon Sauce and Fresh Dill Weed

**Grilled Shrimp Skewers**, Florida Shrimp marinated with three choices (Margarita, Thai Ginger or Lemon Garlic) then grilled to perfection

**Grouper Provencal**, Grilled Fresh Florida Grouper Filets smothered with Tomatoes, Mushrooms, Green Onions and topped with melted Provolone Cheese

**Pecan Crusted Mahi Mahi**, Fresh Mahi Mahi Filets coated with Seasoned Breadcrumbs and Crushed Toasted Pecans then broiled until Golden Brown

**Shrimp and Pineapple Kabobs with a Tropical Orange Ginger Sauce**, Fresh Florida Shrimp and Chunks of Pineapple on a Skewer, Grilled and topped with a Spicy Orange Ginger Sauce

**Shrimp and Scallop Seafood Skewers** Fresh Florida Shrimp and Scallops on a Skewer, Grilled with Fresh Lemon, Garlic and White Wine

**Grilled Lobster Tails**, Fresh Florida Lobster Tails split in half and Grilled with a Herb Butter

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