## SHARP TOP CATERING

## CHICKEN DISHES

- Lemon Chicken Piccata with White Wine Risotto
- Jerk Chicken with Caribbean Pico de Gallo with Rice \& Peas, Corn Chile Cakes, garnished with Grilled Pineapple \& Lime
- Chicken Florentine Lasagna
- Chihuahua Cheese Stuffed Chicken with Chipotle Cream, Black Bean Salsa \& Saffron Risotto
- Chicken Apple Feta Sausage over Penne Pasta with Creamed Broccoli \& Shitake Mushrooms
- Maple Bourbon Pecan Chicken
- Butternut Squash Ravioli with Brown Butter Sauce
- Chicken Marengo with Garlic Mashed Potatoes
- Chicken and Asparagus Ravioli with Walnut Cream Sauce and Pesto, garnished with Roasted Walnuts \& Fresh Basil


## BEEF DISHES

- Beef Roulades Stuffed with Ham, Sage \& Fontina, Bourguignon Sauce and Polenta
- Garlic Crusted Beef Tenderloin Stuffed with Blue Cheese, Sautéed Mushrooms \& Green Beans
- Beef Short Ribs with Potato Hash with Onions, Cheese \& Bacon
- Short Ribs Lasagna Rolls with Zucchini Roasted with Garlic \& Rosemary
- Steak Chimichurri with Chipotle Potato Gratin, Brussel Sprouts with Garlic, Mushrooms \& Chorizo
- Prime Rib with Roasted Garlic Mashed Potatoes, Sautéed Asparagus \& Mushrooms


## SEAFOOD DISHES

- Jerk Seasoned Swordfish with Pineapple Rice, Tropical Fruit Salad, Plantain Chips
- Lemon Thyme Grilled Tilapia with Red Bell Pepper Sauce, Roasted Zucchini, Corn \& Tomatoes, Grilled Polenta
- Low Country Shrimp and Grits
- Creole Snapper and Crawfish with Cajun Rice
- Scamp Grouper with Chermoula with Peperonata \& Asparagus Risotto
- Kalamata Olive \& Honey Brushed Salmon with Cous Cous with Vegetables


## VEGETARIAN DISHES

- Spinach Ravioli with Tomato Cream Sauce, Julienned Vegetables
- Cauliflower Steak in Chermoula Sauce with Coconut Curry Crimson Lentils, Sautéed Broccoli

Rabe \& Shitake Mushrooms

- Roasted Eggplant Ravioli with Tomato Sauce garnished with Goat Cheese \& Toasted Almonds
- Lentil Kofta Patties with Tzatziki
- Mediterranean Cucumber \& Tomato Salad
- Quinoa Tabbouleh


## PORK DISHES

- Sausage Stuffed Pork Tenderloin with Marsala Sauce with Roasted Brussel Sprouts, Potato Gratin
- Korean Pork Tenderloin with Rice, Sautéed Sugar Snap Peas, Veggie Kimchi Relish
- Pan Seared Pork Medallion with Lime Soy Maple Drizzle, Sweet Potato Mash


## LAMB DISHES

- Roast Leg of Lamb with Pepper Jelly \& Yogurt Sauce, Cous Cous with Peaches, Raddicchio \& Sunflower Seeds, Curry Spiced Roasted Zucchini \& Tomatoes


## DUCK DISHES

- Hand Cut Spinach Fettuccini Noodles with Duck Bolognese Sauce

