

Italian Maid Cafe & Catering

LUNCH AND DINNER CATERING MENU

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Sandwich Lunch

Served in bulk or individually boxed. Choose from – Smoked Chicken Salad / Roast Beef / Honey Ham / Roasted Turkey / Veggie. Available on Wheat Bread, White Bread, or Croissant. Sides include Chips and Pickles.

CHICKEN ENTREES

Chicken Piccata

Flavorful Grilled Chicken with Capers and a touch of Lemon in a White Wine Reduction. Sides include Grilled Asparagus and Tortellini with Tomato Basil Marinara.

Chicken Parmesan

Breaded Chicken Breast topped with Homemade Marinara, Mozzarella and Parmesan Cheese then finished in the oven. Sides include Mediterranean Grilled Vegetables and Pasta with Alfredo Sauce.

Chicken Francaise

Tenderized Breast of Chicken in Seasoned Egg Batter sautéed and lightly simmered in a Lemon White Wine Sauce. Sides include Twice Baked Potatoes and Fresh Green Beans.

Chicken Milanese

Lightly Breaded Chicken Scaloppini seasoned with Parmesan Cheese, sautéed in Extra Virgin Olive Oil and a touch of Butter. Sides include Stuffed Zucchini 'Boats' and Corn Pudding.

Chicken Marsala

Herbed Chicken in a sweet Marsala Wine and Mushroom sauce. Sides include Rice Pilaf and Green Beans Amandine.

Pecan Encrusted Chicken Breast

With a dollop of Honey Dijon for enhanced flavor. Sides include Broccoli with Hollandaise Sauce and Roasted Parmesan New Potatoes.

Tender Chicken Breast in a White Wine Cream Sauce

Made with Chardonnay Wine and Sautéed Shallots. Sides include Grilled Asparagus Amandine and Corn Pudding.

Chicken Fried Chicken

Sides include Mashed Potatoes with White Cream Gravy and Green Beans with Bacon.

Mushroom Filled Chicken Breast

Made with Shallots, Golden Raisins and Pine Nuts. Sides include with Green Beans Amandine and Sautéed Potatoes with Peppers and Onions, garnished with fresh Roma Tomatoes.

Pesto Stuffed Chicken

Filled with Herbed Cream Cheese, dredged in crushed Corn Flakes and baked to perfection. Sides include Mushroom Rice Pilaf and Broccoli with Hollandaise Sauce.

Chicken Florentine

Filled with Spinach, Mozzarella Cheese, Pine Nuts and Roasted Red Peppers, rolled in seasoned Breadcrumbs and baked. Sides include Asparagus with Hollandaise Sauce and Roasted New Potatoes.

King Ranch (KR) Chicken

Tender Grilled Chicken Breast with King Ranch topping, Avocado and Mozzarella Cheese. Sides include Glazed Carrots a la Orange and Fiesta Rice.

BEEF ENTREES

Steak Diane

Lean, Tender Choice Sirloin in Classic Diane Demi-glace with Shallots and a touch of Madeira Wine. Sides include Mushroom Rice Pilaf and Green Beans Amandine.

Lean Roast Beef

Sides include Loaded Mashed Potatoes with Brown Gravy and Sweet Baby Peas.

Tender Top Sirloin Pinwheels

Rolled with Caramelized Spanish Onions and Parmesan Cheese. Sides include Wilted Spinach and Italian Fried Potatoes.

Beef Wellington

Hand-Cut Sirloin with Portobello Mushrooms and Gravy, wrapped in Flaky Pastry then baked. Sides include Broccoli with Hollandaise Sauce and Southwest Potatoes.

Beef Tenderloin

Sides include Rustic Mashed Potatoes Broccoli and Asparagus Vegetable Medley.

Sirloin Beef Tips

Tender Chunks of Beef simmered with Brown Gravy, Mushrooms and Red Onions. Sides include Rustic Mashed Potatoes and Grilled Asparagus.

Pepper Steak

Hand-Cut Sirloin coated with Cracked Black Pepper then pan seared and topped with Demi-Glace. Sides include Green Beans Amandine and Italian Maid Macaroni and Cheese or Southwest Potatoes.

Savory Swiss Steak

Tender slices of Sirloin in Mushroom Gravy. Sides include Stuffed Zucchini 'Boats' and Roasted New Potatoes.

Homestyle Pot Roast

Seared and Slow Cooked Beef Pot Roast. Served with Potatoes and Green Beans topped with Bacon and Onions.

PORK ENTREES

Pork Tenderloin with a Maple Glaze

Sides include Loaded Mashed Potatoes and Sweet Baby Peas and Carrots.

Pork Tenderloin with Mustard Sauce

Sides include Garlic Mashed Potatoes and Spinach Squash Casserole.

Barbecued Boneless Pork Ribs

Sides include Potato Salad, Baked Beans, Cole Slaw, Pickles, Onions, Jalapenos, and Cheese Muffins.

FRESH FISH AND SEAFOOD ENTREES

Tilapia with Crab stuffing

Baked Tilapia topped with flavorful Crabmeat Stuffing. Sides include baked Corn Pudding and Glazed Carrots a la Orange.

Tilapia Amandine

Sides include Mediterranean Grilled Vegetables and Roasted New Potatoes.

Salmon Marco Polo

Blackened Fillet of Salmon on a bed of Fresh Spinach then drizzled with our Ginger-Rice Wine Sauce. Sides include Mediterranean Grilled Vegetables and Roasted New Potatoes.

Baked Salmon

Fillet of Salmon topped with Spinach, Mushrooms, Tomatoes, and Sun-Dried Tomato Dressing. Sides include Roasted Potatoes and Green Beans.

Blackened Catfish & Grilled Shrimp

Blackened Fillet of Catfish with Grilled Shrimp. Sides include Rice Pilaf and Green Beans.

PASTA ENTREES

Beef or Vegetarian Lasagna

Choose our signature Beef Lasagna – an Italian Maid Favorite – or Three Cheese Vegetarian Lasagna.

Pesto Pasta

Penne Pasta, Grilled Vegetables and strips of Chicken tossed with Homemade Pesto.

Chicken Aioli

Garlic sautéed in Extra Virgin Olive Oil tossed with Pasta, Fresh Tomatoes, Basil and strips of Chicken.

Chicken Salsa Bianca

Sautéed Onions, Mushrooms, Red and Green Bell Peppers tossed with Pasta and tender strips of Chicken in a Tomato Cream Sauce.

Chicken Alfredo

Fettuccine Pasta tossed with our Classic Homemade Alfredo Sauce and strips of Chicken.

Mediterranean Pasta

Bowtie Pasta tossed with Olive Oil, Portobello Mushrooms, Asparagus, Tomatoes, and Kalamata Olives.

*Lunch and Dinner Catering Menus include:
Salad, Garlic Bread or Baguettes with Butter, and Iced Tea.*

Available Salad Options can be found on the following page.

SALAD OPTIONS

Classic Caesar Salad

Garden Salad

Served with 2 of our dressings, typically our Lime Vinaigrette and freshly made Ranch.

Sunset Salad

With Spring Greens, Sliced Strawberries, Mandarin Oranges, Purple Onions, Toasted Pecans, Feta Cheese, and our House Balsamic and Sweet Southern Vinaigrette.

Spinach Salad

With Dried Cranberries, Feta Cheese, Almonds, Purple Onions, and our House Balsamic and Sweet Southern Vinaigrette.

Harvest Salad

With Spinach, Diced Roma Tomatoes, Avocado, Dried Cranberries, Feta Cheese, Candies Almonds, Purple Onions, and our Sweet Southern Vinaigrette and freshly made Ranch.

Southwest Lime Salad

With Spring Greens, grated Mozzarella Cheese, fresh Pico de Gallo and our Lime Vinaigrette.

Taco Salad

With Spring Greens, Grape Tomatoes, Corn, Black Beans, Purple Onions, Cheese, and Catalina Dressing and freshly made Ranch.

Greek Salad

With Spring Greens, Kalamata Olives, Garbanzo Beans, Couscous, Feta Cheese, and our Lemon-Oregano Dressing.

Greek Veggie Salad

With Spring Greens, Artichokes, Olives, Purple Onions, Feta Cheese, and Greek Dressing and freshly made Ranch.

Asian Salad

With Spring Greens, Mandarin Oranges, Rice Noodles, Purple Onions, and Ginger and Sweet Onion Dressings.

*Proposals are customized to suit your Event Type, Theme, and Size
While being respectful of your Tastes, Budget, and Time Frame*