



Dining With Gabor & More
CATERING, DINNER PARTIES, COOKING CLASSES

Plated Dinner Menu Options

Salads

Caesar Salad

Heart of romaine lettuce with parmesan cheese tuile, heirloom grape tomatoes, garlic croutons

Classic Caesar dressing on the side

Spring mix salad

Garden fresh mixed greens served with blue berries, Greek feta cheese, herb croutons, carrot sticks,

Candied pecans and balsamic vinaigrette on the side

Classic Italian Salad

Romaine, iceberg, frisee lettuce served with heirloom grape tomato, pepperoncini, red onion, carrot sticks, black olives, garlic croutons, parmesan cheese and Italian dressing on the side

Mixed Greens Salad

Mixed greens lettuce served with Greek feta cheese, cranberries, candied walnuts, apple slices

Apple cider vinaigrette on the side

Arugula Barrie Salad

Arugula and baby spinach served with mix of fresh berries, Greek feta cheese, carrot sticks, sliced

toasted almonds, herb crouton, balsamic vinaigrette on the side

Main Course

Meats

Chicken breast, Air Line Chicken Breast, Turkey Breast, Stuffed Chicken Breast

Pork Loin, Pork Tender loin, Pock Chop,

Beef tenderloin, Rib eye, New York Strip loin, Flank Steak, Skirt Steak,

Lobster tail, Scallops, Shrimp, Clams, Oysters, Mussels, Carb

Salmon, Tuna, Atlantic Cod, Sea Bass,

Specialty Meats are available on request

All items listed are subject to availability and current market prices

There is minimum order for certain items

Starches

Mashed potatoes, loaded mashed potatoes, Herb roasted potatoes, Heirloom roasted finger potatoes, scallop potatoes gratin, baked potato, baked sweet potato, roasted sweet potato

Italian risotto with options of, mushrooms, sundry tomato, parmesan, roasted garlic, Lemon butter, aged sharp white cheddar,

Polenta with option of mushrooms, sundry tomato, parmesan, Spinach

Orzo, spaghetti, cavatappi, penne, colorful rotini, fettuccini, gnocchi

Vegetables

All seasonal vegetables is available

Sauces will be paired with each entrée