
DINNER MENU



DINNER MENU

choice of salad, bread, meat, starch and vegetable

salad

CAESAR SALAD

Crisp romaine lettuce with seasoned croutons, parmesan cheese and a creamy caesar dressing

GARDEN SALAD

Fresh iceberg lettuce with a variety of sliced vegetables and your choice of two dressing

MIXED GREEN SALAD

Spring mix greens with your choice of fruit, nuts, cheese, and two salad dressings

FRUIT SALAD

Freshly sliced mixed seasonal fruit

PASTA SALAD

Multi-colored rotini pasta tossed in a zesty Italian dressing alongside sliced vegetables

THREE CHEESE TORTELLINI SALAD

Cheese filled tortellini with cheddar cheese, diced vegetables, and a parmesan dressing



bread

HOMEMADE POTATO YEAST ROLLS

Prepared, proofed, and baked in-house. Basted with butter and served freshly prepared with butter

PIMENTO CHEESE BISCUITS

Southern homemade pimento cheese baked into freshly prepared biscuits

SWEET POTATO BISCUITS

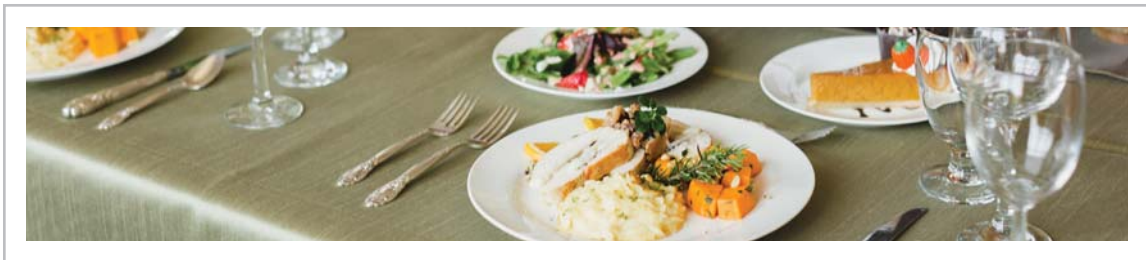
Our famous sweet potato biscuits - sweet potato, brown sugar and butter baked into a delicious, flaky biscuit

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meat

SLICED TOP ROUND OF BEEF	Oven roasted top round of beef with a hearty brown sauce
PULLED POT ROAST	Slow roasted. accompanied with succulent new potatoes, carrots, and celery
OVEN BAKED GLAZED CHICKEN BREAST	Lightly marinated breast of chicken baked to perfection and lightly glazed
CHICKEN CORDON BLEU	Tender white meat chicken rolled with swiss cheese and smoked ham. Lightly breaded and oven baked and topped with a white champagne sauce
CRANBERRY STUFFED CHICKEN	Chicken breast stuffed with a classic cranberry stuffing, topped with a champagne sauce
CHICKEN FLORENTINE sauce	Chicken breast stuffed with a savory spinach blend and covered in a champagne sauce
CHICKEN MARSALA	Lightly breaded chicken breast braised with marsala wine and mushrooms
HAWAIIAN CHICKEN	Grilled citrus marinated chicken breast served with sliced pineapples in a pineapple glaze
OVEN ROASTED TURKEY BREAST	Oven roasted turkey breast, sliced, and served with a brown gravy
HONEY GLAZED HAM	Tender ham basted with a honey glaze, served sliced
PORK TENDERLOIN	Slow roasted pork tenderloin, sliced, served alongside your choice of fruit chutney or salsa



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potatoes, pasta or rice

COMPANY MASHED POTATOES	Idaho potatoes are peeled, boiled, mashed, and blended with butter and sour cream
GARLIC MASHED POTATOES	Idaho potatoes are peeled, boiled, mashed, and blended with butter and garlic
HASHBROWN CASSEROLE	Shredded potatoes in a smooth cheddar cream sauce
MACARONI AND CHEESE	Elbow macaroni pasta is blended with natural sharp cheddar cheese and melted into a smooth, creamy sauce
MIXED WILD RICE WITH HERB SEASONINGS	Fluffy long-grain wild rice blended with a mix of herb seasonings
RE-STUFFED BAKED POTATOES	Baked potatoes stuffed with sour cream, butter, chives, and topped with cheddar cheese
ROASTED DILL AND BASIL NEW POTATOES	Quartered new potatoes roasted, tossed in butter, dill, and basil
SCALLOPED POTATOES	Rich, creamy, cheesy
SWEET POTATO CASSEROLE	Classic recipe of sweet potatoes topped with a brown sugar and nut crunch



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vegetable

BROCCOLI CASSEROLE	Broccoli florets with a creamy mushroom sauce and a crunchy topping
CABBAGE CASSEROLE	Cabbage with a cheddar celery sauce and a crisp cracker crust
COPPER PENNY CARROTS	Sliced carrots glazed with a sweet, tangy sauce
CORN PUDDING	Whole kernel corn prepared in a traditional southern way
CUT CORN	Tender whole kernel corn with a creamy butter glaze
COUNTRY ITALIAN GREEN BEANS	Italian green beans sautéed with onions, bacon, and garlic
CREAM SPINACH WITH ARTICHOKE	One of our signature items! Diced spinach and artichokes combined into a family recipe
GREEN BEAN CASSEROLE	Traditional green bean casserole topped with crunchy onion rings
MIXED VEGETABLES	Fresh broccoli, cauliflower, and carrots steamed with butter
SAUTÉED MUSHROOMS	Pan sautéed mushrooms with white wine and herbs
SQUASH CASSEROLE	Summer squash and zucchini in a classic cream sauce with a cornbread topping
SQUASH MEDLEY	Summer squash, zucchini, tomato, and parmesan cheese. A summer treat any time of the year



We pride ourselves in being a great value to you by providing most all the equipment that you will need for food for your reception. We add a 15% equipment charge to our events that includes all the service items you need including china or glass plates, stainless steel flatware, glasses, white buffet table linens, white linen napkins, and all of our food serving equipment like chafing dishes, bowls, serving utensils, dispensers, and lots of other things. Our average equipment list for an event includes over 75 items! If you would like to provide your own plates, flatware, glassware, and buffet table linens, we reduce our equipment charge to 7.5%. If you wish to have disposable service items at your reception, we reduce our equipment charge to 10%.

Bradford Catered Events is also extremely proud of our event serving staff. At the time of your proposal we will make a staffing recommendation based on guest count, amount of service required, venue requirements, and other factors. Our serving staff is billed at \$150 per serving staff member for events up to 5 hours in duration. This includes our staff bringing all the equipment to the event location, setting up all the necessary equipment for food service, replenishing and serving food items, breaking down the food items, and returning all the equipment to our commissary. The final amount of staffing to be provided at your event will be determined when we receive your final guest count.