

ROBYN'S NEST CATERING

@ The Italian American Club

30 Ways Lane

Kennett Square, Pa 19348

610-636-9225

www.RobynsNestCatering.com

Offsite Catering

Select the package appropriate for your event and make the selections from the following pages. We will be pleased to quote on custom menus.

Please Select Menu Type

Menu #1	\$20.50 per person	2 Entrée Selections, 2 Sides, Cookie and Brownie Tray
Menu #2	\$24.50 per person	1 Appetizer, 2 Entrée Selections, 3 Sides and 1 Dessert
Menu #3	\$30.50 per person	2 Appetizers, 3 Entrée Selections, 3 Sides and 1 Dessert

All Packages Include Rolls, Butter, condiments and throw away pans and serving trays

No delivery fee if within a 10 mile radius.

Choose Appetizers according to Menu Type

Chicken Wings	Large Wings with Hot Sauce or Barbecue Sauce
Bruschetta	Fresh Tomato, Red Onion, Basil and Olive Oil Served with Toasted Rounds
Mushroom Soup	Using Only the Freshest Mushrooms, This Creamy Soup is Unbelievable. 2 nd Place Winner in the 2008 Mushroom Festival Contest.
Chili	Beef Chili Topped with Cheddar Cheese
Broccoli Bites	Deep Fried Combination of Broccoli and Cheddar Cheese
Chicken Quesadillas	Chicken with Colby Jack Cheese Served with Fresh Salsa
Fruit Salad	Fresh Fruit Salad (varies according to season)
Chicken Fingers	Served with Barbecue or Honey Mustard Dipping Sauce
Add \$2.00 Per Person for Appetizers Below	
Shrimp Lejon	Large Shrimp Stuffed with Horseradish Blend Wrapped in Bacon and Served with Lemaise Sauce
Stuffed Portabellas	Crab Imperial Stuffed Portabella Mushrooms

Choose Entrée Selections according to Menu Type

PASTA	
Lasagna	Layer Tender Pasta with Both Meat and Cheese Stuffing Topped with Marinara Sauce
Stuffed Shells	Ricotta Cheese Filled Shells with Meat Sauce
Penne Italiano	Penne Pasta with Mild or Hot Italian Sausage and Marinara Sauce
Spaghetti Aiogli	Olive Oil, Garlic & Light Anchovy Tossed with Spaghetti
Vegetable Lasagna	Layers of Tender Pasta, Vegetables, Cheese in Béchamel Sauce
POULTRY	
Rosemary Chicken	Combination of Legs and Thighs Roasted Until the Skin is Crispy
Barbecue Chicken	Combination of Legs and Thighs Marinated in Our Own Barbecue Sauce and Slow Roasted
Chicken Parmesan	Tender Breaded Chicken Breast Topped with Marinara and Provolone Cheese
Chicken Marsala	Tender Chicken Breast with Mushrooms in Demi Glaze
Stuffed Chicken	Pounded Breasts Stuffed with Bread Stuffing and Topped with Gravy
Chicken Cordon Bleu	Pounded Breasts Stuffed with Ham and Swiss, Lightly Breaded
PORK	
Sesame Crusted Pork Loin	Slow Roasted with Various Seasonings
Stuffed Pork Loin	Mushroom and Herb Stuffed Pork Loin with a Port Wine Reduction
Pulled Porkette	Tender Italian Seasoned Porkette with Italian Seasoning
BEEF	
Beef Shish Kabobs	Marinated Beef, Mushrooms and Vegetable Kabobs with Demi Glaze
Roast Beef	Slow Roasted Top Round Sliced in Natural Juices
Beef Stir Fry	Tender Beef Strips and Vegetables in a Teriyaki Sauce Over White Rice
SEAFOOD	
Teriyaki Salmon	Fresh Salmon Filet with a Teriyaki Glaze
Shrimp Scampi	Tender Shrimp in a Wine, Lemon and Garlic Sauce Over Spaghetti
Broiled Orange Roughy	Roughy Filets Broiled in a Buttery Wine Sauce

Choose Sides according to Menu Type

SALADS		
	Garden Salad	Mix of Iceberg and Romaine Lettuce Tossed with in Season Vegetables
	Caesar Salad	Romaine Lettuce Tossed with Caesar Dressing, Homemade Croutons and Parmesan Cheese
	Spinach Salad	Fresh Spinach with Feta Cheese, Walnuts and Raspberry Vinaigrette
	Pasta Salad	Tender Pasta Tossed with Fresh Vegetables and Italian Dressing
STARCH		
	Red Bliss Potatoes	Chunks of Red Potatoes with Olive Oil and Garlic Roasted Until Crisp
	Red Bliss Mashed	Creamy Garlic Potatoes
	Baked Potatoes	Served with Sour Cream and Butter
	Rice Pilaf	Tender Rice with Carrots and Peas
	Wild Mushroom Risotto	Fresh Local Mushrooms with Risotto Rice
VEGETABLES		
	Medley Vegetables	Seasonal Vegetables sautéed with Olive Oil and Seasoning
	Green Beans with Mushrooms	Seasoned Green Beans with Fresh Local Mushrooms
	Broccoli	Fresh Steamed Broccoli Lightly Seasoned
	Candied Glazed Carrots	Chunks of Carrots with a Brown Sugar Glaze
	Sautéed Exotic Mushrooms	Fresh Locally Grown Mushrooms Sautéed with White Wine and Garlic
	Stewed Tomatoes	Fresh Tomatoes, Green Peppers, Onions and Basil Slow Cooked

Choose Desserts according to Menu Type

	Bread Pudding	Topped with Caramel Sauce
	Assorted Tray	Chocolate Brownies & Chocolate Chip Cookies
	Peach Cobbler	Sliced Peaches Candied with Crispy Topping
	Apple Crisp	Tender Granny Smith Apples and Sweet Sauce with Crispy Topping
	Seasonal Pies	Apple, Blueberry, Cherry, Peach or Pumpkin (Depends on Season)
	Cheesecake	Creamy and Delicious in Graham Cracker Pie Crust