

# The Catered Event, Inc

Traditional Full Service Caterer

*Serving the Eagle and Vail Valley Since 1990*

TheCateredEvent4U@gmail.com ~ 970-524-7150

www.MichelleNewCateredEvents.com

## *Fall Menu Group Lunches!*

We customize our meals to accommodate our clients' cost frame & needs. Lunches begin at 13.50 per person not including beverage or dessert. Please inquire for full details

- ~ Traditional Beef Lasagna
- ~ Shepherds Pie (Chicken, Turkey or Sirloin)
- ~ Tuscan Chicken in Roasted Red Pepper Sauce
- ~ Rio Blanco Chicken Enchiladas
- ~ Vindaloo (Indian Simmer Sauce ) Chicken and Vegetables
- ~ Belgian Style Pulled Pork
- ~ Chicken (Coq au Vin )
- ~ Hardy Beef Spaghetti Sauce Delish!
- ~ (Serve over Spaghetti Pasta or Spaghetti Squash)
- ~ Salisbury Steak Bites with Mushroom Gravy
- ~ Chicken Scaloppine over Fettuccini
- ~ Traditional Pot Roast, Potatoes, Onions and carrots
- ~ Roast Turkey, Stuffing and Gravy
- ~ Southwestern Beef Stroganoff
- ~ Chicken Cacciatore
- ~ Traditional Beef Stew over Mashed Potatoes

~ Sweet Sausage and Chicken Creole

### Vegetarian

Vegetarian Lasagna  
Black Bean~Salsa Tortilla Torte  
Mediterranean Ratatouille over Spaghetti Squash

### Sides Selection

Garden Salad  
Beans or Rice or Quinoa  
Pasta your choice  
Roasted Vegetable Medley  
Spinach/Broccoli Gratin Casserole  
Mediterranean Ratatouille

### Dessert Selection

Carrot Cake with Cream Cheese Frosting  
Sampler Brownie Platter Combo  
Walnut~Coconut Shortbread and Mexican Chocolate  
Sugar Cookie Sampler  
Chocolate Chip/Blackberry Cake with Chocolate Ganache Glaze (upscale!)  
Old Fashioned Apple Crumble  
Fruit platter  
Iced Tea or/and Lemonade

CALL 970-524-7150 for reservations!

All Entree Meals on this page come with two sides and may be ordered with Beverage and/ or Dessert. Please inquire.

20 person minimum order for prices quoted

Prices quoted are for Lunch (11:30-2:30) ( 4.00 /person additional for Dinner after 4 pm )

Tax , delivery/setup/ pickup additional

# Specializing in Group Business Functions

“We take care of it all for you!”

**Lunches, Dinners, Special Events or Office Parties.**

**Providing healthy, homemade meals with service that is dependable and professional.**

## Salad Bars, Soup And Sandwich Combos

20 person minimum order 15.00 per person Substitutions may be made. Price adjustment possible.

Includes paper and plastic ware, Ice Tea and Lemonade and Dessert

### ~Navajo Mesa Buffet~

Create your own Navajo Tacos

(One homemade Navajo Taco per person)

Choice of one: Ground Beef or Chicken

Assorted toppings: Veggie Succotash Savory  
Black Beans, Shredded Cheese, Sour Cream and  
Salsa

Black Olives, Diced Fresh Tomatoes,  
Simple Caesar

### ~Tuscany Pasta and Salad Bar ~

Build a Mediterranean Style Salad

Mixed Greens Salad, Fresh Mozzarella,  
Tomato~Basil Platter,

Italian Olives and Artichokes  
Seasoned Baked Chicken Breast  
Tuscany Vegetarian Pasta Salad

### ~Thai Salad Bar ~

Grilled Teriyaki Chicken and Sweet Peppers

Lemon Grass Spiced Fettuccine

Oriental Style Caesar Salad,  
Edamame and Bean Salad  
Sweet Mini Mandarin Muffins

### ~Soup + Sandwich~

12 oz serving soup

1 medium sized sandwich, Condiment  
PlatterDessert , Ice tea and Lemonade  
Paper/ Plastic ware included

(Tax and setup/ pickup fee additional)

#### Sandwich Choices:

Sliced Turkey

Roast Beef

Ham

Cheddar Cheese, Swiss Cheese or Provolone  
Condiment platter: Sliced Tomatoes, Onions,  
Cucumbers , Lettuce, Red Onions Mustard,  
Dijonnaise, Mayo and Butter

#### Soup Choices

- Old-Fashioned Chicken Vegetable
- Turkey ~ Lentil Stew
- Beef Chili
- Three Sisters Chili~Corn Chowder
- Tuscan Tortellini
- Vegetable Stew
- Minestrone

