



Catering Menu

Pricing is for estimating purposes only. An event quote with exact pricing will be sent after the details of the menu are finalized. Our base package starts at \$24 per person with a 20-person minimum and includes choice of one main, two sides/pasta and one salad. Additional items available upon request, upcharges may apply (where noted). Price based on pickup but delivery, light service (setup, disposable plates, limited staffing and cleanup) and full service (tableware, dessert, beverages and trained servers) are available, please email Denis at foodie@conqueringcuisine.com or call 267-625-6900.

Main Course (choose one, additional main available at \$5 per person)

Tenderloin of Beef with Demi-glace, Merlot and Herb Jus (upcharge applies, market price)

Medallions of Beef with Mushroom and Cream Sauce (add \$3 per person)

Chicken Piccata with Capers and White Wine

Chicken Breast with Marsala and Mushrooms Sauce

Roasted Loin of Pork with Rosemary Demi-glace Sauce

Grilled Pork Tenderloin with Mango Pineapple Sauce

Carved Ham with Honey and Dijon Mustard Sauce

Grilled Salmon with Provencal Sauce or Spicy Soy Glaze (add \$3 per person)

Sauteed Shrimp with Cherry Tomato Puttanesca Sauce (add \$3 per person)

Traditional Mixed Seafood and Sausage Paella (add \$4 per person)

Stuffed Flounder with Crab Buerre Blanc (upcharge applies, market price)

Sides & Pasta (choose two, additional sides available at \$2 per person)

Seasonal Pasta Primavera with Light Tomato Cream Sauce

Pasta with Grilled Vegetables, Tomatoes and Basil

Pasta in a Sweet Corn and Cream Sauce

Cavatelli Pasta with Sweet Italian Sausage and Broccoli Rabe

Baked Stuffed Crepes with Ricotta, Mozzarella and Marinara

Israeli Couscous with Cherry Tomatoes, Feta and Mint, Mediterranean Dressing

Orzo with Roasted Peppers, Artichokes and Black Olives

Whipped Yukon Gold Potatoes

Potatoes au Gratin with Gruyere and Caramelized Onions

Roasted Fingerling Potatoes with Olive Oil and Herbs

Rice Pilaf with Dried Fruit and Sliced Almonds

Bread Pudding with Leeks and Fontina Cheese

Cuban Style Black Beans with Smoked Bacon and Cilantro

Grilled Seasonal Vegetable Platter with Sun-dried Tomato Vinaigrette



Steamed Green Beans with Butter and Toasted Sliced Almonds

Sweet Corn with Butter Sauce

Layer Summer Squash Gratin with Tomatoes, Herbs and Parmesan

Roasted Vegetable Ratatouille

Salads (choose two, additional sides available at \$2 per person)

Mixed Green, Tomato and Cucumber Salad with Balsamic Vinaigrette

Romaine Salad with Roasted Garlic Buttermilk Dressing

Baby Spinach, Egg, Red Onion and Bacon Salad with Peppercorn Ranch

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Roasted Vegetable Salad with Chick Peas, Feta and Herbed Dressing

Grilled Vegetable Salad with Artichokes and Sundried Tomatoes

Roasted Beet Salad with Shaved Fennel, Hazelnuts and Orange Vinaigrette

Thai Salad with Chopped Cabbage, Edamame and Peanut Dressing

Corn Salad with Potato, Avocado and Garlic Aioli

Ramen Salad with Pickled Cabbage, Peanuts and Sesame Vinaigrette