



# Jezebelles Catering & Specialty Foods

## Menu Options

### **Appetizers & Reception Foods**

- Citrus Marinated Shrimp with Avocado
- Baked Brie with Ginger Snaps; toppings include Praline Pecan Sauce, Roasted Raspberry Chipotle Sauce, Bourbon Pecan Sauce, Seasonal Fruits
- Bacon Wrapped Apricots stuffed with Almonds
- Jalapeño Pie
- Zucchini Frittata Bites
- Artichoke & Crab Dip
- Spinach & Artichoke Hearts Dip with Garlic Pita Chips
- Tomato Basil Bruschetta on Garlic Toast
- Grilled Pork Loin & Pear Compote on Crostini
- Petite Yeasts Rolls with Grilled Pork Loin
- Sun Dried Tomato Spread
- Caramelized Onion Dip
- Salmon Mousse
- Feta Cheese & Dried Cranberry Pinwheels

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### **Chicken Entrees**

- Grilled Chicken with Bow Tie Pasta & White Wine Sauce
- Caribbean Chicken Breasts with Spring Greens & Citrus Vinaigrette
- Baked Chicken Breasts with Brown & Wild Rice
- Chicken Breasts in Sour Cream Sauce
- Chicken Alfredo Lasagna
- Spinach Pasta with Asiago Sauce & Grilled Chicken
- King Ranch Chicken Casserole
- Chicken Spaghetti with Mushrooms & Green Olives

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### **Beef Entrees**

- Beef Burgundy with Fresh Mushrooms
- Grilled Loin Tip Steak
- Beef Stroganoff with Egg Noodles
- Old Fashioned Pot Roast with Potatoes & Carrots
- Beef in a Port Wine Sauce
- Traditional Beef Lasagna

## **Pork Entrees**

- Grilled Pork Loin with Jezebel Sauce or Pear Compote
  - Cranberry Stuffed Pork Chops
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## **Seafood Entrees**

- Roasted Salmon with Herbs and Dill Sauce
  - Coconut Shrimp with Raspberry Chipotle Sauce
  - Shrimp Scampi with Linguine
  - Shrimp Kabobs with Herb Butter
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## **Vegetarian Entrees**

- Grilled Eggplant with Parmesan Marinara Sauce
  - Portobello Mushroom Lasagna
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## **Mexican Entrees**

- Creamy Chicken & Spinach Enchiladas
  - Chicken Enchiladas in Tomatillo Sauce
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## **Side Dishes**

- Green Beans with Toasted Almonds & Bacon or Lemon Zest
  - Pasta with Basil Pesto
  - Mediterranean Vegetables
  - Lemon Rice Pilaf
  - Elegant Twice Baked Potatoes
  - Roasted Rosemary Potatoes
  - Yukon & Sweet Potato Blend
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## **Salads**

- Baby Spinach with Strawberries & Poppy Seed Dressing
- Spring Greens with Grape Tomatoes & Basil Vinaigrette
- Greek Salad with Creamy Balsamic Dressing
- Caesar Salad with Garlic Croutons
- Waldorf Salad with Pecans
- Black Bean, Corn & Pico Salad
- Marinated Tomatoes with Feta Cheese

## **Soups, Stews & Chili**

- Corn Chowder
- White Chili with Chicken & Green Chilies
- Tortilla Soup
- Tomato Basil Soup
- Shrimp Bisque

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## **Breakfast & Brunch**

- Sausage & Egg Casserole with Green Chilies
- Baked Apple French Toast with Caramel Sauce
- Sour Cream Coffee Cake with Pecans
- Old Fashioned Cinnamon Rolls