



Wilma Lott Catering

Chicken

BBQ, Grilled, Baked or Roasted Chicken
 Chicken Tagine
 Chicken w/Coconut Curry Sauce
 Chicken w/Balsamic & Blue Cheese
 Chicken w/Pineapple & Mango Relish
 Chicken w/Capers & Lemon Sauce
 Chicken w/Rosemary Apricot Glaze
 Chicken w/creamy dijon & mushroom
 Chicken Enchilada Casserole
 Chicken & Seafood Paella -\$\$
 Chicken Marbella
 Chicken Cacciatore
 Chicken w/Wild Mushroom & Dijon
 Chicken Marsala
 Chicken Florentine
 Sweet & Sour or Cashew Chicken
 Teriyaki Chicken
 Vineyard Chicken
 Cornish Game Hens -\$\$
 Chicken Tikka Masala
 Chicken Coq Au Vin
 Chicken Piccata

Beef

Grilled Tri Tip *
 Bacon Wrapped Filet Mignon - \$\$\$
 Ball Tip - \$ *
 Beef Brisket- \$\$
 Mongolian Beef
 Beef Bourguignon
 Sirloin Steak *
 Braised Beef
 Chateau Briand-\$\$ *
 Meat Lasagna
 Carne Asada - \$
 Prime Rib - \$\$\$ *
 Roast Beef - \$\$\$ *
 Beef Tacos or Burritos
 Meatballs (*variety of flavors*)
 NY Strip Steak - \$\$\$ *
 Beef Burgers
 Beef Tenderloin - \$\$\$ *
 Meat Loaf
 Filet Mignon -\$\$\$
 Pot Roast

Pork / Lamb / Other

Grilled Pork Chops
 Sweet & Sour Pork
 Grilled Pork Tenderloin
 Red Curried Pork
 Smoked Pork Roast
 Stuffed Pork Loin
 BBQ Pulled Pork
 Kahlua Pork
 BBQ Pork Ribs
 Pork Roast
 Whole Roast Pig - \$\$\$
 Honey-Glazed Ham
 Curried Lamb Chop -\$\$
 Grilled Lamb Chop- \$\$\$
 Lamb Shank - \$\$
 Grilled Leg of Lamb
 Assorted Sausages
 Turkey
 Veal Scallopini - \$\$
 Veal Marsala - \$\$
 Duck Breast - \$\$

* = Available as Carving Station

PLEASE NOTE:

Due to the continuous changes in the market, pricing for items labeled with \$ or (market) will not be available until 90 days before the event.

Fish:

Cod
 Sole
 Mahi Mahi - \$\$ (market)
 Tilapia
 Salmon - \$
 Grilled Prawns - \$\$
 Shrimp & Scallop Kabobs - \$\$(market)
 Shrimp Scampi
 Halibut - \$\$ (market)
 Swai
 Catfish
 Fish Tacos
 Red Snapper -\$\$ (market)
 Tuna - \$
 Lobster Tail - \$\$\$ (market)
 Sea Scallops - \$\$ (market)
 Ahi Tuna - \$\$ (market)

Vegetarian Entrée Ideas:

Eggplant Moussaka
 Veggie Burgers
 Stuffed Portobello
 Grilled & Marinated Tofu
 Vegetable Lasagna
 Pasta – *Any Custom Type* – **please ask**
 Stuffed Zucchini
 Stuffed Poblano Chili
 Vegetarian Chili
 Vegetarian Casserole
 Asian – Any Vegetarian
 Macaroni & Cheese
 Frittata with Asparagus & Scallions
 Spanakopita
 Butternut Squash Ravioli w/sage brown-butter sauce
 Tomato Tart Tatin
 Quiche (*several varieties*) – **please ask**

Gluten-Free Also Available – Please Ask!



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Starch

Fries (*assorted*)
 Scalloped Potatoes
 Rice (*assorted*)
 Couscous (*assorted*)
 Au Gratin Potatoes
 Polenta
 Cannelloni
 Risotto (*assorted*)
 Fingerling Potatoes
 Baked Potato
 Garlic Mashed Potato
 Mashed Potatoes w/Truffle Oil & Chives
 Sweet Potato Casserole w/Pasilla & Honey
 Baby or Red C Potatoes
 Orzo

Vegetables (*roasted, sautéed, grilled*)

Mixed Seasonal Vegetables
 Asparagus
 Turnips
 Mushrooms Mixed
 Zucchini
 Carrots
 Cauliflower
 Eggplant
 Haricot Verts
 Beans
 Beets
 Rutabaga
 Leeks
 Peas
 Winter Squash
 Tomatoes
 Root Vegetable Medley
 Ratatouille

Salad

Spring Mix Salad
 Chicken Salad
 Chinese Chicken
 Caesar Salad
 Spinach Citrus Salad
 Napa Cabbage Salad
 Red Cabbage Salad
 Winter Greens
 Romaine Wedge
 Baby Greens Salad
 Waldorf Salad
 Arugula Salad
 Endive Salad
 Coleslaw
 Tuna Salad
 Cucumber Salad
 Frisee Salad

Sauces for Meat / Fish

Mushroom & Basil Cream
 Lemon Caper Buerre Blanc
 Pesto
 Thai Chili
 Orange & Molasses
 Sesame Dressing
 Garlic & Basil
 Sesame Dressing
 Orange & Fennel
 Rosemary & Apricot
 Hoisin Chili
 Garlic & Soy
 Thai Peanut
 Lemongrass
 Creamy Horseradish

Madeira Glaze
 Roasted Garlic Au Jus
 Lemon & Dill Butter
 Creamy Horseradish
 Red Wine & Shallot
 Tequila Marinade
 Mustard & Rosemary
 Roasted Red Bell Pepper
 Ginger & Chives
 Paprika & Parmesan Butter
 Ginger Molasses BBQ
 Cilantro & Lime Tartar

Salad Dressings

Honey-Balsamic Vinaigrette
 Strawberry Vinaigrette
 Raspberry Vinaigrette
 Apple Cider Vinaigrette
 Honey Dijon Dressing
 Creamy Feta Dressing
 Ranch Dressing
 Blue Cheese Dressing
 Poppy Seed Dressing
 Balsamic Vinaigrette
 Creamy Ginger-Peanut
 Creamy Italian

Catalina
 Creamy Honey-Dijon
 Cranberry Vinaigrette
 Provençal Herb Vinaigrette
 Red Wine Vinaigrette
 Buttermilk Dressing
 Pomegranate Vinaigrette
 Creamy Dill Dressing
 Thousand Island
 Creamy Ginger
 Caesar Dressing

Salad Topping Ideas:

Strawberries
 Apples & Pears
 Feta
 Gorgonzola
 Carrots
 Almonds
 Candied Pecans
 Tomato
 Bell Pepper
 Avocado
 Mushroom
 Croutons
 Goat Cheese

Candied Walnuts
 Red Onion
 Garbanzo Beans
 Kidney Beans
 Black Olive
 Mango / Papaya
 Artichoke Hearts
 Cucumber
 Wonton Strips
 Beets (roasted)
 Parmesan
 Toasted Pine Nuts
 Mandarin Oranges

Salad (Lettuce) Ideas:

Spring Mix
 Romaine
 Iceberg
 Frisee
 Endive
 Radicchio

Mixed Greens
 Spinach / Baby Spinach
 Butterhead
 Arugula
 Escarole
 Baby Greens

Pre-mixed Salads:

Greek Salad: cucumber, tomato, feta, black olive
 Chinese Chicken Salad w/creamy ginger dressing
 Caesar w/homemade croutons & freshly grated parmesan



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Pasta Sauces:

Marinara	Pesto
Alfredo	Clam Sauce
Tomato Cream	Vodka Sauce
Arrabbiata Sauce	Basil Pesto
Spaghetti Sauce	Balsamic Cream Sauce
Garlic Butter Sauce	Thai Peanut Sauce
Bolognese	Sun-dried Tomato
Four Cheese	Meat Sauce
Gorgonzola Sauce	Buttery Herb Wine Sauce
Puttanesca	Jalapeno-Rosemary Alfredo
Roasted Red Pepper Cream Sauce	
Sage Browned-Butter Sauce	

Pastas:

Butternut Squash Ravioli	Rigatoni
Ravioli (assorted)	Penne
Cannelloni	Lasagna
Homemade Mac N Cheese	Pasta Primavera
Angel Hair	Spaghetti
Bow Tie	Linguini
Fettuccini	Butter Noodles
Manicotti	Farfalle
Fusilli	

Bread Options:

White Rolls
 Rosemary Rolls
 Cornbread / Cornbread Muffins
 Sesame Rolls
 French Bread
 Hawaiian Rolls
 Wheat Rolls
 Buttermilk Biscuits
 Garlic Bread
 Focaccia Bread
 Pita Bread



Vegan Options

Vegan Appetizer Ideas:

Roasted Red Pepper Dip	Banana-Avocado dip w/plantain chips
Spring Rolls w/carrot-ginger dipping sauce	Veggie Burger Sliders
Tomato Basil Crostini	Salsa and Homemade Tortilla Chips
Vegetarian Summer Rolls	Sweet Potato Wedges w/sesame soy dipping sauce
Eggplant Caponata on Crostini	Falafel w/tahini sauce
Edamame w/sea salt	Guacamole Hummus
Baked Plantain Chips topped w/mango corn salsa, cilantro & coconut aioli	
Avocado Bruschetta w/green sauce – made on-site only	

Vegan Entrée Ideas:

Portobellini (mushroom) Sliders	Vegetarian Chili
Vegetable Stir Fry	Grilled Vegetable 'Lasagna' w/pesto
Marrakesh Stew	Black Bean Burgers
Five-grain salad	Spaghetti w/Three Tomato Sauce
Pumpkin Vegetable Curry Stew	Coconut/Peanut/Mushroom Thai Noodle Bowls
Polenta topped w/Rice Parmesan	Couscous Salad w/roasted vegetables and chickpeas
Coconut Crusted Tofu w/sweet & sour sauce served w/brown rice	
Sweet Potato Tacos w/peach salsa & coconut chipotle aioli	
Quinoa with sautéed onion, celery, golden raisins, and vegetable stock	
Stuffed Portobello Mushrooms (<i>using margarine, not butter</i>)	