



TLC CATERING AND DESIGN

STARTER OPTIONS

S A L A D

Classic Caesar Salad

A timeless favorite! Crisp romaine lettuce combined with crunchy croutons, grated parmesan cheese, and a luscious creamy Caesar dressing.

Farmhouse Garden Salad

with a blend of fresh greens, cucumbers, red onions, grape tomatoes, cheddar cheese and croutons. Served with your choice of dressing.

Mixed Greens Salad

A delightful blend of tender baby greens, dressed in a light balsamic vinaigrette. Topped with toasted almonds and Parmesan shavings.

H O R S D ' O E U V E S

Caprese Skewers with Balsamic Glaze

Cherry tomatoes, fresh mozzarella, and basil leaves threaded onto skewers and drizzled with a balsamic glaze.

Spinach and Feta Stuffed Mushrooms

Mushrooms caps filled with a flavorful mixture of cooked spinach and crumbled feta cheese.

Bruschetta with Tomato, Basil, and Mozzarella

Toasted baguette slices topped with diced tomatoes, fresh basil, and mozzarella cheese, drizzled with olive oil and balsamic glaze.

Mini Shrimp Cocktail Shooters

Chilled shrimp served in shot glasses with cocktail sauce and a wedge of lemon.

Teriyaki Chicken Skewers

Bite-sized pieces of chicken marinated in teriyaki sauce and threaded onto skewers.

Fresh Fruit Display

A bountiful assortment of seasonal fruits artfully arranged to create a vibrant and visually appealing display





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ENTREE OPTIONS

DINNER INCLUDES: SALAD, ENTREE, VEGETABLES, STRACH, FRESH ROLLS, ICED TEA AND WATER

Lemon Herb Roasted Chicken

Moist and flavorful chicken, marinated in zesty lemon and aromatic herbs, then oven-roasted to golden perfection.

Filet Mignon with Truffle Butter

A succulent filet mignon steak cooked to perfection, topped with a luxurious truffle-infused butter sauce.

Lobster Tail with Garlic Herb Butter

Indulge in a decadent lobster tail, delicately prepared and served with a fragrant garlic herb butter.

Eggplant Parmesan (Vegetarian)

Slices of eggplant, breaded and baked to a golden crisp, layered with marinara sauce and melted mozzarella cheese.

Stuffed Chicken Breast with Spinach and Feta

Chicken breast filled with a delectable mixture of sautéed spinach and creamy feta cheese, then baked to perfection.

Grilled Ribeye Steak with Chimichurri Sauce

A juicy ribeye steak, seasoned and grilled to perfection, accompanied by a vibrant and tangy chimichurri sauce.

Grilled Salmon with Lemon-Dill Sauce

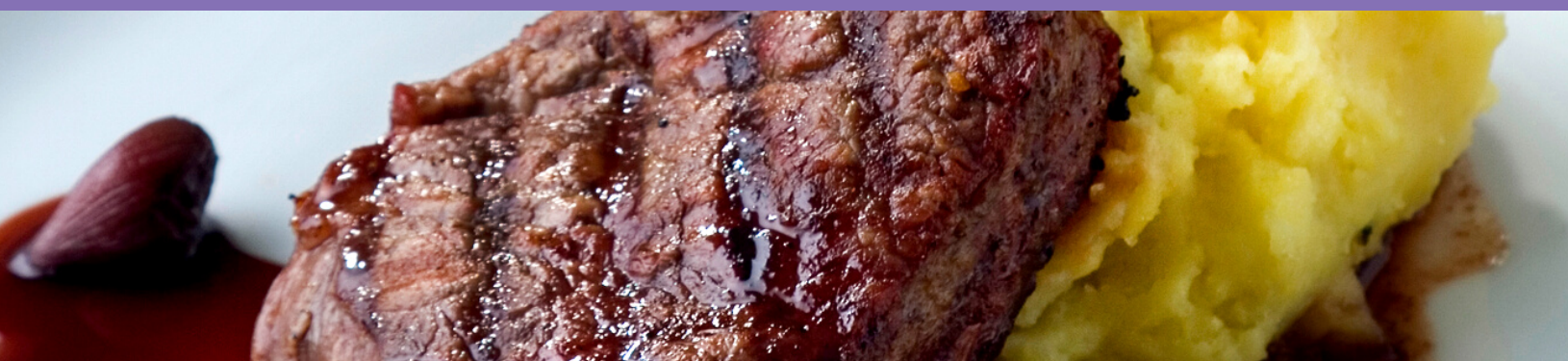
A succulent salmon fillet, expertly grilled and served with a zesty lemon-dill sauce.

Herb-Crusted Chicken Breast with Garlic Butter Sauce

Tender chicken breast coated in fragrant herbs, baked to perfection, and drizzled with a luscious garlic butter sauce.

Beef Tenderloin Medallions with Red Wine Reduction

Juicy beef tenderloin medallions seared to a perfect medium-rare and accompanied by a rich red wine reduction.





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STARCH OPTIONS

Garlic Mashed Potatoes

Creamy mashed potatoes infused with roasted garlic, butter, and a touch of cream for a rich and flavorful side.

Wild Rice Pilaf

A blend of wild and brown rice cooked with aromatic herbs, vegetables, and broth for a wholesome and flavorful pilaf.

Roasted New Potatoes with Rosemary

Baby potatoes roasted to perfection with fragrant rosemary, garlic, and a drizzle of olive oil for a rustic and savory option.

Truffle Mac and Cheese

Creamy macaroni and cheese elevated to a gourmet level with the addition of black truffle oil and a blend of premium cheeses.

Saffron-Infused Yellow Rice

Fragrant long-grain rice delicately cooked with aromatic saffron threads, creating a vibrant and flavorful side dish.





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VEGETABLES OPTIONS

Grilled Zucchini Ribbons with Pesto

Thinly sliced zucchini ribbons, lightly grilled and tossed in a fragrant basil pesto, offering a fresh and aromatic vegetable option.

Sautéed Spinach with Garlic and Pine Nuts

Fresh spinach leaves sautéed with garlic and toasted pine nuts, resulting in a flavorful and nutritious green vegetable side.

Maple-Glazed Brussels Sprouts

Brussels sprouts roasted to caramelized perfection with a maple glaze, offering a sweet and savory twist on this classic vegetable.

Crispy Parmesan Green Beans

Fresh green beans roasted to a crisp perfection, tossed with grated Parmesan cheese for a savory and crunchy side.

Buttered Corn on the Cob

Sweet corn cobs boiled to tender perfection and slathered with creamy butter, offering a classic and comforting vegetable option.

Charred Broccoli with Chili and Garlic

Broccoli florets charred to perfection with a hint of chili heat and fragrant garlic, providing a bold and flavorful vegetable side.

Vegetable Medley with Herb Butter

A vibrant combination of seasonal vegetables sautéed to perfection and tossed in a fragrant herb-infused butter sauce, offering a versatile and visually appealing side dish.

Roasted Asparagus with Lemon Zest

Tender asparagus spears oven-roasted to perfection and finished with a zesty sprinkle of lemon zest, creating a vibrant and flavorful side.

