



TLC CATERING AND DESIGN

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.

