

## Entrée's

Pricing is based on number of people  
(Minimum of 12)

### BEEF & PORK:

Meatballs- blend of beef, pork and veal simmered in marinara sauce topped shaved parmesan, asiago cheese & fresh basil

Stuffed meat loaf- pork, veal and beef stuffed with spinach, roasted red peppers, smoked gouda wrapped in bacon with a tomato herb glaze

Flat iron steak with a chimichurri

Prime Rib slow roasted accompanied by au jus and horseradish crème

Roasted duck breast with a cherry demi-glaze

Roasted pork loin with whole grain mustard-walnut cream sauce

Italian sausage, sautéed onions & peppers in marinara.

Meat lasagna- ground beef with Italian herbs, marinara sauce, fresh ricotta, grated Romano and mozzarella cheeses, mixed and layered with pasta sheets.

Teriyaki glazed sirloin tips- grilled sirloin tips, marinated in garlic, olive oil and teriyaki glaze.

Pan roasted beef tenderloin with a demi-glaze.

Smoked house BBQ ribs

Smoked Brisket with house BBQ sauce

Pulled pork- hand pulled pork roasted in house BBQ sauce

### POULTRY:

Chicken marsala- pan seared and simmered in a wild mushroom marsala sauce.

BBQ chicken oven roasted- skin on chicken quarters, smothered in BBQ sauce.

Grilled chicken breast topped with sliced tomatoes and fresh mozzarella, drizzled with balsamic reduction and micro basil

*\*Please contact us to discuss more choices & pricing- the options are endless.  
It's your menu & your budget!*

Parmesan (chicken, veal or eggplant)- lightly fried and topped with marinara sauce, fresh mozzarella and basil.

Roasted chicken breast with herb jus

Buttermilk fried chicken- buttermilk brined, seasoned with herbs & spices

Clark's stuffed chicken breast- 8oz chicken breast stuffed with homemade cornbread stuffing smothered in bacon parmesan cream

Chicken saltebocca- pan roasted chicken breast, prosciutto, provolone cheese with a sage jus

Chicken franchise- egg battered pan seared chicken breast served in a lemon butter sauce.

Roasted turkey breast- honey glazed, roasted turkey breast, served with a sage infused gravy.

Chicken & penne pesto alfredo- grilled chicken and penne tossed in pesto alfredo sauce.

Teriyaki chicken & broccoli stir-fry- grilled chicken, broccoli, onions, red and green peppers tossed in teriyaki glaze.

SEAFOOD:

Baked stuffed shrimp- butterflied shrimp with a buttery seafood stuffing

Grilled swordfish with a chilled tomato salsa

Sesame crusted roasted salmon with a sweet soy glaze

Grilled swordfish with a chilled crab & watermelon salsa fresca

Chilean sea bass pan seared with a tomato basil coulis

Brown sugar glazed salmon- glazed with brown sugar caramelized thyme

Stuffed cod fish stuffed with a buttery seafood stuffing, topped with rich lobster sauce

Roasted cod- garlic panko crusted cod with beurre blanc

Lobster tails poached in vanilla butter sauce

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Sides:

- mashed potatoes
- roasted potatoes
- au gratin potatoes
- steamed jasmine rice
- steamed broccoli
- parmesan risotto
- asparagus
- focaccia bread
- dinner rolls
- glazed carrots
- roasted vegetables
- green beans

VEGETARIAN:

Vegetable lasagna- layers of pasta, fresh vegetables, ricotta cheese and marinara sauce.

Three cheese baked ziti- three cheese blend mixed with fresh pasta and marinara sauce.

tri-color tortellini & pesto- cheese filled tortellini in a basil pesto sauce.

bowtie pasta in a pink vodka sauce- our signature recipe made with variety of cheeses, diced tomato

baked macaroni and cheese- our creamy 5 cheese, cheese sauce mixed with cavatappi pasta, topped with garlic butter breadcrumbs, and baked until golden brown

stuffed portabella mushroom- large portabella mushroom caps filled with sautéed spinach, onion, pepper, and garlic, topped with melted mozzarella, and drizzled with an aged balsamic reduction.

CATERING

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Pasta: Build your own pasta dish

Pasta Choices: penne, linguini, spaghetti, cavatappi, fettuccini, angle hair, ziti, pappardelle, bowtie, shells

Ravioli Choices: cheese, lobster, mushroom, butternut squash or create your own ravioli!

Sauces: marinara, pink vodka, Bolognese, pesto, alfredo, bacon alfredo, 5 cheese (mac-n-cheese sauce) bur-Blanc (white wine butter sauce), marsala, herbed garlic & olive oil

Meat Choices: chicken, sausage, meatballs, shrimp, meatballs, lobster, fried eggplant

Vegetable Choices: broccoli, peppers, onions, mushrooms, spinach, artichoke hearts, squash mix



CLARK'S  
CATERING

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

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