

Ward Catering Descriptive Dinner Menu
Call 419-357-7240 for a quote

Dinner Entrees

*Dinner entrees can be served buffet-style or as a seated dinner.
Prices include your choice of salad, two sides, and fresh bread and butter.*

Chicken/ Poultry Entrees

Oven Roasted Chicken

Chicken Breast or Leg/Thigh Quarter, Herb Butter Sauce

Chicken Parmesan

Breaded Chicken Breast, Marinara Sauce, Mozzarella, Parmesan Cheese

Bruschetta Chicken

Garlic Marinated Chicken Breast, Tomato, Basil, Olive Oil, Garlic Sauce

Stuffed Chicken Breast

Chicken Breast, Cornbread Dressing, Spinach, Béchamel Sauce.

Chicken Picatta

Boneless Chicken Breast, White Wine, Garlic, Olive Oil, Butter, Lemon, Capers

Chicken Marsala

Boneless Chicken Breast, Marsala Wine, Mushrooms, Shallots, Sundried Tomato

Orange Chicken

Tempura Battered Chicken tossed in an Orange Chili Glaze.

Smothered Chicken

Grilled Chicken Breast topped with Sautéed Mushrooms & Onions and Swiss

Chicken Tetrizzini

Pulled Chicken, Mushrooms, and Peas in a Parmesan Cream

Chicken Normandy

Braised ½ Chickens, Apples, Onions, Brandy Cream Sauce,

Pretzel Chicken

Pan Seared, Pretzel Crusted Chicken Breast, Dijon Cream Sauce

Chicken Cordon Blue

Breaded Chicken Breast stuffed with Ham and Swiss, Cream Sauce

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Mediterranean Chicken

Roasted Chicken Quarters, Olive Oil, White, Garlic, White Wine, Cured Bacon, Olives, Artichokes, Roma Tomatoes

Cornish Game Hen

½ Game Hen, Brined, Oven Roasted, Herb Butter Sauce

Beef Entrees

New York Strip

8oz Hand Cut From Striploin, Pan Seared Medium Rare to Medium

Filet Mignon

8oz Hand Cut from Tenderloin, Pan Seared Medium Rare to Medium, Red Wine Reduction Sauce

Oven Roasted Prime Rib

Oven Roasted, Garlic Herb Crusted, Hand Carved, Horseradish Au Jus

Hand Carved Top Round

Slow Roasted, Garlic Herb Crust, Brown Gravy

Beef Tenderloin

Oven Roasted, Pepper and Herb Crusted with a Red Wine Reduction

Braised Beef Tenderloin Tips

Beef Tips, Madeira Wine Sauce, Caramelized Onions

Beef Pot Roast

Chuck Roast, Red Wine Braised with Carrots, Celery, Onion, Brown Gravy

Braised Beef Short Ribs

Beef Short Ribs Braised with fresh Rosemary in a Red Wine Sauce

Flank Steak

Sliced Flank Steak topped with a choice of Chimichurri, Roasted Red Pepper Coulis, or Mushroom Cream Sauce

Beef Stroganoff

Braised Beef Tips and Onions in a Mushroom Cream Sauce, over Noodles

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Brisket

Slow Roasted Beef Brisket Basted with Your Choice of Sauce

Smothered Steak

Sliced Flank Steak topped with Mushrooms, Onions, and Swiss Cheese

Beef Skewers

Marinated Beef Cubes Skewered and Grilled, Choice of Sauce

Pork Entrees

Roasted Pork Loin

Hand Carved Pork Loin, Rosemary, Thyme, and Garlic, Pork Gravy

Stuffed Pork Loin

Hand Carved Pork Loin Stuffed with Spinach and Cornbread Dressing, Pork Gravy

Pork Tenderloin

Pan Seared & Oven Roasted Pork Tenderloin, Hand Cut into Medallions, Choice of Peach, Honey Mustard, or Cranberry Glaze

Roasted Pork Shoulder

Slow Roasted, Hand Pulled, optional BBQ Sauce

Pork Schnitzel

Lightly Breaded Pork loin topped with Mushroom Gravy

Honey Glazed Ham

Oven Baked, Sweet Pineapple, Honey Glaze

Osso Bucco

Braised Pork Shank, Herbed Brown Sauce

Baby Back Ribs

1/3 Rack, 1/2 Rack, or Full Rack Ribs

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Seafood Entrees

Lake Erie Perch

Hand Breaded, Homemade Tartar Sauce

Salmon

Oven Baked, Teriyaki Glazed

Salmon Oscar

Pan Seared Salmon topped with Crabmeat and Hollandaise

Almond Crusted Tilapia

Oven Baked, Lemon Brown Butter Sauce

Parmesan Crusted Tilapia

Oven Baked, White Wine Cream Sauce

Potato Crusted Cod

Oven Baked, Jalapeno Hollandaise

Shrimp Scampi

Sautéed, Lemon, Garlic, Olive Oil, Butter, Parsley

Shrimp Ricotta

Sautéed, Garlic, White Wine, Cream, Ricotta

Shrimp Diablo

Sautéed, Spicy Tomato Basil Sauce

Jumbo Diver Scallops

Pan Seared U10 Scallops, Lemon Brown Butter Sauce

Maryland Crab Cake

Hand Made, Oven Baked, Jumbo Lump Crab, Cajun Remoulade

Lobster Mac and Cheese

Cavatappi Pasta, 3 Cheese Béchamel Sauce, Lobster

Stuffed Lobster Tail

4-5oz Atlantic Lobster, Topped with Maryland Crab Cake, Hollandaise Sauce

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Entrée Sides

- Mashed Potatoes
(Traditional, Garlic, Parmesan)
- Roasted Red Skins
- Twice Baked Potato
- Scallop Potatoes
- Au gratin
- Whipped Sweet Potatoes
- Root Vegetables
- Garlic Bread
- Risotto
(Parmesan, Corn, Butternut Squash,
Mushroom)
- Rice Pilaf
- Wild Grain Rice
- Spanish Rice
- Yellow Rice
- Penne, Bow Tie, linguini Pasta
(Garlic & Olive Oil, Marinara)

Entrée Vegetable

- Fresh Green Beans
- Roasted Corn
- Carrots
- Chef Vegetable Medley
- Asparagus
- Candied Brussel Sprouts
- Chop House Vegetable
- Charred Green Beans and Cherry
Tomatoes
- Roasted Eggplant
- Maple Roasted Carrots and Brussel
Sprouts
- Broccoli and/or Cauliflower
- Sugar Snap Peas

Entrée Salad

- Mixed Green Salad
- Caesar Salad
- Wedge Salad (plated)
- Spinach Salad
- Bib Salad
- Summer Salad
- Dressing Choices

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Salads

Mixed Green Salad

Iceberg, Romaine, Grape Tomato, Cucumber, Carrot, Choice Dressing

Wedge Salad (served w/ plated meal only)

Iceberg Wedge, Grape Tomato, Fried Red Onion, French & Bleu Cheese Dressing

Caprese Salad

Grape Tomato, Fresh Basil, Buffalo Mozzarella, Olive Oil

Caesar Salad

Romaine, Caesar Dressing, Parmesan Cheese and Black Olives, Croutons

Spinach Salad

Baby Spinach, Romaine, Dried Cranberries, Almonds, Oranges, Balsamic Vinaigrette

Greek Salad

Romaine, Iceberg, Feta Cheese, Red Onion, Black Olive, Cucumber, Grape Tomato,
Lemon Vinaigrette

Pasta Salad

Tri Colored Rotini, Roasted Red Pepper, Olives, Salami, Colby Cheese, Italian Dressing

Dressing Choices

Ranch, French, Italian, Caesar, Raspberry Vinaigrette, Blue Cheese,
Olive Oil & Balsamic Vinaigrette,

Specialty Sandwiches

Club Sandwich

Turkey, Ham, Bacon, American, Lettuce, Tomato, Wheat Bread

California Club

Turkey, Bacon, Provolone, Avocado Mayo, Lettuce, Tomato, Ciabatta Bread

French Dip

Sliced Roast Beef, Caramelized Onions, Swiss, Ciabatta Bread, Au Jus

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Chicken Pesto

Pesto Marinated, Grilled Chicken Breast, Provolone Pesto Mayo, Lettuce, Tomato,
Ciabatta Bread

Italian Cold Cut

Ham, Salami, Cappicola, Provolone, Lettuce, Tomato, Onion, Italian Dressing,
Ciabatta Bread

Mozzarella Caprese

Fresh Buffalo Mozzarella, Tomato, Fresh Basil, Olive Oil, Ciabatta Bread

Grilled Chicken Caesar Wrap

Chicken Breast, Romaine, Olives, Tomato, Provolone, Caesar Dressing

Grilled Chicken Wrap

Chicken Breast, Lettuce, Tomato, Provolone, mayo

Vegetable Wrap

Marinated Mushrooms, Shredded Carrots, Cucumber, Black Olives, Diced Tomato
Romaine, Swiss & Colby Cheese

Tuna Salad

Skipjack Tuna, Onion, Celery, Egg, Mayo, Lettuce, Tomato, Choice Bread

Chicken Salad

Chicken Breast, Onion, Celery, Apple, Mayo, Lettuce, Tomato, Choice Bread

Soups

Chicken Tortilla

Chicken, Diced Tomato, Green Chili, Onion, Celery, Carrot, Chicken Stock,
Tortilla Crouton

Italian Wedding

Baby Spinach, Meatballs, Garlic, BB Pasta, Chicken Stock

Spinach Egg Drop

Baby Spinach, Garlic, BB Pasta, Chicken Stock

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Creamed Soups

Butternut Squash
Curried Parsnip
Asparagus
Baked Potato
Corn Chowder
Clam Chowder

Pasta Dinners

*Pasta entrees can be served buffet-style or as a seated dinner.
Prices include your choice of salad, one side, and fresh bread and butter.*

Choice Pasta

Choose a sauce and pasta noodle. Add a meat or vegetable for an additional charge.

Sauce

Marinara
Meat Sauce
Primavera
Alfredo
Ala Vodka

Pasta Noodle

Fettuccini
Spaghetti
Penne
Bowtie

Meat

Chicken
Shrimp
Meatball (2 each)
Vegetables
Clams and
Mussels

Pasta Mains

Baked Ziti
Stuffed Shells (3 shells)
Lasagna
Cheese Ravioli
Meat Ravioli

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Specialty Pasta

Chicken Parmesan

Breaded Chicken Breast Topped with Marinara Sauce and Mozzarella Cheese accompanied with Spaghetti and Red Sauce

Veal Parmesan

Breaded Veal Topped with Marinara Sauce and Mozzarella Cheese accompanied by Spaghetti and Red Sauce

Bruschetta Chicken

Garlic Marinated Chicken Breast topped with Tomato Bruschetta Sauce accompanied by Spaghetti and Bruschetta Marinara

Lemon Chicken Scallopini

Lightly Breaded Chicken Medallions sautéed in Butter and Olive Oil accompanied by Spaghetti and a lemon Mushroom Sauce

Veal Scallopini

Lightly Breaded Veal Medallions sautéed in Butter and Olive Oil accompanied by Spaghetti and a lemon Mushroom Sauce

Linguine and Clam Bianca

Whole Baby Clams with Linguine and White Wine Sauce.

Specialty Ravioli

Lobster Ravioli

Summer Ravioli

Butternut Squash Ravioli