

Ward Catering

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, and
Capers

Chicken Marsala

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

Pretzel Chicken

Pan Seared, Pretzel Crusted Chicken Breast, Dijon Cream Sauce.

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

Pork Entrees

Roasted Pork Loin

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

Pork Tenderloin

Pan Seared & Oven Roasted Pork Tenderloin, Hand Cut into Medallions, Honey Mustard Glazed

Roasted Pork Shoulder

Slow Roasted, Hand Pulled, BBQ Sauce

Honey Glazed Ham

Oven Baked, Sweet Pineapple, Honey Glaze

Osso Bucco

Braised Pork Shank, Herbed Brown Sauce

Seafood Entrees

Lake Erie Perch

Hand Breaded, Homemade Tartar Sauce

Salmon

Oven Baked, Teriyaki Glazed

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

Stuffed Lobster Tail

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

Entrée Sides

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

Entrée Side Salad

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

Entrée Vegetable

- Fresh Green Beans
- Roasted Corn
- Carrots
- Chef Vegetable Medley
- Asparagus
- Candied Brussel Sprouts

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

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

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

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 Stations

Mash Potato Bar

Includes Choice of 5 Toppings (extra toppings available for an additional charge): *Green Onion, Cheddar Cheese, Bacon, Butter, Sour Cream, Salsa, Blue Cheese, Parmesan Cheese, Olives, Tomatoes, Broccoli, Fresh Herbs*

Taco Station

Build Your Own Beef Taco! *Served with Refried Beans, Salsa, Sour Cream, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Green Onions, Hard and Soft Shells*

Fajita Station

Build your own fajita! *Seasoned Chicken and Steak Served Served with Sautéed Peppers and Onions, Rice, Black Beans, shredded lettuce, Shredded Cheddar Cheese, Fresh Salsa, Sour Cream, Soft Tortillas, and Nacho Chips*

Artisan Bread Station

Enjoy an Array of Artisan Breads Topped with Unique and flavorful Spreads of Your Choice. Choose Your Favorite Crostini From Our Appetizer Menu and Pick 2 of our Unique Spreads to Pair with an Array of Fresh Breads.

Sample Dinner Packages

Package 1 \$18.75

Roasted Pork Loin
Pretzel Chicken served with a Creamy Dijon Sauce
Mixed Green Salad
Wild Grain Rice or Roasted Red Skin Potatoes
Green Bean Almondine
Roasted Corn
Fresh Roll and Butter

Package 2 \$19.25

Chicken Parmesan served with Spaghetti and Marinara Sauce
Caesar Salad
Glazed Carrots
Fresh Roll & Butter
Creamy Spinach and Artichoke Dip
Fresh Fruit Display

Package 3 \$24.00

Hand Carved Top Round served with Demi-glaze
Chicken Picatta
Mixed Green Salad
Garlic Mashed Potatoes
Green Bean Almondine
Fresh Roll & Butter
Seasonal Vegetables with Dill Dip
Assorted Cheese Cubes
Fresh Fruit with Creamy Strawberry Dip

Package 4 \$36.75

(Plated meal with appetizer buffet)
Beef Tenderloin Topped with a Red Wine Reduction
Shrimp Scampi
Parmesan Mashed Potatoes
Asparagus
Exotic Green Salad with Cranberries, Almonds, and Raspberry Vinaigrette
Smoked Glazed Salmon Display with Assorted Crackers
Assorted Cheeses
Tomato Basil Bruschetta with Shaved Parmesan and Balsamic Glaze (2 each)
Southwest Pinwheels (2 each)

Beverage Service

Gourmet Coffee Station \$3.25	Canned Soft Drinks \$1.75
Iced Tea Station \$1.75	Bottled Water \$1.75
Fruit Punch or Lemonade \$1.75	Cups and Ice \$0.95

Coffee Station \$2.25

Includes Creamers, Sweeteners, and cups

Bar Set- Ups \$3.25

Includes: Cups, Ice, Soft Drinks, 3-Mixers, Lemons, Limes, Cocktail Napkins, Stirrers

Coffee and Snack Station

Includes Coffee Station, Whole Fruit, Granola/Cereal Bars, and Chips

Ward Catering Event Guidelines

- **Menu Prices are based on a 50 person Minimum. There may be additional charges for parties that do not meet this requirement.**
- **Menu Prices reflect the cost of food and are subject to change.**
- **Menu prices reflect the cost of food. Delivery and services charges will be applied as followed**
 - **“Upscale” Disposables and china service are available at an additional charge.**
 - **Delivery and Set up (Events without Service) \$25.00**
 - **Pickup of Equipment (Events without Service) \$25.00**
 - **Service staff is available for a minimum of 2 hours at \$15.00 per person per hour.**
 - **A Gratuity of 18% of the total cost will be added to events that require service staff.**
- **A signed contract and non-refundable deposit of \$100.00 is due to secure event date along with an estimated head count.**
- **No later than 2 weeks before event a non-refundable deposit of 50% of the food cost is required along with a final head count.**
- **We will do our best to accommodate any increase to the final head count up to 72 hours before the event (charges will apply accordingly). However, if the head count decreases the original final head count will still remain in place on the invoice.**
- **The remaining balance is due the evening before the event.**
- **Ward Catering reserves the right to retain all or part of the deposit in the event of cancellation.**