

# La Tourelle

## CATERING

### TRADITIONAL BUFFET

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#### **HORS D'OEUVRES** [choice of 3]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Mushroom Caps Stuffed with Sausage
- Miniature Meatballs with  
La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Asparagus & Roasted Red Pepper Beignet
- Kosher Pigs in a Blanket
- Vegetable Dumplings

#### **SALAD** [choose 1]

- Field Green Salad with  
House Made Italian Dressing
- Tri-Colored Tortellini Salad
- Marinated Tomato and Cucumber Salad
- Red Potato with Whole Grain Mustard  
Vinaigrette

#### **ENTRÉE** [choice of 2]

- London Broil, Ziti Marinara with  
Parmesan & Mozzarella Crust
- Rosemary and Garlic Marinated Chicken
- Marinated Jerk Chicken
- Grilled Pork Chop with  
Horseradish and Cranberry Demi
- Penne with Tomato Basil Cream Sauce
- Almond Crusted Flounder

#### **STARCH** [choose 1]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Israeli Cous Cous
- Chive and Parmesan Whipped Potatoes
- Whipped Sweet Potato
- Roasted Sweet Potatoes
- Salt Potatoes

#### **VEGETABLES** [choice of 2]

- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini & Summer Squash Medley
- Fresh Sautéed Garlic Spinach
- Corn O'Brien

#### **VIENNESE STATION**

An assortment of sumptuous desserts displayed wonderfully for guests choosing.

#### **HOT DRINKS**

Regular Coffee, Decaffeinated Coffee,  
Tea, & Herbal Tea

#### PLEASE NOTE:

Fresh Bakery Rolls and Butter are included

# La Tourelle

## CATERING

### PREMIUM BUFFET

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#### **HORS D'OEUVRES** [choice of 3]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Mushroom Caps Stuffed with Sausage
- Miniature Meatballs with La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Asparagus & Roasted Red Pepper Beignet
- Kosher Pigs in a Blanket
- Vegetable Dumplings

#### **SALAD** [choose 1]

- Baby field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Spinach Salad with Bacon Bits, Red Onion, Sliced Mushrooms, and Balsamic Vinaigrette
- Caesar Salad with House Made Croutons
- Field Green Salad with House made Italian Dressing

#### **ENTRÉE** [choice of 2]

*Requires an entree count 3 weeks prior to event*

- American Style Turkey Pot Roast
- Prime Rib with Horseradish Cream Sauce
- Herb Stuffed Roasted Chicken
- Virginia Baked Ham
- Carved Pork Loin with Cranberry Chutney
- Chicken La Tourelle
- Grilled Chicken and Pesto Penne
- Wild Mushroom Ravioli with Cream Sauce
- Fettuccine with Broccoli and Alfredo sauce
- Penne with Tomato Basil Cream Sauce,
- Tortilla Crusted Tilapia

#### **STARCH** [choose 1]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Israeli Cous Cous
- Chive and Parmesan Whipped Potatoes
- Whipped Sweet Potato
- Roasted Sweet Potatoes
- Baked Potatoes

#### **VEGETABLES** [choice of 2]

- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini & Summer Squash Medley
- Fresh Sautéed Garlic Spinach

#### **VIENNESE STATION**

An assortment of sumptuous desserts displayed wonderfully for guests choosing.

#### **HOT DRINKS**

Regular Coffee, Decaffeinated Coffee, Tea, & Herbal Tea

#### **MISC.**

Linen

#### PLEASE NOTE:

Fresh Bakery Rolls and Butter are included

# La Tourelle

## CATERING

### ELEGANT BUFFET

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#### **HORS D'OEUVRES** [choice of 3]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Mushroom Caps Stuffed with Sausage
- Miniature Meatballs with La Tourelle Signature Steak Sauce
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Asparagus & Roasted Red Pepper Beignet
- Kosher Pigs in a Blanket
- Vegetable Dumplings
- Brie with Raspberry & Almonds in Phyllo

#### **SALAD** [choose 1]

- Baby field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Spinach Salad with Bacon Bits, Red Onion, Sliced Mushrooms, and Balsamic Vinaigrette
- Caesar Salad with House Made Croutons
- Field Green Salad with House made Italian Dressing

#### **ENTRÉE** [choice of 2]

*Requires an entree count 3 weeks prior to event*

- New York Strip Steak
- Carved Filet of Beef
- Chicken Forestiere
- Chicken La Tourelle
- Grilled Chicken and Pesto Penne
- Oven Roasted Salmon Filets
- Grilled Vegetable Ravioli with Pinot Sauce
- Fettuccine with Broccoli and Alfredo sauce
- Penne with Tomato Basil Cream Sauce
- Scallop and Crab Stuffed Sole

#### **STARCH** [choose 1]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Israeli Cous Cous
- Chive and Parmesan Whipped Potatoes
- Whipped Sweet Potato
- Roasted Sweet Potatoes

#### **VEGETABLES** [choice of 2]

- Sautéed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini & Summer Squash Medley
- Fresh Sautéed Garlic Spinach
- Grilled Asparagus

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#### **HOT DRINKS**

Regular Coffee, Decaffeinated Coffee, Tea, & Herbal Tea

#### **MISC.**

Linen

#### PLEASE NOTE:

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# La Tourelle

## CATERING

### SERVED DINNER

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#### **SALAD** [choose 1]

- Baby field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- Spinach Salad with Bacon Bits, Red Onion, Sliced Mushrooms, and Balsamic Vinaigrette
- Boston and Radicchio with Toasted Pine Nuts and Smoked Tomato Vinaigrette
- Arugula Salad with Sweetened Dried Cranberries, Goat Cheese and Walnuts

#### **STARCH & VEGETABLES** [choose 2]

- Garlic Mashed Potatoes
- Baked Potato with Sour Cream
- Roasted New Potatoes with Rosemary Thyme and Garlic
- Rice Pilaf
- Roasted Sweet Potatoes with Chili
- Sautéed Green Beans with Almonds
- Medley of Yellow and Zucchini Squash with Red Peppers
- Steamed Broccoli
- Grilled Asparagus
- Fresh Bakery Rolls and Butter

#### **ENTRÉE** [choice of 2]

*Requires an entree count 3 weeks prior to event*

- Dual Plate of 6 oz Filet of Beef and 6 oz Lobster Tail
- Dual Plate of 5 oz Filet of Beef and 4 oz Rosemary & Garlic Marinated Chicken Breast
- Dual Plate of Rosemary & Garlic Marinated Chicken Breast and Grilled Mahi Mahi
- New York Strip Steak
- 9 oz Filet of Beef
- Filet of Venison Diane
- Chicken Forestier
- Chicken La Tourelle
- Pan Seared Salmon Filets
- Oven Roasted Sea Bass with Moroccan Cous Cous
- Wild Mushroom Lasagna
- Fettuccine with Broccoli and Alfredo sauce
- Roasted Rib Eye Steak with House La Tourelle Steak Sauce
- Roasted Breast of Chicken & Prawns with Jack Daniel's & Whole Mustard Sauce
- Grilled Black Angus Filet of Beef & Prawns with a Zinfandel Reduction
- Pan Seared Salmon Filets with Tomato & Chive Beurre Blanc
- Shrimp Scampi
- Filet Mignon with Béarnaise or LaTourelle Steak Sauce
- Lobster Stuffed Raviolis with a Ginger Leek Cream Sauce
- Penne with Tomato Basil Cream Sauce
- Wild Mushrooms Tossed with Spaghetti Squash, Bok Choy, Sun Dried Tomatoes and Balsamic Vinaigrette

#### **VIENNESE STATION**

An assortment of sumptuous desserts displayed wonderfully for guests choosing.

#### **HOT DRINKS**

Regular Coffee, Decaffeinated Coffee, Tea, & Herbal Tea

#### **MISC.**

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