



# Chefs Catering

## Veal Entrées (DJ \$12pp - \$30pp)

*Full Trays serves 14-16*

*Half serves 7-8*

**Full trays**

**Half trays**

VEA019: **Veal Française**.....\$150.....\$85

Tender veal cutlets in a lemon white wine sauce.

VEA020: **Veal Marsala**.....\$150.....\$85

Tender veal cutlets in a Marsala wine sauce with mushrooms.

VEA021: **Veal and Peppers** .....\$150.....\$85

Sliced tender veal cutlets with sautéed onions & peppers topped with marinara.

VEA022: **Veal Rollatini**.....\$185.....\$100

Tender veal cutlets filled with prosciutto, fresh mozzarella and sun dried tomato.

VEA023: **Veal Sorrentinno**.....\$185.....\$100

Lightly breaded veal cutlet layered with prosciutto, eggplant in a tomato Wine sauce and topped with melted mozzarella cheese.

VEA024: **Veal Parmigiana**.....\$150.....\$85

Lightly breaded veal cutlet layered and topped with marinara and melted mozzarella.

### **Lamb Entrees**

LAM032: **Roasted rack of lamb**.....Market price

With a mustard and herb crust.

LAM033: **Grilled Rack of Lamb**.....Market price

LAM036**Stuffed Crown Roast**.....Market priceLAM034: **Leg of Lamb**.....Serves 10-12....\$119.99

Slow roasted to perfection with fresh rosemary & garlic.

LAM035: **Stuffed Leg of Lamb**.....Serves..10-12...\$149.99

With mushroom stuffing and rosemary demi glaze.

