

ENTREES

- * Grilled Beef Tenderloin rubbed in Olive Oil, Sea Salt & Black Pepper, Finished with Sautéed Mushrooms & Carmelized Onions*
- * Roasted Beef Tenderloin or Pork Loin with Rosemary Roquefort Cream*
- * Tenderloin of Beef with Rosemary Mushroom Demiglaze*
- * Grilled Flank Steak marinated with Lime & Vermouth or Brown Sugar, Lime Juice and Tamari Sauce*
- * Herb Rubbed Prime Rib Au Jus with Horseradish Aioli*
- * Boneless Leg of Lamb – Slow Roasted to Medium Rare – Herb Rubbed with Orange Glaze*
- * Rolled Sliced Leg of Lamb stuffed with Moist Orange Cous Cous, Apricots, Cranberries, Fresh Spinach, Scallions & Mint*
- * Grilled Lamb Chops served with Minted Demiglaze Sauce*
- * Thai Beef or Chicken with Roasted Red Peppers, Straw Mushrooms & Thai Chili Sauce*
- * Spice Rubbed Pork Loin with Carmelized Onions & Apples*
- * Shoyu Chicken with Soy, Ginger & Honey*
- * Herb Roasted Turkey Breast, sliced, with Herb Stuffing, Cranberry Orange Relish & Gravy*
- * Chicken Mediterranean Sautéed with Apricots, Almonds & Cumin*
- * Chicken Piccata Sautéed with Mushrooms & Capers in a White Wine Lemon Sauce*
- * Blackened Cajun Chicken with Mango Pineapple Salsa*
- * Grilled Lemon Herb Chicken - Light & Healthy*
- * Duck – Slow Roasted, served with Orange Currant Cumberland Sauce*
- * Paella Valencia – Saffron Rice with Vegetables, Chicken, Shrimp, Mussels & Chorizo Sausage finished with White Wine Stock*
- * Grilled Salmon with Béarnaise, Balsamic Vinegar Syrup & Tri Colored Pepper Confetti, served over Wilted Spinach*
- * Citrus Salmon – Marinated in Soy, Garlic & Lemon, Grilled & Topped with a Garnish of Lemon, Lime & Orange Zest*

- * Salmon or Chicken Tikka – presented with Indian Tikka Sauce of Onion, Tomato & Cream*
- * Grilled Salmon with Mango Chili Salsa*
- * Grilled Salmon Served Chilled with Cucumber Dill Sauce & Garnished with Capers & Lemon*
- * Asian Bronze Salmon with Ginger, Honey, Garlic & Soy*
- * Seared Hazelnut-Crusted Tuna with Lemon Beurre Blanc Sauce*
- * Seared Citrus Tuna*
- * Pan Seared Trout finished with Fresh Herbs & Lemon*
- * Trout Amandine – Lightly Breaded with Slivered Almonds*
- * Pan Seared Sea Scallops served over Kale with Rice Noodles*
- * Thai Basil Grilled Shrimp*
- * Penne Pasta with Gorgonzola Cheese, Fresh Spinach & Roasted Pine Nuts*
- * Cheese or Mushroom Ravioli with your choice of Basil Pesto or Roasted Red Pepper Sauce*
- * Bronzed Salmon Finished with Maple Brown Sugar Glaze*

Please Ask for Additional Ideas

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