

Heidelberg

CATERING SERVICES



A WELL SPENT DAY BRINGS
HAPPY SLEEP

-LEONARDO DA VINCI

ENTREES

CHICKEN

- \$22 Spinach, Ricotta and Fresh Herb Stuffed Chicken Breast with Smoked Tomato Cream Sauce
- \$17 Honey Glazed Roast Chicken
- \$17 Bar-B-Que Chicken – Wings, Thighs, Drumsticks in Smoked Chipotle BBQ Sauce
- \$19 Crispy Baked Chicken Breasts – Buttermilk Marinated Chicken, Crusted in Herbed Bread Crumbs w/ Caramelized Onion Jus
- \$20 Grilled Chicken Breast with an Orange and Ginger Glaze
- \$22 Chicken Strudel with Wild Mushrooms, Thyme & Goat Cheese
- \$18 Chicken Satay with a Creamy Ginger-Peanut Sauce
- \$18 Sautéed Chicken Pieces with Wild Mushrooms & Shallot in a Marsala Wine Sauce, Finished with a Touch of Cream

DUCK

- \$24 Grilled Duck Breast w/ Orange & Coriander Demi Glaze
- \$24 Duck Confit - Tender Confit of Duck Thighs

PORK

- \$22 Pork Loin Stuffed with Caramelized Onions, Raisins & Fresh Herbs
- \$23 Pork Chop – Grilled, Topped with Tomato & Ginger Chutney
- \$18 Pulled Pork – BBQ Style. Served with Heidelberg Rolls & Coleslaw
- \$19 BBQ Ribs – House Smoked, and Served with Smoked Chipotle BBQ Sauce

2018 GENESEE STREET UTICA, NY 13502

315-732-6215 (OFFICE/FAX)

CATERING@HEIDELBERGCATERING.COM

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ENTREES

BEEF

- \$26 *Tenderloin Stuffed with Stilton, Wild Mushrooms & Rosemary*
- \$24 *Beef Tips Tossed in a Rich Bourbon-Spiked Demi Glace*
- \$22 *Marinated Hanger Steak. Grilled, Thinly Sliced, Served on Wilted Spinach & Roasted Vegetable Salad*
- \$22 *Roast Beef with Cherry-Port Sauce*
- \$18 *Ravioli Filled with Seasoned Ground Beef with Tomato & Vodka Sauce*
- \$20 *Sauerbraten – A German Favorite! Tender, Marinated, Braised Beef in Its Own Gravy*
- \$20 *Beef & Mushroom Stew – Rich & Hearty Broth with Tender pieces of Beef, Flavored with Mushrooms & Red Wine*



ONE CANNOT THINK WELL,
LOVE WELL, SLEEP WELL
IF ONE HAS NOT DINED
WELL

- VIRGINIA WOOLF

PASTA

- \$16 *Macaroni & Cheese – Ziti Noodles Baked in a Jarlsburg & Aged Cheddar Cheese Sauce*
- \$18 **Pasta Station**
Ziti/ Bow Tie/ Spirals/ Ricotta Cheese Tortellini/ Spinach Ravioli

Sauces: Classic Tomato Marinara/ Mushroom & Sage Cream/ Roasted Yellow Pepper & Saffron/ Pesto Cream/ Vodka Sauce/ Bolganase (meat sauce)/ Roasted Garlic & Olive Oil
- \$16 *Caramelized Onion & Potato Perogies with Sour Cream & Chives*
- \$14 *Chilled Orzo Salad – Tossed w/ Seasonal Vegetables in an Herb Vinaigrette*

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ENTREES

FISH

- \$10 Pan Seared Salmon Served with Tomato and Green Olive Salsa
- \$22 Prociutto Wrapped Halibut with Roasted Red Pepper Sauce & Fresh Oregano
- \$10 Poached Salmon with Sage Cream Sauce or Dijon Mustard & Dill Sauce
- Mkt Steamed Whole Maine Lobster w/ Clarified Butter
- \$20 Lemon & Fennel Fish Stew – Delicate Seafood Broth Scented with Lemon and Fennel. Pieces of Salmon, Haddock, Halibut, Shrimp, and Bay Scallops
- \$24 Grilled Tuna with Roasted Garlic Cream Sauce
- \$22 Tequila-marinated Halibut with Tropical Fruit Salsa & Avocado
- \$24 Teriyaki Glazed Sea Bass



SEAFOODS SHOULD BE
SIMPLY THREATENED WITH
HEAT, AND THEN
CELEBRATED WITH JOY

- THE FRUGAL GOURMET

- \$20 Spicy Shellfish Stew – Mildly spicy Tomato Broth with Steamed Mussels, Clams, Shrimp & Hot Italian Sausage
- \$24 Bay Scallops tossed with House-Smoked Bacon, Mushrooms, & Sherry, Finished with Cream
- \$24 Grilled Swordfish with Cilantro, Spinach & Pecan Pesto

VEGETARIAN

- \$18 Vegetarian Lasagna – Seasonal Vegetables Layered with Noodles, Tomato Sauce, Ricotta & Mozzarella Cheese
- \$12 Quiche – Fillings May Vary
- \$10 Stuffed Acorn Squash – Filled with Creamy Bulger Risotto & Fresh Herbs
- \$14 Portobello Mushroom – Roasted & Filled with Wild Rice & Fresh Vegetables & Herbs

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