



*Catering/Personal Chef  
Patti Tiddes/Chef Eric  
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407-353-9687*

***Appetizers:***

Shrimp Cocktail

Chicken Breast Bites

Bruschetta

Swedish Meatballs

Crudite (veggies)

Pigs n blanket

Caprese Salad

Hummus

Kielbasa

Shrimp Scampi

Bacon Wrapped Scallops

Charcuterie Board

Sweet and Sour Meatballs

Fruit and Cheese Display

Ham and Asparagus Rollups

Potstickers

Baked Brie

***Raw:*** Clams on a half shell 2.00 each

Oysters 2.50 each

Wine and Garlic Steamed Mussels

### *Salads:*

Caesar Salad

Crisp Garden Salad

Cranberry and Pecan Salad (with or without cheese)

### *Poultry choices:*

Chicken Piccata

Chicken Francese

Chicken Marsala

Chicken Parmesan

Statler Roasted Chicken

### *Pork and Lamb:*

Roasted Loin of Pork with Pan Gravy

Braised Pork Oso Bucco

Leg of Lamb

### *Seafood:*

Shrimp Scampi

Grilled Salmon filet

Roasted Atlantic Cod

Baked Scallops

Swordfish

### *Beef:*

Braised Boneless Short Ribs

Roasted Prime Rib of Beef

Roasted Filet Mignon with Bearnaise sauce

Beef Bourguignon  
Braised Beef Tips  
Roasted Sirloin of Beef

### *Vegetarian:*

Eggplant Parmesan  
Stuffed Portabella Mushrooms  
Mac and Cheese

### *Pasta:*

Meat Lasagna  
Penne ala Vodka with Chicken or Shrimp additional cost  
Linguine and Clam Sauce  
Sausage and Peppers  
Cheese Ravioli

### *Starch:*

Garlic Mashed Potatoes  
Fingerling Potatoes  
Roasted Red Potatoes  
Rice Pilaf  
Penne Vodka  
Linguini with Garlic and oil

### *Veggies:*

Sauteed Green Beans  
Maple Glazed Baby Carrots  
Roasted Seasonal Veggies  
Butternut Squash

Broccoli  
Ratatouille