

Corretti Catering

2101 2nd Avenue North • 205.503.4470
corretticatering.com

ENTREE MENU

Please select your entrée(s). Our chef will select the perfect seasonal starch and vegetable to accompany your entrée. Additional entrée options can be available at the client's request.

Mustard Chicken Milanese with Arugula and Fennel Salad

Chicken Parmesan

Citrus Chicken Marinade

Pecan Crusted Chicken with Buttermilk Chive Dressing

Southern Fried Airline Chicken Breast served with Tomatillo Salsa

Artichoke, Baby Spinach, Mozzarella Stuffed Chicken Breast

Wild Mushroom Chicken Marsala

Chicken Bruschetta with Mozzarella, Basil, and Diced Tomatoes

Maple Dijon Braised Chicken Breast

Marinated Chicken Kabobs with Tri Colored Peppers

Greek Style Chicken with Feta, Capers, Olives, and Diced Tomatoes

Pan Seared Crab Cakes served with Red Pepper Aioli

Bourbon Glazed Salmon

Sweet Barbeque Glazed Salmon served with Mango Salsa

Poached Salmon with Watercress Aioli

Salmon Cakes with Lemon Sauce

Salmon Bulgogi with Wild Mushrooms

Corretti's Catering

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ENTREE MENU

Curry-Topped Cod

Herb and Garlic Crusted Halibut

Halibut with Lemon Butter Sauce

Grouper Parmesan

Pecan Crusted Grouper with Peach Salsa

Herb Crusted Pork Tenderloin

Pork Tenderloin stuffed with Apple-Sweet Onion Chutney

Grilled Pork Chop with Columbian Roasted Coffee Molasses Marinade

Crispy Sesame Beef

Beef Bulgogi

Grilled and Marinated Flat Iron Steak

Petite Filet with Lemon Beurre Blanc

Peppercorn Crusted Beef Tenderloin with Green Peppercorn Cream Sauce

Bleu Cheese Crusted Filet with Red Wine Reduction

Tournedos of Beef