

FOR THE WEEK OF 1/08/18

Tate and Tate Catering offer a variety of delicious options for lunch and dinner everyday. However, we ask that special orders such as plated entrees, bulk desserts and larger casserole sizes be placed 24 hours in advance to be sure that we will be able to timely accommodate them.

Please visit our website at www.bendcatering.net for catering options, event pictorials and descriptions of our menu items.

SOUP PACKAGE \$13.95

Offered as a preorder, daily soups may vary

A Quart of Soup of your Choice, a fresh Garden Salad w/ House Dressing (Green Goddess or Basil Vinaigrette), A full loaf Bread and an Individual Dessert from our case.

- Tomato Vegetarian Vegetable
- Clear Broth Chicken & Rice
- New England style Clam Chowder \$14.95
- Great Northern White Bean & Bacon

A La Carte Soup

- 1 Quart, 2 Rolls: \$7.25
- 1 Pint, 1 Roll \$5.50

SINGLE SERVING PLATED ENTREES

Available with 24-hour pre-order only

Dinners come with your choice of soup or salad, dessert and our homemade bread.

Cooked, china plated, individual dinners. Microwave Ready in 3 - 5 Minutes.

For entrée in a disposable container please add \$2.00, per plate.

SPECIALS

Chili & Garlic Roast breast of Chicken

Mole', simmered vegetables, cheese and slow cooked beans

15.50

Grilled Chinook Salmon w/ Caramelized onion & Mushrooms

Pacific Salmon Marinated with lemon and With sweet onion, mushrooms & black pepper

15.50

Classic Beef Ragout with creamed potato au graten

We can pretend that this is Buffalo and snuggle into the couch under the quilt and with a bowl of hot stew and a big hunk of buttered bread.

15.50

Teriyaki chili glazed spareribs

Pork ribs in a ginger pepper rub, braised in teriyaki and glazed with a sweet chili glaze

15.50

Mediterranean Garlic Shrimp, artichoke and Tomato sauté

Buttery shrimp sautéed with capers, tomato, garlic, kalamata olives and mushrooms

15.50

PASTA

Fettuccini with Chicken and Prosciutto

\$15.50

Chicken with Penne Pasta and Spinach

\$15.50

Shrimp and Tomato Fettuccini	\$15.50
Shrimp and Clam Linguini	\$15.50

BEEF / PORK

Chile Roast Beef with Black Beans	\$15.50
Pulled Pork BBQ Plate	\$15.50
Old Fashioned Pot Roast	\$15.50
Roasted Loin of Pork with Smoky Mac and Cheese	\$15.50
Red Chile Pork Enchilada	\$15.50
Red Bean and Beef Enchilada	\$15.50
Roast Loin of Pork with a Crust of Alder Smoked Sea Salt	\$15.50
Smoke Roasted Tri Tip of Beef with Adobo Sauce	\$16.50

SEAFOOD

New Orleans Style Shrimp and Chicken	\$16.50
Maple Brined and Smoked Salmon	\$16.50
Four Peppercorn Crust Chinook Salmon	\$16.50
Baked Salmon with Shrimp and Tomato	\$16.50
Salmon with Fresh Basil Pesto	\$16.50

CHICKEN

Greek Chicken	\$15.50
Chicken Cordon Bleu	\$15.50
Whiskey Chicken	\$15.50
Chicken Picatta	\$15.50
Shanghai Honey Glazed Chicken	\$15.50

INDIVIDUAL DESSERTS

Choice of dessert is included with individual plated entrees

Angel Food Cake Whipped cream & chocolate frosting with fresh strawberries.	\$4.50
Flourless Chocolate Tort with Fresh Berries	\$4.50
Triple Chocolate Tiger Cake	\$4.50
Ricotta Chocolate Chip Cheesecake	\$4.50
Apple Cobbler With crumble topping.	\$4.50
Tiramisu Cake	\$4.50

Please know that while we try to maintain a variety of options for quick grab and go, if there is something specific you want, give us 24 hours notice and we will have it ready for you.

CASSEROLES

GF = Gluten Free, DF = Dairy Free

- Bakeware (Feeds 2-3): \$23.95
- Small (Feeds 4-6): \$31.95
- Medium (Feeds 6-8): \$37.95
- Large (Feeds 8-10): \$42.95

CASSEROLE SIDES

Fresh Fruit

- Small: \$5.00
- Large: \$8.00

Steamed Broccoli (For 3-5)

- \$7.50

Roasted Squash (For 3-5)

- \$7.50

Garden Salad with Dressing (For 6)

- \$18.00

A LA CARTE CASSEROLES (No Sides)

Cabbage Rolls (A La Carte) (GF)

B: \$20.50, S: \$27.75, M: \$32.75, L: \$38.25

Single muscle ground beef, vegetables, spices, asiago cheese, & mozzarella cheese

Spaghetti & Meatballs (A La Carte)

B: \$18.50, S: \$25.75, M: \$30.75, L: \$36.25

Beef, egg, mozzarella, asiago & vegetables

Three Cheese Pasta (A La Carte)

B: \$14.50, S: \$21.75, M: \$28.75, L: \$32.25

Penne pasta, asiago cheese, Swiss cheese, cheddar cheese, cream, & spices

READY TO SERVE "FAMILY STYLE" CASSEROLES

Beef Scotch Tenders (GF, DF)

Comes With: Mashed Potatoes & Bread

Slow simmer beef, vegetables, deep red wine sauce & brown roux.

Chicken Cordon Bleu (Special Order Only)

Comes With: Mashed Potatoes & Bread

Chicken breast filled with ham, egg, and swiss cheese – breaded and sautéed. Served with a velouté sauce.

Chicken Penne Pasta

Comes With: Bread

Chicken breast, bacon, creamy mushroom sauce, penne pasta, & sautéed spinach.

Chicken Picatta

Comes With: Yellow Rice & Bread

Pounded breast of chicken with flour breading, fresh herbs, parmesan cheese, & lemon cream sauce.

Chicken with Red Bean Enchiladas (GF)

Comes With: Spanish Rice & Bread

Corn tortillas filled with grilled breast of chicken, vegetables – topped with fresh tomato sauce seasoned with dried chilies.

Chicken Santé Fe (GF)

Comes With: Spanish Rice & Bread

SW inspired chicken, black beans, vegetables, rojo sauce, pepper jack, & cheddar.

New Orleans Shrimp & Chicken

Comes With: Yellow Rice & Bread

Pork sausage, chicken breast, & fresh bay shrimp. Browned garlic, onion, celery, tomato & Creole seasonings (May Be Spicy).

Pesto Chicken

Comes With: Bread

Chicken seasoned with roasted garlic & basil, marinara sauce, penne pasta, & pesto cream sauce.

Roasted Pork with Winter Vegetables (GF, DF)

Comes With: Mashed Potatoes & Bread

Oven roasted Dijon pork loin, brown mustard sauce & vegetables.

Rosemary Chicken with Fusilli Pasta

Comes With: Bread

Mediterranean style chicken with curly pasta, summer vegetables, & creamy mushroom sauce.

Sautéed Chicken with Polenta (GF)

Comes With: Bread

Cubed Breast of chicken marinated in dry marsala, sautéed in olive oil with mushrooms, ham & onion. Finished with a light cream sauce of marsala, basil & oregano. Served over polenta.

Shanghai Chicken (DF)

Comes With: Yellow Rice & Bread

Hoisin glaze, garlic, ginger, molasses, vegetables with ginger sauce over curried rice noodles.

Classic Lasagna

Comes With: Bread

Mozzarella, ricotta & ground beef bolognese sauce.

Vegetarian Eggplant Parmesan

Comes With: Bread

Eggplant Parmesan, Penne Pasta, & Marinara Sauce.

Greek Chicken (GF)

Comes With: Yellow Rice & Bread

Garlic & rosemary grilled chicken breast, black olives, red onions, artichoke hearts & feta cheese.

Green Chili Chicken Enchiladas (GF)

Comes With: Spanish Rice & Bread

Corn tortillas filled with grilled breast of chicken, vegetables, cheese, green picante & tomatillo sauce.

Lemon Caper Salmon with Shrimp

Comes With: Yellow Rice & Bread

Salmon, shrimp, capers, lemon, vegetables, & spices.

(Only available in Bakeware size)

Lemon Pepper Chicken (GF)

Comes With: Yellow Rice & Bread

Sautéed summer vegetables, marsala sauce & lemon pepper seasoning.

Meatloaf

Comes With: Mashed Potatoes & Bread

Single muscle ground beef, house made gravy, & vegetables.

Smoke Roasted Pork Enchiladas (GF)

Comes With: Spanish Rice & Bread

Corn tortillas filled with slow roasted pork tenderloin, vegetables, Cheese, dried ancho chilies, tomatoes, & a touch of cocoa.

Tandoori Chicken (GF)

Comes With: Yellow Rice & Bread

Seasoned with spices including garam masala, garlic, ginger, and cayenne pepper - served over curried rice noodles.

Three Cheese Pasta with Chicken

Comes With: Bread

Penne, asiago, Swiss, cheddar, & grilled chicken

Thai Chicken (GF)

Comes With: Yellow Rice & Bread

Thai marinated grilled chicken, sweet & sour sauce over curried rice noodles with vegetables.

Vegetarian Enchiladas (GF)

Comes With: Spanish Rice & Bread

Corn tortillas, vegetables, cheese, and picante sauce.

Vegetarian Lasagna

Comes With: Bread

Squash, eggplant, spinach, tomatoes, tomato sauce, ricotta, mozzarella, & parmesan cheese.

Whiskey Chicken

Comes With: Mashed Potatoes & Bread

Breaded chicken, whiskey cream sauce of mushroom & ham.

Garlic Lemon Shrimp with Pasta

Comes With: Bread

B: \$29.75, S: \$36.50, M: \$41.50, L: \$48.00

Pasta tossed with shrimp, mushrooms, spinach & tomato. Dressed with a light lemon and white wine sauce & garnished with asiago cheese.