

Croissant & Company Winter Fare 2016-2017 Menus

Poultry Options

Hunters Chicken

Braised in wine, tomatoes, onions, & mushrooms. Served with roasted red potatoes. (GLUTEN FREE)

Cider Vinegar Braised Chicken

Moist and tender with a tangy sauce. Sliced thin for serving. Presented with buttered egg noodles. (GLUTEN FREE CHICKEN)

Chicken Parmesan with Pepperoni

Thinly breaded chicken breasts slathered with a rich tomato sauce, parmesan and mozzarella cheese. Topped with pepperoni slices. Served with shell pasta. (GLUTEN FREE CHICKEN)

Rosemary & Lemon Baked Chicken

Chicken breast marinated in olive oil, lemon slices, garlic, and rosemary. Slow roasted and sliced thin for serving. Presented with roasted red potatoes. (GLUTEN FREE)

Hungarian Chicken

Simmered in a light tomato sauce with caramelized onions and paprika. Sliced thin for serving in sauce. Finished with sour cream. Served with orzo pasta. (GLUTEN FREE CHICKEN)

Pan Roasted Chicken with Caramelized Shallots

Sliced thin for serving and drizzled in a clear sauce of lemon and white wine. Served with white and wild rice. (GLUTEN FREE)

Smothered Chicken

Southern soul food at its best! Seasoned and fried. Smothered in rich chicken gravy. Served with buttery whipped potatoes.

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Poultry Options Continued

Honey Garlic Chicken Bites

Bite size chicken tenders quick grilled and drizzled with honey, garlic and soy sauce. Served with white and wild rice. (GLUTEN FREE)

Butter Roasted Turkey Breast

Slow cooked and drizzled with pan gravy. Served with whipped potatoes.

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Beef & Pork Options

Smokey Slow Cooker Brisket

Rotisserie braised, sliced thin and simmered in a smokey beef sauce. Served with twice baked potato casserole.

Spicy Boneless Beef Short Ribs

Slow cooked in a rich brown sauce 'til fork tender. Served with horseradish whipped potatoes.

Old Fashioned Pot Roast

Seared to seal in juices then slow roasted in a rich brown gravy. Served with roasted red potatoes.

Swedish Meatballs

Seasoned with garlic, onion and nutmeg. Simmered in a rich sour cream sauce. Served with buttered ribbon noodles.

Pulled Pork in BAR-B-QUE Sauce

Presented with baked mac & cheese. Served with mini poor boys for sandwich making.

Garlic Crusted Pork Loin

Dry rubbed with garlic and Italian seasoning. Roasted until crispy crusted and tender. Served with roasted red potatoes.

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Beef & Pork Options Continued

Pork Scallopini

Medallions of pork tenderloin, pounded thin, quick seared and served in a mushroom cream sauce. Accompanied by whipped sweet potatoes.

Carmelized Pork Tenderloin

Pork tenderloin cutlets dry rubbed with brown sugar and garlic. Quick grilled and drizzled with pan juices. Served with white and wild rice.

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Vegetarian Options

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Salad Options

Please select one. Additional salads will be \$2.00 per person. All dressings are served on the side.

Winter Waldorf

Mixed greens, baby spinach, cucumbers and raisins.

House Caesars

Chopped romaine, cucumber, chopped tomatoes, red onion, and parmesan cheese.

Northwestern Classic

Mixed baby greens, fresh spinach, red cabbage, carrots, and tomatoes.

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The following menus are designed to maximize flexibility to groups of all sizes.

All menus include a choice of one salad, one beef, pork or poultry entrée with accompanying starch, fresh bread, assorted house made cookies & bars, chilled bottled water & all necessary paper & plastic ware.

Price per person is \$12.25.

Starches are designed to function as vegetarian options. Additional entrees or vegetarian options are available for **\$2.75** per person for a minimum of 20 guests.

All menu options may be altered to accommodate preferences and we are happy to design them for you.

We look forward to hearing from you!