



GOODS EATS

\$69 PER PERSON



CATERING | CHARLESTON | ARIZONA

P: (602) 705-3331
WWW.LILLETOCATERING.COM



Good Eats Menu

APPETIZER CHOOSE 1 (ADD AN APPETIZER FOR \$5.50PP)

Arancini- Imported risotto cooked with red onion and garlic, filled with Italian sausage and mushroom puree deep-fried to golden brown and served with a spicy tomato sauce.

Shrimp Spring Rolls- Freshly wrapped romaine lettuce, poached shrimp, carrots and cucumber with our sweet and tangy dipping sauce. \$3pp

Chicken wings- Large chicken wings tossed in Portuguese spices seared on the BBQ and finished with homemade hot sauce.

Meatballs- Ground pork and beef mixed with spices, breadcrumbs and Italian cheese baked to fork tender. Served with spicy tomato sauce. \$2pp

Guacatons- Wontons filled with homemade guacamole deep-fried to golden brown and served with homemade salsa verde.

Coconut Chicken Strips- Chicken tenders dipped in batter and dipped in shredded coconut deep fried to golden brown and served with chili sauce.

Bruschetta- Homemade focaccia smeared with whipped ricotta and topped with charred broccoli pieces, toasted pine nuts, raisins and roasted red bell peppers.

Artichoke Hearts- Artichoke hearts stuffed with goat cheese, ham pieces and sauteed garlic and mushroom pieces. \$3pp

SIDE

Dirty Orzo- Imported orzo slow cooked in chicken stock and mixed with garlic, red onion, red bell pepper, celery, zucchini finished with lemon zest and a dash of cream. *add chicken sausage and shrimp \$7pp

ENTREES (SERVED WITH A SIDE OF YOUR CHOICE)

Mexican Steak- Skirt steak marinated in Mexican spices and citrus seared medium rare. \$4pp

Chicken Parmesan- Chicken thighs pounded thin, dipped in batter and breadcrumbs, and deep-fried to golden brown. Finished in the oven with fresh mozzarella cheese, spicy tomato sauce and grated parmesan. \$3pp

Pecan Crusted Chicken- Fresh chicken breast marinated in Dijon mustard, yogurt and honey tossed in pureed pecans and spicy breadcrumbs topped with bourbon maple syrup, diced chives and pickled ginger. \$2pp

Pork Tenderloin- Fresh pork tenderloin rubbed with Italian spices cooked medium rare and topped with white wine, garlic, pancetta, sage and butter cream sauce.

Coq au vin- Braised bone-in chicken thighs in our red Burgundy sauce accompanied by mushrooms and root vegetables.

Honey Glazed Roast Pork with Apples- Brushed Chili and honey glaze over roasted pork tenderloin with diced seasonal apples seasoned with fresh rosemary and spices.



Good Eats Menu

SIDES

Roasted Sweet or Regular Potatoes
Mashed Sweet or Regular Potatoes
Seasonal Sautéed/Roasted Vegetables
Aunt Annie's Mexican Style Rice
Aunt Annie's Street Corn
Organic Salad with Homemade Dressings
Cucumber Salad in Homemade Asian Vinaigrette
Slow Cooked Greens with Ham or Garlic and Shallots

DESSERT

Homemade Seasonal Cookies

*Entrees can be split between the group and is \$3pp.