



GANCE'S

Full-Service Catering Selection



Individual Plated Meal

First Course

Assorted Dinner Rolls & Salad Served Family-Style to Table

plated salad add \$1.95 per person

TOSSED GARDEN SALAD

lettuce, tomatoes, cucumbers, croutons

CAESAR SALAD

Romaine, Croutons, Grated Cheese

Dressings (Choose 1) : House Italian, Ranch, Balsamic, Bleu Cheese or Caesar

Entrees, Choose 3

pre-selection is required

Beef

GRILLED PRIME RIB

FILET MIGNON 8OZ +\$7.00

Center Cut, very tender

NY STRIP STEAK 12OZ

Hand cut

RIB EYE STEAK

SIRLOIN STEAK

FLANK STEAK

Korean Style, flame grilled

Entrées Cont'd

Poultry

CHICKEN MARSALA

Chicken breast with rich mushroom wine sauce

CHICKEN PICCATA

Chicken breast, lemon, capers & wine sauce

CHICKEN PARMESAN

Breaded cutlet, mozzarella cheese & sauce

ITALIAN MARINATED CHICKEN

Secret marinade, then grilled to perfection

STUFFED CHICKEN BREAST

Traditional style or Spinach & Feta

CHICKEN FRANCESCA

Chicken breast stuffed with

prosciutto wrapped asparagus

CHICKEN SUZANN

Chicken breast, rolled in bacon, &
sour cream sauce

CHICKEN CORDON BLEU

Chicken breast rolled with ham &
Swiss

Pork

PORK CHOPS

Grilled, topped with oil & garlic

SLICED PORK LOIN

Citrus infused, with pork gravy

PORK MILANESE

*Breaded pork cutlet, topped with
milanese sauce*

Seafood

Choose Your Fish & Sauce

SALMON

HADDOCK

SOLE

TILAPIA

TUNA

LEMON BUTTER WHITE WINE

CREAMY PESTO

OIL & GARLIC

TERIYAKI

SWEET CHILI

BROWN SUGAR BOURBON

Vegetarian & Vegan

BELL PEPPER Vegan

Rice, Black beans and Spinach

PORTOBELLO MUSHROOM Spinach,

feta cheese, sun dried tomatoes

EGGPLANT ROLLITNI

Breaded Eggplant filled with Ricotta
Cheese

ACORN SQUASH Vegan

Wild rice, spinach, cranberries
seasonal availability

STUFFED SHELLS

Large shells, stuffed with ricotta
cheese

VEGETARIAN LASAGNA

Sautéed veggies, layers of Pasta,
Mozzarella and Ricotta cheeses

Side Dishes, Choose 2

Potato & Rice

MASHED POTATOES
RED SKIN MASHED
GARLIC MASHED
PARMESAN POTATOES
SCALLOPED POTATOES
TWICE BAKED POTATO +\$95

WILD RICE PILAF
JASMINE RICE
SPANISH RICE
BROWN RICE
BAKED POTATO
PARSLEY NEW POTATO
HERB ROASTED OVEN POTATO

Vegetables

Green Beans
Corn
Brussels Sprouts
Mixed Blend
green beans, carrots, broccoli
Baby Carrots

Grilled Blend
zucchini, squash, peppers, & onion
Broccoli
Asparagus
Finishes:
Butter, Honey Glaze, Oil & Garlic, Almondine, Parmesan

PASTA COURSE

Family-Style Course +\$5.95

PASTAS

PENNE
RIGATONI
BOWTIES
ORECHTTE

SAUCES

PESTO
MARINARA
FRA DIABLO
VODKA
OIL & GARLIC

add: Meatballs, Sausage, Chicken or Sautred Veggies +\$2.50

Package options are subject to 8% MYS sales tax, and a 23% gratuity. A service charge may apply based on location and group size.