

Janssen's Catering Father's Day

Select your entree and side.

June 20th & 21st

Please order by Thursday the 18th.



CAPRESE FILET	Tenderloin medallion topped with roasted cherry tomatoes, sliced Mozzarella and fresh basil. Drizzled with Balsamic Glaze and served with Garlic Mashed Potatoes.	\$29.95 pp.
GREEK SALMON	Grilled Salmon served over a bed of spinach and arugula topped with a chilled marinated blend of Feta Cheese, assorted olives, cherry tomatoes, onion and dill.	\$29.95 pp.
BBQ RIBS	Chef Shawn's award winning BBQ Ribs. Half Rack served with cole slaw and corn bread.	\$24.95 pp.
ISLAND KABOBS	Orange Teriyaki marinated skewers of red and yellow peppers, red onions, portabella mushrooms, pineapple chunks and zucchini served with a Coconut Rice.	\$21.95 pp.
MESQUITE CHICKEN	Tender Grilled Chicken Breasts marinated overnight in a Southwestern blend of spices for a sweet smoky flavor. Served with Mexican Rice and corn bread.	\$19.95 pp.
SHRIMP TACOS	Build your own... Tempura Shrimp with tortillas, Grilled Corn, Cilantro, roasted cherry tomatoes, Citrus Slaw, Lime, Taco sauce and corn bread.	\$19.95 pp.

SIDES:

Tony's Potato Salad	Grilled Zucchini	Roasted Cauliflower Salad
Garlic Mashed Potatoes	Three Bean Salad	Summer Pasta Salad
	Summer Orzo Salad	Cucumber Tomato Salad

ADDS ONS...

Sm. Cheese Tray \$30.	Grilled Corn on Cob w/ Herb Butter \$1.5 ea.	Dinner Rolls .50 ea.
Sm. Shrimp Display \$25.	Fresh Fruit \$11. lb.	Cornbread \$7. half
Devil Eggs \$1.5 ea.	Watermelon Wedges .75 ea.	Garlic Bread \$6. loaf

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Call: 302-654-9941 x 3