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Pasta

ITALIAN SAUSAGE MANICOTTI
Green Beans Almondine
\$13

BEEF & SAUSAGE LASAGNE
Sautéed Vegetable Medley
\$14

PASTA WITH BRAISED CHICKEN AND SUNDRIED TOMATO CREAM SAUCE
Sautéed Asparagus
\$14

PASTA ALFREDO WITH HERBED CHICKEN STRIPS
Sautéed Vegetable Medley
\$14

PASTA WITH CHICKEN AND LEMON-CAPER CREAM SAUCE
Sautéed Asparagus
\$14

BRAISED BEEF AND MUSHROOM RAGOUT WITH PENNE PASTA
Green Beans with Marcona Almonds
\$16

Poultry

CHICKEN BREAST WITH ROASTED RED PEPPER SAUCE
Parmesan Smashed Potatoes
Green Beans with Marcona Almonds
\$16

CHICKEN BREAST WITH CRANBERRY-PECAN BUTTER
Wild Rice Pilaf
Glazed Carrots
\$16

TURKEY BREAST ROULADE STUFFED WITH PROSCIUTTO AND FONTINA CHEESE
Garlic Mashed Potatoes
Roasted Broccoli
\$20





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ROASTED TURKEY BREAST
Mashed Potatoes and Gravy
Green Beans Almondine
\$16

ROASTED LEMON-GREMOLATA CHICKEN BREAST
Herb Roasted Potatoes
Lemony Green Beans with Bell Pepper and Cashews
\$16

PARMESAN-DIJON CRUSTED CHICKEN BREAST
Twice Baked Potato
Green Beans Almondine
\$16

BRAISED CHICKEN WITH LEMON AND ARTICHOKE
Herbed Basmati Rice
Green Beans with Marcona Almonds
\$16

BACON WRAPPED DIJON CHICKEN BREAST
Twice Baked Potato
Roasted Vegetable Medley
\$17

BRAISED CHICKEN WITH COCONUT-CURRY SAUCE
Basmati Rice
Green Beans with Garlic Butter
\$17

ROASTED CHICKEN BREAST WITH BRANDY CREAM SAUCE AND CASHEWS
Wild Rice Pilaf
Green Beans with Garlic Butter
\$17

CHICKEN MARSALA
Parmesan Smashed Potatoes
Sautéed Asparagus
\$18





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Pork

PROSCIUTTO WRAPPED PORK LOIN WITH BALSAMIC GLAZE
Soft Parmesan Polenta
Roasted Vegetable Medley
\$20

PORK TENDERLOIN WITH BALSAMIC CHERRY CREAM SAUCE
Wild Rice Pilaf
Green Beans Almondine
\$19

PORK LOIN IN GREEN PEPPERCORN SAUCE
Garlic Mashed Potatoes
Roasted Vegetable Medley
\$19

PORK LOIN WITH MUSTARD-CHIVE SAUCE
Parmesan Smashed Potatoes
Green Beans with Garlic Butter
\$18

PORK LOIN STUFFED WITH DRIED APRICOTS AND CHERRIES & PORT WINE SAUCE
Wild Rice Pilaf
Bourbon Sweet Potatoes
\$22

HERBED PORK LOIN WITH PARSLEY-SHALLOT SAUCE
Herb Roasted Potatoes
Lemony Green Beans with Red Peppers and Cashews
\$18

Fish & Seafood

SALMON EN PAPILOTTE WITH WHITE WINE, BUTTER, AND ASSORTED VEGETABLES
Herbed Basmati Rice
Sautéed Asparagus
\$26





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SOY & KAFFIR LIME-GLAZED SALMON

Lime-Scented Rice

Bok Choy

\$26

SEARED DIVER SCALLOPS WITH ORANGE-SHERRY SAUCE

Harvest Grain Pilaf

Roasted Brussels Sprouts with Pancetta and Golden Raisins

\$38

SEARED DIVER SCALLOPS WITH THAI-LIME BUTTER SAUCE

Jasmine Rice

Bok Choy

\$38

SHRIMP SCAMPI

Herbed Orzo Pasta

Roasted Broccoli

\$25

TILAPIA WITH ROASTED RED PEPPER SAUCE

Herb Roasted Potatoes

Green Beans with Garlic Butter

\$17

SCALLOP GRATIN WITH PROSCIUTTO AND PERNOD

Herb Roasted Potatoes

Lemony Green Beans with Red Peppers and Cashews

\$38

MUSTARD-ROASTED HALIBUT

Garlic Mashed Potatoes

Green Beans with Garlic Butter

\$38

Beef & Lamb

BACON WRAPPED BEEF TENDERLOIN IN RED WINE SAUCE

Blue Cheese Potato Gratin

Sautéed Green Beans with Marcona Almonds

\$35





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STEAK DIANE
Wild Rice Pilaf
Green Beans Almondine
\$35

BEEF BOURGUIGNONNE
Buttered Noodles
Glazed Carrots
\$28

PRIME RIB WITH AU JUS AND HORSERADISH
Twice-Baked Potatoes
Lemony Green Beans with Red Peppers and Cashews
\$33

BRAISED BONELESS SHORT RIBS WITH HONEY PORT SAUCE
Garlic Mashed Potatoes
Roasted Vegetable Medley
\$26

BRAISED BONELESS SHORT RIBS WITH CHOCOLATE & ROSEMARY
Soft Parmesan Polenta
Roasted Vegetable Medley
\$26

BEEF RIBEYE ROAST WITH PORCINI-BACON SAUCE
Rosemary-Cheddar Potatoes Gratin
Roasted Asparagus with Hazelnuts
\$35

HERB AND MUSTARD CRUSTED LEG OF LAMB
Garlic Mashed Potatoes
Green Beans with Marcona Almonds
\$29

ROSEMARY-CRUSTED LAMB CHOPS
Soft Parmesan Polenta
Brussels Sprouts with Pancetta and Golden Raisins
\$33





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Vegetarian

PARMESAN-DIJON PORTOBELLO MUSHROOMS

Wild Rice Pilaf
Green Beans Almondine
\$18

PASTA WITH BUTTERNUT SQUASH, SAGE, & PARMESAN CREAM SAUCE

Roasted Broccoli
\$13

FOUR CHEESE LASAGNE

Sautéed Vegetable Medley
\$14

GINGER-GARLIC TOFU AND VEGETABLE STIR-FRY

Brown Rice
\$14

RATATOUILLE

Roasted Garlic Mashed Potatoes
\$13

ROASTED VEGETABLES WITH CANNELLINI BEANS

Harvest Grain Pilaf
\$13

ALL MAIN COURSE SELECTIONS INCLUDE FRESH BREAD AND BUTTER





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Side Salads

MIXED GREENS WITH MANCHEGO, APPLES AND CANDIED WALNUTS
WITH SHERRY-WALNUT VINAIGRETTE
\$3.50

CLASSIC GARDEN
WITH CHOICE OF TWO SCRATCH-MADE DRESSINGS:
RANCH, CREAMY PARMESAN, BLEU CHEESE, LEMON-PARMESAN, OR BALSAMIC VINAIGRETTE
\$3.00

MIXED GREENS WITH PEAR, WALNUT, AND BLUE CHEESE
WITH SHERRY-WALNUT VINAIGRETTE
\$3.50

CAESAR WITH CREAMY CAESAR DRESSING
\$3.25

CAESAR WITH CRISPY PANCETTA AND TOMATOES
\$3.50

CHOPPED WEDGE WITH BACON, TOMATOES, & CHUNKY BLEU CHEESE DRESSING
\$3.25

CAULIFLOWER, BACON AND ICEBERG CHOPPED WITH PARMESAN DRESSING
\$3.25

MIXED GREENS WITH BASIL, PROSCIUTTO, PINE NUTS, RED ONION, PARMESAN CHEESE
AND BALSAMIC VINAIGRETTE
\$3.50

MIXED GREENS WITH RASPBERRIES, GOAT CHEESE, AND CARAMELIZED WALNUTS
WITH RASPBERRY-WALNUT VINAIGRETTE
\$3.50

STRAWBERRY SPINACH SALAD WITH ORANGES AND CANDIED ALMONDS WITH
ORANGE-ALMOND DRESSING
\$3.50

MIXED GREENS WITH TOMATOES, CUCUMBER, OLIVES AND WHITE BEANS WITH
LEMON-PARMESAN VINAIGRETTE
\$3.50

