



612.564.8004
info@beautifuldaycatering.com
www.beautifuldaycatering.com

Dinner Menu

Dinners include choice of *two* side dishes plus bread and butter, unless indicated otherwise.

Pricing listed includes two BASIC side dish choices.

Upgraded side dishes are an additional cost per person and must be selected for the entire group.

Smaller portions of some of these meals can be found on our Lunch Menu

Poultry

PARMESAN-DIJON CRUSTED CHICKEN BREAST

\$16

gluten-free: \$17

LEMON-GREMOLATA ROASTED AIRLINE CHICKEN BREAST ^{GF, DF}

\$17

BRAISED AIRLINE CHICKEN BREAST WITH LEMON AND ARTICHOKE ^{GF, DF}

\$17

ROASTED AIRLINE CHICKEN BREAST WITH LEMON-CAPER CREAM SAUCE

\$17

ROASTED AIRLINE CHICKEN BREAST WITH ROASTED RED PEPPER-BASIL SAUCE ^{GF, DF}

\$17

ROASTED AIRLINE CHICKEN BREAST WITH CRANBERRY-PECAN BUTTER ^{GF}

\$17

ROASTED AIRLINE CHICKEN BREAST WITH PUMPKIN SEED MOLE ^{GF, DF}

\$17

TERIYAKI-GLAZED AIRLINE CHICKEN BREAST ^{DF}

\$17

gluten-free: \$18

CITRUS-HERB MARINATED GRILLED BONELESS-SKINLESS CHICKEN BREAST ^{GF, DF}

\$17

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SPINACH, GOAT CHEESE, & PINE NUT STUFFED CHICKEN BREAST ^{GF}
\$18

BACON WRAPPED DIJON CHICKEN BREAST ^{GF, DF}
\$18

BRAISED AIRLINE CHICKEN WITH COCONUT-CURRY SAUCE ^{GF, DF}
\$18

ROASTED AIRLINE CHICKEN BREAST WITH BRANDY CREAM SAUCE AND CASHEWS
\$18

ROASTED TURKEY BREAST WITH GRAVY
\$18

TURKEY BREAST ROULADE STUFFED WITH PROSCIUTTO AND FONTINA CHEESE ^{GF}
\$20

Pork

PORK TENDERLOIN WITH MUSTARD-CHIVE SAUCE ^{GF}
\$18

HERBED PORK TENDERLOIN WITH PARSLEY-SHALLOT SAUCE ^{GF, DF}
\$18

POLYNESIAN-GLAZED PORK TENDERLOIN ^{DF}
\$18

PORK TENDERLOIN WITH BALSAMIC CHERRY CREAM SAUCE ^{GF}
\$19

PROSCIUTTO WRAPPED PORK TENDERLOIN WITH BALSAMIC GLAZE ^{GF, DF}
\$20

PORK LOIN STUFFED WITH DRIED APRICOTS AND CHERRIES & PORT WINE SAUCE
\$22

BONE-IN CIDER-GLAZED PORK CHOPS
\$22
gluten-free: \$23

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Beef and Lamb

BEEF PINWHEELS ^{GF}
prosciutto & provolone
\$24

GARLIC ROAST BEEF ^{GF, DF}
\$27

BEEF BOURGUIGNON
\$28

BRAISED BONELESS SHORT RIBS WITH HONEY PORT SAUCE
\$40

BRAISED BONELESS SHORT RIBS WITH CHOCOLATE, ROSEMARY, & PANCETTA
\$40

PRIME RIB WITH AU JUS AND HORSERADISH ^{GF}
\$42

BEEF RIBEYE ROAST WITH PORCINI-BACON SAUCE ^{GF}
\$42

BACON WRAPPED BEEF TENDERLOIN
WITH RED WINE SAUCE
\$48

BEEF TENDERLOIN WITH BEARNAISE & GORGONZOLA SAUCES
\$48

GARLIC-PARMESAN-HERB CRUSTED LEG OF LAMB
\$29
gluten-free: \$30

ROSEMARY-CRUSTED LAMB CHOPS ^{DF}
\$33
gluten-free: \$34

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Fish and Seafood

ROASTED FISH WITH CHOICE OF ONE TOPPING

- TOMATO-CAPER RELISH ^{GF, DF}
- MUSTARD CRÈME FRAICHE ^{GF}
 - HERBED BUTTER ^{GF}
- ROASTED RED PEPPER-BASIL ^{GF, DF}
with Wild Caught Mahi-Mahi - \$23
with Wild Alaskan Sockeye Salmon - \$26

BALSAMIC-GLAZED FISH ^{GF, DF}
with Wild Caught Mahi-Mahi- \$23
with Wild Alaskan Sockeye Salmon - \$26

SOY & KAFFIR LIME-GLAZED FISH ^{GF, DF}
with Wild Caught Mahi-Mahi - \$23
with Wild Alaskan Sockeye Salmon - \$26

WALNUT-HONEY MUSTARD-CRUSTED FISH ^{GF, DF}
with Wild Caught Mahi-Mahi - \$24
with Wild Alaskan Sockeye Salmon - \$27

FISH EN PAPILOTTE WITH WHITE WINE, BUTTER, AND ASSORTED VEGETABLES ^{GF}
with Wild Caught Mahi-Mahi - \$24
with Wild Alaskan Sockeye Salmon - \$27

PANKO-SCALLION CRUSTED FISH WITH MANGO SALSA ^{DF}
with Wild Caught Mahi-Mahi - \$24
with Wild Alaskan Sockeye Salmon - \$27

SPINACH FLORENTINE WELLINGTON
(Pastry Encrusted Fish with a Cheesy Spinach Filling)
with Wild Caught Mahi-Mahi - \$24
with Wild Alaskan Sockeye Salmon - \$27

GRILLED SHRIMP SKEWERS WITH CHOICE OF SEASONING:
• Lemon-Garlic ^{gf, df} • Lemon-Herb ^{gf, df} • Garlic Butter ^{gf} • Chile-Lime ^{gf, df} • Old Bay ^{gf, df}
\$27

SHRIMP SCAMPI ^{GF}
\$25

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SEARED DIVER SCALLOPS WITH HERBED BUTTER ^{GF}
\$38

MISO BUTTER-BASTED SEARED DIVER SCALLOPS ^{GF}
\$38

Pasta

Pasta dishes include choice of *one* side dish plus and bread & butter or garlic bread.
Pasta dish pricing listed includes *one* BASIC side dish choice.
Upgraded side dishes are an additional cost per person and must be selected for the entire group.
Smaller portions of some of these meals can be found on our Lunch Menu.
Gluten-Free Pasta is available for a \$1 per person upcharge.

ITALIAN SAUSAGE MANICOTTI
\$15

SPINACH & CHEESE MANICOTTI ^V
\$14

BEEF & SAUSAGE LASAGNE
\$15*
*Must be ordered in increments of 9

FOUR CHEESE LASAGNE ^V
\$15*
*Must order in increments of 9

TOMATO-BASIL PASTA ^{VG, DF}
\$15

PASTA WITH SPINACH, TOASTED WALNUTS, CARAMELIZED ONIONS, AND
GORGONZOLA CREAM ^V
\$15

PASTA WITH BUTTERNUT SQUASH & SAGE IN A PARMESAN CREAM SAUCE ^V
\$15

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PASTA WITH BUTTERNUT SQUASH, ROASTED SHALLOTS, BALSAMIC, & SAGE ^{VG, DF}
\$15

PASTA WITH BRAISED CHICKEN AND SUNDRIED TOMATO CREAM SAUCE
\$15

PASTA ALFREDO
With Herbed Chicken Strips: \$15
With Seasoned Shrimp: \$19

PESTO PASTA
With Roasted Vegetables ^V: \$15
With Chicken, Peas, and Bacon: \$18

BRAISED BEEF AND MUSHROOM RAGOUT WITH PENNE PASTA
\$18

Vegetarian and Vegan

Refer to Pasta Section for more entrée options.

PARMESAN-DIJON-CRUSTED PORTOBELLO MUSHROOMS ^V
\$18

* Available as a Gluten-Free or Vegan option upon request

INDIVIDUAL ROASTED VEGETABLE & CHEDDAR PIE ^V
\$16

ZUCCHINI, BASIL, & PARMESAN TART ^V
\$14

* Must be ordered in increments of 10

MUSHROOM WELLINGTON WITH PORT REDUCTION ^V
\$20

GINGER-GARLIC TOFU AND VEGETABLE STIR-FRY ^{VG, DF}
\$14

RATATOUILLE ^V
\$15

* Available as a Vegan option upon request

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Dinner Duos

Dinner duos include choice of *three* side dishes plus bread and butter, unless indicated otherwise. Pricing listed includes three BASIC side dish choices. Upgraded side dishes are an additional cost per person and must be selected for the entire group.

CHOOSE ONE ENTRÉE FROM COLUMN ONE AND ONE ENTRÉE FROM COLUMN TWO
No Substitutions or Alterations
\$27 PER PERSON

COLUMN ONE (CHOOSE ONE)

- PARMESAN-DIJON CRUSTED CHICKEN
gluten-free upon request
- LEMON-ARTICHOKE BRAISED CHICKEN ^{GF, DF}
- LEMON-GREMOLATA ROASTED
CHICKEN ^{GF, DF}
- BACON-WRAPPED DIJON CHICKEN ^{GF, DF}
- CITRUS-HERB GRILLED CHICKEN ^{GF, DF}
- PORK TENDERLOIN WITH MUSTARD-
CHIVE SAUCE ^{GF}
- PORK TENDERLOIN WITH PARSLEY-
SHALLOT SAUCE ^{GF, DF}
- POLYNESIAN-GLAZED PORK
TENDERLOIN ^{DF}
- PARMESAN-DIJON CRUSTED
PORTOBELLA MUSHROOM ^V
gluten-free or vegan upon request
- RATATOUILLE ^V
vegan upon request

COLUMN TWO (CHOOSE ONE)

- BALSAMIC-GLAZED MAHI-MAHI OR
SALMON ^{GF, DF}
- WALNUT-HONEY MUSTARD-CRUSTED
MAHI-MAHI OR SALMON ^{GF, DF}
- MUSTARD-CRÈME FRAICHE ROASTED
MAHI-MAHI OR SALMON ^{GF}
- GRILLED SHRIMP SKEWERS
(GARLIC BUTTER ^{GF}, LEMON-GARLIC ^{GF,}
^{DF}, OR LEMON-HERB ^{GF, DF})
- BEEF PINWHEEL WITH PROSCIUTTO &
PROVOLONE ^{GF}
- GARLIC ROAST BEEF ^{GF, DF}
- GARLIC-PARMESAN-HERB CRUSTED LEG
OF LAMB
gluten-free upon request

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Basic Side Dishes

Choice of Two Included in Pricing for Entrees.
Choice of One Included in Pricing for Pastas.

BASIC VEGETABLE CHOICES

SEASONAL ROASTED VEGETABLE
MEDLEY ^{GF, DF, VG}

GLAZED CARROTS ^{GF, V}

ROASTED BROCCOLI WITH CHILE
FLAKES ^{GF, DF, VG}

GREEN BEANS ALMONDINE ^{GF, V}

GARLIC BUTTER GREEN BEANS ^{GF, V}

BASIC SALAD CHOICES

CLASSIC CAESAR SALAD

FARMERS' MARKET GARDEN SALAD
WITH PICKLED BEETS ^{GF, VG}

Choice of Scratch-Made Herbed Ranch ^{GF, V}
or Balsamic Vinaigrette ^{GF, DF, VG}

SUPERFOOD GREENS ^{GF, DF, VG}
(Baby Spinach, Baby Kale, Baby Chard)
with Balsamic Vinaigrette

BASIC STARCH CHOICES

HERB ROASTED POTATOES ^{GF, DF, VG}

CREAMY MASHED POTATOES ^{GF, V}

GARLIC MASHED POTATOES ^{GF, V}

PARMESAN SMASHED POTATOES ^{GF, V}

CHEESY HASHBROWN POTATO
CASSEROLE ^V

RICE PILAF ^{GF, DF, VG}

BROWN JASMINE RICE ^{GF, DF, VG}

BASMATI RICE ^{GF, DF, VG}

BUTTERED NOODLES ^V

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Upgraded Side Dishes

Add \$1 per person for *each* upgraded side dish. Must order the upgrade for entire group.
Each entrée selection includes two side dishes.
Each pasta selection includes one side dish.

UPGRADED VEGETABLE CHOICES

LEMONY GREEN BEANS ^{GF, V}
with bell pepper & cashews

OLIVE OIL GREEN BEANS ^{GF, DF, VG}
with marcona almonds

GREEN BEANS WITH BACON &
BALSAMIC ^{GF, DF}

HONEY-GINGER GLAZED CARROTS ^{GF, V}

ROASTED BRUSSELS SPROUTS ^{GF, DF}
with pancetta & golden raisins

BALSAMIC-ROASTED BRUSSELS SPROUTS
^{GF, DF, VG}

PARSNIP "RICE" WITH BROCCOLI ^{GF, DF, VG}
coconut, ginger, bell pepper

SPICY CARAMELIZED CAULIFLOWER ^{GF, DF, VG}
with rosemary raisins

GARLIC-PARMESAN SPAGHETTI SQUASH ^{GF, V}

CORN ON THE COB WITH YOUR CHOICE
OF COMPOUND BUTTER ^{GF, V}
choose from:
parmesan-herb, cotija-chipotle-lime, honey,
spicy old bay, or lemon-basil

ROASTED BEETS WITH ROSEMARY
BUTTER ^{GF, V}

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UPGRADED STARCH CHOICES

- TWICE-BAKED POTATOES ^{GF, V}
- ROSEMARY-CHEDDAR POTATOES
GRATIN ^{GF, V}
- LOADED BAKED POTATOES ^{GF}
shredded cheese, bacon, scallions, sour
cream, & butter on the side
- CREAMY MASHED POTATOES & GRAVY
- ROASTED GARLIC ROOT VEGETABLE
GRATIN ^V
yukon gold, rutabaga, sweet potato
- LOADED SWEET POTATO CASSEROLE ^{GF}
sharp cheddar, bacon, scallions
- BOURBON SWEET POTATOES ^{GF, V}
candied pecans
- THREE CHEESE MAC & CHEESE ^V
- WILD RICE PILAF ^{GF, DF, VG}
craisins, bell peppers, scallions, pecans
- PINEAPPLE AND BELL PEPPER BASMATI
RICE WITH CILANTRO ^{GF, DF, VG}
- HERBED BASMATI RICE ^{GF, V}
VEGAN UPON REQUEST
- HARVEST GRAIN PILAF ^V
orzo, red quinoa, baby garbanzos, Israeli
couscous
VEGAN UPON REQUEST
- HERBED ORZO PASTA ^V
with clarified butter

UPGRADED SALAD CHOICES

- MANCHEGO, APPLE, & CANDIED
WALNUTS ^{GF, V}
mixed greens, sherry-walnut vinaigrette
- PEAR, WALNUT, & BLUE CHEESE ^{GF, V}
mixed greens, sherry-walnut vinaigrette
- CAESAR WITH CRISPY PANCETTA AND
TOMATOES
- KALE CAESAR
- ARTISAN ROMAINE WEDGE ^{GF}
bacon, tomatoes, blue cheese dressing
- CAULIFLOWER & BACON CHOPPED ^{GF}
artisan romaine, creamy parmesan dressing
- PROSCIUTTO, PINE NUT, & PARMESAN ^{GF}
mixed greens, basil, balsamic vinaigrette
- BERRIES, GOAT CHEESE, & CANDIED
WALNUTS ^{GF, V}
mixed greens, sherry-walnut vinaigrette
- STRAWBERRY-ORANGE SPINACH ^{GF, DF, V}
candied almonds, orange-almond dressing
- CLASSIC GREEK ^{GF, V}
cucumbers, tomatoes, olives, & feta
romaine, greek vinaigrette
- TOMATO, CUCUMBER, OLIVE AND
WHITE BEAN ^{GF, V}
mixed greens, lemon-parmesan vinaigrette
- BISTRO SALAD ^{DF, VG}
tomatoes, olives, rustic croutons,
mixed greens, french vinaigrette
- BALSAMIC-ROASTED BEET ^{GF, V}
arugula, goat cheese, marcona almonds

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