



Prepared Meal Menu

Poultry

Authentic Coq Au Vin with Lyonnaise Potatoes

Artichoke, Spinach, and Feta Stuffed Chicken Breasts with Risotto

Chicken Tikka Masala with Basmati Rice

Herb Roasted Free Range Half Chicken with Fingerling Potatoes

Chicken Souvlaki with Tzatziki & Greek Style Rice Pilaf

Lamb/veal

Braised Lamb Shank with White Bean Cassoulet

Lamb Rogan Josh with Orzo and Seasonal Vegetables

Veal Saltimbocca, Roasted Red Potatoes & Broccolini

Braised Lamb Shank with White Bean Cassoulet

Seafood

Baked Stuffed Sole over Wild Rice & Wilted Spinach

Grilled Swordfish, Roasted Red Pepper Coulis

Bacon Wrapped Cod Loin with Baby Red Potatoes

Honey & Soy Glazed Salmon with Asian Vegetables and Basmati Rice

Seared Local Tuna with Cauliflower Fried Rice & Sriracha Aioli

Seared Sea Scallops with Wild Mushroom Risotto

Chef Patrick's Award-Winning Crab Cakes with Cajun Remoulade

Beef

Wine Braised Short Rib with Wilted Spinach & Creamy Polenta

Grilled Flank Steak with Chimichurri Sauce

Sirloin Au Poivre with Scalloped Potatoes

Seared Ribeye, Robuchon Potatoes, Haricot Vert, and Sauce Bordelaise

Beef Bourguignon with Red Wine Sauce & Seasonal Vegetables

Pork

Bacon Wrapped Pork Tenderloin, Cornbread Stuffing & Cherry Demi

Pan Roasted Pork Chop, Braised Red Cabbage & Sweet Potato Hash

(The Following Can Be Added to Any Plan)

Soups

New England Style Clam Chowder

Classic French Onion with Gruyere Cheese

Chef Patrick's Award-Winning Vegetarian Chili w Cornbread

Salads

Crisp Iceberg Wedge, Oven Roasted Tomatoes, Bacon, Blue Cheese

Traditional Greek Chopped Salad, Oregano Vinaigrette

Classic Caesar Salad, Garlic Ciabatta Croutons, White Anchovy

*Vegetarian Meals Can Be Made Available Upon Request and We Can Accommodate Any Dietary Restrictions.

www.platdujourcatering.com

781-771-1234

3 Nights-2ppl (6 Total servings) = \$225

3 Nights-3ppl (9 Total Servings) = \$275

3 Nights-4ppl (12 Total servings) = \$325