



**Euclid Fish Catering Menu**

**Hors d'oeuvres**

{Hors d'oeuvres are priced per piece - 24 piece minimum per order} per piece

Mini Crab Cakes	3
Artichoke Beignets	2
Bacon Wrapped Dates	2
Bacon Wrapped Scallops	3
Vegetable Springrolls	3
Peanut Chicken Satay	2
Korean BBQ Salmon Satay	3
Candied Apple Pork Belly	3

**Platters**

per person

Imported and Domestic Cheese Platter an array of imported and domestic cheese, dried fruits, nuts and spreads	6
Artisan Charcuterie Platter an array of small batch artisan charcuterie, mustards, pickled vegetables	7
Antipasto Platter imported cheeses, meats, vegetables and olives	6
Vegetable Platter an array of garden fresh vegetables, hummus and ranch dipping sauce	3
Smoked Salmon Platter scottish smoked salmon, capers, red onion, cucumber, herb cheese	85 each
Poached Salmon Platter poached salmon side with cucumber, lemon and fresh dill	75 each
Shrimp Cocktail Platter served with our original cocktail sauce	
50 piece	30 each
100 piece	60 each

<b><u>Soups</u></b>	per person
New England Clam tender clams, potatoes, leeks, celery, clam broth, cream	3
Manhattan Clam tender clams, clam broth, tomato, potato, peppers	3
Italian Wedding chicken broth, meatballs, chicken, pasta, greens	3
Chicken Noodle chicken broth, chicken, amish egg noodles, vegetables	3
Roasted Tomato roasted tomatoes, fresh herbs, broth, balsamic, olive oil	3
Butternut Squash Bisque roasted squash, apple cider, honey, cream	3
<b><u>Salads</u></b>	
House Salad mixed greens, tomato, cucumber, carrots, radish, mozzarella, garlic croutons, house vinaigrette	3
Caesar Salad romaine hearts, parmesan, garlic croutons, traditional caesar dressing	3
Fruit and Spinach Salad baby spinach, berries, melon, oranges, candied walnuts, raspberry vinaigrette	4
Dried Cherry Salad baby greens, dried tart cherries, walnuts, blue cheese, raspberry vinaigrette	4
Beet Salad baby greens, goat cheese, pistachios, poppy seed dressing	5
Tomato Mozzarella Salad tomatoes, fresh mozzarella, basil, balsamic, extra virgin olive oil, cracked pepper	5
<b><u>Bread and Butter</u></b>	
Mediterranean Assorted Artisan Rolls roasted garlic, herb de province, basil and cheese, rustic Italian	1
Sliced Italian Bread Loaf fresh baked Italian bread	1
All bread comes with your choice of:	
seasoned butter	
garlic herb butter	
blue cheese butter	
garlic-herb extra virgin olive oil	

## **Chicken**

per person

Chicken Piccata sautéed chicken breast with a lemon caper sauce	4
Chicken Marsala sautéed chicken breast with a mushroom marsala sauce	4
Chicken with Tomatoes and Artichokes sautéed chicken breast with artichoke hearts, roasted tomatoes and white wine sauce	5
Chicken Milanaise lightly breaded chicken breast with tomato, capers and white wine	4
Chicken Parmesan lightly breaded chicken breast with tomato sauce and provolone cheese	4
Baked Chicken seasoned and baked eight piece amish chicken	4
Fried Chicken crispy dipped eight piece chicken	4

## **Beef/Veal/Pork**

Roast Top Sirloin sliced sirloin with black peppercorn sauce	5
Sirloin Au Jus sliced sirloin simmered in au jus	5
Veal Piccata sautéed veal cutlet in a lemon caper sauce	7
Veal Marsala sautéed veal cutlet with a mushroom marsala sauce	7
Roast Pork Loin boneless pork loin sliced and served in natural pan sauce	5
Breaded Pork Chops tender slow cooked boneless pork chops	5
BBQ Pulled Pork slow cooked berkshire pork served with three style of bbq sauces	4

## **Sausage/Meatball**

per person

Italian Sausage and Peppers and Onions  
locally made italian sausage with sautéed peppers and onions

3

Smoked Sausage and Kraut  
locally made smoked sausage with slow simmered sauerkraut

4

Bratwurst and Onions  
berkshire pork bratwurst simmered in beer and onions

3

Simmered Meatballs  
homemade meatballs slow simmered in tomato sauce

3

Swedish Meatballs  
homemade meatballs slow simmered in a rich creamy brown sauce

3

Bratwurst Meatballs  
berkshire pork bratwurst meatballs tossed in a microbrew glaze

4

Teriyaki Chicken Meatballs  
amish chicken meatballs coated with teriyaki sauce and sesame

3

## **Seafood**

Grilled Salmon  
with a chive chardonnay sauce

6

Teriyaki Salmon  
marinated salmon with teriyaki, ginger and sesame

6

Baked Cod  
butter crumb topped cod with lobster cream sauce

6

Shrimp and Scallops  
tossed in a garlic butter sauce

8

Lake Perch  
sautéed lake perch with caramelized lemon and fresh herbs

9

Pan Fried Walleye  
butter cracker crusted walleye with lemon dill tartar sauce

9

Blackened Catfish  
served with a pineapple-mango salsa

5

Stuffed Sole Florentine  
spinach and cheese stuffed sole served with garlic herb crème

8

Crab Stuffed Shrimp Scampi  
four jumbo crab stuffed shrimp with roasted garlic butter

9

Stuffed Lobster  
half lobster shell baked with a lobster, shrimp and halibut stuffing

11

## **Pasta/Vegetarian**

per person

### **Cavatelli**

tossed in house pasta sauce or marinara

3

### **Rigatoni**

tossed in house pasta sauce or marinara

3

### **Mac n Cheese**

semolina pasta baked in a three cheese sauce

3

### **Fettucine Alfredo**

semolina pasta tossed in a garlic-parmesan cream

3

### **Tortellini Primavera**

cheese tortellini and garden vegetables tossed in a light cream sauce

4

### **Eggplant Parmesan**

lightly breaded eggplant with tomato sauce and provolone cheese

4

### **Butternut Squash Ravioli**

tossed in a sage walnut sauce

4

### **Potato and Cheese Pierogi**

with caramelized onions

4

## **Sides**

### **Roasted Potatoes**

garlic herb seasoned redskin potatoes

2

### **Sweet Potatoes**

brown sugar and pecans

2

### **Rice Pilaf**

a blend of white and brown rice with carrots and celery

2

### **Penne with House Pasta Sauce**

homemade san marzano tomato sauce

2

### **Hot German Potato Salad**

redskins, bacon, onion, cider vinegar dressing

2

### **Green Beans**

with toasted almonds

2

### **Vegetable Medley**

an array of fresh garden vegetables

2

### **Dill Carrots**

steamed carrots with a fresh dill butter sauce

2

### **Roasted Butternut Squash**

with a maple dijon glaze

3

**Desserts**

per person

**Mini Cheesecake Platter**

mocha cappuccino, turtle, dulce de leche

3

**Brownie Platter**

chocolate fudge, blonde, chocolate caramel

3

**Cookie Platter**

chocolate chip, peanut butter, oatmeal raisin

3

**Cannoli Platter**

crispy cannoli shell, chocolate chip ricotta filling

4

**Petit Four Platter**

chocolate, cookies and cream, coffee, carrot and almond

4