



**WILMA LOTT**  
CATERING

# *Plated Dinners*

## **SURF & TURF**

Filet Mignon garnished with caramelized onions placed atop Garlic Mashed Potatoes resting on a bed of Port Wine Sauce; served alongside a Garlic-Butter Marinated Shrimp & Scallop Skewer, and Grilled Seasoned Asparagus Spears on the side

## **CHICKEN**

Roasted Seasoned Chicken garnished with shredded carrot, watermelon radish, & chives; served atop a bed of Truffle & Chive Mashed Potatoes and Roasted Green Beans

## **SALMON**

Grilled Seasoned Salmon garnished with sprouts; served atop a bed of avocado cream, cucumber ribbons, and vegetable quinoa

## **BEEF**

Grilled NY Strip Steak with madeira demi glaze, served with bundles of green beans & bell pepper, and duchess-style garlic mashed potatoes



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# *Plated Salads*

## **CAPRESE**

Sliced Tomato, Sliced Mozzarella, and Fresh Basil arranged neatly on the plate and drizzled with balsamic reduction

## **STRAWBERRY**

Baby Spinach with sliced strawberries, goat cheese crumbles, red onion, and candied pecans; served drizzled in our homemade honey-balsamic vinaigrette dressing

## **APPLE AND PEAR**

Spring Mix Salad with chopped apples, pears, feta cheese, red onion & candied walnuts; served drizzled in our homemade honey-dijon dressing

## **BEET**

Arugula Salad with roasted beets, goat cheese crumbles, red onion, and candied walnuts; served drizzled in raspberry vinaigrette dressing