



Alexa's Catering

Wedding Menus

PRICING OPTIONS

2 Entrees / 1 Side / 2 Salads / Bread 22pp

3 Entrees / 2 Sides / 1 Salad / Bread 30pp

2 Entrees / 2 Sides / 2 Salads / Bread 24pp

3 Entrees / 2 Sides / 2 Salads / Bread 32pp

ENTREES

MEAT

GRILLED FLANK STEAK

*marinated in Garlic, Olive Oil, Lime and Herbs.
Topped with a Sour Cream, Lime and Cilantro sauce*

GRILLED FLANK STEAK

*marinated in a Teriyaki sauce and topped with a
Teriyaki glaze*

ROASTED FLANK STEAK

topped with a Cilantro Chimichurri sauce

BEEF TENDERLOIN (+\$4 pp)

served in a Burgundy and Mushroom sauce

SOUTHWESTERN RUBBED BEEF TENDERLOIN (+\$4 pp)

with Cumin, Taco Spices, Paprika and Red Pepper

BEEF BRISKET

slow cooked with Root Vegetables

KALBI BEEF SHORT RIBS

*boneless ribs marinated in Brown Sugar, Garlic,
and Sesame Oil*

ROASTED BRATWURST

*topped with a Guinness glaze and served with
spicy Mustard*

CHICKEN

GRILLED CHICKEN BREAST

served with a fresh Mango salsa

BBQ CHICKEN BREAST

grilled and topped with a tangy Barbecue sauce

LEMON CHICKEN

Chicken Breast served in a Lemon Cream sauce

ROSEMARY CHICKEN

Chicken Breast served in a creamy Rosemary sauce

APRICOT BALSAMIC CHICKEN

Chicken Breast topped with an Apricot and Balsamic glaze

STUFFED CHICKEN BREAST

*with Cream Cheese, caramelized Apples and sweet Onions,
topped with an Apple Cider glaze*

ALEXA'S COMMITMENT

We strive to make our food stand out with flavor and be healthy at the same time! We respect individual dietary needs and will work hard to tailor your menu to the requirements of your guests. In other words: vegan, vegetarian, and gluten-free are no problem. What also sets us apart is our commitment to the earth. We have won awards for our recycling efforts! Please ask us for a quote on the use of compostable paper goods. We carry them, and luckily, as more people request them, they are becoming more affordable!



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ENTREES *(continued)*

FISH

TERIYAKI SMOKED SALMON

Salmon fillet marinated in a sweet Teriyaki sauce with fresh Garlic

LEMON, GARLIC & BUTTER SALMON

HERB SEASONED SALMON

in Dill and Butter

BAKED SALMON

in Honey, Soy Sauce, Ginger, and Chili Paste, topped with Green Onions

HALIBUT (+\$4 pp)

served with a light Béchamel sauce

MAHI MAHI

served with a White Wine, Dill, and Butter sauce

BAKED COD

served with a creamy roasted Red Pepper sauce

PASTA

BAKED ZITI WITH CHICKEN ALFREDO

enveloped in a creamy, cheesy Alfredo sauce with grilled Chicken

LINGUINE

tossed with roasted Vegetables, Pine Nuts, Gorgonzola and Olive Oil (v)

RAVIOLI

served in a Pesto Alfredo sauce

CHEESE TORTELLINI

served in a Pesto Cream or Tomato Basil sauce

ANGEL HAIR PASTA WITH SHRIMP SCAMPI

VEGETABLE LASAGNA

in a Béchamel sauce with Spinach, grilled Mushrooms, Onions and Peppers

MACARONI & CHEESE

VEGETARIAN

ROASTED PORTOBELLO MUSHROOM

stuffed with Ricotta, Parmesan and Herbs and topped with Gruyere cheese

ROASTED RED PEPPERS

stuffed with Quinoa and roasted Vegetables (vegan)

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SIDES

ROASTED NEW POTATOES

tender buttery red Potatoes seasoned with Olive Oil, Garlic and fresh Herbs

GARLIC MASHED POTATOES

ROASTED YUKON POTATOES

with Rosemary and Garlic

ROASTED SUMMER VEGETABLES

CARAMELIZED CAULIFLOWER

SAUTÉED BROCCOLINI

with Garlic, Shallots and Butter

ROASTED ASPARAGUS

with a Balsamic Glaze

BASMATI RICE

with Pesto and Sundried Tomato, topped with Parmesan Cheese

COUSCOUS

with red Onion, dried Apricots, toasted Almonds, and Feta Cheese

CORN ON THE COB

served with a variety of whipped butters, Garlic, Parmesan and Pesto

BREADS

FOCACCIA

MACRINA ROLLS

Sour White, Rosemary, or Rustic Potato

ITALIAN OR FRENCH BREAD

CIABATTA

HEARTY ARTISAN LOAVES

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SALADS

CLASSIC CAESAR SALAD

Romaine, Parmesan and Croutons tossed in our homemade Caesar dressing

SPINACH SALAD

with Bacon, Mushroom and hard boiled Egg, tossed with a Bacon vinaigrette

SPINACH SALAD

with Strawberries and Feta in a Balsamic vinaigrette

BABY GREEN SALAD

with toasted Pine Nuts and Blueberries in a Champagne vinaigrette

BABY GREEN SALAD

with toasted Almonds, dried Cranberries and Goat Cheese crumbles in a Balsamic Vinaigrette

SPRING GREEN SALAD

with Gorgonzola, Pears and toasted Almonds in a Raspberry vinaigrette

CAPRESE SALAD

Roma Tomatoes, Mozzarella and fresh Basil tossed with Spring Greens and served in a Balsamic vinaigrette

ORZO PASTA SALAD

with toasted Pine Nuts, Feta, Green Onions and Roma Tomatoes, in an Italian dressing

GREEK QUINOA SALAD

with Cucumbers, Kalamata Olives, Feta and chopped Tomatoes, tossed in an Oregano vinaigrette

COUSCOUS SALAD

with dried Cranberries, Green Onions and Mandarin Oranges in a Citrus vinaigrette (vegan)

ASIAN NOODLE SALAD

with Peas and Red Bell Peppers, tossed in a homemade Peanut dressing

ITALIAN PASTA SALAD

Rotini Pasta with Green Onions, Roma Tomatoes, red Bell Peppers and Parmesan

FRESH FRUIT SALAD

with seasonal Berries, Melons, and Grapes

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