

Affordable Catering

Poultry Entrees

Artichoke and Sun-dried Tomato Stuffed Chicken, with Mozzarella, Parmesan and a splash of White Wine
Balti Chicken, Boneless Chicken Chunks in a Creamy Coconut Sauce
Barbecue Chicken *G.F.* - Grilled Bone-In Quarter Chicken slowly cooked with a Tangy BBQ Sauce
Blackberry Key Lime Chicken, Lightly dusted with Flour, sautéed in Olive Oil with a Blackberry Key Lime Sauce on the side
Bourbon Chicken, Chunks of Boneless Chicken Breast stir fried with Broccoli in a Classic Bourbon Sauce
Cheddar Baked Chicken with Smoked Bacon Morsels, Boneless Breast Breaded with Cheddar & Panko, topped with Bacon
Chicken Adobo *G.F.* - Boneless Chicken Breast Chunks Slow Cooked in a Vinegar Soy Sauce
Chicken Aritada, Boneless Chicken Breast Chunks & Potatoes simmered with Vegetables in a Rich Tomato Sauce
Chicken Biryani, Chicken and Rice mixed with Yogurt, Golden Raisins, and Indian Spices
Chicken Curry, Boneless Chicken Breast Chunks in a Curry Sauce
Chicken Fajitas, Boneless Chicken Breast, Green Peppers, and Onions grilled with South of the Border Seasonings
Chicken Cashew, Chunks of Boneless Chicken Breast stir fried with Broccoli in a Brown Sauce with Cashew Nuts
Chicken Frances, Stuffed with Italian Sausage, Mozzarella Cheese, Cilantro, Red Onions, Spinach, and Topped with Princess Sauce
Chicken Souvlaki, Marinated Chunks of Chicken Breast grilled on Skewers with Tzatziki Sauce
Chicken and Yellow Rice, with Bone in Chicken sautéed with Olive oil, Green Peppers and Onions- A Classic
Chicken Cordon Bleu, Boneless Chicken Breast stuffed with Ham, Swiss Cheese, Dijon Mustard, then rolled and breaded
Chicken Divan, Boneless Chicken Breast stuffed with Broccoli and Cheddar Cheese with a Light Zinfandel Cheddar Sauce
Chicken Maui, Boneless Chicken Breast stuffed with Smoked Ham, Pineapple and Provolone Cheese with a Coconut Rum Sauce
Chicken Keesee, Boneless Chicken Breast with Asparagus, Smoked Bacon and a Triple Brie Cream Sauce.
Chicken Parmesan, Boneless Chicken Breast Breaded and Covered with Marinara Sauce and Melted Mozzarella Cheese
Chicken Piccata, Boneless Chicken Breast Dusted with Flour and sautéed in a Lemon and Capers Sauce
Chicken Portobello *G.F.* - Boneless Chicken Breast with Portobello Mushrooms and Caramelized Onions with Provolone Cheese
Chicken Teriyaki Shish Kabobs, Kabobs with Chunks of Pineapple and Grilled Teriyaki Marinated Chicken
Classic Chicken Marsala, Boneless Chicken Breast dusted with Flour and sautéed in a Marsala and Mushroom Wine Sauce
Firehouse Chicken, Boneless Chicken Breast with Chopped Tomatoes, Onions, Basil, Garlic, Herbs, and Parmesan Cheese
Grilled Chicken with Artichokes, in a light Feta Cheese Sauce
Guava B.B.Q. Chicken *G.F.* - Grilled Bone-In Chicken Quarters slowly cooked with a guava BBQ Glaze
Harvest Chicken, Boneless Chicken Breast stuffed with Black Walnuts, Sausage and Cranberries. breaded with a Cranberry Glaze
Hawaiian Chicken, Boneless Chicken Breast Marinated in Soy Sauce, Pineapple Juice, Ginger, and Brown Sugar, with Pineapple
Maple Pecan Chicken, Boneless Chicken Breast with a Maple Mustard Glaze covered in Crushed Pecans
Margarita Chicken, Marinated Bone-In Chicken in a Tequila Lime Cilantro Sauce
Parmesan Crusted Chicken, Boneless Chicken Breast Breaded with Bread Crumbs and Parmesan Cheese, Sautéed in Olive Oil
***Roasted Cornish Hen**, *G.F.* - A 14 to 16 oz. Hen, Lightly seasoned with Herb Butter and a splash of White Wine
Rosemary and Thyme Bone-in Chicken Breast *G.F.* - Lightly seasoned with Herbs and garnished with a Candied Orange Slice
Rosemary and Thyme Roasted Turkey *G.F.* - Fresh Whole Turkey rubbed with Olive Oil, Rosemary, Thyme and Slowly Roasted
Santorini Feta Stuffed Chicken, Boneless Chicken Breast stuffed with Feta Cheese, Roasted Red Bell Peppers, Basil and Herbs
Sausage Stuffed Chicken Breast, Boneless Chicken Breast stuffed with Italian Sausage with a Home Made Alfredo Sauce
Sesame Chicken, Chunks of Boneless Chicken Breast stir fried with Broccoli in a Brown Sauce with Toasted Sesame Seeds
Smothered Chicken, *G.F.* - Boneless Chicken Breast with Mushrooms, Sautéed Onions, Green Pepper, and Provolone Cheese
Spanish Roasted Chicken, *G.F.* - Bone-In, Marinated in Mojo for 24 Hours and Roasted - White and Dark Meat
Stuffed Chicken Marsala, Boneless Chicken Breast stuffed with Mushrooms, Mozzarella Cheese, Breaded with Marsala Wine Sauce
Zinfandel Smoked Turkey *G.F.* - Fresh Whole Turkey Smoked for Hours with Zinfandel Wine and Herbs

***Upgraded Item, Ask for Pricing**

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Pork Entrees

- Apricot Spiral Ham**, *G.F.* - Spiral Ham with a Crunchy Apricot Honey Glaze
- Baked Ham Steaks with a Bourbon Glaze**, Grilled Ham Steak with a Bourbon Glaze
- *Barbecue Spare Ribs**, *G.F.* - Grilled Spare Ribs covered in BBQ Sauce the slowly roasted for Fall Off The Bone Tender
- Barbecue Pulled Pork**, *G.F.* - Slow Roasted and fall apart tender with Hickory Smoked BBQ Sauce
- *Dr. Pepper Pulled Pork**, *G.F.* - Sweet Slow Roasted Pork Butt tenderized with Dr. Pepper
- Chinese Orange Glazed Pork**, Slices of Pork in a Sweet Orange Sauce
- Herb Stuffed Pork Chops**, Boneless Pork Chops stuffed with Fresh Herb Stuffing over Fried Apples
- Herb Crusted Pork Loin**, *G.F.* - Pork Loin rubbed with Olive Oil and Herbs, slowly cooked for hours
- Menudo**, Pork, Potatoes, and Vegetables Stewed in a Rich Tomato Sauce
- Mojo Pork Loin**, *G.F.* - Marinated in Spanish Mojo for 24 hours, then rubbed with Olive Oil and Herbs and slowly cooked for hours
- Orange Blossom Honey Baked Ham**, *G.F.* - Spiral Ham with a Crunchy Orange Blossom Honey Glaze
- Pork Adobo**, *G.F.* - Pork Slow cooked in a Vinegar Soy Sauce
- Pork Loin with a Spicy Plum Sauce**, Pork Loin rubbed with Olive Oil and Herbs, with a Spicy Plum Sauce on the side
- Raspberry Pork Loin**, *G.F.* - Pork Loin rubbed with olive oil and herbs with a savory Raspberry Glaze on the side

Beef Entrees

- *Baughman Beef Filet Steak**, A six-ounce Filet Steak covered with Caramelized Shallots and Grilled Portobello Mushrooms in a Merlot Demi Sauce topped with Crumbled Feta Cheese
- Beef Bourguignon**, A Classic Bourguignon recipe passed down from Executive Chef John Labee, with Chunks of Sirloin, Onions and Mushrooms with a rich Burgundy Sauce with Bleu Cheese Crumbles on the side
- Chef Carved Top Sirloin Roast**, *G.F.* - A Top Sirloin Roast rubbed with Worcestershire, Olive Oil and Herbs roasted at a low temperature for hours, served with a Horseradish Cream Sauce and Au Jus
- *Chef Carved Herb Crusted Prime Rib Roast**, *G.F.* - A Beautiful Boneless Prime Rib Roast, rubbed with Worcestershire, Olive Oil and Herbs roasted at low temperature for hours, served with a Horseradish Cream Sauce and Au Jus
- Down Home Meat Loaf**, Lean Ground Sirloin Beef with Fresh Herbs & Seasoning, topped with Homemade Red Sauce & Strips of Smoked Bacon
- *New York Strip Steaks**, *G.F.* - A eight ounce New York Strip Steak Grilled to perfection
- *Steak Fajitas**, Grilled Sliced Steak served with Tortillas and all the toppings on the side
- Shepard's Pie**, A Meat Pie made with Ground Beef and a Mashed Potato Crust
- Sirloin Steak**, *G.F.* - An individual Sirloin Steak served with Horseradish Cream Sauce and Steak Sauce
- Beef Caldereta**, Hearty Beef and Potato Stew in a Tomato Sauce
- Chimichangas**, Ground Beef and Cheese wrapped in a Flour Tortilla then Baked until crispy and served with toppings on the side
- Corned Beef and Cabbage**, *G.F.* - Corned Beef with seasoned boiled Cabbage
- Moussaka**, Layers of Sauteed Ground Sirloin, Eggplant, Tomato Sauce and Seasonings, Topped with Bechamel Sauce
- Hamburgers**, Grilled Beef Patties served with all the Toppings
- Palomilla Steak**, Cuban Style Thin Sliced Steak Seasoned and Grilled to Perfection
- *Filet Steak**, *G.F.* - A six ounce Filet Steak Grilled to Perfection

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Pasta Entrees

Lasagna with Italian Meat Sauce, Layer after Layer of Pasta, Ricotta, Herbs, Italian Sausage, Ground Beef, and Parmesan Cheese with a Homemade Red Sauce. Topped with Mozzarella Cheese and Baked until Golden Brown

Pastichio, A Greek Classic with Layers of Pasta and Ground Sirloin Seasoned with Tomato Sauce, Cloves and Nutmeg then topped with Béchamel Sauce

Penne with Zucchini, Feta Cheese and Portobello Mushrooms, Penne Pasta Tossed with Fresh Zucchini and Portobello Mushroom grilled on a Flat Top with Olive Oil and Parmesan Cheese

Portobello and Eggplant Parmesan, Layers of Grilled Portobello Mushrooms and Sautéed Breaded Eggplant with a Homemade Red Sauce and Melted Mozzarella

Roasted Vegetable Lasagna with a White Alfredo Sauce, Layers and Layers of Pasta, Ricotta, Herbs, Parmesan and Roasted Fresh Zucchini, Yellow Squash, Broccoli, Carrots, Onions and Mushrooms with a Homemade Alfredo Sauce. Topped with Mozzarella Cheese and baked until Golden Brown

Baked Ziti, Penne Pasta mixed with Red Sauce, Ricotta, and Parmesan Cheese then topped with Mozzarella, Baked until Golden

Ricotta Stuffed Shells, Large Shell Pasta Stuffed with Ricotta Cheese and topped with Red Sauce and Melted Mozzarella

Bihon or Canton Noodles, Rice Noodles with Stir Fried Meat and/or Vegetables

Seafood Entrees

Bourbon Salmon, Grilled Salmon Steak with a Bourbon Glaze

***Crab Cakes**, Jumbo Lumped Crab Cakes Browned and served with a Mango Chutney

Crawfish Etouffee, Shellfish simmered with Onions, Celery, and Tomato Sauce

Jambalaya, G.F. - Boneless Chicken Breast Chunks, Smoked Sausage, Shrimp, and Celery simmered with Cajun Spices

Gumbo, Seafood Stewed with Okra, Onions, Celery, and Bell Peppers

Cajun Shrimp Creole, Shrimp simmered in a spicy cajun tomato sauce

***Grilled Lobster Tails, G.F.** - Fresh Florida Lobster Tails split in half and Grilled with a Herb Butter

Grilled Salmon Steaks with a Lemon Dill Sauce, Fresh Salmon Steaks Grilled to perfection with a light Lemon Sauce and Fresh Dill Weed

Grilled Shrimp Skewers, Florida Shrimp marinated with either Margarita, Thai Ginger, or Lemon Garlic sauce then grilled to perfection

***Grouper Provençal**, Grilled Fresh Florida Grouper Fillets smothered with Tomatoes, Mushrooms, Green Onions and topped with melted Provolone Cheese

Paella, An Ybor Classic with Chicken, Sausage, Shrimp, and Mussels

Pecan Crusted Mahi Mahi, Fresh Mahi Mahi Fillets coated with Seasoned Breadcrumbs and Crushed Toasted Pecans then broiled until Golden Brown

Seafood Pasta Primavera, Penne Pasta tossed with Grilled Spring Vegetables, Shrimp, Crab and Scallops, with Grated Parmesan Cheese and Herbs

Shrimp Curry, Large Gulf Shrimp and Vegetables in a Medium Spicy Curry Sauce

Shrimp and Pineapple Kabobs with a Tropical Orange Ginger Sauce, Fresh Florida Shrimp and Chunks of Pineapple on a Skewer. Grilled and topped with a Spicy Orange Ginger Sauce

Shrimp and Scallop Seafood Skewers, G.F. - Fresh Florida Shrimp and Scallops on a Skewer, Grilled with Fresh Lemon, Garlic and White Wine

Snapper in a Tomato Olive Caper Sauce, G.F. - Fresh Filet of Snapper Grilled and topped with Chopped Roma Tomato, Garlic, White Wine, Olives and Capers

***Low Country Boil, G.F.** - Red Potatoes, Corn on the Cob, Kielbasa Sausage seasoned with Old Bay and Boiled on site

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Vegetarian Entrees

Indian Style Eggplant, *G.F.* - Eggplant and Tofu seasoned with Indian Spices

Portobello and Eggplant Parmesan, Layers of Grilled Portobello Mushrooms and Sautéed Breaded Eggplant with a Homemade Red Sauce and Melted Mozzarella

Roasted Vegetable Lasagna with a White Alfredo Sauce, Layers and Layers of Pasta, Ricotta, Herbs, Parmesan and Roasted Fresh Zucchini, Yellow Squash, Broccoli, Carrots, Onions and Mushrooms with a Homemade Alfredo Sauce. Topped with Mozzarella Cheese and baked until Golden Brown

Vegetable or Tofu Stir Fry, *G.F.* - Fresh Vegetables (with or without Tofu) Grilled and Seasoned with Soy Sauce

Garden Burgers, Vegetarian Burger Patties

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