

Regional Flavors Catering LLC.

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Countryside Location: 3350 Buffalo Creek Rd., Taylorstown PA 15365

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Lois Pettit, Owner/Head Chef

Gourmet Menu Selections

Appetizers

\$2.00 per guest

Tomato Bruschetta (roma tomatoes, fresh basil, garlic crostini)

Assorted Cheese Quiche (broccoli, caramelized onion, mushroom, tomato basil, spinach baked in a savory crust)

Spinach Artichoke Dip (sautéed spinach and artichokes, caramelized onion, dash of wine, creamed cheese, served chilled with cracker assortment)

Traditional Roasted Garlic Hummus (pureed garbanzo, fresh garlic, dash of tahini served with crisp pita chips)

Crudité Tray (seasonal vegetables, ranch dip)

Ham and Swiss Pinwheels (fresh sliced ham and swiss, creamed cheese, fresh greens, wrapped in tortilla shells)

Zucchini Squares (zucchini, fresh parmesan folded into a savory bread)

Swedish Meatballs (pork, beef, fresh herbs, in a beef glaze)

Asian Meatballs (pork, beef, fresh herbs, in a sweet and sour glaze)

Stuffed Belgium Endive (creamed cheese, herbs, chive)

Baby Bakers (russet potatoes, bleu cheese)

Spring Rolls (mixed vegetables, light soy)

Pork Wontons (seasoned pork, mango sauce)

Sausage Puffs (sweet Italian sausage, puffed pastry)

\$2.50 per guest

Chicken Quesadillas (seasoned chicken, cheese blend, corn, salsa, grilled tortilla)

Sesame Chicken Tenderloins (marinated chicken, sesame glaze)

Stuffed Mushroom Caps (mushroom or crab)

Assorted Flatbreads (seasoned crust, margherita, chicken Caesar, spinach)

Mini Crisp Crab Cakes (lump and claw meat, rolled in cornmeal, pan fried)

Bacon Wrapped Sea Scallops (crisp bacon, seared)

Reuben Squares (toasted rye, thinly sliced corned beef, kraut, swiss)

Italian Chicken Salad Lettuce Cups (red bell pepper, almonds, parmesan cheese, farfalle)

Appetizer Platters

\$2.00 per guest

Shrimp Cocktail (Chilled shrimp, cocktail sauce)

Chilled Marinated Asparagus (steamed asparagus, light vinaigrette)

Antipasti Platter (assorted Italian cheeses, marinated vegetables, olives, aged meats)

Seasonal Fresh Fruit (served with creamy yogurt dip)

Caprese Platter (thinly sliced tomatoes, fresh mozzarella, basil, olive oil)

Cheese Platter (assorted domestic cheeses, meats on request)

Soups

\$2.00 per guest

Traditional Wedding Soup (chicken broth, Italian meatballs, spinach, pasta)

Minestrone Soup (Tomato broth, assorted vegetables, beans, pasta)

Tomato Basil Soup (cream, tomato puree, nutmeg)

French Onion Soup (caramelized onion, beef base, provolone)

Loaded Potato Soup (diced potatoes, bacon, cheese)

Salads

\$1.25 per guest

Traditional Tossed Salad (Mixed Greens, tomatoes, cucumber, carrots, green pepper)

Classic Caesar (Crisp romaine, fresh parmesan, seasoned croutons, creamy Caesar dressing)

Orzo Pasta Salad (roma tomatoes, artichokes, garbanzos, basil, red wine vinaigrette)

Broccoli Slaw (shaved broccoli, cauliflower, carrots, sweet cream dressing)

Asian Slaw (sunflower seeds, cabbage medley, ramen, dressing)

\$2.00 per guest

Chopped Salad (crispy romaine, diced vegetables, feta, red wine vinaigrette)

*Greek Salad (crisp romaine, European cucumber, yellow peppers, sun dried tomatoes, feta,
lemon vinaigrette)*

*Spring Mix Salad (Mixed Greens, yellow pepper, strawberries, cantaloupe, European cucumbers,
candied walnuts, raspberry vinaigrette)*

*Panzanella Tomato Salad (seasonal tomatoes, fresh shaved parmesan, fresh basil,
virgin olive oil, croutons)*

Entrees

\$4.95 per guest

Home-style Meatballs (pork, beef, fresh herbs, marinara sauce; available in turkey)

Sweet Italian Sausage (sautéed peppers and onions)

Pulled Pork (oven roasted pork, hand pulled, honey barbeque sauce)

Italian Style Roast Beef (garlic roasted, peppers and onions)

Roasted Chicken (brined, grapes, citrus)

Roast Sirloin (spice rub, au jus or pan gravy)

Honey Glazed Ham (baked, dijon glaze)

\$5.95 per guest

Boneless Chicken Breast (marinated and grilled)

Roasted Turkey Breast (served with pan gravy)

Chicken Piccata (capers, lemon butter sauce)

Chicken Portabella (portabella mushrooms, spinach, white wine sauce)

Stuffed Chicken Breast (curry herb stuffing, pan gravy)

Chicken Alfredo (broccoli, red pepper, cream sauce; available in vegetable only)

Pasta Primavera (sweet peppers, tomatoes, onions, cavatappi)

Chicken Dijon (mushrooms, chives)

Three Cheese Lasagna Rolls (Ricotta, parmesan, romano, marinara; available in Florentine)

Eggplant Lasagna (parmesan, mozzarella, ricotta, marinara)

Pork Tenderloin (apples, currant, apricot glaze)

Baked Cod Filet (parmesan crust, lemon butter)

Sweet Sausage Pasta (cavatappi, sundried tomatoes, parmesan, white wine sauce)

\$6.95 per guest

Chicken Marsala (sautéed mushrooms, wine sauce)

Salmon Filet (grilled or baked, dill cream sauce)

Shrimp Scampi (garlic, white wine, angel hair, butter sauce)

Stuffed Braciolo Beef (ribeye, mushrooms, bread stuffing, marinara)

Beef Brisket (greek seasonings, rich tomato sauce)

Veal Scallopini (tomatoes, fresh peas, mushrooms, chicken stock)

Crab Cakes (lump and claw meat, corn dusted, remoulade)
Mixed Grill (skewered beef tenderloin, sweet sausage, chicken)

**Lunch Portions available for all entrees listed above*

The Carving Board:

*\$8.50-\$10.50 per guest *prices may vary*

Flank Steak (marinated and grilled, thinly sliced, demi-glace)
Beef Tenderloin (three-pepper crust, horseradish, au jus)
Pork Loin Roast (applewood bacon wrapped, apricot chutney)
Roasted Ham Shank (honey glazed)

Sides

\$1.25 per guest

Herb Potato Medley (redskins, fingerling, Yukon gold, caramelized onions, rosemary)

Au Gratin Potatoes (cheddar cheese, onion, rich cream sauce)

Scalloped Potato Bake (shredded potatoes, onion, light cream sauce)

Garlic Whipped Potatoes (redskin potatoes)

Baked Pasta (marinara or three cheese sauce)

Cabbage and Home-style Noodles (brew butter sauce)

Rice Pilaf (vegetable and herb or Mexican style)

Whole Green Beans (roasted red pepper butter sauce)

Vegetable Medley (broccoli, cauliflower, carrots)

Corn O'Brien (bell pepper, roasted onions)

Bourbon Baked Beans (northern, pinto, garbanzo, rich barbeque sauce)

Glazed Baby Carrots (sweet basil butter)

\$1.50 per guest

Ratatouille (eggplant, zucchini, sweet peppers, tomatoes)

Grilled Summer Vegetables (yellow squash, carrots, asparagus)

Fusilli Pasta (spicy pesto sauce)

Penne ala Vodka (pink vodka cream sauce)

Traditional Pasta Marinara

Traditional Pasta Alfredo (parmesan, rich cream sauce)

Pancetta Brussels (brussel sprouts, crisp pancetta, red onion, garlic)

Quinoa Salad (roasted vegetables, feta, served hot or cold)

Custom menus available.

Contact us for more information.