



Catering by "JUDY"
Quality Meats From
Amity Meats Center

24 Lucy Street
Woodbridge, CT 06525

(203) 397-5060

HORS D'OEUVRES

- Stuffed Mushrooms
- Bite-size Beef Wellingtons
- Stuffed Phyllo Triangles --- Spinach and Feta Cheese, Curried Chicken Walnut, or Wild Mushroom
- Vegetable Potato Pancakes
- Assorted Chicken Wings-Buffalo, Teriyaki, Apricot Spice
- Guacamole, Hummus, 7-layer Mexican Dip
- Crudit  of Vegetables
- Potato or Vegetable Knishes
- Hot Dogs in Puff Pastry or Drunken Dogs in a Bourbon sauce
- Shrimp wrapped in snow peas
- Oriental or BBQ Baby Ribs
- Lemon Chicken Strips
- Cheese Tortellini on skewers with basil cream dipping sauce
- Baby beef or Chicken shish kabobs
- Cocktail Meatballs
- Egg Rolls
- Cheese & Fruit platters, Brie in Puff Pastry
- Shrimp or Scallops wrapped in bacon
- Assorted Stuffed Breads

CHICKEN ON THE BONE

- Apricot Chicken
- Cranberry Orange Chicken
- Teriyaki Chicken
- Chicken in Herb Wine Sauce
- Honey Baked Chicken
- Chicken brushed with Dijon mustard and dipped in Herbed Bread Crumbs
- Fried Chicken

BONELESS CHICKEN DISHES

- Chicken-Eggplant Parmesan
- Chicken Marsala
- Chicken Florentine
- Chicken Piccata
- Chicken Cacciatore
- Herb Baked Chicken
- Chicken Pesto
- Oriental Stir-fry Chicken & Vegetables
- Chicken Almondine
- Balsamic Chicken & Mushrooms
- Chicken Parmesan
- Chicken with Artichoke Hearts & sun-dried Tomatoes
- Lemon Chicken

BEEF DISHES

- Old-Fashioned Beef Brisket or BBQ Beef Brisket
- Texas Beef Chili
- Roasted Tenderloin of Beef served with B arnaise or Horseradish sauce
- Beef Stew
- Rolled Stuffed Cabbage
- Oriental Beef Stir-fry with Vegetables
- Oriental Pasta with Beef & Peppers
- Shepherd's Pie
- Meat loaf
- Moussaka

PORK DISHES

- BBQ Baby back Ribs
- Roasted Porketta
- Stuffed Pork Roast

VEAL DISHES

- Osso Bucco
- Veal Stew
- Veal & Peppers
- Veal Parmesan
- Veal-Eggplant Parmesan
- Veal Piccata
- Veal Marsala
- Stuffed Veal Roast

ITALIAN DISHES

- Lasagna---Marinara sauce, Marinara with Beef, Marinara with Vegetables
- White Lasagna (Béchamel sauce) with Vegetables or with Chicken and Vegetables
- Baked Ziti
- Sausage & Peppers
- Angel hair Pasta with garlic, fresh tomatoes & fresh basil
- Pasta with broccoli, garlic, olive oil & parmesan cheese
- Mediterranean Pasta with artichoke hearts, olive oil, garlic, capers, black olives, onions, red peppers & mushrooms
- Pasta with Roasted Eggplant, red peppers & onions in a Tomato sauce
- Eggplant Parmesan
- Meatballs in Marinara sauce
- Pasta Primavera

SIDE DISHES

- Roasted Vegetables
- Roasted Red Bliss Potatoes with garlic & rosemary
- Rice Pilaf with sautéed onions & toasted almonds
- Rice Pilaf with sautéed onions, red & green peppers & mushrooms
- Bow tie pasta with sautéed onions, toasted almonds & poppy seeds
- Apple raisin Kugel
- Twice Baked Potatoes
- Ratatouille
- Broccoli sautéed with garlic & pine nuts
- Roasted Asparagus with Lemon zest
- Sweet Potato Casserole
- Potatoes Au Gratin
- Potato or Potato Vegetable Pancakes
- Julienne zucchini, yellow squash & carrots in a lemon dill sauce
- Broccoli with lemon zest & garlic bread crumbs
- Green Beans Almondine
- Kasha & Bows

ASSORTED COLD SALADS

- Chicken salad, Tuna salad, Seafood salad
- Cole Slaw, Red Bliss Potato salad, Macaroni salad, Pasta salad
- Cold Spicy Noodles
- Oriental Chicken salad

DELI PLATTERS PREPARED FOR ALL OCCASIONS

I hope this helps you in planning a menu for your next party

BON APPETIT!