

Party Panache has an ever-evolving list of entrée selections; here are just some of our customer favorites...the "must have" menu items our clients request over and over again. If you desire something not listed, we can include it in your party menu. We specialize in themes and specialty items, so let us work with you to customize a wonderful culinary experience for your guests.

**Lasagna** Traditional Italian, vegetarian, portobello mushroom, or seafood lasagna casseroles.

**Lasagna Rolls** Individual lasagna portions in a rich béchamel sauce.

**Lobster Ravioli with Roasted Red Pepper Sauce** Delicate cream sauce over decadent pasta bites.

**Penne with Beef and Arugula** New York strip steak, herbs de Provence, garlic, balsamic vinegar and Dijon mustard tossed with peppery arugula. (Served cold)

**Alfredo Pesto Pasta with Italian Meatballs** Penne pasta with creamy alfredo sauce, basil pesto, pine nuts, parmesan cheese and bite-sized Italian meatballs.

**Pasta with Sun Dried Tomatoes** Penne pasta with alfredo sauce, sun dried tomatoes, toasted pine nuts and parmesan cheese.

**Roasted Vegetable Pasta** Roasted red onion, eggplant, zucchini, bell peppers, garlic thyme and basil tossed with pasta, shredded parmesan cheese and red pepper flakes.

**Cajun Chicken Pasta** Cajun spices accent grilled chicken slices tossed in a creamy sauce with penne pasta.

**Cajun Jambalaya** Spicy sausage and rice casserole.

**New Orleans Macaroni and Cheese** Smoked sausage, mushrooms, four cheeses, Worcestershire and Louisiana hot sauce baked with elbow macaroni.

**Mom's Turkey Tetrazzini** Mushrooms, almonds and sherry add depth to this creamy turkey and pasta dish.

**Calzones** Italian-style with pepperoni and salami or smoked turkey with artichoke, served with marinara on the side.

**Beef Tenderloin** Seasoned and roasted whole beef tenderloin.

**Petite Fillet with Gorgonzola and Porcini Mushroom Sauce** Tenderloin steaks with rich sauce of thyme, porcini mushrooms, white wine, gorgonzola and Dijon mustard.

**Steak Pinwheels with Sun Dried Tomato Stuffing** Tenderized steak rolled with sun dried tomato dressing in a port demi-glaze.

**Fillet of Beef Bourguignonne** Traditional French favorite with tender beef, rich burgundy sauce, pearl onions, carrots, and mushrooms.

**Grandma's Fricadilly** Family recipe of mini-beef and pork patties in mushroom sauce.

**Jerk Shrimp Skewers** Spicy jumbo shrimp served on bamboo skewers.

**Roasted Salmon** Full salmon filet encrusted with potato, lime zest and fresh dill.

**Prosciutto-Wrapped Scallops** Sun dried tomatoes, basil and black olives add depth to these prosciutto-wrapped scallops, served on a bed of arugula with balsamic vinegar.

*...continued*

**Chicken Marsala** Pancetta and porcini mushrooms enhance this marsala sauce.

**Sherried Chicken** Artichoke hearts and cremini mushrooms add depth to this rich sherry sauce and boneless chicken thighs. Served with wild rice pilaf.

**Curried Chicken Thighs** Moist chicken thighs in an onion, apple, curry, tomato sauce with a pinch of ginger and cayenne pepper.

**African Peanut Butter Chicken** Spicy onion and peanut sauce over roasted chicken.

**Chicken Picata** Lightly-breaded chicken breasts with mushrooms in a delicate lemon and white wine sauce.

**Chicken Cordon Bleu** Chicken breasts stuffed with ham and Swiss cheese in a rich cream sauce.

**Chicken Florentine** Chicken breasts in a mild white wine and shallot cream sauce with spinach.

**Mom's Chicken Breast Casserole** Chicken breasts stuffed with dried beef and wrapped with bacon, in a rich sour cream and mushroom sauce. Served with wild rice pilaf.

**Stuffed Chicken Breasts** Boneless chicken breasts stuffed with onion, spinach and herb ricotta cheese.

**Asian Pork Tenderloin** Marinated pork tenderloin encrusted with sesame seeds. Served with honey ginger sauce on the side.

**BBQ Pulled Pork** Tangy BBQ favorite, served with buns on the side.

**Glazed Ham** Sliced Black Forest ham with brown sugar, mustard and clove glaze.

**Chicken Marsala** Pancetta and porcini mushrooms enhance this marsala sauce.

**Sherried Chicken** Artichoke hearts and cremini mushrooms add depth to this rich sherry sauce and boneless chicken thighs. Served with wild rice pilaf.

**Curried Chicken Thighs** Moist chicken thighs in an onion, apple, curry, tomato sauce with a pinch of ginger and cayenne pepper.

**African Peanut Butter Chicken** Spicy onion and peanut sauce over roasted chicken.

**Chicken Picata** Lightly-breaded chicken breasts with mushrooms in a delicate lemon and white wine sauce.

**Chicken Cordon Bleu** Chicken breasts stuffed with ham and Swiss cheese in a rich cream sauce.

**Chicken Florentine** Chicken breasts in a mild white wine and shallot cream sauce with spinach.

**Mom's Chicken Breast Casserole** Chicken breasts stuffed with dried beef and wrapped with bacon, in a rich sour cream and mushroom sauce. Served with wild rice pilaf.

**Stuffed Chicken Breasts** Boneless chicken breasts stuffed with onion, spinach and herb ricotta cheese.

**Asian Pork Tenderloin** Marinated pork tenderloin encrusted with sesame seeds. Served with honey ginger sauce on the side.

**BBQ Pulled Pork** Tangy BBQ favorite, served with buns on the side.

**Glazed Ham** Sliced Black Forest ham with brown sugar, mustard and clove glaze.