

Nichols & Beal Catering

Entrees

Seafood

Haddock Oreganata - Broiled haddock topped with a bread crumb topping drizzled with white wine lemon butter, over rice.

Sesame Salmon- Pan seared salmon encrusted with sesame seeds, topped with sautéed spinach and mushrooms finished with a balsamic reduction over rice.

Teriyaki Salmon- Salmon marinated in teriyaki topped with a mandarin orange glaze.

Lemon Dill Haddock- Baked haddock with a lemon dill sauce served over rice.

Shrimp Scampi- Large prawns tossed with Portobello mushrooms, artichoke hearts, red onions, broccoli and roasted red pepper in a garlic white wine butter sauce over fettuccini.

Steak

Steak Au Poivre- Black Angus sirloin topped with a Johnny Walker peppercorn cream sauce served with a baked potato.

Steak Bruschetta- Black Angus steak topped with pesto, tomatoes, fresh mozzarella, finished with a sweet balsamic reduction, served with a baked potato.

Jack Daniels Steak-Black Angus sirloin topped with a Jack Daniels mushroom demi-glace, served with a baked potato.

Of course people are welcome to get a plain grilled Black Angus steak if they prefer.

Pasta/ Vegetarian

Fettuccini Alfredo- A creamy garlic parmesan sauce tossed with broccoli served over fettuccini pasta. This is an all time favorite and of course can come with blackened chicken if you like.

Vegetable Neapolitan- Grilled eggplant, stacked with grilled Portobello mushrooms, roasted red peppers, yellow and green squash drizzled with sweet balsamic vinaigrette.

Black Bean Cakes- Homemade black bean cakes served with sautéed spinach and mushrooms over rice finished with a roasted red pepper coulis.

Chicken

Blacken Chicken- Spicy blackened chicken breast serves with a tangy peach salsa.

Chicken Franchise- Battered chicken breast sautéed in a lemon garlic butter sauce served over rice.

Chicken Riggies- This is our most requested dish. Rigatoni pasta and chicken are tossed in a spicy red sauce with peppers onions and mushrooms. You can order this mild medium or hot.

Chicken Marsala- This is a classic dish with chicken breast and mushrooms sautéed in a Marsala wine sauce over rice.