



PLATED DINNERS

Cena Catering is pleased to offer exemplary menu choices which are perfect for a formal sit-down, served, plated dinner.

You may choose to offer a three, four or five-course meal to your guests. Choose from below & we will put together a quote for you.

APPETIZER OPTIONS

Caramelized Onion & Brie Crostini - Toasted Baguette Rounds are topped with Brie & Caramelized Onions- finished with a Balsamic Drizzle

Satay Chicken Skewers- Tender pieces of chicken served with a Classic Satay Peanut Sauce

Chili Lime Shrimp Haystacks- Fresh arugula, lime infused sour cream and chili pan-fried shrimp

Ravioli with Browned Butter & Sage- Cheese Ravioli tossed in a browned butter sauce with crispy sage and toasted almonds

SALAD OPTIONS

House Salad – Fresh mixed greens – slivers of sweet bell peppers, red onion, salted sunflower seeds and our in-house made Honey Mustard Dressing

Cranberry Spinach- Tender spinach- raisins- feta cheese- red onion with our in-house made Balsamic Dressing

Classic Caesar – Romaine hearts are chopped with parmesan, bacon, and both our in-house made croutons and dressing

Italian Salad- Mixed Greens- red onion- tomatoes- parmesan cheese- in-house made croutons and our own Italian Dressing



SOUP OPTIONS

Creamy Tomato Basil – Crushed Tomatoes- Basil- Cream – Vegetable Broth

Cream of Truffle Mushroom- Assorted Mushrooms- Cream- Thyme- Sherry and Truffle Oil

Turkey Vegetable – Turkey- Assorted Vegetables- Turkey Stock- Spices

Sweet Potato Carrot- Carrots- Sweet Potatoes- Dill

VEGETABLE OPTIONS

Honey Glazed Carrots – Butter- Honey, Fresh Carrots

Garlic & Parmesan Brussel Sprouts- Fresh Garlic- Parmesan- Brussel Sprouts

Roasted Lemon Asparagus – Asparagus, Olive Oil, Fresh Lemon

Green Bean Almondine – Green Beans- Toasted Almonds- Butter- Lemon

Roasted Assorted Vegetables- Assorted Roasted Seasonal Vegetables (variety could include Carrots- peas- broccoli- beets- corn- bell peppers and green beans)

STARCH OPTIONS

Tuscan Garlic Mashed Potatoes – Potatoes- Roasted Garlic- Butter

Scallop Potatoes- Potatoes- Cream- Assorted Spices

Roasted Potatoes – Potatoes- Olive Oil- Bruschetta Spices

Lemon Herb Rice Pilaf – Rice- Lemon Pepper- Onion- Bell Peppers

Coconut Rice- Rice- Coconut Milk- Lemon- Honey



PROTEIN OPTIONS

Pork Tenderloin- Tender Pork Medallions- Wild Berry Salsa

Herb Crusted Pork Tenderloin – Pork Medallions - Tarragon Cream Sauce

Chicken Bryan– Sun-dried tomato – White Wine- Basil Reduction- Goat Cheese

Chicken Marsala – Mushrooms- Marsala Wine- Cream Sauce

Twig's Bistro Chicken- Artichokes- Pancetta- Sun-dried tomatoes- Lemon Wine Sauce

Earl Grey Salmon – Earl Grey Tea- Maple Syrup- Teriyaki Sauce

Six Cheese Ravioli with a Wine Infused Tomato Sauce- White Wine- Cream & Basil Sauce
(Vegetarian)

DESSERT OPTIONS

Apple Crisp Meltaways – Wedged apples within a coconut cinnamon streusel. Topped with a decadent homemade caramel sauce

Lemon Lavender Cheesecake – White chocolate lemon cheesecake topped with a lavender fond and a white chocolate shard

Cheesecake with Berry Coulis- Jumbo sized New York-style cheesecake is enhanced with a subtle vanilla flavor- topped with a multi-berry coulis

Chocolate Truffle Mousse – Layers of chocolate Genoise topped with a layer of chocolate mousse and wrapped with a decorative Genoise

Lemon Tart- Sweet Flaky Pastry with 100% Lemon Puree