

Catered Hot Entrees

(Includes choice of one salad, one side, dessert bar or homemade cookie, rolls and butter)

ALL TIME FAVORITE CHICKEN PIE

CHICKEN MILANO

Chicken breast sautéed with garlic, sundried tomatoes & basil

CHICKEN TERIYAKI RICE BOWL

chunks of teriyaki chicken bites, steamed broccoli, white rice

CAPRESE CHICKEN BREAST

chicken breast, grape tomatoes, mozzerella, fresh basil, balsamic glaze drizzle

SESAME CHICKEN STIR-FRY

fresh seasonal veggies, sesame chicken, white rice

SOUTHERN FRIED CHICKEN

creamy coleslaw, baked beans, biscuits and butter

LEMONY HERBED BAKED CHICKEN BREAST

LASAGNAS

choice of Really Italian, Chicken & Spinach, Veggie

BAKED SPAGHETTI

Housemade Marinara, Italian sausage, sautéed mushrooms, onions, linguine

ENCHILADAS

choice of beef with red sauce, creamy chicken, or veggie | salsa, sour cream

JUMBO SHRIMP OVER LINGUINE

with a southwestern pesto sauce

N.C STYLE CHOPPED PORK BBQ

with BBQ Sauce and coleslaw

PLUM MARINATED GRILLED PORK TENDERLOIN

served with an apricot horseradish sauce

FILET MEDALLIONS, MUSHROOM WINE SAUCE

served medium unless requested otherwise

SLICED BEEF TENDERLOIN

served with creamy horseradish sauce | served medium unless otherwise requested

REAL Salads

REAL HOUSE SALAD

greens, diced red pepper, cucumber, mixed cheeses

STRAWBERRY & GOUDA

with mixed greens | poppyseed dressing

CAPRESE STACK

heirloom tomatoes, fresh mozzerella, prosciutto, basil, olive oil. balsamic drizzle

CLASSIC CAESAR

housemade croutons, parmesan, roasted roma tomatoes

MEDITERRANEAN SALAD

greens, banana peppers, olives, grape tomatoes, housemade croutons, artichokes, | caper vinaigrette

ASIAN SALAD

greens, mandarin oranges, wonton strips, slivered almonds sesame oriental dressing



REAL Sides \$2.00 per additional side

SEASONAL VEGETABLE MEDLEY

FRENCH STYLE GREEN BEANS

balsamic brown sugar glaze

MAC AND CHEESE

smoked gouda, aged cheddar, prosicutto

ZUCCHINI & SQUASH AU GRATIN

HONEY BALSAMIC ROASTED BRUSSELS SPROUTS

GARLIC BUTTER BROCCOLINI

LEMON ORZO WITH ASPARAGUS & SQUASH

GARLIC MASHED POTATOES

HERB ROASTED NEW POTATOES

MINI TWICE BAKED POTATOES

LOADED MASHED SWEET POTATOES

butter, cinnamon, brown sugar

REAL Soups

ROASTED RED PEPPER & GOUDA

CREAMY TOMATO BASIL

CLASSIC VEGETABLE

BRUNSWICK STEW

CREAM OF BROCCOLI

CORN CHOWDER

POTATO LEEK

BLACK BEAN, LIME, CILANTRO