Professional Catering with a "Home Cooked" Touch

Choose Sides

Salads

TOSSED GREEN SALAD / CAESAR SALAD
COUNTRY STYLE RED POTATO SALAD / SOUTHWEST
COLE SLAW
FRESH FRUIT / MACARONI SALAD
MIXED SEASONAL GREENS WITH FETA AND CRANBERRIES
BOSTON BUTTER LETTUCE WITH RANCH DRESSING,
BACON & TOMATO

Potatoes & Pasta

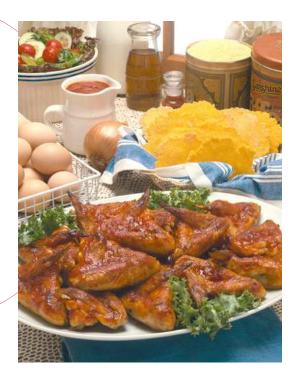
BAKED POTATO / ROASTED POTATO
RICE PILAF / BAKED BEANS
GARLIC MASHED POTATOES
FETTUCCINI ALFREDO / COTTAGE FRIED POTATOES
PENNE PASTA IN FRESH MARINARA SAUCE
ANGEL HAIR PASTA IN GARLIC CREAM SAUCE

Vegetables

GLAZED BABY CARROTS
FRESH ASPARAGUS (when available)
SWEET CORN / PEAS & MUSHROOMS IN CREAM SAUCE
COLLAR GREENS
MIXED JULIENNE VEGETABLE
GREEN BEANS WITH SAUTE CARROTS
GREEN BEANS WITH SAUTE ONIONS
FRESH MUSHROOM AND ONION SAUTÉ'

Breads

GARLIC BREAD
GARLIC CHEESE BREAD
SOURDOUGH BREAD
DINNER ROLLS & BUTTER
CORNBREAD

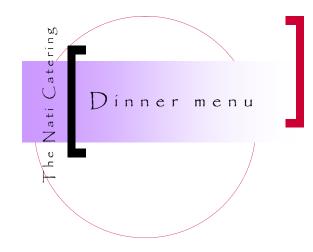


The Nati Catering

Rose Parish, Owner

Phone: 707 328 2999

E-mail: therose I 0@aol.com



-Catering for all Occasions

-Private Parties

-Dinners for Two

-Any Occasion, Large or Small

-Weekly Meals

-Healthy Meals for Special Dietary Needs



TEL: 707 328 2999

"Food For The Soul"

(center cut grilled pork loin slices served atop a

light creme of fresh apples and spices)

Beef Dishes		Poultry Dishes
BARBECUED TRI-TIP (tender tri tip roast marinated in our own spice)	17.00	1/2 BBQ CHICKEN (Tender & plump in our own sauce)
NEW YORK STEAK (14 oz. U.S.D.A. choice, trimmed and barbecued)	20.00	BONELESS SKINLESS CHICKEN BREAST (BBQ breast of chicken with our special sauce)
TERIYAKI STEAK (same as above but marinated in our own sauce)	20.00	CHICKEN PARMESAN 17.00 (Boneless skinless breast lightly breaded and
RIB EYE STEAK (12-14oz. cut, the eye of prime rib)	20.00	topped with our marinara sauce and mozzarella and parmesan cheeses)
SMOKED NEW YORK STRIP (smoked whole and sliced 12-14oz.)	18.00	POLYNESIAN CHICKEN (Boneless chicken breast, marinated and grilled with pineapple and bell peppers, served in a fruity glaze)
PRIME RIB (everyone's favorite! slow roasted, juicy and tender cut 14-16oz.)	21.00	TERIYAKI CHICKEN (Boneless, skinless breast marinated then barbecued) 16.00
PORTERHOUSE STEAK (both the fillet & New York on the bone, better be hungry, 24oz. cut)	23.00	CHICKEN CORDON BLEU (A generous portion of breast, breaded and stuffed with honey ham and swiss cheese, topped with creamy mornay sauce)
PIDI		ROAST TURKEY (With our delicious stuffing)
Pork Dishes		STUFFED GAME HENS 19.00
BARBECUED PORK LOIN (Roasted whole and sliced juicy and tender)	17.00	(Large hens with wild rice & herb stuffing)
BABY BACK RIBS (1/2 slab slow barbecued and covered in our own BBQ sauce)	18.00	The Nati Catering
STUFFED PORK LOIN (boneless loin sliced and rolled into a pinwheel of	19.00	Rose Parish, Owner
LUAU STYLE PORK (pork loins marinated and roasted Hawaiian style)	19.00	Phone: 707 328 2999
MEDALLIONS OF PORK LOIN	19.00	E-mail: therose I 0@aol.com

Seafood Dishes

MAHI-MAHI (Broiled and sweet tropical fish)	19.00
BROILED HALIBUT STEAK (Broiled and basted with lemon butter)	20.00
FRESH SALMON (baked with fresh dill and lemon butter)	18.00
SCAMPI (6 Jumbo prawns sautéed in butter with fresh gar- lic, mushrooms and green onions served with rice pilaf)	19.00
FRIED JUMBO PRAWNS (6 large fresh breaded gulf prawns served with tarter and cocktail sauce)	19.00
FRIED SCALLOPS (Tender and plump served with tarter and cocktail sauce)	19.00
SOUTHERN FRIED CATFISH (deep fried to a golden brown)	18.00
Pasta Díshes	
SPAGHETTI AND MEAT BALLS	15.00
FETTUCCINI ALFREDO (Pasta in a rich creamy parmesan sauce)	16.00
PASTA PRIMAVERA (Angel hair pasta with fresh broccoli, mushrooms, squash with fresh garlic and olive oil)	16.00
LASAGNA (Beef and sausage or vegetarian)	15.00
SEAFOOD FETTUCCINI (Pasta in a light cream sauce with shrimp and	19.00
scallops sautė)	
scallops sauté) LINGUINI AND CLAMS (Pasta with clams and butter with lots of fresh garlic)	17.00
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