

Poultry

Hot Entrees are served in pans that serve approximately 15 guests.



Chicken Marsala – Boneless chicken breasts are pan sautéed then a sauce of Marsala wine is made in the pan and served over the chicken 83.99

Stuffed Chicken Breast– Our boneless chicken breast is stuffed with a delicious spinach stuffing 83.99

Chicken Cacciatore–This “hunter” style dish is made with boneless chicken thighs, peppers, onions, tomatoes and fresh herbs 83.99

BBQ Chicken Leg Quarters– Bone-in chicken leg quarters are roasted and served with our tangy but sweet bbq sauce. 83.99

Pork

Pork Chop w/ Apple Compote– Our sliced pork loin is parmesan breaded and cooked crispy then served with lemon wedges 95.99

Pork Tenderloin – Pork tenderloin with sage, rosemary, lemon zest.. 95.99

Mojo Marinated Pork Shoulder– roasted low and slow, our pork shoulder is tender and juicy with sweet and Carolina style sauces. 83.99

Beef

Beef Bourguignon– This traditional French recipe includes our beef chuck slow roasted in red wine with pearl onions, mushrooms, carrots and lardons. 167.99

BBQ Beef Brisket – We slow roast our dry rubbed brisket until tender and delicious. 132.99



Hot Entrees

Fish & Seafood

Salmon En Croute– Salmon on a bed of baby spinach and herbs, with our delicious basil pesto cream cheese and wrapped in puff pastry and baked to a golden flaky finish. 107.99

Ponzu Glazed Salmon– Moist salmon filets glazed and baked. 107.99

Shrimp and Andouille Sausage Gumbo – A New Orleans classic. Savory and spicy with gulf shrimp and spicy sausage 107.99

Pasta Entrees

Northern Italian Lasagnas using house red sauce and béchamel sauce;

alla Bolognese – Traditional beef 119.99
di Spinaci – Spinach (Vegetarian) 71.99

Cannelloni al forno – with ricotta and spinach 71.99

Baked Rigatoni – with sausage, béchamel, and tomato sauce 71.99

Macaroni & Cheese – ridged pasta with our house made cheese sauce topped with seasoned panko and baked to golden 95.99

Pasta Amatriciana – Ridged penne pasta with our spicy red sauce and parmesan reggiano cheese 71.99

Penne a la Joshua– Simple, fresh and delicious tomato and basil. 55.99

Veggie Penne Alfredo – With delicious Alfredo sauce, mushrooms, sun-dried tomatoes and peas. 63.99

Chicken Penne Alfredo- Chicken with our delicious Alfredo sauce, mushrooms, sundried tomatoes and peas. 71.99

Side Dishes

Serves Approx 15 people

Potatoes– 47.99

Scalloped

Mashed

Roasted rosemary & Garlic

Roasted with red pepper, onion, garlic, and herbs

Rice Pilaf– 47.99

Green Beans – 41.99

Brussel Sprouts – 47.99

Asparagus – 54.99

Vegetable Medley – 47.99

New England Style Baked Beans – 34.99

Broccoli - 54.99

White Rice – 47.99

Glazed Carrots- 47.99

Black Beans- 47.99

Hot Entrees

Side Green Salads

Priced Per Person (10 guest minimum)

Ensalada Diana– Arugula, shaved radicchio, with goat cheese, red seedless grapes, candied walnuts, thin sliced red onion and a fig balsamic vinaigrette 4.25

Pear & Gorgonzola– Our guests favorite, romaine, arugula and radicchio tossed with dried cranberries, candied walnuts, gorgonzola cheese, and pears. We recommend our raspberry lime vinaigrette 3.75

Hail Caesar! – Romaine lettuce, croutons and Parmigianno reggiano cheese. Caesar dressing 2.75

Garden Vegetable – Romaine, arugula, and raddichio with tomato wedges, seedless cucumber “coins” and shaved carrot. Try our ranch or balsamic vinaigrette 2.75

Café Joshua Cobb – Romaine, arugula, and raddichio with tomato wedges, diced chicken, avocado, crispy bacon, gorgonzola cheese, and hard cooked eggs 5.99

Opa Greek Salad – Romaine lettuce, kalamata olives, feta cheese, thin sliced red onion, pepperoncinni, and a dash or oregano. 3.59

To Order Call 561-683-2094
or send an email to
catering@thelordsplace.org

Classic Salads

Serves 10-12 guests

- Red Potato Salad – 16.50
- Israeli Cous Cous – 29.75
- Cole Slaw – 16.50
- Pasta Salad – 23.50
- Shrimp Salad – 39.99
- Chicken Salad – 39.99
- Tuna Salad – 39.99



Carvery

Our carving station includes your choice of one protein and two sauces. Serves 12-14 people

- Beef Tenderloin** – 12-14 guests 311.99
- Beef Wellington** – 12-14 guests 311.99
- Prime Rib** – 12-14 guests 311.99
- Top Sirloin** – 12-14 guests 311.99
- Brisket** – 12-14 guests 289.99
- Lamb Chops** – 12-14 guests MARKET
- Leg of Lamb – 8 racks** 12-14 guests 289.99
- Pork Loin** – 12-14 guests 259.99
- Roast Turkey Breast** – 12-14 guests 234.99

Sauces

- Bordelaise
- Au Poivre
- Au Jus
- Béarnaise
- Horseradish
- Italian Salsa Verde
- Raisin Gravy



Desserts

By the dozen portion

Bread Pudding– Traditional and delicious served with a sweet hard sauce 57.99

Chocolate Cake– Baked in our kitchen and topped off with our house made frosting, rich and to die for! 57.99

Crème Brulee – Real vanilla beans, enough said, each individual portion is a classic with caramelized sugar. 83.99

Key Lime Cheese Cake– Our individual cheesecakes have a crispy lemon crust and are finished with smooth key lime cheesecake. 83.99



Cobblers - Choose apple or cherry, our cobbler is fruity and bakes a golden brown crust then we top it with fresh made whipped cream. 57.99

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