

## 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 96.49

**Stuffed Chicken Breast**– Our boneless chicken breast is stuffed with a delicious spinach stuffing 96.49

**Chicken Cacciatore**–This “hunter” style dish is made with boneless chicken thighs, peppers, onions, tomatoes and fresh herbs 96.49

**BBQ Chicken Leg Quarters**– Bone-in chicken leg quarters are roasted and served with our tangy but sweet bbq sauce. 96.49

## Pork

**Pork Chop w/ Apple Compote**– Our sliced pork loin is parmesan breaded and cooked crispy then served with lemon wedges 110.49

**Pork Tenderloin** – Pork tenderloin with sage, rosemary, lemon zest.. 110.49

**Mojo Marinated Pork Shoulder**– roasted low and slow, our pork shoulder is tender and juicy with sweet and Carolina style sauces. 96.99

## Beef

**Beef Bourguignon**– This traditional French recipe includes our beef chuck slow roasted in red wine with pearl onions, mushrooms, carrots and lardons. 193.49

**BBQ Beef Brisket** – We slow roast our dry rubbed brisket until tender and delicious. 162.49



## 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. 124.99

**Ponzu Glazed Salmon**– Moist salmon filets glazed and baked. 124.49

**Shrimp and Andouille Sausage Gumbo** – A New Orleans classic. Savory and spicy with gulf shrimp and spicy sausage 124.49

## Pasta Entrees

**Northern Italian Lasagnas using house red sauce and béchamel sauce;**

**alla Bolognese** – Traditional beef 137.99  
**di Spinaci** – Spinach (Vegetarian) 82.99

**Cannelloni al forno** – with ricotta and spinach 82.99

**Baked Rigatoni** – with sausage, béchamel, and tomato sauce 82.99

**Macaroni & Cheese** – ridged pasta with our house made cheese sauce topped with seasoned panko and baked to golden 110.49

**Pasta Amatriciana** – Ridged penne pasta with our spicy red sauce and parmesan reggiano cheese 82.99

**Penne a la Joshua**– Simple, fresh and delicious tomato and basil. 64.49

**Veggie Penne Alfredo** – With delicious Alfredo sauce, mushrooms, sun-dried tomatoes and peas. 73.49

**Chicken Penne Alfredo**- Chicken with our delicious Alfredo sauce, mushrooms, sundried tomatoes and peas. 82.99

## Side Dishes

**Serves Approx 15 people**

**Potatoes**– 55.49

Scalloped

Mashed

Roasted rosemary & Garlic

Roasted with red pepper, onion, garlic, and herbs

**Rice Pilaf**– 55.49

**Green Beans** – 48.49

**Brussel Sprouts** – 55.49

**Asparagus** – 63.49

**Vegetable Medley** – 55.49

**New England Style Baked Beans** - 40.49

**Broccoli** - 63.49

**White Rice** – 55.49

**Glazed Carrots**- 55.49

**Black Beans**- 55.49

## 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 4.99

**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 4.49

**Hail Caesar!** – Romaine lettuce, croutons and Parmigianno reggiano cheese. Caesar dressing 3.49

**Garden Vegetable** – Romaine, arugula, and raddichio with tomato wedges, seedless cucumber “coins” and shaved carrot. Try our ranch or balsamic vinaigrette 3.49

**Café Joshua Cobb** – Romaine, arugula, and raddichio with tomato wedges, diced chicken, avocado, crispy bacon, gorgonzola cheese, and hard cooked eggs 6.99

**Opa Greek Salad** – Romaine lettuce, kalamata olives, feta cheese, thin sliced red onion, pepperoncinni, and a dash or oregano. 4.49

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

## Classic Salads

**Serves 10-12 guests**

- Red Potato Salad – 18.99
- Israeli Cous Cous – 34.99
- Cole Slaw – 18.99
- Pasta Salad – 26.99
- Shrimp Salad – 45.99
- Chicken Salad – 45.99
- Tuna Salad – 45.99



## Carvery

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

- Beef Tenderloin** – 12-14 guests 358.99
- Beef Wellington** – 12-14 guests 358.99
- Prime Rib** – 12-14 guests 358.99
- Top Sirloin** – 12-14 guests 358.99
- Brisket** – 12-14 guests 333.49
- Lamb Chops** – 12-14 guests MARKET
- Leg of Lamb - 8 racks** 12-14 guests 333.49
- Pork Loin** – 12-14 guests 298.99
- Roast Turkey Breast** – 12-14 guests 270.49

### 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 66.99

**Chocolate Cake**– Baked in our kitchen and topped off with our house made frosting, rich and to die for! 66.99

**Crème Brulee** – Real vanilla beans, enough said, each individual portion is a classic with caramelized sugar. 96.49

**Key Lime Cheese Cake**– Our individual cheesecakes have a crispy lemon crust and are finished with smooth key lime cheesecake. 96.49



**Cobblers** - Choose apple or cherry, our cobbler is fruity and bakes a golden brown crust then we top it with fresh made whipped cream. 66.99

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