

Poultry



Chicken Marsala - Boneless chicken breasts are pan sautéed finished with a sauce of Marsala wine made in the pan and served over the chicken

\$6.50 per person, 10-person minimum

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

\$6.50 per person, 10-person minimum

Chicken Cacciatore - This "hunter" style dish pairs boneless chicken thighs with peppers, onions, tomatoes & fresh herbs

\$6.50 per person, 10-person minimum

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

\$6.50 per person, 10-person minimum

Chicken Paillard – We filet thin our boneless chicken breast then grill it to perfection with olive oil, lemon and seasoning.

\$6.50 per person, 10-person minimum

Chicken Parmigiana – Breaded Boneless chicken breasts are pan sautéed crispy then topped with house-made tomato sauce and fresh mozzarella.

\$6.50 per person, 10-person minimum

Pork

Pork Chop w/ Apple Compote - sliced pork loin is parmesan breaded, cooked crispy then served with lemon wedges

\$7.25 per person, 10-person minimum

Pork Tenderloin – Our Pork Tenderloin is grilled, then roasted to perfection with sage, rosemary & lemon zest..

\$7.45 per person, 10-person minimum

Mojo Marinated Pork Shoulder - roasted low and slow results in a tender and juicy pork shoulder with sweet and Carolina style sauces.

\$6.25 per person, 10-person minimum

Beef

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

\$12.50 per person, 10-person minimum

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

\$10.40 per person, 10-person minimum

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.

\$8.35 per person, 10-person minimum

Salmon Glazed with Ponzu Sauce - Moist salmon filets glazed with the citrus Ponzu and baked to perfection.

\$8.35 per person, 10-person minimum

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

\$7.75 per person, 10-person minimum

To Order Call 561-683-2094

by email to: catering@thelordsplace.org

Delivery charge: \$25 with \$100 minimum order

Pasta Entrees

Northern Italian Lasagnas using house red sauce and béchamel sauce:

- alla Bolognese** - Traditional beef
\$9.25 per person, 10-person minimum
- di Spinaci** - Spinach (Vegetarian)
\$5.55 per person, 10-person minimum

Baked Rigatoni – with sausage, béchamel, and tomato sauce
\$5.55 per person, 10-person minimum

Macaroni & Cheese – ridged pasta with house made cheese sauce, seasoned panko topped and baked to golden
\$7.10 per person, 10-person minimum

Pasta Amatriciana – Ridged penne pasta with our spicy red sauce and Parmigiana Reggiano cheese
\$5.55 per person, 10-person minimum

Penne a la Joshua - Simple, fresh and delicious tomato and basil.
\$4.50 per person, 10-person minimum

Veggie Penne Alfredo - With delicious Alfredo sauce, mushrooms, sun-dried tomatoes and peas.
\$4.95 per person, 10-person minimum

Chicken Penne Alfredo - Chicken with our delicious Alfredo sauce, mushrooms, sundried tomatoes and peas.
\$7.25 per person, 10-person minimum

Carvery

Our carving station includes your choice of one protein and two sauces.
(Chef Priced Separately)

- 15-Person Minimum (4-oz. per person)
- Herb Crusted Beef Tenderloin** – \$25pp
- Beef Wellington** - \$25pp
- Prime Rib** - \$25pp
- Top Sirloin** - \$25pp
- Brisket** - \$24.75pp
- Lamb Chops** – MARKET PRICE
- Leg of Lamb** – 8 racks MARKET PRICE
- Pork Loin** - \$14.75pp
- Roast Turkey Breast with Cranberry Relish** - \$18.99pp

Sauces:

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

Hot Entrees

Side Dishes 10-person minimum

- Potatoes** - \$3.75 per person
- Scalloped
 - Yukon Gold Mashed
 - Roasted with rosemary & garlic
 - Roasted with red pepper, onion, garlic, and herbs

Basmati Rice Pilaf With onion, garlic & fresh thyme - \$3.75 per person

Green Beans Sautéed with shallots, pancetta & fresh herbs – \$3.25 per person

Roasted Brussels Sprout Oven roasted to caramelized perfection – \$3.75 per person

Asparagus Grilled with butter & herbs
\$4.75 per person

Vegetable Medley seasonal blend roasted to perfection – \$3.75 per person

BBQ Baked Beans Savory & Sweet
\$3.75 per person

Broccoli Roasted with Gruyere & Parmigiana cheese sauce - \$4.25 per person

White Rice – \$3.75 per person

Glazed Carrots Caramelized with an orange marmalade dried cranberry reduction
\$3.75 per person

Black Beans - \$3.75 per person

Dinner Rolls & Butter - \$.75 per person

Corn Bread with Butter - \$.75 per person

Classic Salads

10-person minimum

Priced per person

Grandma's Red Potato Salad – \$1.75pp

Israeli Cous Cous - Cooked, chilled and served with Mandarin oranges, red onion, dried cranberries in champagne vinaigrette
\$3.50pp

Fresh Cole Slaw – \$1.75pp

Pasta Salad - Fresh tomato, parsley, basil, kalamata olives and capers tossed in a yummy vinaigrette – \$2.45pp

Shrimp Salad – \$4.50pp

Chicken Salad - White meat chicken with grapes, celery and onion – \$4.25pp

Tuna Salad – \$4.25pp

Egg Salad – \$4.25pp

Small Bags of Potato Chips – \$1.49 per bag

Side Green Salads

10-person minimum

Ensalada Diana– Arugula, shaved radicchio, with goat cheese, red seedless grapes, candied walnuts, thin sliced red onion with a balsamic vinaigrette \$4.99 per person

Pear & Gorgonzola (P&G Salad)– Our guests favorite, romaine, arugula and radicchio tossed with dried cranberries, candied walnuts, gorgonzola cheese, and pears. We recommend our raspberry lime vinaigrette
\$4.50 per person

Hail Caesar! – Romaine lettuce, croutons and Parmigiano Reggiano cheese. Caesar dressing
\$3.50 per person

Garden Vegetable – Romaine, arugula, and raddichio with tomato wedges, seedless cucumber "coins" and shaved carrot. Try our ranch or balsamic vinaigrette \$3.50 per perso

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

Opa Greek Salad – Romaine lettuce, kalamata olives, feta cheese, thin sliced red onion, pepperoncini, and a dash or oregano. Greek Dressing \$4.50 per person

Additions to above salads:

Add Sliced Sirloin – (6 oz. portion)
\$11.79 per person

Add Grilled Chicken – (6 oz. portion)
\$3.45 per person



Desserts

10-person minimum

Priced per person

Bread Pudding Maria

a famously delicious dessert served with a white chocolate sauce \$5.75 per person

Chocolate Cake

Baked in our kitchen and topped off with our house made frosting, rich and to die for! \$5.75 per person

Crème Brûlée

Real vanilla beans, enough said. An exquisitely rich and elegant dessert with a crackly sugar top.
\$8.15 per person

Key Lime Cheese Cake

A crispy lemon crust with smooth key lime cheesecake. \$8 per person

Cobblers

Our cobbler is fruity and bakes to a golden-brown crust then topped with freshly made Chantilly cream.

Choice of apple or cherry,
\$5.75 per person

Mini Cheesecake Collection with 5 intriguing varieties (3 per person)

\$8.49 per person

Mini Cookies & Brownies (2 pieces per person) An irresistible assortment of our freshly baked cookies & chocolate brownies

\$1.79 per person

Fresh Fruit Display

Seasonal Fresh Fruit displayed beautifully
\$2.50 per person

Tres Leches Cake

The "three-milks" sponge cake is soaked in three kinds of milk with a house made Chantilly cream
\$5.75 per person

Joshua Catering's Famous Cookie & Brownie Platters

Priced per Platter

Small – 1 dozen \$18.99

Medium – 2 Dozen \$39.99

Large – 4 Dozen \$79.99

