



A Touch of Class

Full Service Menu

McGrath's provides the following services:

- *Order rental and linen. **Rental is billed separately.** McGrath's has tablecloths in white available for \$5.75 each and napkins in white for \$.60 each. McGrath's linen is billed with food order.*
- *Deliver food and equipment to the event (e.g., chaffers, serving spoons, as needed for the food ordered).*
- *Pick up all equipment. **This does not include rental items.***
- *Provide servers to set up and clean up event, if the number of people attending is 40 or more. The server is provided for a maximum of 5 hours. The number of servers provided increases as the number of people attending increases. If a server is not included and you require one, we can provide one at an additional charge. A dish-cleaning fee of \$1.00 per person for china is required.*
- *The number attending must be at least 25 people. A **delivery fee** for areas outside Riverside is required and the minimum number-attending requirement is higher.*

- *Prices are subject to change.*

Office (951) 683-7063 Fax (951) 683-6484

E-Mail mcgrathscatering@sbcglobal.net

www.mcgrathscatering.com

Main Course

Please choose one entrée

Louisiana Style Chicken --- \$31.50

Tender breast of chicken lightly floured and sautéed in butter to a golden brown. The chicken is dipped in a rich chunky tomato sauce made with fresh tomatoes, basil, green onions, mushrooms and green olives, slowly baked and topped with large shrimp, tomato wedges, toasted almonds and parsley.

Chicken Fricassee --- \$31.50

Boneless chicken breast lightly seasoned, roasted in lemon herb butter and topped with mushrooms, red bell peppers and a light cream sauce.

Chicken with Cream of Tarragon Sauce --- \$31.00

Boneless breast of chicken dipped in cream of tarragon sauce and slowly baked.

Chicken Parmesan --- \$31.25

Tender chicken breast sautéed in butter, dipped in a special Italian red sauce, baked until tender and topped with fresh tomatoes, mozzarella cheese and sliced toasted almonds.

Chicken Cutlets with Artichokes --- \$32.00

Chicken breast lightly roasted with sun-dried tomatoes, garlic and artichokes, mixed with a light sauce and sprinkled with mozzarella cheese.

Stuffed Breast of Chicken --- \$31.95

Chicken breast flattened, wrapped around asparagus, tomatoes and Jarlsberg cheese, slowly baked and topped with a white sauce.

Chicken Marinara --- \$31.95

Tender breast of chicken lightly baked, drenched in a chunky tomato style sauce and cooked slowly until the chicken is tender

Braised Pork Loin --- \$31.00

Pork loin baked with a mixture of fresh apples, pearl onions and potatoes in an herbal cider sauce. Served on a plate surrounded by apples, potatoes and onions

Duck with Sweet and Sour Sauce --- \$33.95

Boneless duck sprinkled with spices and roasted slowly with sweet and sour sauce and wild mushrooms

Leg of Lamb with Garlic La Sara --- \$36.50

Boneless leg of lamb with garlic La Sara slowly roasted with fresh tomatoes, rosemary, garlic, onions and pine nuts

Marinated Tri Tip Roast --- \$34.75

Large tri tip roast marinated in our special marinade, slowly baked and sliced

Beef Tenderloins --- \$39.50

Beef tenders lightly baked and covered with a wild mushroom and artichoke sauce

Prime Rib --- \$38.50

Tender boneless prime rib cooked slowly and served with creamed horseradish and au jus

Salmon en Croute --- \$34.75

Filet of salmon topped with a spinach mixture, wrapped in pastry dough, baked to a golden brown and topped with a hollandaise sauce

Fresh Scallops and Shrimp in a Pastry --- \$31.95

Fresh scallops and shrimp sautéed with scallions, garlic and mushrooms, covered with a cream sherry sauce and served in a pastry cup

All entrees served with the following items:

*Hot Vegetables of the Season
Fresh Baked Rolls and Butter
Vanilla Bean Coffee*

Prices Subject to Change

Sumptuous Salads

Please choose one salad

Greek salad

Mixed together cut red tomatoes, feta cheese, cucumber, red onion, black olives and red bell pepper served with soft greens and a balsamic vinaigrette

Bibb and Arugula with fresh Raspberries and Oranges

Tossed with raspberries, oranges, pecans, red onions and raspberry vinaigrette

Spinach Salad

Fresh spinach leaves mixed with feta cheese, bacon, diced tomatoes, black olives and light vinaigrette.

Bibb lettuce with Herbal Vinaigrette

Fresh bibb lettuce tossed with red bell peppers, bacon, radicchio and herbal dressing.

Southwestern fiesta salad

Fresh assorted greens mixed with yellow bell peppers, tomatoes, artichoke hearts, mini corn, marinated mushrooms, kidney beans, Whole olives, Carrot, Red Onion Slices and served with creamy dressing.

McGrath's Superb Sides

Please choose one side dish

Wild Rice Medley

Wild rice, brown rice and white rice mixed with onions, bell peppers, mushrooms, lemon topped with toasted sliced almonds

Orzo with Roasted Peppers and Sun Dried Tomatoes

Orzo pasta cooked with sun-dried tomatoes, roasted peppers, Parmesan cheese, shallots and fresh garlic

Red Potato with Dill Butter Sauce

Sliced red potatoes lightly cooked in dill butter sauce

Alfredo and Tortellini Pasta

Pasta with cheese filling covered with Alfredo sauce

Roasted Red Potatoes

Red potatoes roasted with Butter olive oil, garlic and rosemary

Very Tempting Desserts

*Choose one dessert for \$2.95 per person
Served with full service dinner only*

Custom Lemon Cake

Three layers of moist lemon cake filled w/lemon cream custard & covered w/cream cheese frosting & white chocolate curls

Blackout Cake

Two layers of moist chocolate cake filled with chocolate chips, covered with chocolate ganache frosting topped with dark chocolate leaves and surrounded with diced almonds

Coconut Whiteout Cake

Three layers of light, fluffy white cake are separated with apricot marmalade and creamy vanilla custard and covered with shredded coconut

Chocolate Windmill Cake

Three layers of chocolate meringue, chocolate fudge and whipped cream wrapped in more fudge and crowned with chocolate swirls of meringue

Snickers Bar Cake

Two layers of chocolate cake are separated by chocolate mousse, chopped Snicker bars and peanuts. The cake is covered in a rich chocolate ganache, decorated with white chocolate lines and sprinkled with chopped Snicker bars

Kahlua Cake

A four layers of Bavarian mocha cake with alternating layers of a rich, creamy blend of kahlua, whipped cream and cocoa. This cake is garnished with a smooth layer of chocolate scrolls that are dipped in a praline cream chocolate cookie crust filled with one layers each of chocolate, praline and white chocolate mousse

Carrot Cake

Two layers of cake made with carrots, raisins, pineapple and pecans, layered and covered with cream cheese frosting, surrounded with ground almonds and topped with white chocolate leaves

New York Cheesecake

The best sour cream and cream cheese slowly baked in a cinnamon-sugar graham cracker crust, topped with a thin layer of sour cream and topped with strawberries and surrounded with whipped cream

Chocolate Mousse

Creamy, rich chocolate mousse is poured into a chocolate cookie crust and topped with fresh whipped cream. Handmade chocolate leaves and curls are the crowning touch