



# Miranda's CATERING

## Dinner

Experience fine dining at your special event!  
For assistance in customizing your menu, please call Miranda's Catering at  
240-481-0241 or 301-519-1281,  
e-mail us at [info@mirandascatering.com](mailto:info@mirandascatering.com).  
If there is an item you want but do not see it listed, tell us and we will prepare it for you!

## Salads

**Greek Pasta Salad:** Penne pasta with fresh herbs, fresh vegetables, Pine nuts, Feta cheese with Olive oil and Balsamic Vinaigrette dressing

**Spinach Salad:** Fresh spinach with Feta cheese, real bacon bits, sliced eggs, mushrooms, tomatoes, onions and black olives

**Fresh Fruit Salad:** Fresh seasonal fruits such as pineapples, melons, mangos, kiwis, berries, grapes, strawberries and watermelons

**Broccoli Salad:** Chopped broccoli florets with Pine nuts, raisins, Bermuda onions with a Honey/Mayonnaise dressing

**Mixed Green Salad:** Fresh mixed greens with tomatoes, red and yellow sweet peppers, mushrooms, cucumbers, onions, and olives with your choice of dressing

**Greek Salad:** Feta cheese, Greek olives, cucumbers, tomatoes, sweet peppers and onions over salad greens in a Tarragon and Olive oil dressing (Anchovies are optional)

**Caesar Salad:** Romaine lettuce with Caesar dressing and croutons (Anchovies, Real Bacon Bitts, or Chicken are optional)

**Mango Chicken Salad:** Chunky chicken salad with mango and melon chunks, in a Curry/Mayonnaise dressing

**Golden Chicken Salad:** Chunky chicken salad with mandarin oranges, golden raisins, silvered almonds and snow peas in Mayonnaise dressing

**German Potato Salad:** Potato salad with real bacon bits in Vinaigrette dressing (served either warm or cold)

**Orange & Cranberry Rice Salad with Toasted Almonds and Fresh Parsley**

**Curried Lentil Salad**

**Cajun Chicken Salad**

**Fresh Mozzarella, Tomato and Basil Salad**

**Fresh Cole Slaw**

**Beets, Lettuce, Radish and Cucumber Salad with Lemon Dill Vinaigrette**

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## Entree Salads

**Marinated Flank Steak or Grilled Mesquite Chicken:** Served over fresh mix green with Vinaigrette dressing

**Oriental Chicken:** Grilled chicken, snow peas, bean sprouts, sweet peppers, olives and water chestnuts with a Sesame oil and Teriyaki sauce dressing

**Chicken Andalusia:** Grilled chicken with sweet roasted peppers, Bermuda onions, sliced mushrooms, Mozzarella cheese and olives in Wine vinegar and Olive oil dressing

## Entrees

### PASTA & VEGETARIAN

- Cheese Tortellini with Alfredo Sauce
- Penne Pasta with Pesto
- Rotini with Marinara Sauce
- Stuffed Shells with Meat Sauce
- Side Dishes Italian Sausage, Meatballs, Seafood
- Portobello Napoleons caps layered with roast peppers, basil, and Provolone cheese
- Roasted eggplants, Bermuda onions, red, yellow and green peppers
- Baked Ziti
- Poppardelle or Egg Noodles with Alfredo, Marinara, Pesto Sauce

### LAMB

- Shish Kabob Lamb cubes marinated and served on a skewer with red peppers
- Pearl onions, mushroom caps, and cherry tomatoes served over rice
- Leg of Lamb roasted with garlic and fresh Rosemary, accompanied by Mint Sauce

### SEAFOOD

- Fresh Norwegian Salmon grilled or baked with Herb Butter Sauce
- Shrimp Scampi sautéed in butter, garlic, and white wine
- Sea Scallops in Cream Sauce
- Maryland Crab Cakes with Lump Crabmeat
- Grilled Halibut Fillets with Sweet Mint Tea glaze
- Thai Swordfish Fillet with Black Peppercorn and Celery Seed Herbs

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## BEEF

- Beef Kabobs grilled on a skewer with peppers, onions, mushrooms, tomatoes served with Rice Pilaf
- Prime Rib roasted to your specifications with Au Jus and Horseradish Sauce
- Tenderloin Tips with mushrooms in Brown Sauce
- Beef Wellington wrapped in light flaky, puff pastry with Madeira Wine Sauce

## PORK

- Pork Loin with Lemon Pepper Sauce
- Pork Loin with Cranberry Pomegranate Sauce
- Pork Loin with Portabello Mushroom Sauce
- Pork Loin with Cracked Black Pepper

## POULTRY

- Grilled Boneless Skinless Chicken Breast with Almond Lemon or Apricot Sauce
- Chicken Florentine baked and stuffed with spinach and Ricotta cheese
- Tarragon Chicken Breast baked with Tarragon Butter Sauce
- Chicken Marsala sautéed with mushrooms and chives in Marsala Wine Sauce
- Chicken Piccata sautéed with mushrooms, capers, and garlic in Lemon Wine Sauce
- Chicken Roulades stuffed with roasted red peppers, herbs, garlic, Goat cheese and fresh basil
- Sautéed chicken strips with fajita seasonings
- Cornish Hen grilled with Honey Mustard Cilantro Glaze
- Chicken Saltimbocca
- Chicken Pomodoro
- Chicken Parmigiana

## CARVING STATIONS\*

- Steamship Beef, Top Sirloin, Tenderloin of Beef, Marinated Flank Steak
- Roast Turkey Breast
- Boneless Pork Loin
- Bone in Baked Virginia ham

\*All of the above can be carved to order, or pre-carved and laid out on a decorated platter.

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## SPECIALTIES

- Beef and/or Chicken fajitas with sautéed onions, red and yellow peppers
- Beef and/or Pork Barbecued North Carolina Style with Pepper Vinegar Sauce
- Sirloin Tips served over rice
- Beef Stroganoff over rice or noodles
- Sautéed Shrimp served over rice

## SIDES

- Small Redskin Potatoes with Fresh Dill, Parsley, Garlic in Butter Sauce
- Rice Pilaf
- Potatoes au Grain
- Green Beans Almondine
- Baby Carrots with Peach Schnapps
- Vegetable Medley
- Asparagus Spears with Sesame Seed Oil Dressing
- Basmati Rice
- Spanish Rice
- Mexican Rice
- Brazilian Rice
- Wild Rice
- Mashed Potatoes
- Scalloped Potatoes with Gruyere
- Au Gratin Potatoes
- Sweet Potato Casserole
- Old Fashioned Stuffing
- Green Bean Casserole
- Broccoli, Cheese & Rice Casserole
- Corn in Butter Sauce with Red Peppers
- Creamed Spinach
- Caramel Pippin Apples
- Macaroni and Cheese
- Carrot in Brown Sugar Glaze

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