#### **Elegant Entrees**

- **Baked Chicken**: Marinated and seasoned and baked to a golden perfection
- Chicken Fettuccine Alfredo: Grilled tender chicken breast, sliced and added into our creamy alfredo sauce with fettuccine or penne pasta
- **Beef Tip and Noodles**: The finest tenderloin beef cubed and added to a creamy mushroom blend with a hint of red wine and accompanied with buttered egg noodles
- Homemade Meat Lasagna: Seven layers of pasta noodles layered with our homemade sauce and paired with plenty of mozzarella, provolone, swiss and parmesan cheese
- Homemade Meat Mostaccioli: Same technique as lasagna with penne noodles
- Baked Meat, Cheese, or Mushroom Ravioli: Slow-cooked with our homemade sauce and topped with plenty of our fourcheese blend
- **BBQ Chicken Breast Kabobs:** Tender chicken breast skewered, seasoned, and grilled to perfection with our signature barbecue sauce
- **Oven-Fried Chicken**: Breaded assorted chicken baked to a golden crisp
- Chicken Cordon Bleu: Butterflied chicken breast hand-stuffed with lean ham, swiss and mozzarella cheese, then breaded and baked to perfection
- **Carved Roast Beef**: Slow-cooked beef top round, sliced and accompanied with au jus
- Grilled Salmon: Fresh salmon grilled with a sweet balsamic glaze
- **Baked Tilapia**: Fresh fish baked and lightly seasoned for a fresh mild flavor
- Kielbasa and Sauerkraut: Dearborn sausage slow cooked in our sweet and flavorful polish sauerkraut

- Chicken or Steak Fajitas: Tender chicken breast or lean steak marinated in our fajita seasoning and paired with a colored pepper and onion medley
- **Baked Ham**: Lean ham slow-cooked and sliced and topped with pineapple rings
- Stuffed Cabbage Rolled: slow baked in our sweet marinara sauce
- **Turkey Breast**: Tender and moist turkey sliced over a bed of stuffing
- **Pulled Pork**: Slow roasted and hand pulled pork with barbecue sauce on the side

#### Premier Entrees

- Chicken Spiedies: Tender chicken breast skewered with tri-color peppers and onions and paired with premier dipping sauce
- **Shrimp Kabobs**: Large gulf shrimp marinated and grilled with a horseradish-based cocktail sauce
- **Prime Rib**: Market price seasoned and slow-roasted, carved and accompanied with hot au jus
- Barbecue Baby-Back Ribs: Slow-roasted to perfection with our signature sweet barbeque sauce
- **Oven-Roasted Chicken Quarters**: Slowroasted chicken quarters seasoned and baked to perfection
- Sweet Cajun Beef Kabobs: The finest beef tenderloin, hand-cut, skewered, grilled and basted with our secret sweet Cajun sauce
- NY Strip Steak: Hand-cut 10-ounce steak, grilled and accompanied with mushrooms and colored-pepper medley

#### Sides Available

#### Potatoes, etc.

- Au Gratin Cheesy
- Cheesy Hash Browns
- Garlic Mashed
- Mashed Potatoes and Gravy
- Roasted Seasoned Redskins
- Rice Pilaf
- Cubed Rosemary Redskins
- Scalloped Potatoes
- Twice-Baked Potatoes
- Macaroni & Cheese

#### **Vegetables**

- Buttered Sweet Corn
- Green Beans Almandine
- Baked Beans
- California Blend: Broccoli, Cauliflower, and Carrots
- Broccoli Au Gratin

#### <u>Salads</u>

- Tossed salad
- Antipasto Salad
- Broccoli and Cauliflower Salad
- Caesar Salad
- Cole Slaw
- Potato Salad
- Italian Pasta Salad
- Macaroni Salad

## Price Levels Available

#### Premier Party \$17.95 p/p

- One Elegant entrée
- One Premier Entrée
- Two Potato Choices
- One Vegetable
- One Salad
- Warm Rolls and Butter

### Elegant Party \$16.95 p/p

- Two Elegant Entrees
- Two Potato Choices
- One Vegetable
- One Salad
- Warm Rolls and Butter

#### Banquet Special \$14.95 p/p

- One Elegant Entrée
- Two Potato Choices
- One Vegetable
- One Salad
- Warm Rolls and Butter

Ask about our hors d'oeuvors, dessert and graduation menus.

# Service Levels Available

### *Premier* \$7.00 *p/p*

Linen-covered buffet tables, bussed table service, full-service buffet line and china place settings

# *Premium \$5.00 p/p*

Linen-covered full-service buffet line, bussed tables and fine disposable place settings

### Basic \$3.00 p/p

Plastic table covers, wire-rack chafing racks and served in disposable dinnerware. Client to discard items at conclusion of event

### **Additional Services Available**

19% Administrative Fee



Unique Home-style cooking with only the finest ingredients.

Our goal is 100% customer satisfaction

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