

FERY'S CATERING
SPOKANE

CHICKEN ENTREES

Three Herb Chicken

Stuffed breast of chicken with rosemary, parsley and basil

Breast of Chicken

Marinated with lemon, saffron and spices

Pumpkin Chicken

Breast of chicken stuffed with squash and oven baked with pomegranate walnut sauce

Coq au Vin

French casserole of chicken in red wine sauce

Hoisin Chicken

Grilled breasts, sauteed colorful peppers and a delicious hoisin sauce

Creamy Chicken Enchiladas

Chicken with tomato and green chile sauce

Cider Roasted Chicken

Chicken Curry

Chicken and mushrooms with our famous made from scratch curry sauce

Gratin of Chicken with Artichoke hearts

Chicken, artichoke hearts, parmesan cheese

French Chicken Pot Pie

Chicken, peas and carrots in a fabulous sauce with puff pastry crust

Roasted Cornish Game Hens

Wrapped with bacon and stuffed with potatoes and sage

Chicken Milanese

Breast of Chicken breaded and sautéed with parmesan cheese and herbs

Chicken Cacciatore

A hearty, rustic chicken stew

Chicken Marsala

Chicken with mushrooms, marsala wine and rosemary

Chicken Piccata

Chicken lightly dusted with flour with a tangy lemon caper sauce

Chicken Saltimbocca

Breast stuffed with spinach, prosciutto and parmesan

Fresh Lasagna

Fresh pasta sheets with chicken and artichoke hearts, Beef Bolognese or vegetarian

BEEF ENTREES

Beef Bourguignon

Tender pieces of beef in a French wine sauce

Beef Kabobs

Fillet of beef marinated and grilled, dusted with Sumac

Entrecote with Bordelaise Sauce

New York Strip with our own Bordelaise Sauce

Marinated Flank Steak

Fresh ginger, soy, garlic in marinated with wine and spices

Beef Braciola

Flank seasoned, stuffed with herbs and cheese and served topped with Marinara sauce

Beef Wellington

Tenderloin topped with a mushroom duxelles, wrapped in puff pastry

Roasted Fillet of Beef

Wrapped in prosciutto with herbs and porcini mushrooms

Moroccan Short Ribs

Short ribs cooked in middle eastern spices, served atop couscous

Mexican Short Ribs

Short ribs rubbed with Mexican seasonings and poblano chilies

PORK ENTREES

Roasted Pork Tenderloin

Served with wine gravy

Cider Roasted Pork Loin

Tender pork loin marinated in apple cider and spices

Roasted Pork Loin with Pomegranate Sauce

Italian Pork Roast

Loin stuffed with Italian sausage, parmesan and herbs

Pork Milanese

Breaded cutlets with parmesan and herbs

Pork Marsala

Chops with mushrooms and Marsala wine sauce

Pan Baked Pork Chops

Chops with herbed potatoes, pears and minted bread crumbs

Teriyaki Chops

Tender pork chops grilled with teriyaki and hoisin sauces

Sweet and Sour Pork Spareribs

Tender spareribs baked in our homemade sweet and sour sauce and sesame seeds

Hoisin Pork

Tender loin medallions, sautéed colorful peppers and hoisin sauce

SEAFOOD ENTREES

Saffron Salmon

Broiled salmon fillet with lemon saffron sauce

Prosciutto Salmon

Fillet wrapped in prosciutto with lemon and mixed herbs

Foil Baked Salmon

Fillet with tomatoes, shallots, lemon juice and herbs

Pesto Crusted Salmon

Our own homemade Pesto

Balsamic Salmon

Fillet broiled with balsamic vinegar and spices

Roasted Red Snapper

With Rosemary and fennel

Fillet of Sole

Grilled or broiled and drizzled with our fresh lemon and herb sauce

Seafood Pasta

With an assortment of shellfish and scallops, in a light saffron wine sauce

Garlic Shrimp

Shrimp sautéed with fennel in a garlic sauce

Paella

Arborio rice, saffron, sautéed chicken, sausages, fish and shellfish

OTHER MENU ENTREES

OSSO BUCCO

Tender veal shanks topped with herbs and spices

Roasted Rack of Lamb

With tomato and herb crust

Lamb Shank and Mushrooms

in red wine sauce with garlic and herbs

Moussaka

Lamb and eggplant casserole with white sauce in Greek style

Curried Tofu

Tofu seasoned with curry and spices, sautéed with onions, peppers and garlic

Eggplant Parmesan

Seasoned and baked eggplant with herbs and fresh parmigiano reggiano

Vegetarian Primavera

Sauteed seasonal vegetables, penne pasta and our own tomato sauce