

CAGNEY'S

RESTAURANT & SPORTS LOUNGE

CATERING MENU

PASSED HORS D'OEUVRES

THAI VEGETABLE RICE PAPER SPRING ROLLS SERVED WITH HONEY-INFUSED SOY SAUCE
GRILLED CHICKEN SATAY SERVED WITH A COCONUT PEANUT SAUCE
SEARED SCALLOPS WRAPPED IN BACON AND SERVED WITH HORSERADISH DIP
GRILLED AGED TENDERLOIN OF BEEF WITH A HENNESSEY STILTON SAUCE
HUMMUS WITH GRILLED NAAN
CHILLED JUMBO GULF SHRIMP SERVED WITH TRADITIONAL COCKTAIL SAUCE
FRENCH TOAST WITH HERBED MONTRACHET GOAT CHEESE AND SUN-DRIED TOMATO
BLACK SESAME CRUSTED CHICKEN LIGHTLY BATTERED WITH SWEET AND SOUR PONZU SAUCE
BEER-BATTERED ONION RINGS, SEASONED AND SERVED GOLDEN BROWN
CAGNEY'S FAMOUS WINGS SERVED CRISPY WITH A SIDE OF BLUE CHEESE
CAGNEY'S MINI CRAB CAKES SERVED WITH A REMOLADE SAUCE

FIRST COURSE

MIXED FIELD GREENS SALAD WITH SHALLOT, BALSAMIC VINAIGRETTE & WARMED MONTRACHET GOAT CHEESE
CAESAR SALAD WITH BLENDED DRESSING OF ROASTED GARLIC, LEMON AND PARMESAN
GRILLED JUMBO SHRIMP WITH PLUM & FRESH GINGER MARINADE
FRESH MOZZARELLA, BEEFSTEAK TOMATO & FRESH BASIL

ENTREES

GRILLED BREAST OF CHICKEN MARINATED WITH FRESH GINGER, HONEY, SCALLIONS & SOY SAUCE
SAUTÉED NORWEGIAN SALMON WITH BLACK SESAME, LIME & FRESH GINGER BEURRE BLANC
ASIAN STIR-FRY OF BEEF WITH JULIENNE VEGETABLES
PENNE WITH ROASTED PLUM TOMATOES, PESTO AND CREAM
PAN-SEARED NORWEGIAN SALMON WITH CUCUMBER, DIJON AND FRESH DILL
SEA BASS WITH A LEEK AND WATERCRESS PUREE
MEAT-FILLED TORTELLINI RUSTICO WITH WILD MUSHROOMS, FENNEL AND TRUFFLE

ACCOMPANIMENTS

RICE PILAF
CRACKED POTATOES WITH SMOKED SALMON & FRESH HERBS
HERB-ROASTED NEW POTATOES
ROASTED GARLIC MASHED POTATOES
MÉLANGE OF SEASONAL VEGETABLES
JASMINE RICE WITH TRUFFLES AND SCALLIONS

DESSERTS

DESSERT MENU OFFERED UPON REQUEST