

Plated Lunch

Your Bally Haly catered plated lunch service comes with one choice of each of the following courses: Starter, Entrée and Dessert. Your luncheon includes fresh rolls and coffee service. You may want to give your guest a selection of starters and entrees to choose from. Let us customize a special menu for your guests to choose from.

(A minimum guarantee of 40 orders is required)

Starter Selections *(Choose One)*

Vegetable Minestrone Soup

A hearty variety of garden vegetables with a garlic and tomato vegetable broth

Turkey or Beef Vegetable Soup

Made from ripe roma field tomatoes and enhanced with a hint of balsamic vinegar

Roasted Butternut Squash

A thick comfort soup with the sweet flavors of butternut squash and tartness of roasted apples

Carrot and Ginger Soup

A fragrant mix of root vegetables

Mixed Greens Salad

Mixed baby green fresh garden vegetables with a selection of dressings

Strawberry Spinach Salad

Baby spinach leaves with sliced mushrooms and strawberries with champagne strawberry vinaigrette

Caesar Salad

Crisp romaine, grated parmesan, herb toasted crouton and honey Dijon bacon crisps

Dessert Selections *(Choose One)*

Baked Apple Crumple

Cinnamon baked apple pie with sweet oat topping

Lemon Meringue pie

Sweet and tart lemon curd with Italian meringue

Fresh Fruit Medley

Fresh cut fruits with seasonal berries

Cheese Cake

New York cheese cake with blue berry compote

Chocolate Brownie

Rich delicious chocolate brownie under whipped cream

Entrées Selections *(Choose One)*

(All entrées served with Chefs choice of starch and vegetables)

Grilled Salmon

Grilled Atlantic salmon filet, oven roasted and topped with a white wine dill cream sauce.

Stuffed Chicken Breast

Breast of chicken stuffed with traditional Newfoundland savory dressing

Luncheon Steak (6oz)

New York striploin with sautéed mushroom and onions

Fish and Chips

Beef battered fish and chips with homemade coleslaw and tarter sauce

Chicken Parmesan

Breaded breast of chicken with roma tomato sauce, mozzarella and parmesan cheese on fettuccini

Grilled Chicken Breast

Beautifully seasoned chicken supreme grilled and brushed with and apricot glaze

Pan Fried Cod

With Scrunchions