



AZALEA CATERING COMPANY

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2024 TRADITIONAL MENU

PRICING INCLUDES Choice of 1 Entree Option

Pricing can be adjusted for multiple entrees

All Options Include:

Choice of Salad

Two Sides

Bread and Butter

Sweet and Unsweet Tea

CHICKEN

Chicken in Champagne Sauce - \$16.75

Simple yet Elegant Creamy Champagne Sauce over Chicken

Creamy Parmesan Chicken Breast - \$15.65

Marinated Chicken Breast rolled in Fresh Parmesan Cheese and Baked

Italian Crusted Chicken Breast – \$15.95

Lightly Crusted Chicken Breast Served with Garlic Alfredo, Marinara or Butter Sauce

Amanda's Chicken - \$15.95

Grilled chicken In a rich Garlic Lemon Cream Sauce

Chicken Florentine - \$16.65

Baked Chicken over Creamy Spinach

PORK

Pecan Crusted Pork Loin - \$15.95

With Crushed Pecans and Brown Sugar

Cajun Pork Loin - \$15.75

Baked in Cajun Spices

Cranberry Garlic Glazed Pork Loin - \$15.75

Our own special recipe

Honey Dijon Pork Loin - \$15.75

Pork Baked with a Honey Dijon Glaze

Pork with Sun Dried Tomato Cream Sauce - \$15.95

Pork Loin Drizzled with Sun Dried Tomato Cream Sauce

BEEF

Baked Brisket with Reduction Sauce - \$18.95

Baked Chopped Brisket with a Caramelized Onion and Garlic Reduction Sauce

Smothered Beef Tips with Cowboy Gravy \$17.25

Tender Roasted Beef Tips smothered in our house made Cowboy Gravy

Sun Dried Tomato Meatloaf - \$15.65

Aromatic Meatloaf with a Sun Dried Tomato Glaze

Cajun Brisket - \$18.55

Marinated and Slow Baked in Cajun Spices

Baked Roast Beef - \$18.65

Baked in Natural Juices Til Tender

SEAFOOD

Cajun Honey Glazed Salmon - \$20.50

With or Without Capers

Blackened Salmon - \$19.95

Seared in Cajun Spices

Michigan Maple Glazed Salmon - \$20.55

Droscha Michigan Maple Syrup Glazed Salmon Filet

Blackened Catfish - \$16.25

Seared in Cajun Spices

Pecan Crusted Tilapia - \$16.45

Cooked to perfection

Shrimp fra Diavolo - \$19.95

with Fresh Made Marinara with Red Pepper Flakes
Served over Linguini

Shrimp Alfredo - \$18.75

With our Roasted Garlic Alfredo
Served over Penne

VEGETARIAN OPTIONS

Stuffed Portobellos - \$13.95

with Goat Cheese, Roasted Tomatoes and Spinach

Asparagus Alfredo - \$13.45

With Mushrooms and a Creamy Alfredo Sauce

Cheese Tortellini with Fresh Basil - \$13.95

Tossed in a light Tomato Sauce

Pasta Primavera - \$14.65

in a Light Cream Sauce or Tomato Sauce

SALAD SELECTIONS- Choose One

Azalea Spring Salad

Spring Greens with Cranberries, Green Apples, Pistachios, Walnuts, Fresco Cheese in a Light Citrus
Vinaigrette

Azalea House Salad

Iceberg Lettuce Mix, With Cherry Tomatoes, Black Olives, Cucumbers, Purple Onion, Cheese and
Croutons with Azalea House Dressing

Traditional Caesar Salad

Romaine lettuce, cracked pepper, shredded parmesan cheese & croutons served with Caesar
Dressing

Traditional House Salad

Iceberg lettuce, red cabbage, shredded carrots, grape tomatoes, croutons & shredded cheddar
cheese

DRESSING SELECTIONS

Ranch, Smoky Ranch, Spicy Ranch, Italian, Creamy Italian, Blue Cheese, Balsamic

SIDE SELECTIONS- Choose Two

TRADITIONAL

Roasted New Potatoes
Roasted Garlic Parmesan Mashed Potatoes
Buttered Mashed Potatoes
Jalapeno Cheddar Mashed Potatoes
Chipotle Mashed Potatoes
Fresh Steamed Green Beans with Cracked Pepper
Green Bean Almondine
Homestyle Green Beans with Bacon
Dirty Rice
Rice Pilaf
Traditional Mac and Cheese
Jalapeno Mac & Cheese
Creamed Corn with Bacon

BREAD CHOICES- Choose One - Served with Real Butter

Dinner Rolls
French Bread
Rustic Bread
Garlic Breadsticks