

Dream Street Caterers
◆◆◆Catering by the Tray◆◆◆

Full Tray \$95.00 / Half tray \$70.00

Penne pasta with a light pesto sauce with roasted red peppers
Classic stuffed shells in a marinara sauce
Tri color fusilli pasta primavera with roasted garlic and oil
Rigatoni pasta with artichoke hearts in a light pink sauce
Rigatoni or penne ala vodka
Penne pasta Palma Doro with roasted garlic and peppers
Cheese ravioli in a light pink cream sauce
Cheese ravioli Florentine with an alfredo sauce
Traditional lasagna
Vegetable lasagna
Tri color tortellini with grilled vegetables, roasted garlic and oil
Tortellini with a pesto alfredo sauce
Baked rigatoni
Farfalle pasta with broccoli rabe, sun dried tomatoes, roasted garlic and oil
Farfalle pasta with wild mushrooms in a white cream sauce



Full Tray \$125.00 / Half Tray \$95.00

Sweet sausage and peppers
Sweet or spicy sausage, broccoli rabe, roasted potatoes and garlic
Eggplant parmigiana
Eggplant rollatini
Oriental sesame chicken with stir fry vegetables
Chicken marsala with mushrooms and a marsala wine sauce
Teriyaki glazed grilled chicken with sauteed onions and sesame seeds
Teriyaki glazed chicken kabobs
Honey garlic chicken kabobs
Hibachi chicken kabobs
Coconut crusted chicken served with a raspberry dipping glaze
Chicken Florentine stuffed with spinach and feta cheese
Chicken picatta with artichokes, mushrooms and white wine butter sauce
Hawaiian grilled chicken seasoned fruit and a mango melon glaze
Pan seared chicken with herbs lemon and capers
White wine grilled chicken with sauteed onions, cranberries and a mango chutney on the side
Chicken franchise egg battered and served in a lemon butter and roasted garlic sauce
Chicken parmigiana
Cajun seasoned and grilled chicken breast
Tuscany roasted chicken breast with potatoes and peppers
Sesame crusted chicken with an orange ginger dipping glaze
chicken stuffed w. wild mushrooms, sundried tomatoes, fresh mozzarella in a madeira wine sauce
Canadian blue point Mussels Fra diavolo, marinara or garlic and white wine
Loin of pork with an apple raisin gravy
Cajun loin of pork with a port wine gravy
BBQ pulled pork
Rigatoni oreganoto with grilled shrimp and fresh herbs

Full Tray \$140.00 / Half tray \$120.00

Teriyaki glazed beef kabobs
Hibachi beef kabobs
Garlic cracked peppercorn beef kabobs
Beef tips with roasted peppers and portobello mushrooms
Beef tips with asparagus, sun dried tomatoes and shitake mushrooms
BBQ pepper steak with a mango avocado sauce
Sliced steak with wild mushrooms and an au jus gravy
Potato crusted salmon
Poached salmon with a crème fraiche on the side
Ginger marinated and grilled salmon filets with a compound butter
Peppered baked salmon with an oriental aioli on the side
Honey baked salmon
Lemon and dill grilled salmon
Mediterranean crusted salmon
Filet of sole stuffed with crabmeat in a pink sauce
Filet of sole with a lemon franchise sauce
Jumbo Shrimp scampi
Jumbo Stir fry shrimp and vegetables
Jumbo Shrimp stuffed with crabmeat
Jumbo shrimp oreganoto
Jumbo coconut crusted shrimp with a raspberry dipping glaze
Jumbo Citrus shrimp and veggie kabobs
Thai peanut butter jumbo shrimp kabobs
Jumbo coconut mango grilled shrimp over rice



Full tray \$195.00

Blackened catfish with a spicy mayo in the side
Seasoned baked swordfish with an herb bur blanc sauce
Teriyaki swordfish kabobs
Honey garlic shrimp and swordfish kabobs
Seafood Fra diavolo
Lobster ravioli in a pink cream sauce
Chilean sea bass with plum tomatoes, and roasted peppers
Wasabi encrusted sea bass with a spicy red pepper aioli on the side

Carving of Filet Mignon \$200 per filet



Kids Selections

Full tray 95.00 / Half tray 75.00

Boneless chicken fingers
Macaroni and cheese
Penne marinara
Pizza bites

Sensational sides

Full tray \$75 / Half tray \$55.00

Roasted garlic mashed potatoes
Italian smashed potatoes
Oven roasted potatoes with rosemary and garlic
Baby rissole potatoes
Potatoes au gratin
Sweet potato casserole
Pecan crusted bourbon laced sweet potatoes
Maple and brown sugar sweet potatoes
Oven roasted sweet potatoes
Potato croquettes with a chipotle sour cream on the side
Oriental stir fry vegetables
Mixed julienne vegetables
Oven roasted broccoli and baby carrots
Steamed garden vegetables
Grilled vegetables
Caramelized baby carrots
Green beans almondine
Garlic parmesan green beans
Green beans with balsamic glazed onions
Oven roasted Cajun squash and corn
Rice pilaf
Ginger rice
Wild rice
Coconut cilantro rice
Fried rice
Spanish style rice and beans



Salad creations

20 to 40 people \$55.00 / 45 to 60 people \$75.00

65 to 85 people \$125.00

Choice of greens: romaine - iceberg - mesclun mix - arugula - baby spinach or kale

Choice of toppings: grape tomatoes- cucumbers- red onions- broccoli- sunflower seeds- pumpkin seeds- chick peas- peppers- carrots- red cabbage- walnuts- pecans- almonds- glazed walnuts- cranberries- raisins- croutons- crispy onions- tortilla strips- strawberries- blueberries- grilled pear- grilled peaches- baked apples- gorgonzola- feta- goat cheese- shaved parmesan

Choice of vinaigrettes: balsamic- honey balsamic- cranberry balsamic- raspberry- blueberry- mango- citrus mustard- mandarin ginger sesame- Asian- red apple maple sugar- red wine- roasted shallot- lemon basil- roasted garlic parmesan- Caesar- honey mustard- ranch- blue cheese and French