

Main Dishes

Chicken Dishes

Chicken Flavivus: Chicken in a flavorful sauce of tomato, onion, garlic, white wine, cream and pesto.

Curried Chicken: A delicious assortment of fresh vegetables, curry and apricot preserves

Teriyaki Chicken: Chicken marinated in a traditional teriyaki sauce.

Szechwan Chicken: Chicken in a spicy Szechwan sauce and fresh vegetables.

Chicken Stroganoff: Chicken in a delightful sauce of mushrooms, onions, paprika, white wine and sour cream.

Cajun Chicken: Chicken grilled with Cajun spices.

Chicken Dijonnaise: Chicken in a savory sauce of onion, mushrooms, garlic, artichoke hearts, Dijon mustard, white wine and cream.

Chicken and Sausage Creole

Lemon Rosemary Chicken with Lemon Garlic Aioli on the Side

Coconut Chicken: Breast of Chicken with a coconut crust, topped with grilled bananas and a pineapple orange salsa.

Chicken Parmesan: A lightly breaded chicken breast laces with a savory Veloute topped with Marinara sauce and mozzarella cheese.

Supreme Oscar: Breast of chicken sautéed and topped with fresh asparagus, Dungeness crab and sauce Béarnaise.

Margarita Chicken: Boneless skinless thighs marinated in lime, cilantro, tequila and served with fresh Banana salsa

Supreme Farcie Marsala: Breast of Chicken stuffed with a savory herb and mushroom duxelle baked and served with a rich Marsala wine sauce

Pollo con Relleno: A breast of chicken stuffed with Monterey Jack cheese, mild Relleno chilies, crusted with relleno batter and served with Ranchero sauce

Classic Chicken Fried Chicken served with a rich & savory chicken gravy

Fish Dishes

Noodle Stuffed Salmon: Baked sides of salmon stuffed with rice noodles, vegetables, cilantro and garlic. Served with Sauce Remoulade

Quenelle Stuffed Salmon Filet: Sides of Salmon oven poached and served with sautéed prawns and lobster sauce

Lemon Dill Salmon: Sides of salmon oven baked with fresh lemon and dill

Cranberry Honey Glazed Salmon Filet

Grilled Tuna Steaks: Tuna steaks grilled with ginger-cilantro butter

Asian Barbecued Salmon: Soy and Sesame marinated filet of salmon grilled over hot coals

Lemon Pepper Crusted Grilled Salmon served with Sauce Remoulade and Fresh Lemon Wedges

Horseradish Halibut: Halibut filet rubbed with horseradish sauce, coated with bread crumbs, baked and served with a delicate cream sauce

Grilled Halibut with Lemon Caper Sauce

Vegetarian Dishes

Eggplant Moussaka

Neapolitan Lasagna: Vegetarian lasagna with a trio of sauces: rich Pesto, savory Marinara and a delectable Alfredo

Baked Mushroom and Spinach Risotto with Asparagus

Vegetarian Lasagna Classique: Lasagna with spinach, artichoke hearts and zucchini with a traditional Marinara sauce

Asparagus and Black Bean Enchiladas

Supreme Eggplant Farcie Marsala: Eggplant stuffed with a savory herb and mushroom duxelle baked and served with a rich Marsala wine sauce

Eggplant con Relleno: Eggplant stuffed with Monterey Jack cheese, mild Relleno chilies, crusted with relleno batter and served with Ranchero sauce

Grilled Stuffed Portabella Mushrooms with Pinot Noir-Balsamic Reduction

Eggplant Parmesan

Classic Macaroni & Cheese

Roca Blue Macaroni & Cheese

For our Gluten Sensitive Customers:

Eggplant Lasagna: Classic or Neapolitan made with eggplant instead of traditional noodles

Ethnic Dishes

Claeys Catering offers a wide array of Ethnic foods, including but not limited to Mexican, Italian, Russian, Middle Eastern and Asian. Please inquire about our menu selections.

Pasta Dishes

Claeys Catering offers a bountiful selection of pasta dishes ranging from simple spaghetti and meatballs to a savory Smoked Salmon Fettuccine Alfredo. We also offer pasta bars. Please inquire about our pasta choices.