

lamont street grill catering

starting at \$12 per person price includes plates, utensils, drinks and setup 10% delivery charge



24-hour notice recommended prices are per person starting at \$12 + tax with 10% delivery

items and prices not limited to sample menu

lunch & dinner catering for business, pharmaceutical and office

family owned and operated since 1985

Kelli Rucker (858) 361-0558 Bob Marnul (858) 361-4688

main courses

blackened chicken with apricot jalapeño sauce salmon topped with spinach, feta and tomatoes chicken with mushrooms, peppers & whole grain mustard cashew chicken stir-fry

chicken salad-stuffed pineapples with honey sesame sticks

chicken with roasted garlic, artichokes and cream cheese

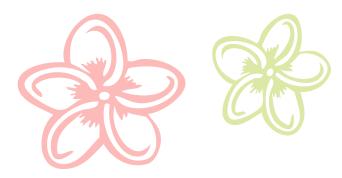
spicy teriyaki chicken with tomato, basil and pesto chicken cordon bleu

chicken with ricotta, tomato, basil and smoked gouda chicken with kalamata olives, roma tomatoes, feta, olive oil and oregano

parmesan crusted chicken with tomato basil chicken with apricot barbeque glaze chicken with lemon, honey and tarragon sauted chicken with bleu cheese and mushrooms chicken stuffed with asparagus

baked potatoes stuffed with chicken, peppers and smoked gouda

chicken picatta with lemon caper
stuffed pineapples with chicken salad
chicken in puff pastry with artichoke cream cheese
chicken with sausage and wild rice
peppercorned chicken with avocado lime butter



salads

caesar salad chopped salad with mandarins, bleu cheese and almonds butter lettuce, walnuts, tomatoes and bleu cheese

mixed greens with grapes, blackberries, almonds & feta

vegetarian salad rolls

chopped salad with fresh basil and smoked mozzarella mixed greens with peaches, honey, sesame sticks & feta

sides

cobb salad

wild rice with fresh vegetables in lemon basil sauce zucchini with lemon and oregano broccoli with mandarins and honey sesame sticks mixed vegetables with orzo and red bell pepper sauce penne pasta with broccoli, olive oil and fresh herbs cheese tortellini with mixed vegetables au gratin broccoli-stuffed tomatoes with buttered bread crumbs stuffed peppers with southern couscous fresh fruit

desserts

mixed berry crisp with vanilla whipped cream chocolate-dipped strawberries and pineapples magic cookie bars kahlua and cream cheese crepes with caramel sauce strawberry shortcakes heath bar brownies cupcakes cowboy cookies cranberry oatmeal cookies oreo layered brownies reeses parfaits