



3200 N 6<sup>th</sup> Beatrice NE 68310 402-239-3304  
[colleen@colleenscateringonline.com](mailto:colleen@colleenscateringonline.com)

## Entrée's Menu

**From \$8-\$20 per person**

**Venue Charges may apply**

*\*Based on 25 Guest Minimum. We will be happy to add or substitute menu items. Charge for Serving Staff, Rental items, and set-up will depend on the size, location, and type of event. Please*

**call or email for a consultation and we can estimate all costs for you.**

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### **Citrus Herb Marinated Chicken Breast**

*Chicken Breast marinated in fresh citrus juice, garlic, rosemary, thyme and parsley*

### **Chicken with Creamy Herb Sauce**

*Seasoned Baked Chicken Breast covered with a light creamy herb sauce*

### **Inside Out Chicken Cordon Bleu**

*Grilled Chicken Breast topped with Ham, Swiss cheese, Crispy Bacon and Feta*

### **Smothered Chicken Breast**

*Chicken breast topped with sautéed onions, peppers, Swiss cheese and Crispy Bacon*

### **Slow Roasted Beef with Beef Gravy**

*Seasoned roast beef slow roasted till tender and served with gravy*

**Smoked Beef Brisket (48 hour notice required)**

*Seasoned beef brisket smoked for a minimum of 12 hours, sliced and lightly sauced with barbeque sauce*

**Chopped Steak with Mushroom Sauce**

*Grilled chopped steak topped with sautéed mushrooms and beef gravy*

**Smoked Pork Loin with Apples and Fennel**

*Seasoned Smoked Pork Loin served with sautéed apples and fennel*

**Cajun Chicken and Sausage Pasta Bake**

*Rotini Pasta blended with 4 cheese sauce, Cajun seasoning, grilled chicken and Andouille sausage*

**Lasagna**

*Traditional lasagna layered with meat sauce, ricotta, mozzarella and parmesan*

*Salads*

**Potato Salad**

**Blue Cheese Potato Salad**

**Hot German Potato Salad**

**Spring Pasta Salad**

**Italian Pasta Salad**

**Creamy Coleslaw**

**Chopped Vegetable Salad**

**Green Tossed Salad**

**Caesar Salad**

**Broccoli Salad**

**Wedge Salad**



## *Potatoes / Pasta*

**Herb and Garlic Au Gratin Potatoes**

**Cheesy Potato Casserole**

**Roasted Red Potatoes with Parsley and Garlic**

**Creamed New Potatoes**

**Loaded Mashed Potatoes**

**Mashed Potatoes with Gravy**

**Rice Pilaf**

**Couscous**

**Macaroni and Cheese**

**Baked Beans**

**Sage and Garlic Stuffing**

**Creamy Corn Casserole**

## *Vegetables*

**Glazed Carrots**

**Green Beans Almandine**

**Seasoned Green Beans**

**Green Bean Casserole**

**Fresh Vegetable Medley (seasonal)**

**Buttered Corn with roasted Red Peppers**

**Creamy Corn**

**Steamed Broccoli and Cauliflower**

## *Appetizers*

**Spinach Artichoke Dip with Tortilla chips**

**Asiago Cheese Dip with Focaccia Bread**

**Roasted Red pepper with Garlic Herb Toasts**

**Green Goddess Dip with Crudités**

**White Bean and Roasted Garlic Dip with Pita Bread**

**Layered Mediterranean Dip with Pita Bread**

**Layered Southwestern Dip with Tortilla Chips**

**Sausage Stars**

**Caprese Salad Pipettes**

**Chips and Ranch Dip**

**Meatballs with choice of Sweet and Sour Sauce, Chipotle BBQ or Swedish**

**Deviled Eggs**

**Stuffed Mushrooms (ask about our options)**

**Tortilla Pinwheels**

**Antipasti Platter (marinated eggplant, mushrooms, roasted red peppers, artichoke hearts, feta and pepperoncini)**

## *Beverages*

**\$8 per gallon**

**Orange Juice**

**Apple Juice**

**Iced Tea**

**Coffee**

**Lemonade**

**Punch**

**Flavored Waters**

## *Sweets*

**Cookies \$5 per dozen**

**Chocolate Chip**

**Triple Chocolate**

**Red Velvet**

**Oatmeal**

**Oatmeal Raisin**

**Sugar**

**Pumpkin Harvest**

**Orange and Almond**

**Cakes \$40 per pan serves 24-32**

**Chocolate**

**Carrot**

**Red Velvet**

**Strawberry**

**Lemon**

**Vanilla Bean Cheesecake \$55 serves 32**

