

FIRST CLASS CATERING

Power Bowls

Moroccan Chicken \$35

Fire grilled chicken seasoned with Moroccan spices over couscous with dried apricots, toasted almonds, fresh mint and spinach with a light lemon vinaigrette

Mediterranean Steak \$45

Thinly sliced, marinated black angus sirloin steak with over quinoa with cherry tomatoes, Kalamata olives, cucumber, red onion and crumbled feta with a red wine vinaigrette

Miso-Glazed Salmon \$40

Salmon filet over Jasmine rice infused with ginger and scallions, served with blanched edamame, garnished with toasted almond slivers with a sweet and spicy miso glaze

Poached Shrimp and Peanut Noodle \$40

Poached jumbo shrimp over Soba noodles with shredded carrots and cold marinated cucumber, garnished with black sesame seeds with a creamy peanut-ginger dressing

Airline Chicken Breast & Roasted Sweet Potato \$35

Grilled marinated airline chicken breast, warmed with a smokey chipotle spice rub with roasted sweet potato, black beans and grilled corn with a zesty cilantro-lime dressing

Santa Fe Birria \$45

Birria over steamed rice, black beans, corn, red onion, cilantro and diced avocado with a creamy chipotle ranch dressing

Salads

Lobster Cobb \$50

Chunks of fresh lobster meat on top of mixed greens with hard boiled egg, blue cheese crumbles, avocado, cherry tomatoes, and crispy bacon with a creamy tarragon ranch dressing on the side

Smoked Pork Loin and Pear \$35

Thinly sliced pork loin on a bed of mixed greens, fresh pear slices, candied walnuts, and brie cheese with Honey Dijon dressing on the side

Green Goddess with Tuna \$40

Sesame crusted rare tuna on top of butter lettuce, cucumbers, chives, mint and avocado with Green Goddess dressing

Entrees

Brisket Plate \$45

Thick sliced tender smoked brisket with a BBQ glaze served with roasted sweet potato and southern creamed spinach

Airline Chicken Plate \$35

Grilled airline chicken breast with an apricot glaze served with wild rice pilaf almondine with dried Turkish apricots and grilled green beans

Grilled Salmon Plate \$40

Wild caught salmon with a mustard tarragon cream sauce served with creamy smashed Yukon gold potatoes with grilled asparagus

By Big Dog Deli

Catering@bigdogdeli.com 417-327-0136