ANDOLA'S CATERING -ENTREE MENU-

SALADS

Baby Arugula Salad - Wrapped in prosciutto, topped with shaved parmesan cheese with a light lemon vinaigrette

Baby Spinach Salad - Goat cheese, toasted pepitas, red grapes & a sherry vinaigrette

Caesar Salad - Romaine lettuce, parmesan cheese & croutons

House Green Salad - Tomatoes, onion, carrots, & parmesan cheese with an Italian vinaigrette

Kale Salad - Walnuts, Pecorino cheese & dried cherries in a lemon vinaigrette

Mista Salad - Lettuce greens, cucumber, celery, diced tomato, diced red onion, pitted green olives, grated parmesan cheese & homemade Italian vinaigrette

Mona Lisa Salad - Mixed lettuces, topped with tomatoes, sweet roasted almonds, feta cheese & creamy balsamic dressing

Shrimp Salad - Gulf coast shrimp boiled and mixed with our homemade remoulade, capers, celery and peppers served on top of a bed of lettuce

Southwest Salad - Iceberg lettuce, tomatoes, onions, tortilla strips, black beans, Monterrey Jack cheese & jalapeño ranch

Summer Burrata Caprese - Grape tomatoes, beefsteak tomatoes, burrata & basil

Tomatoes Caprese - Sliced tomatoes with fresh mozzarella, basil & olive oil

Wilhelmina Salad - Mixed lettuces with avocado, tomatoes, sliced carrots, blue cheese and red wine vinaigrette

CHICKEN

Airline Grilled Chicken - Topped with heirloom tomato coriander jam with arugula and a lemon vinaigrette

Cajun Chicken - Pan seared chicken breast topped with a roasted tomato Cajun cream sauce

Chicken Arancione - Chicken breast marinated in olive oil, grilled and basted with an orange glaze & fresh basil

Chicken Fajitas - Marinated in lime juice and spices

Chicken Gratella - Airline chicken breast marinated with fresh rosemary and ammoghiu

Chicken Lamberti - Chicken Milanese with lemon caper butter sauce

Chicken Marsala - Chicken Milanese topped with marsala wine sauce and mushrooms

Chicken Parmesan - Dusted in Mama Mandola's breadcrumbs topped with fontina cheese & Pomodoro sauce

Chicken Santa Rosa - with a spicy cornbread chorizo dressing and topped with a chipotle sauce

Fried Chicken - Marinated overnight in our secret spicy butter milk recipe



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ANDOLA'S CATERING -ENTREE MENU-

PORK

Pork Chop - Dry rub and pan seared topped with a cranberry, lime, honey & chipotle reduction

Pork Chop Milanese - Coated with our Mama Mandola bread crumbs and topped with artichoke hearts & lemon butter sauce

Pork Grilled Tenderloin Picatta - Sliced and topped with a white wine caper butter sauce

Pork Involtini - Pork loin stuffed with sweet onions, feta cheese, raisins, dijon mustard & port reduction

BEEF

Beef Fajitas - Marinated in lime juice and spices

Beef Short Ribs - Carrots, onion, celery and red wine braised ribs

Beef Tenderloin - Marinated overnight with Italian seasoning, olive oil, garlic & Italian baste

Beef Tips - Mushrooms, garlic and onions in a brown gravy

Chicken Fried Ribeye - Thin sliced Ribeye in our secret chicken fried batter served with our homemade creamy black pepper gravy

Flank Steak - Grilled with olive oil baste & mostarda

Lasagna Bolognese - Pasta layered with ground meat, mozzarella, ricotta, & parmesan cheeses baked in pomodoro

Mama Mandola's Meatloaf - Ground beef tenderloin trimmings and our State Grille recipe

Ribeye - 16oz ribeye marinated overnight & grilled with our Italian baste

SEAFOOD

Ahi Tuna - Dusted with black and white sesame seeds in a wasabi soy sauce

Chilean Sea Bass - Grilled

Crawfish Cakes - In a Dijon mustard sauce

Fried Catfish - Dusted with yellow cornmeal and served with cocktail sauce

Fried Shrimp - Breaded with panko bread crumbs and served with cocktail sauce

Grilled Red Snapper - Served with a Pontchartrain sauce

Grilled Salmon - With a creamy Creole mustard dill sauce

Grilled Scallops - Tossed in a tarragon butter sauce

Halibut Filet - Pan seared and topped with eggplant Caponata

Jumbo Lump Crab Cakes - With remoulade sauce

Shrimp Damian - Sautéed with garlic, white wine and butter

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ANDOLA'S CATERING -ENTREE MENU-

GLUTEN FREE VEGAN & VEGETARIAN

Eggplant Parmesan - Thinly sliced eggplant rolled in mama Mandola bread crumbs, stuffed with a mix of Ricotta, Parmesan, and mozzarella cheese topped with Pomodoro sauce

Frittata - Sweet potatoes, spinach and leeks

Grilled Portobello - Sliced with peppers, onions, lime juice and cilantro

Grilled Portobello - Sliced with baby arugula, pistachios, and lemon vinaigrette

Pasta Primavera - Olive oil, fresh herbs, and black garlic

Stuffed Artichokes - Baked in Pomodoro sauce with vegetables and cheese

Stuffed Artichokes - With goat cheese and Dijon mustard and baked in a pomodoro sauce

The M Vegan Tower - Roasted portabella, zucchini squash, roasted pepper, spinach and topped with vegan herbed cream cheese. Served on a bed of espelette Pomodoro.

Vegetarian Lasagna - Tomato sauce and grilled vegetables

BEVERAGE SERVICE

BEVERAGE SERVICE Fresh brewed iced tea & sweet tea Lemonade Assorted soft drinks: coke, diet coke, sprite Bottled water & Pellegrino Full Bar Service: beer, wine liquor

SIDES

PASTA

Bow tie • Capellini • Fettuccine • Linguine Pappardelle Penne • Rigatoni • Spaghetti Tortellini • Conchiglie Ravioli • Tussilio • Ziti

SAUCES

Pomodoro • Pesto • Alfredo • Bolognese Suga Rosa • Black Garlic, Basil, & Olive Oil

STARCHES

Au gratin potatoes • Dirty rice Fingerling potatoes • Mexican rice Parmesan & garlic Idaho mashed potatoes Mac & Cheese Roasted sweet potatoes Rosemary roasted • Yukon gold potatoes Pumpkin & butternut squash polenta

VEGETABLES

Brussel Sprouts and roasted sweet potatoes Truffle cauliflower au gratin Green beans with charred red onions & balsamic vinaigrette • Grilled asparagus Grilled vegetables • Refried beans Sautéed spinach and garlic Mama Mandola's Green Beans: onions, garlic, parmesan cheese & bread crumbs

BREAD

Baguette • Biscuits • Clover leaf roll Corn bread • Cornmeal biscuits Dinner roll • Focaccia bread • Garlic bread Hawaiian roll • Italian Tuscan bread Yeast roll

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