

# The Girls Catering Services

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Ashley Hecker and Linda Janson  
1406 55<sup>th</sup> St.  
Des Moines, IA 50311  
515-577-8989  
[thegirlscatering@gmail.com](mailto:thegirlscatering@gmail.com)

## Menu options:

### **Entrées: Price includes choice of 3 sides**

#### ***Chicken***

Smoked pulled chicken sandwiches \$20  
Boneless herb rubbed chicken breast: option of grilled or baked \$20  
Roasted bone-in chicken \$24  
Parmesan breaded chicken \$22  
Chicken and vegetable stir fry \$23  
Orange chicken \$23  
Chicken Marsala \$24  
Chicken Picatta \$24  
Chicken Florentine \$24  
Chicken deurgio \$24  
Chicken with seafood sauce \$27

#### ***Pork***

Smoked pulled pork sandwiches \$20  
Honey jalapeno marinated pork tenderloin \$22  
Pork tenderloin with mustard cream sauce \$22  
Boneless marinated pork chops: option of grilled or baked \$22  
Stuffed pork chops \$24

#### ***Beef***

Grilled 1/3-pound burgers w/traditional toppings \$22  
Meatloaf \$24  
Grilled flank steak with garlic soy marinade \$31  
Roast beef with brown butter mushroom sauce \$32  
Top sirloin steak deurgio \$36  
Smoked beef brisket \*market price  
Beef tenderloin \*market price

#### **Seafood**

Sautéed shrimp \$28  
Salmon: option of herb butter or lemon dill \$33

#### **Additional options:**

Tacos: choice of chicken or ground beef with traditional toppings + 2 sides \$20  
Baked spaghetti \$18  
Pasta bar: Marinara and alfredo sauce with penne pasta and choice of 1 protein (meatballs or chicken) \$21  
Lasagna: choice of traditional or Gluten free zucchini lasagna \$23 (Pasta options served with choice of salad and bread)

**Sides:**

- Buttered corn
- Roasted seasonal vegetables
- Green bean- almondine or bacon and onion or butter
- Roasted asparagus
- Fresh fruit
- Baked beans
- Broccoli salad
- Roasted carrots with balsamic drizzle
- Coleslaw: option of German style, vinaigrette or creamy
- Taco salad
- Potato salad- old fashion or roasted with dijon vinaigrette
- Macaroni and cheese
- Pasta salad
- Spinach, bowtie pasta salad with teriyaki vinaigrette
- Tomato, cucumber, feta chop salad
- Greek salad
- Caesar salad
- Traditional salad: lettuce, tomatoes, cucumbers served with creamy parmesan and ranch
- Summer berry salad: field greens, fresh berries, candied pecans, feta with blackberry balsamic dressing
- Fall salad: field greens, raisins, goat cheese, candied pecans, and balsamic dressing
- Apricot: spinach, diced apricots, candied almonds, feta and mixed berry balsamic dressing
- Herb roasted potatoes
- Baked potatoes with butter and chive sour cream
- Pasta: choice of marinara or Pesto sauce
- Mashed potatoes
- Wild rice blend
- Rice: option of fried or steamed or Spanish style
- Cheesy hashbrown casserole
- Herbed potato stacks

Bread: add a bread option to any meal: priced per person

Dinner roll and butter \$.75

French bread and butter \$.75

Garlic toast \$.1

Garlic Focaccia \$1.50

Assorted bread with butter \$1.50

Bread station: assorted breads, butters, and dipping oils- \$5

**Terms & Invoice Expenses:**

- 20 people minimum applies to all menus
- \$150 delivery and setup fee / \$150 equipment fee (required for all events)
- 20% staffing fee (required for all events) + applicable state tax
- Disposable eco-friendly paper plates, silverware and napkins included.
  - China available for an additional \$6.95 per setting + washing fee of \$200