

The Girls Catering Services

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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

Pasta and Tacos:

Other meal options: Please see specific side options with each meal:

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

You may add add'l sides for a fee

Sides: add'l sides add \$4 per person

- 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, craisins, 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