



## Entree Menu

412-608-8007

[www.hazelnutcatering.com](http://www.hazelnutcatering.com)

**Russian Salmon:** Baked salmon topped with caramelized onions, spinach, lemon dill aioli and gruyere cheese.

**Salmon Kulebiaka:** Salmon baked in a puff pastry filled with dilled rice, wild mushrooms and chopped egg. Topped with delicate mustard dill cream sauce.

**Shrimp Santorini:** Shrimp baked in a Greek tomato sauce flavored with capers and sundried tomatoes. Topped with feta cheese.

**White Fish Roulade:** Red snapper fillets rolled with langoustine pate filling, drizzled with tarragon cream sauce.

**Veal Stew:** Braised veal in cabernet sauce with cinnamon and pearl onion stew.

**Armenian Moussaka:** Layered ground veal and roasted butternut squash seasoned with cumin and cinnamon, baked with a yogurt and kashkaval cheese topping.

**Bigos:** Polish hunter stew made with braised pork, kielbasa, ham, bacon and duck. Flavored with sweet maderia wine and baked with sauerkraut apples and prunes.

**Pork Gundle:** Roasted pork tenderloin topped with a hazelnut cream sauce, served with a prune, pear and apple chutney or prepared with a cranberry port wine sauce.

**Roast Pork:** Slow roasted pork offered two different styles - basted with maple, apple cider and whole grain mustard or rubbed with sage, fennel, rosemary and garlic.

**Pumpkin Tortellini:** Fresh pumpkin tortellini tossed with chorizo sausage in a creamy goat cheese sauce.

**Chicken Putanesca:** Penne pasta and grilled chicken sausage tossed with olives, capers, artichoke hearts, and tomatoes in a garlic olive oil sauce topped with fresh asiago cheese.

**Chicken Paprikas:** Boneless Chicken breast simmered in a Hungarian paprika sauce served with galuska noodles and sour cream.

**Grilled Kebabs:** Marinated chicken, pork, lamb or shrimp kebabs seasoned and skewered with fresh seasonal vegetables.

**Roast Leg of Lamb:** Seasoned with a citrus rosemary marinade.

**Beef Tenderloin En Croute:** Seared Filet Mignon topped with Stilton blue cheese and sautéed leeks, enveloped in puff pastry, served with a pinot noir reduction.