



a service provided by Fancy to Fantasy Catered Affairs

Our menu selections change weekly. Following is a sample of our offerings. Please contact us at meals@fancytofantasy.com for the current menu or for more information.

~ Poultry Entrees ~

Swiss Chicken – boneless chicken breast topped with smoked ham and Swiss cheese in a white wine sauce with farfalle, and green bean salad with corn, basil and cherry tomatoes

Spanish Roast Chicken – bone in chicken roasted with smoked Spanish paprika, Chipotle, and a hint of cinnamon, served with maple thyme roasted yams, bacon Brussels sprouts

Cider Glazed Chicken – boneless chicken pieces with cider Dijon glaze, browned butter pecan rice, sautéed broccoli rabe

French Onion Chicken – bone in chicken breast topped with caramelized onion, gruyere crumb crust, with sherry onion jus, served with cranberry wild rice pilaf, roasted parsnips

~ Meat Entrees ~

Asian Pork Tenderloin – Asian grilled pork tenderloin medallions, green bamboo rice risotto with coconut milk, ginger, cardamom, served with sugar snap peas, sesame broccoli florets

Rib Eye Steak – rosemary rubbed rib eye steak, grilled and thickly sliced, served with twice baked potato with cheese, bacon and sour cream, and charred onions and sautéed white button mushrooms

Lamb Chops – grilled lamb loin chops with basil mint pesto, lemon garlic roasted potato planks, honey and coriander roasted organic carrots

~ Fish Entrees ~

Fish en Papillote – tilapia baked in parchment paper with lemon, onion, zucchini, fresh thyme and white wine, served with Dijon roasted fingerling potatoes, artichoke hearts and carrots

Florida Snapper – pan seared Florida snapper drizzled with roast tomato vinaigrette, served over multi grain angel hair pasta with parsley, olive oil, zucchini ribbons tossed with garlic and pecorino romano cheese

Miso Glazed Salmon – broiled salmon fillet with miso-mirin glaze, served with green tea rice pilaf, and chilled cucumber, broccoli, edamame salad with rice wine vinaigrette

~ Entrée Salads ~

Chicken Caprese Salad – mixed greens, grilled chicken, fresh mozzarella cheese and summer tomatoes, romano croutons, basil vinaigrette, dinner roll

Beefy Blues Salad – mixed lettuces, thinly sliced roast beef, crumbled blue cheese, blackberries, toasted walnuts with berry vinaigrette

~ Comfort Food ~

Stuffed Pasta Shells – ricotta, spinach and Prosciutto stuffed pasta shells with tomato basil sauce, served with garden salad, garlic knot roll

Smothered Chicken Burrito – shredded chicken and cheese rolled in a large flour tortilla, served with Spanish rice, refried beans and sides of spicy pork green chili and sour cream

Granny's Best Meatloaf – beef and pork sausage meatloaf chock full of garden vegetables, topped with rich brown gravy, served with creamy mashed gold potatoes, tiny garden peas and baby carrots

~ Light Meals ~

Mediterranean Vegetable Stew – zucchini, tomatoes, chickpeas and fresh herbs in a delicious stew served over soft Parmesan basil polenta, with green salad with shaved fennel, goat cheese, mixed olive, Meyer lemon vinaigrette

Pulled Chicken Sandwich on sesame burger bun, chipotle may, served with cabbage, fennel and apple cider slaw, bread and butter pickle chips

Greek Lamb Burger – with feta, tzatziki sauce, tomato, lettuce, toasted sesame bun, served with spinach red onion salad with lemon oregano dressing

~ Value Menu ~

Black Bean Soup – thick, hearty soup, homemade cornbread, whipped honey butter

Asian Noodle Bowl – rice noodles, chicken meatballs, lemongrass and ginger broth

Spring Penne Pasta – al dente pasta with garden peas, smoked ham and bechamel sauce, served with a dinner roll

Lemon Blueberry Trifle – layers of lemon almond cake, fresh blueberry compote, whipped cream

Pumpkin Spice Cake – delicious moist cake with cream cheese icing