



Victoria
Jewell
catering

Victoria Jewell Catering offer a free consultation service to discuss your exact catering requirements. We would love you to contact us – we are always happy to help and advise our clients.

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ENTRÉES

- **Beef Bourguignon.** A traditional French beef stew simmered with red wine and mushroom. Served with Parsley Potatoes or garlic mash.
- **Moussaka.** A Greek "lasagna" of ground lamb and beef layered with eggplant or zucchini and potatoes. Topped with a ricotta béchamel sauce and baked.
- **Pastisio.** A Greek pasta dish similar to moussaka. Layered pasta, meat topped with a cheese white sauce. Very tasty!
- **Chicken Provencal.** A rich chicken fricassee with shallots, garlic, white wine sauce. Served with polenta or rice and ratatouille.
- **Vegetarian Lasagne.** Lasagne pasta layered with fresh vegetables, three cheeses, two sauces: tomato and a garlic béchamel.
- **Wild Mushroom and Eggplant Ragout.** A savoury vegetarian stew with red wine and herbs. Served with creamy polenta or basmati rice.
- **Jambalaya.** A famous spicy dish from New Orleans made with rice, chicken, chorizo sausage, shrimp, mixed peppers and onions.
- **Poached Salmon.** Tasty fresh salmon, served with a dill sauce and/or spicy pineapple salsa. Delicious with asparagus risotto or Dakota Potato Salad.
- **Scallops Provencal.** Large grilled scallops and bacon in puff pastry with a sauce of sundried tomatoes, roasted garlic and rosemary.
- **Pork Chops in Orange Chipotle Sauce.** Thick, hearty chops, grilled and served in a spicy orange chipotle (smoked jalapenos) sauce, served with roasted potatoes or rice.
- **Prawn Enchiladas.** Large prawns, sweet peppers and onions wrapped in tortillas, topped with a mild sauce and baked. Served with New Mexican scalloped corn.
- **Mid-Western Barbeque.** Grilled chicken basted with homemade barbecue sauce, ribs, sausages, chops and prawns. Served with Dakota potato salad, savoury corn muffins and three bean salad.
- **Pork Tenderloin with Cranberry Balsamic Sauce.** Medallions of seared pork tenderloin, served in a flavourful sauce of cranberries, shallots, rosemary, balsamic vinegar and white wine.
- **Grilled Sea Bass.** Fillets of fresh sea bass served on a creamy asparagus risotto.
- **Moroccan Lemon Chicken.** A sophisticated Moroccan chicken dish with mild spices, preserved lemons, onions and olives with couscous or saffron rice.
- **Moroccan Lamb.** Pieces of tender lamb simmered with Moroccan spices, tomatoes and chick peas. This dish can be mild to hot as desired. Served on couscous.
- **Spicy Lentils.** Small French Puy lentils, simmered with spices, petits pois and sweet potatoes. Served with saffron basmati rice.
- **Chicken with sausage, prunes and apples.** A delicious, rich stew with chicken, Italian sausage, white wine and apples. Served with garlic mashed potatoes.
- **Coq Au Vin.** This traditional French dish has chicken simmered in red wine, with pearl onions and mushrooms. Served with new potatoes or baked polenta.
- **Salmon with Citrus Soy Glaze.** Salmon marinated in an orange and lime marinade, grilled and glazed with a soy garlic sauce. Served on a fresh vinaigrette slaw.
- **Portland Pasta.** Vermicelli, crab, asparagus in a roasted red pepper and sundried tomato sauce.
- **Cajun Meat Loaf.** Minced beef with the flavours of New Orleans, peppers, garlic and onions. Served with green bean casserole and garlic mash.