



Italian Maid Cafe

*"In our family good food and
hospitality are a matter of pride"*

LANIE AND ALEX

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www.ItalianMaidCafe.com

Catering Menus for Lunch or Dinner

Located in the heart of Historic Downtown Richmond, Italian Maid Café strives to provide the very best in customer service, presentation and culinary excellence.

With over 10 years of corporate and private catering experience, we are prepared to create an extraordinary experience for our clients and their guests.

All menus and per person prices listed include salad of your choice, garlic bread or baguettes with butter and dessert. Salads and Desserts are listed at the end. Prices do not include dishes, paper goods, drinks, delivery or servers. A customized proposal will be prepared and delivered by email depending on the needs of each client and event.

Prices are subject to change without notice.

Chicken Entrees

11.50 per person

1. Chicken Francais

Tenderized breast of chicken, in seasoned egg batter, sautéed and lightly simmered in a lemon, white wine sauce

Twice Baked Potatoes

Fresh Green Beans

2. Lime Chicken Parmesan

Marinated chicken breast, dusted with seasoned bread crumbs and parmesan cheese, baked with a touch of butter

Stuffed Zucchini Boats

Roasted Garlic Mashed Potatoes

3. Pecan Encrusted Chicken Breast

With a dollop of Honey Dijon for enhanced flavor

Broccoli with Hollandaise Sauce

Roasted New Potatoes Parmesan

4. Chicken Piccata

Flavorful Chicken with capers and a touch of lemon, white wine reduction

Grilled Asparagus

Tortelline with our own Tomato Basil Marinara

5. Chicken Parmesan

Breaded Chicken Breast, topped with homemade marinara, mozzarella and parmesan, finished in the oven

Mediterranean Grilled Vegetables

Pasta with Alfredo Sauce

6. Pesto Stuffed Chicken

Filled with herbed cream cheese, dredged in crushed corn flakes and baked to perfection

Mushroom Rice Pilaf

Broccoli with Hollandaise Sauce

7. Tender Chicken Breast in White Wine Cream Sauce

With chardonnay wine and sautéed shallots

Grilled Asparagus Almandine

Corn Pudding

8. Walnut Chicken

In a nutty, parmesan sauce

Mediterranean Grilled Vegetables

Fiesta Rice

9. Chicken Milanese

*Lifgtly Breaded Chicken Scallopine,
seasoned with Parmesan Cheese,
sautéed in EVOO and a touch of butter*

Stuffed Zucchini Boats

Corn Pudding

10. Chicken Fried Chicken

*Mashed Potatoes and White Cream
Gravy*

Green Beans with Bacon

11. Chicken Florentine

*Filled with spinach, mozzarella cheese,
pine nuts and roasted red peppers,
rolled in seasoned bread crumbs and
baked*

Asparagus with Hollandaise Sauce

Roasted New Potatoes

12. KR Chicken

*Tender Grilled Chicken Breast with king
ranch topping, avocado and melted
mozzarella cheese*

Glazed Carrots a la Orange

Fiesta Rice

Beef Entrees

12.50 per person

1. Steak Diane

*Lean, tender choice sirloin in Classic
Diane demi-glace with shallots and a
touch of Madeira Wine*

Mushroom Rice Pilaf

Green Beans Almandine

2. Lean Roast Beef

Loaded Mashed Potatoes

Brown Gravy

Sweet Baby Peas

3. Beef Wellington

*Hand-cut Sirloin, with Portobello
mushrooms and gravy, wrapped in flaky
pastry and baked*

Broccoli with Hollandaise Sauce

Southwest Potatoes

4. Sirloin Beef Tips

*Tender chunks of beef, simmered with
brown gravy, mushrooms and red onions*

Rustic Mashed Potatoes

Grilled Asparagus

5. Pepper Steak

*Hand-cut Sirloin, coated with cracked
black pepper, pan seared and topped
with demi-glace*

Italian Maid Macaroni and Cheese

Green Beans Almandine

6. Savory Swiss Steak

*Tender slices of sirloin in a mushroom
gravy*

Stuffed Zucchini Boats

Roasted New Potatoes

7. Beef Tenderloin

(market price)

Rustic Mashed Potatoes

Broccoli, Asparagus Vegetable Medley

Fresh Fish and Seafood Entrees

12.00 per person

1. Tilapia with Crab Stuffing

Freshly filleted Tilapia, topped with flavorful crabmeat stuffing, and baked

Corn Pudding

Glazed Carrots a la Orange

2. Tilapia Almandine

Mediterranean Grilled Vegetables

Roasted New Potatoes

3. Blackened Farm-Raised Catfish with Grilled Shrimp

Asparagus, Broccoli, Vegetable Medley

Mushroom Rice Pilaf

4. Salmon Marco Polo

Blackened fillet of salmon on a bed of fresh spinach, drizzled with our fresh Ginger-Rice Wine Sauce

Mediterranean Grilled Vegetables

Roasted New Potatoes

Chicken and Beef

11.25

Enchiladas

Beef, Chicken and Cheese Enchiladas

Refried Beans

Mexican Rice

(Chips and Homemade Salsa may be substituted for salad)

Pork Entrée

12.50 per person

Pork Tenderloin with maple glaze

Loaded Mashed Potatoes

Sweet Baby Peas and Carrots

Pasta Entrees

10.00 per person

1. Lasagna Bolognese

Our signature Beef Lasagna!
(Three Cheese and Vegetarian Lasagnas also available on request.)

2. Chicken Aioli

Garlic sautéed in extra virgin olive oil, tossed with pasta, fresh tomatoes and basil, and strips of chicken

3. Chicken Salsa Bianca

Sauteed onions, mushrooms and red and green bell peppers, tossed with pasta and tender chicken strips, in a tomato-cream sauce

4. Pesto Pasta

Homemade pesto, penne pasta, grilled vegetables and chicken strips make this a delicious and healthy dish

5. Alfredo Chicken

Fettuccine Pasta, tossed with our homemade Alfredo sauce and strips of chicken

Salad Choices

1. Garden Salad comes with a choice of 2 of our dressings, typically Lime Vinaigrette and Ranch
2. Classic Caesar Salad
3. Spinach Salad with Dried Cranberries, Feta Cheese and our house Balsamic Vinaigrette
4. Southwest Lime Salad with Spring Greens, Grated Mozzarella Cheese, fresh Pico de Gallo, and our own Lime Vinaigrette
5. Greek Salad consists of Spring Greens, Kalamata Olives, Garbanzo Beans, Couscous and our lemon-oregano dressing

We offer an impressive list of homemade desserts, all baked from scratch in our own kitchen by Chef Alex Ciocca. We do not make decorated cakes, however for an additional fee your special creation can be decorated with Chocolate Covered Strawberries, or Edible Fresh Flowers.

Dessert Choices

1. *Italian Cream Cake*
2. *Chocolate Sin Cake*
3. *Chocolate Rum Cake*
4. *Boston Cream Cake*
5. *New York Style Cheesecake*
6. *Raspberry Cheesecake*
7. *Chocolate Cheesecake*
8. *Pumpkin Cheesecake*
9. *Pecan Pie*
10. *Key Lime Pie*
11. *Strawberry Shortcake*
12. *Warm Bread Pudding with
Whiskey Sauce*
13. *Tiramisu*
14. *Gourmet Brownies*
15. *Assorted Mini Desserts include:*
 - a. *Tuxedo Brownie Cups*
 - b. *Key Lime Pie Tartlets*
 - c. *Strawberry Almond Tarts*
 - d. *Pecan Chewies*
 - e. *Mini Cannolis*
 - f. *Bananas Foster Cups*
 - g. *Lime Macarone Tarts*
 - h. *Coconut Cream Pie
Tartlets*
 - i. *Chocolate Covered
Strawberries (in season)*
 - j. *Mini Italian Cream Cakes*
 - k. *Mini Chocolate Sin Cakes*

If you would like to add appetizers to your meal, please request a copy of our hor d'oeuvre menu.