

## Spring 2015 Furniture Market

#### Catered "Hot Luncheon" Menu Entrées

(Includes choice of salad, (1) side, dessert bar or homemade cookie, rolls and butter)

All Time Favorite Chicken Pie (without veggies)

Chicken Milano prepared with chicken breast sautéed with garlic, sundried tomatoes and fresh basil

Hot Chicken Salad over orzo pasta

Creamy Chicken Tetrazzini over linguine

Penne Pasta and Chicken tossed in a basil pesto cream sauce

Sesame Chicken Stir-Fry over white rice or linguine

Baked Spaghetti w/Italian sausage, sautéed mushrooms and onions

N.C. Style Chopped Pork BB-Q w/BBQ sauce and coleslaw

Sliced Beef Tenderloin served with a creamy horseradish sauce (Served medium unless requested otherwise)

Plum Marinated Grilled Pork Tenderloin served with an apricot horseradish sauce

Tex-Mex Shrimp Soft Tacos

Jumbo Shrimp over Linguine w/southwestern pesto sauce

#### Crab Chowder Pot Pie

Enchiladas- choice of Really Beefy, Creamy Chicken, Veggie

Lasagnas- choice of Really Italian, Chicken and Spinach, Veggie

Sautéed Chicken Breast topped with prosciutto and smoked gouda with a white wine and sherry sauce

### Salads

Mixed Greens with fresh strawberries and Gouda cheese

Mixed Greens with mandarin oranges, walnuts, and goat cheese crumbles

Baby Spinach w/fresh strawberries, mandarin oranges, craisins and slivered almonds

"House" Salad with mixed greens, red peppers, cucumbers, shredded carrots and tomatoes

Tossed Caprese Salad with tomatoes, fresh mozzarella, basil with balsamic vinaigrette

#### Classic Caesar

(Dressings – Poppy, Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, Sesame Oriental, Apple Cider Vinaigrette and Caesar)

## Sides

(One side per entrée; additional charge per person for each additional side)

Sautéed Seasonal Vegetable Medley
Seasoned French Style Green Beans with bacon
Baked Asparagus, Red Peppers, and Yellow Squash with balsamic butter sauce
Fresh Broccoli and Cheese Casserole
"Grown Up" Mac and Cheese with aged cheddar and Gouda Cheese
Orzo with water chestnuts, spinach and roasted roma tomatoes
Cheesy Mashed Potatoes
Garlic Mashed Potatoes
Roasted Red New Potatoes
Miniature Red Bliss Double Stuffed Potatoes

# Soups

Creamy Roasted Red Pepper and Gouda Bisque
Tomato Basol
Black Been
Cream of Broccoli
Classic Vegetable
Brunswick Stew
Gumbo
Clam Chowder

136 W. Lexington Avenue, High Point, NC 27262 www.realkandm.com info@realkandm.com 336.882.2299 (phone) 336.882.0360 (fax)