

Phone: (502) 933-2393

## Drop-Off Hot Entrees & Sides

Each Entrée is served with your choice of 2 side items, Dinner Rolls & Butter!  
Italian Entrees & Casseroles are served with Fresh Salad, Dressing, Croutons & Garlic Sticks or Rolls!

**Black: \$14.50**

**Burgundy: \$14.75**

**Blue: \$15.25**

Minimum amount of 10 servings on most items.  
Other minimums vary and are noted.

**Gold: \$15.75**

**Green \$16.25**

**\*Silver Choice \$26.50**

### Poultry Entrees'

#### **Savory Herb & White Wine Baked Chicken**

(Split Chicken Breast seasoned with savory herbs and cooked to perfection! A classic!)

#### **Sweet & Sour Chicken Breast**

(Grilled Boneless Chicken Breast in a distinctively Asian Sweet & Sour Sauce)

#### **Honey BBQ Chicken**

(Split Chicken Breast marinated & baked in our signature 15 ingredient sweet & tangy BBQ)

#### ~~Creamy Parmesan & Peppercorn~~

#### ~~Grilled Boneless Chicken Breast~~

Not available at this time

#### **Tender Sliced Roasted Turkey on**

Sage & Onion Dressing smothered with Roasted Gravy.

\*\*\* (Available daily during Nov. & Dec.)

#### **Hawaiian Chicken**

(Grilled Chicken Strips with Red & Green Peppers, Onions and a Pineapple-Soy Sauce)

#### **Southwestern Chicken**

Marinated Lime Chicken Breast smothered with Southwestern Ranch Dressing, topped with crunchy Tri colored Tortilla Strips)

#### **Crispy Chicken Tenders** – with dipping sauces

#### **Bluegrass Chicken**

(Boneless Chicken & Virginia Baked Ham wrapped in Hickory Smoked Bacon smothered in a velvety fresh Mushroom Cream Sauce)

#### **Teriyaki Chicken Breast**

(Grilled Boneless Chicken Breast glazed with an authentic Teriyaki Sauce garnished w/pineapple)

#### **Roasted Chicken on**

#### **Sage & Onion Dressing**

#### **French Quarter Chicken**

(Boneless Chicken Breast in a rich Mushroom Sauce garnished with crunchy deep fried onions – served with rice as side)

#### **Mesquite Grilled Boneless Chicken Breast**

#### **Unstuffed Chicken Cordon Bleu**

(Breaded Fried Chicken Breast crowned with Virginia Baked Ham and Aged Swiss Cheese nestled together with a aromatic Thyme Cream Sauce)

#### **Chicken Bruschetta**

(Boneless Chicken mounted with a fresh Bruschetta mixture)

#### **Kentucky Bourbon BBQ Chicken**

(Our signature Honey BBQ Sauce kicked up a notch with local Kentucky Bourbon and our chefs special blend of spices)



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## Chicken Casseroles/One Dish Meals

*(Served with Salad & Dinner Rolls and Butter)*

### **Spanish Chicken & Rice Casserole**

*(White Rice infused with Tomatoes, Green Chilies, Onions & Chili Powder in a casserole with Boneless Chicken Breast Pieces, Sliced Black Olives and Black Beans topped with Cheese.)*



### **California Chicken Casserole**

*(Cheesy Hash Brown Casserole with Chicken pieces Broccoli, Cauliflower & Carrots)*

## Beef Entrees'

Silver Selection →

**Tender Sliced Roast Beef-Choose Au Jus or Roasted Beef Gravy** →



### **Mexican Meatloaf**



### **Italian Meatloaf**



### **Homestyle Meatloaf**



### **Salisbury Steak w/ Mushrooms**

*In a Red Wine Beef Gravy*



### **Country Fried Steak with White Peppermill Gravy**



## Pork Entrees'

### **Sliced Ham in a Pineapple Cherry Sauce**

*2 Slices per serving*



### **Smothered Pork Chop**

*Bone in Pork Chop in a Mushroom Sauce topped with Crunchy Fried Onions*

### **Sliced Rosemary Herb Pork on**

*Sage & Onion Dressing*



### **Bacon Wrapped Pork Fillet In a Honey Pepper Sauce**

*(Applewood Bacon wrapped around a Pork Loin Fillet cooked in a Honey Pepper Sauce)*



## **Hot Sandwiches**

**Hamburger with Trimmings**

**Pulled Pork BBQ**

**Smoked Chicken BBQ**

**Crispy Chicken Patty**

**Meatball Sub**

**Shredded Beef BBQ**

**Grilled Chicken Breast**

**Includes appropriate condiments:**

Onions, Pickles, Mayo, Mustard & Ketchup (Lettuce & Tomato)

\*Add Cheese to Hamburgers for .40¢ each

# Victoria's Catering

2023

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## Mexican Entrees'

### *Mexican Beef Lasagna*

Served with Salad & Mexican Corn Bread  
(Lasagna served in pans of 8)

### *Mexican Chicken Lasagna*

Served with Salad & Mexican Corn Bread  
(Lasagna served in pans of 8)



### *Chicken Fajita Bar with Sautéed Green Peppers & Onions*

Includes: wraps, shredded lettuce, shredded cheese, diced tomatoes & sour cream) 2 Fajitas per serving

Served with your choice of Spanish Rice, Black Beans or Refried Beans and Tortilla Chips & Salsa

### *Beef Taco Bar* (Includes: soft & hard shells, shredded lettuce & cheese, diced tomatoes, sour cream & taco sauce)

Served with your choice of Spanish Rice, Black Beans or Refried Beans and Tortilla Chips & Salsa 2 Tacos per serving

## Italian Entrees'

Served with Salad & Garlic Stick  
(\*Lasagna served in pans of 8)



### *Meatballs & Italian Spaghetti Sauce*

### *Chicken Parmesan with Penne Pasta*

### *Chicken Cacciatore with Penne Pasta*

### *Bruschetta Chicken*

### *Fettuccini Alfredo* with or without *Chicken Strips*

### *\* Italian Meat Lasagna*

### ~~*5 Cheese Stuffed Pasta Shells in Marinara*~~

### *3 Cheese Tuscan Penne Pasta & Grilled Chicken*

### *Pasta Primavera with Beef Crumbles*

### *Lasagna Rolls in a Marinara Sauce*

7 servings per Half pan  
13 servings per Full pan

### *Lasagna Rolls in a Meat Sauce*

### *\*Vegetarian "Vegetable" Lasagna*



## Seafood



← *Parmesan & Herbed Crusted Tilapia* \$16.99

~~*Italian Tilapia with Angel Hair Pasta*~~ \*\$17.00

~~*Lemon Herb Baked Cod*~~ \*\$18.75

*Grilled Alaskan Salmon Fillet in Lemon Butter Sauce* \*\$18.50

~~*Crunchy Battered Alaskan Cod Fillet*~~ \*\$17.50

~~*Creamy Fettuccini Alfredo with Crab Meat*~~ \*\$16.50

*Grilled Alaskan Salmon Fillet in a Teriyaki Sauce* \*\$18.75

*Grilled Alaskan Salmon Fillet in a Honey Pepper Sauce* \*\$18.99

*Pecan Crusted Tilapia served with Rice Pilaf and Tartar Sauce* \*\$16.25



## Specialty Items

### *Kentucky Hot Brown*

Fresh Toast, Oven Roasted Premium Sliced Turkey Breast with Crispy Bacon,  
Victoria's Special Mornay Sauce & and Tomatoes

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## UPGRADE A SIDE ITEM!

Exchange/choose items in black – no extra charge  
Items in brick red – vary from .25 cents - \$1.50 more

## ADD A SIDE ITEM TO YOUR MENU!

Items in black are an additional \$3.00  
Items in burgundy vary in pricing from \$3.25 - \$4.25



**SOUTHWESTERN CHOICES:**



*Real Mashed Potatoes  
(Garlic or Regular) S*

← *Au gratin Potatoes (Add \$3.25 / Upgrade .25¢)*

*Hash Brown Casserole (Add \$3.25 / Upgrade .25¢)*



← *Macaroni & Cheese (Add \$3.25 / Upgrade .25¢)*

*Rice Pilaf or Luau Rice*

*Sweet Niblet Corn*

*Oven Baked Beans*

*Southern Style Green Beans*

*Original Green Bean Casserole*

*Old Fashioned Corn Pudding*

*Cinnamon Baked Apples*

*Garden Peas & Mushrooms*

*Glazed Carrot Coins*

*Steamed Broccoli w/Basil*

*Broccoli & Cheese*

*Southwestern Cheesy*

*Potato Casserole (Add \$3.25 / Upgrade .25¢)*

*Spanish Rice*

*Southwestern Mac & Cheese  
(Add \$3.25 / Upgrade .25¢)*

*Mexicorn*

*Roasted Mexican Potatoes*

*(Roasted Baby Baker Potatoes with Mexican spices & Cilantro Gremolata) (Add \$3.25 / Upgrade .25¢)*

*Refried Beans or Black Beans*

*Flame Roasted Corn w/ Black Beans, Tomato, Onion, Green and Red Pepper sold in batches of 30*



*Sweet Niblet Corn/Cream Corn/Corn Cobbettes*

← *Roasted Brown Baby Potatoes in Rosemary & Olive Oil (Add \$3.25 / Upgrade .25¢)*

*Brown Sugar & Cinnamon Sweet Potato Casserole (Add \$3.25 / Upgrade .25¢)*

*White Cheddar Cavatappi Pasta (Add \$3.50 / Upgrade .50¢)*

*California Vegetable Medley: Broccoli, Cauliflower & Carrots*

*Southern Garden Vegetables:*

*Broccoli, Cauliflower, Carrots, Yellow Squash & Zucchini*

*Vegetable Blend: Whole Green Beans, Broccoli, Yellow Carrots & Red Peppers*

*Roasted Root Vegetable Blend, Frozen, with Sweet Potato, Carrot, Parsnip, Red Onion*

*Italian Vegetables: Slivered Green Beans, Carrot Coins, Yellow Squash & Zucchini (Add \$3.25 / Upgrade .25¢)*

*Pearled Couscous: Roasted Vegetable Strips of Roasted Red Onions, Diced & Roasted Bell Pepper, Sliced Cherry Tomatoes, Diced & Roasted Zucchini, Mushroom Slices, & Diced Garlic Cloves. (Sold in batches of 7) (Add \$3.75 / Upgrade .75¢)*

*Tri-Colored Tortellini Salad with Baby Peas & Sweet Peppers (Add \$3.75 / Upgrade .75¢)*

*(Add \$3.75 / Upgrade .75¢) (Sold in batches of 30 & 24 for IP)*

*American Redskin Potato Salad*

*Tossed Green Garden Salad (Add \$3.75 / Upgrade .75¢)*

*Italian Rotini Pasta Salad (Sold in batches of 15 & 12 for IP)*

*Macaroni Salad (Add \$3.75 / Upgrade .75¢)*

*Mandarin Orange Salad (Add \$4.00 / Upgrade \$1.00)*

*Creamy Sweet Coleslaw*

*Salad Greens with Feta Cheese, Strawberries and Poppyseed Dressing*

*Summer Cucumber & Onion Salad*

*(May- September) (Add \$4.25 / Upgrade \$1.25)*

*Pickled Beets*

*Cottage Cheese & Fruit (Add \$3.50 / Upgrade .50¢)*

*5 Cup Salad Sour Cream, Mini Marshmallows, (Add \$4.00 / Upgrade \$1.00) Coconut, Pineapple Chunks, Mandarin Oranges*

*Broccoli Salad \*\*\* (Add \$3.75 / Upgrade .75¢)*

*Pistachio Pudding Salad (Add \$3.25 / Upgrade .25¢)*

*(Golden Raisins, Broccoli, (Sold in batches of 46 only)*

*(Minimum order serves 17 of Pistachio Salad)*

*Dressing)*

\*\*\* 3+ days lead time \*\*\*Prices are subject to change

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