

DiFlorio Catering

ENTREES

CHICKEN

Chicken Breast Tenderloins in fresh
Mushroom and Wine Sauce
Chicken Rolatini with fresh Spinach and
Blend of Mediterranean Cheeses
Herb Baked Chicken with Tarragon and
Peppercorn Cream
Grilled Chicken
Southern Fried Chicken

PORK

Roast Pork Tenderloin with
Peach and Mango Chutney
Old fashioned Pork Roast with Pork Gravy
Baked Ham with Pineapple Orange Glaze
Italian Sausage and Peppers
North Carolina Pulled Pork BBQ

BEEF

Our best Roast Tenderloin of Beef with a
Horseradish Cream or our Cabernet and
Cremini Mushroom Demi glaze
Savory Beef Stroganoff with fresh
Mushrooms, Egg noodles, Parsley Butter
Old Fashioned Meat Loaf with Mushroom and
Shallot Gravy
Grilled Rib eye or NY Strip Steaks
Wine glazed Beef Short Ribs

SEAFOOD

Dijon, Honey and Garlic Glazed Salmon
Our best All Crab, Eastern Shore Style, Jumbo
Lump Crab Cakes
Grilled Herb Shrimp Skewers
Chesapeake Bay Lightly Coated Fried Oysters
with Housemade Tarter Sauce
Charleston Style Shrimp and Grits
Shellfish Crepes in Wine and Cheese Sauce
Crab and Shrimp Etoufee with Jasmine Rice

ITALIAN

DiFlorio Italian Meatballs with
Marinara and Pasta
Baked Lasagna
Baked Ziti with Three Cheeses, Sausage and
Pepperoni

VEGETARIAN AND VEGAN

Grilled Portabella Caps filled with
Mediterranean Caponata
Grilled Eggplant, Parmesan and
Fresh Mozzarella Stack
Black Bean and Corn Cakes with
Fresh Jicama and Avocado Salsa
Grilled Vegetables in Balsamic Glaze over
Polenta or Sautéed Polenta Cakes