

Corinthian Hall & CATERING

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Silver Package

Our Silver Package Includes.

- One (1) Salad, Three (3) Sides and Two (2) Entrees.
- Two (2) professionally attired wait staff for 5 hours of service
- Chafing Dishes and Serving Implements, Dinnerware, Flatware, Glassware and Pitchers.
- Unlimited Soda and Water for 5 Hours.

Please choose One (1) Salad, Three (3) Sides and Two (2) Entrees from the menu bellow.

Salads

- **Brazilian Salad**
Chopped iceberg lettuce, corn, peas, palm of heart, olives and grated carrots
- **Caesar Salad**
Romaine lettuce, parmesan cheese, croutons and homemade Caesar dressing
- **Garden Salad**
Chopped iceberg lettuce, tomatoes, red onions, cucumbers, and carrots
- **Greek Salad**
Mix green lettuce, red onions, red peppers, cucumbers, kalamata olives, pepperoncini peppers, feta cheese and homemade Greek dressing
- **Fresh Mozzarella and Tomato Basil** *(add \$3.00 per person)*
Sliced tomatoes, fresh mozzarella, fresh basil with olive oil and aged reduction balsamic vinegar
- **Cabbage Tropical Salad**
Grated cabbage, grated carrots and golden pineapple in a lemon mayonnaise sauce

Sides

- **Mash Potatoes**

Creamy mashed potatoes topped with melted parmesan cheese and bacon bits

- **Gratin Potatoes**

Thinly sliced potatoes layered in a creamy cheese sauce topped with parmesan cheese and bacon bits

- **Grilled Vegetables**

Grilled zucchini, summer squash, red onions, carrots and green peppers in a glaze balsamic vinegar and garlic sauce

- **White Rice**

White jasmine rice

- **Rice with Mixed Vegetables**

White jasmine rice mixed with carrots, corn, peas and green beans

- **Potato Salad (Choice of Brazilian or American Style)**

*Brazilian- Potatoes, corn, peas, green olives, apple bits, scallions, parsley and mayonnaise
American- Wedge potatoes, celery and mayonnaise*

- **Grilled Asparagus (add \$2.00 per person)**

Grilled asparagus with roasted red peppers in a garlic sauce

- **Pasta Salad**

Fusilli pasta, cucumbers, tomatoes, green olives, red peppers, shaved parmesan cheese with a homemade creamy balsamic Greek vinaigrette dressing

- **Chicken Salad (Choice of Brazilian or American Style)**

*Brazilian- Pulled chicken breast, julienne carrots, green olives, peas, corn and raisings with mayonnaise sauce topped with potatoes sticks
American- Diced tender chicken breast, celery and seedless grapes with mayonnaise sauce*

- **Rice Pilaf**

Rice pilaf with a garlic butter base

- **Creamy Polenta**

Creamy polenta topped with shaved parmesan cheese

- **Lentil**

Slowly cooked lentil, celery, carrots with a hint of tomato sauce

- **Mac and Cheese Crumble**

Elbow pasta, with five assorted cheese sauce topped with crispy crumbles

Sides

- **Tabbouleh**

Bulgur wheat, diced tomatoes, cucumbers, chopped onions, parsley and extra virgin olive oil

- **Brazilian Chicken Pie**

Homemade dough, pulled chicken breast, corn, carrots, peas and green olives

- ***Fried Plantains***

- **Eggplant Parmesan**

Breaded eggplant layers roasted with tomato sauce and mozzarella cheese

- **Vegetable Lasagna**

Layers of flat shaped pasta with béchamel sauce, mixed vegetables, ricotta and mozzarella cheese

- **Meat Lasagna (Choice of Brazilian or Italian Style)**

Brazilian- Layers of flat shaped pasta, Angus beef Bolognese sauce, mozzarella cheese and ham

Italian- Layers of flat shaped pasta, Angus beef Bolognese sauce, ricotta cheese topped with mozzarella cheese.

- **Feijao Tropeiro (Brazilian Style Beans with Cassava Flour)**

Beans, bacon, sausage, collard greens mixed with cassava flour

- **Roasted Potatoes and Brussels Sprouts**

Roasted baby potatoes, brussels sprouts, red onions and shredded parmesan cheese

- **Pastas (Please choose a pasta and a sauce)**

-Rigatoni -Tomato Sauce

-Fusilli -Alfredo Sauce

-Linguini -Garlic and Olive Oil

-Rosette Sauce

Entrees

Chicken

- **Chicken Parmesan**
Breaded tender chicken breast served with tomato sauce and mozzarella cheese
- **Chicken Marsala**
Chicken breast with mushrooms and Marsala wine sauce
- **Oven Roasted Rosemary Chicken Tights and Drumsticks**
Chicken tights and drumsticks roasted with a rosemary garlic sauce served with red bliss potatoes
- **Chicken Stroganoff**
Chicken strips with champignon mushrooms and stroganoff sauce
- **Stuffed Chicken Breast**
Tender chicken breast stuffed with ham and cheese served with a cheese sauce
- **Chicken Broccoli Alfredo**
Chicken and broccoli served with Alfredo sauce
- **Grilled Chicken Breast Spinach**
Chicken breast with sauté spinach served with béchamel sauce
- **Chicken wrapped in bacon**
Chicken drumsticks wrapped in smoked bacon

Fish

- **Baked White Fish**
Baked Haddock filet with lemon wedge topped with a crunchy crumble
- **Fish Stew (Muqueca)**
White fish (seasonal), onions, tomatoes, cilantro and coconut milk slowly cooked

Entrees

Steak

- **Meat Loaf**
Ground Angus beef seasoned with herbs served with tomato sauce
- **Beef Stew**
Slowly cooked beef chunks and carrots in a wine and tomato sauce
- **Steak with Madera Sauce**
Tender oven roasted beef with homemade Madera sauce and mushrooms
- **Steak Tips**
Marinated steak tips grilled with mushrooms, green peppers and caramelized onions
- **Stuffed Eye of Round**
Slowly roasted eye of round stuffed with carrots, sausage and bacon
- **Beef Stroganoff**
Beef strips with champignon mushrooms and stroganoff sauce
- **Meatballs with Tomato Sauce**
Homemade meatballs with tomato sauce
- **Beef and Cassava Stew**
Slowly cooked beef chunks with cassava in a homemade sauce

Pork

- **Roasted Pork Tenderloin**
Marinated slowly roasted pork tenderloin with dijon mustard sauce
- **Pulled Pork**
Slowly roasted pork for up to 5 hours then pulled and served with barbeque sauce
- **Slow Roasted Shank Pork**
Home style marinated pork shank roasted with pineapples