

**Old Glory Ranch  
Presents**

**Linda Allen Catering**

**150-200 guests**

**Menu I**

**Appetizers**

Assorted Cheese and Fruit with Baguette Slices (Stationary)

Crab-Stuffed Jalapenos (Passed)

**Buffet**

Tuscan Pork Loin

Stuffed with Sun/Dried Tomatoes, Kalamata Olives, Pine Nuts and Herbed Bread

Chicken, Artichoke Hearts and Mushrooms in Rosemary-Sherry Cream Sauce  
Over Angel Hair Pasta

Parmesan Mashed Potatoes

Green Beans with Garlic and Extra Virgin Olive Oil

Salad of Tossed Field Greens  
With Spiced Pecans, Gorgonzola and Balsamic Vinaigrette

Assorted Breads in an Herb Basket

**Menu II**

**Appetizers**

Assorted Cheese and Fruit with Baguette Slices (Stationary)  
(Different selection from menu I)

Hot Artichoke and Mushroom Spread with Crostini (Stationary)

Crab-Stuffed Jalapenos (Passed)

**Buffet Meal**

Tuscan Pork Loin Rubbed with Rosemary, Garlic and Thyme

Pecan-Smoked Chicken Breasts with Dijon Cream Sauce

Garlic and Parmesan Mashed Potatoes

Sugar Snaps or Seasonal Vegetable (depends on availability)

Salad of Tossed Field Greens

With Spiced Pecans, Gorgonzola and Balsamic Vinaigrette

Assorted Breads in an Herb Basket