

DESERT

TIRAMISU (pick me up!) ... Italian dessert of mascarpone cheese fresh zabaglione, lady fingers and Frangelico liqueur.

"NAPOLEON" CAKE ... Russian puff pastry layered with custard like cream.

BAKHLAVA ... Greek dessert made with walnuts, honey and fillo dough.

CHOCOLATE CAKE ... Three chocolate layers with rich chocolate cream.

WHITE CHOCOLATE CHEESECAKE ... Made fresh in house. Served with sliced strawberry or cherry.

CRÈME BRULEE ... Baked vanilla custard, a burnt sugar and Frangelico Liqueur.

DESERT TRAY ... Bar variety (lemon bar, turtle brownie, raspberry white chocolate cheese bar, Toffee crunch bar).

***** Available vegetarian variety**



INNA'S CUISINE CATERING MENU

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ENTREES

BEEF STROGANOFF ... *Strips of beef with mushrooms in red wine stroganoff sauce. Served on egg noodles.*

CHICKEN and MUSHROOM TORTELLINI ... *Chicken strips with mushrooms in white wine cream sauce.*

***** LASAGNA** ... *Layers of pasta, ground beef, mozzarella, ricotta, parmesan and Romano cheese and marinara sauce.*

TOMATO-BASIL TORTELLINI ... *Prosciutto ham, mushrooms, red onions, tomato-basil pesto, garlic, lemon juice and white wine.*

STUFFED CHICKEN BREAST ... *Chicken breast stuffed with mushrooms, tomatoes, herbs, onion, bread crumbs. Wrapped in prosciutto ham and baked. Covered by white wine sauce with sage and roasted red pepper.*

CHICKEN PISTACHIO ... *Chicken breast breaded in pistachio nuts and baked. Covered by creamy sherry sauce.*

GREEK CORNISH GAME HEN ... *Cornish Game Hen baked with herbs and garlic, oil, orange juice and honey.*

*****GOLUBITZI (CABBAGE ROLLS)** ... *Stuffed cabbage leaves with ground beef, rice, carrots, onions and baked in Inna's special tomato sauce with raisins. Served with sour cream.*

*****STUFFED RED PEPPERS** ... *Red peppers stuffed with ground beef, onions, carrots, rice and baked in tomato sauce. Served with sour cream.*

CHICKEN MARSALA ... *Chicken breast glazed with marsala wine, sautéed with fresh mushrooms, green onions and demi glace.*

CHICKEN PARMESAN ... *Hand breaded chicken breast topped with mozzarella cheese then baked in marinara sauce.*

ARRABIATA SALMON ... *Alaskan wild King Salmon seasoned in brown sugar, dry basil, paprika, cayenne pepper and baked. Served with our special sauce.*

SALMON ... *Alaskan wild King Salmon baked with our special sauce (spicy cream).*

KATHERINE'S LINGUINE ... *Linguine noodles with sautéed prawns in a creamy white wine sauce with herbs.*

KONSTANTIN STUFFED STEAK ROLLS ... *Flat steak stuffed with mushrooms, onion, herbs. Baked in Inna's special marsala-tomatoes sauce with cilantro.*

CORDON BLEU ... *Chicken breast stuffed in ham, spears asparagus, swiss cheese and fried.*

CHICKEN KIEV ... *Chicken breast stuffed in herb butter and fried.*

CHICKEN CACHITORE ... *Roasted chicken and sautéed in white wine and marinara sauce with mushrooms and red onion*

CHICKEN OR LAMB SOUVLAKI SKEWERS ... *Chicken or lamb skewers marinated in our Greek marinate and fried.*

PELMENI ... *Rounds of hand made pasta stuffed with your choice of turkey or beef. Served with sour cream and butter.*

VARENIKE (PIROGY) ... *Ukrainian dumpling with potato - served with fried onion and sour cream or homemade cottage cheese - served with sour cream.*

CHICKEN MOSTACCIOLLI ... *Chicken strips sautéed with mushrooms, red onions, green peppers, garlic, tomatoes, white wine and lemon juice.*

SPICI ITALIAN SAUSAGE MOSTACCIOLLI ... *Italian sausage sautéed with cracked hot peppers, mushrooms, green onions with our marinara sauce.*

PRIME RIB ... *Slow roasted a juicy, tender, melt in your mouth. Served with Au Jus.*

ROASTED TURKEY BREAST ... *Served with poultry gravy.*

ROASTED HUM *Served with apricot gravy.*

ROASTED DUCK .. *Stuffed with granny smith apples.*

SIDES (choose one)

INNA'S MASHED POTATOES

PAN ROASTED BABY RED POTATOES ... *with rosemary*

WILD RICE

SPAGHETTI

LINGUINE

EGG NODDLES

BEANS ...

VEGETABLES (choose one)

PAN ROASTED MIXED VEGETABLES ...

CARAMELIZED BABY CARROTS WITH ORANGE ZEST ...

SAUTEED FRESH ASPARAGUS (SEASONAL) OR GREEN BEANS ...

S A L A D S (choose one)

CLASSIC CAESAR SALAD ... *Romaine and parmesan cheese with our House garlic croutons tossed with Caesar dressing.*

MIX GREEN SALAD ... *Mixed greens with fresh vegetables and choice of dressing.*

APPETIZERS AND PLATTERS

GARDEN VEGETABLE PLATTER ... *with herb dip.*

FRESH SEASONAL FRUIT PLATTER

STUFFED MUSHROOMS ... *Mushrooms stuffed with bacon, celery, onions and baked with Blue cheese.*

SPANAKOPITA WITH TZATZIKI SAUCE ... *Spinach pie, homemade tzatziki sauce.*

***** BAKED OR FRIED PIROSHKY ...** *with beef and cheese .*

GREEK EGGS ... *Chicken liver, fried onions, mayonnaise.*

HUMMUS WITH PITA ... *Home made hummus with garlic and herbs, pita bread.*

ANTIPASTO PLATTER ... *Italian meats and marinated vegetables.*

MEAT AND CHEESE TRAY ... *with crackers or baquette rounds .*

ROASTED EGGPLANT ... *with French baquette.*

RUSSIAN SALAD ... *As influenced by the French. Cooked potatoes, carrots, eggs, beef, pickles, cucumbers, green onions with our special dressing.*

HERING WITH SWEET ONION ... *Herring with sweet onions and olive oil.*

PATE ... *Beef liver, carrots, onions.*

PASTA SALAD ... *with spinach, red bell pepper, olives.*

BLINTZES ... *Russian-style thin crepes filled beef or homemade cottage cheese.*