



À LA CARTE FAMILY MEALS MENU

ColMoni's makes it easy to provide your family with fresh, healthy, and delicious meals. All of our meals are prepared family style to feed four people. *Please note: Some meals are naturally gluten-free (GF), while others (noted below) need to be specifically requested. Additional fees may apply.*

POULTRY

Chicken Pot Pie (\$40)

Comfort food at its best with shredded chicken, peas, and carrots in a flaky crust
[contains gluten, milk]

Coconut Curry Lentils with Chicken—GF (\$44)

Red lentils and diced chicken in a thick soup with coconut milk, onions, tomatoes, and wilted spinach. Served with a spinach salad

Italian Stuffed Shells (\$45)

Seasoned turkey sausage, spinach, and mozzarella cheese in jumbo pasta shells, topped with zesty marinara sauce. Served with a spinach salad
[contains gluten, milk]

Meaty Enchiladas—GF (\$45)

Ground turkey, onion, and cheese enchiladas seasoned with a Mexican spice blend, garnished with cilantro and scallions, and served with Spanish rice
[contains milk]

Pasta Alfredo with Chicken and Shrimp—GF Upon Request (\$48)

Tender chicken and shrimp, al dente pasta, and chopped asparagus in a creamy sauce with hints of garlic and lemon
[contains crustaceans, eggs, gluten, milk]

Pasta Primavera with Chicken—GF Upon Request (\$42)

Bowtie pasta with tender chicken, tossed with steamed broccoli florets, blistered cherry tomatoes, roasted red onions, olive oil, oregano, and parmesan cheese. Enjoy warm or cold
[contains gluten, milk]

Savory Chicken Marsala—GF Upon Request (\$48)

Thin cutlets in a sage, shallot, and Portobello mushroom wine sauce, served with buttered wavy noodles and crisp broccoli
[contains gluten, milk]



Sazon Seasoned BBQ Chicken—GF (\$40)

The combination of a Spanish seasoning blend and sweet & tangy BBQ sauce give these grilled boneless thighs a beautiful color and wonderful taste. Served with roasted sweet potato hash and tender green beans

Spiced Teriyaki Chicken (\$40)

Seasoned, grilled, and sliced chicken breast basted with teriyaki sauce, accompanied by stir-fried onions, peppers, and carrots. Served with sesame Jasmine rice
[contains gluten, sesame, soy]

BEEF

Mongolian Hoisin Beef—GF Upon Request (\$52)

Marinated in a soy, garlic, and ginger sauce, stir fried with scallions and carrots, mixed with Hoisin sauce, and served with Jasmine rice
[contains gluten, sesame, soy]

Steak Ramen Noodle Bowl—GF Upon Request (\$50)

Asian noodles sautéed with tender steak strips in a sweet and savory brown sauce along with cabbage, carrots, and scallions
[contains gluten, sesame, soy]

Ultimate Ribeye Steak Dinner—GF (\$68)

Tender sliced ribeye steak with sautéed onions, accompanied with roasted parmesan potatoes and lemon pepper asparagus spears

SEAFOOD

Glazed Teriyaki Salmon (\$60)

Salmon fillets marinated with garlic, soy sauce, and ginger, then broiled and glazed with sweet teriyaki sauce. Served with Asian green beans and Jasmine rice
[contains fish, gluten, sesame, soy]

New Orleans Shrimp and Rice—GF (\$54)

Tender shrimp simmered in a savory, slightly spicy brown butter sauce with garlic, onions, and paprika. Served over rice and topped with scallions
[contains crustaceans, milk]



Salmon in Tuscan Sauce—GF (\$60)

Delicate salmon in a cream sauce with sundried tomatoes, garlic, onions, and wilted spinach. Served with brown rice
[contains fish, soy]

Shrimp Scampi—GF Upon Request (\$54)

Plump shrimp simmered in a lemon butter garlic sauce, poured over thin linguini, topped with fresh parsley, and served with crisp broccoli
[contains crustaceans, gluten, milk]

Spiced Salmon—GF (\$56)

Seasoned with Old Bay and garlic, paired with red potatoes and roasted vegetables
[contains fish]

VEGETARIAN OFFERINGS

Caesar Salad (\$10)

Crisp Romaine lettuce tossed with shaved parmesan cheese and crunchy croutons. Served with a light Caesar dressing
[contains gluten, milk]

Garden Salad—GF (\$10)

Spring mix of greens with shredded carrots, tomatoes, and cucumbers. Served with balsamic dressing

Spinach Salad—GF (\$12)

Baby spinach topped with shredded carrots, sliced red onions, and boiled eggs. Served with balsamic dressing
[contains eggs]

Coconut Curry Lentils—GF (\$40)

Red lentils in a thick soup made with vegetable broth, coconut milk, curry powder, onions, tomatoes and wilted spinach. Served with a spinach salad

Linguini Marsala—GF Upon Request (\$40)

Al dente pasta in a savory marsala wine sauce with sage, shallots, and Portobello mushrooms. Served with a garden salad
[contains gluten, milk]

Pasta Alfredo—GF Upon Request (\$40)

Bowtie pasta, wilted spinach, asparagus, and broccoli in a creamy sauce with hints of garlic and lemon. Served with a garden salad
[contains eggs, gluten, milk]



Pasta Primavera—GF Upon Request (\$38)

Bowtie pasta tossed with steamed broccoli florets, blistered cherry tomatoes, roasted red onions, olive oil, oregano, and parmesan cheese. Enjoy warm or cold
[contains gluten, milk]

Ramen Noodle Bowl—GF Upon Request (\$39)

Asian noodles sautéed in a sweet and savory brown sauce along with cabbage, carrots, broccoli, and scallions
[contains gluten, sesame, soy]

Spinach and Cheese Stuffed Shells (\$38)

Jumbo pasta shells filled with fresh spinach, ricotta, and mozzarella cheese, topped with zesty marinara sauce. Served with a spinach salad
[contains gluten, milk]

Tuscan Pasta—GF Upon Request (\$42)

Al dente pasta in a cream sauce with sun-dried tomatoes, garlic, onions, and wilted spinach. Served with a garden salad
[contains gluten, milk]

Place orders online:

www.ColMonisCatering.com

Contact us with questions:

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