

*Cathy's Corner Café*  
731 James Street, Syracuse, NY 13203  
Phone: 315-479-6990 Fax: 315-479-6940

### **HOT ENTREES**

*All entrees are served with fresh tossed salad, choice of dressing, fresh baked rolls and butter. Additional sides and desserts are also available.*

**Chicken Picata** **\$14.95**

*A boneless, skinless chicken breast, dusted in flour and seasonings, lightly sautéed in oil, garlic, white wine, lemon, and capers, served with rice pilaf.*

**Chicken Marsala** **\$14.95**

*A boneless skinless chicken breast prepared as above in chicken picata, sautéed in Marsala wine, garlic, mushrooms, served with rice pilaf.*

**Chicken Vino Blanc** **\$15.95**

*A boneless, skinless, chicken breast lightly sautéed in oil with garlic. Mushrooms, chopped tomatoes, onions, white wine, and butter, served with pasta*

**Chicken with Artichoke hearts** **\$15.95**

*Tender pieces of chicken sautéed with white wine, lemon, artichoke hearts, sun dried tomatoes, in a light sauce, served over penne pasta.*

**Chicken Parmesan** **\$14.95**

*A boneless skinless chicken breast, dipped in egg, again in bread crumbs, lightly sautéed, covered in our homemade tomato marinara topped with parmesan and mozzarella cheese, served with pasta.*

**Oven Roasted Chicken and Potatoes** **\$11.95**

*Chicken breast on the bone, seasoned with rosemary, garlic, salt and pepper, accompanied by specially seasoned Oven Roasted potatoes.*

**Chicken and Broccoli Alfredo** **\$15.95**

*Tender chicken breast pieces lightly sautéed, fresh steamed broccoli, our famous Alfredo sauce, served over pasta. One of our most requested entrees!*

**Chicken Cordon Bleu** **\$15.95**

*Hand rolled, tender chicken breasts, Ham, Swiss cheese, dipped in eggs and again in breadcrumbs, sautéed, and served with a light cheese sauce.*

**Lemon Pepper Chicken** **\$11.95**  
*Boneless skinless tender chicken breast, marinated in fresh lemon juice, olive oil, salt, coarse black pepper, grilled to perfection. Served with a light lemon sauce.*

**Chicken and Biscuits** **\$11.95**  
*Tender chicken pieces, carrots, celery, and onions, in rich creamy gravy, served with homemade baking powder biscuits. A popular classic!*

**Oven Roasted Turkey, mashed potatoes, stuffing, and gravy** **\$15.95**  
*Slow roasted turkey breast, homemade mashed potatoes and stuffing and gravy; just like Thanksgiving dinner! Additional sides available for an extra fee.*

**Stuffed Shells** **\$11.95**  
*Jumbo shells, stuffed with fresh ricotta, parmesan and mozzarella cheeses, eggs, and seasoning, baked with our special marinara sauce, topped with more mozzarella cheese. Served with homemade meatballs.*

**Baked Ziti with Meatballs** **\$10.95**  
*An old favorite, smothered in our homemade sauce and cheese, served with homemade meatballs.*

**Pasta with Pesto sauce, Sun Dried Tomatoes** **\$14.95**  
*We make our own pesto sauce with fresh basil, parmesan cheese, garlic, and olive oil, with added sun-dried tomatoes, pine nuts. Served over pasta. A great vegetarian meal!  
With Chicken*

**Lasagna** **\$14.95**  
*A classic favorite, homemade with fresh ricotta, mozzarella, and parmesan cheeses, homemade meatballs sliced and covered with our homemade tomato sauce, covered with mozzarella cheese. Thick and delicious!*

**Vegetarian Lasagna** **\$13.95**  
*Same as above, with zucchini instead of meatballs.*

**Macaroni with Three Cheeses** **\$11.95**  
*A thick creamy sauce made from cheddar, parmesan and Velveeta cheeses, baked over elbow macaroni.*

**Linguini with Clam sauce....Red or white** **\$12.95**  
*A wonderfully thick and hearty sauce, rich with fresh baby clams, fresh garlic, a hint of thyme served over a bed of 100% semolina pasta. Your choice of red or white sauce.*

- Pasta Primavera** **\$12.95**  
*Tender garden vegetables in either our special tomato sauce or our wonderful Alfredo sauce, served over penne pasta.*
- London Broil** **\$15.95**  
*Sirloin Steak marinated in our own homemade marinates. Grilled to perfection, medium rare unless otherwise specified sliced thin. A popular request, very tender.*
- Beef Bourguignon** **\$14.95**  
*Tender Sirloin tips, sautéed and simmered slowly in burgundy wine, mushrooms, and pearl onions, served with wide egg noodles*
- Hearty Beef Stew** **\$11.95**  
*Chunks of Beef slowly simmered for hours with carrots, onions, potatoes, in rich beef gravy, served with a choice of egg noodles or homemade biscuits.*
- Roasted Prime Rib au jus** **Market Price**  
*Aged choice Prime Rib, seasoned and slow roasted. Served with au jus made from pan drippings. One of our favorites.*
- Roast Tenderloin of Beef** **Market Price**  
*Marinated with garlic and cracked pepper, seared on a hot open grill and oven baked to your liking.*
- Oven Roasted Pork** **\$15.95**  
*Oven roasted Pork baked with rosemary, and garlic. Served with mashed potatoes, stuffing, and brown rich gravy. Almost forgot....homemade applesauce comes with it.*
- Lamb Chops With Mashed Sweet Potatoes and Onions** **\$17.95**  
*No these are not from New Zealand, they are from Lazy Boy Farm in Wisconsin and they are the best chops we have ever tasted or seen. Broiled to perfection and served with mashed sweet potatoes and sautéed onions.*
- Lamb With Artichokes And Sun-Dried Tomatoes** **\$17.95**  
*Medallions of lamb with sun dried tomatoes, artichoke hearts, red wine and balsamic vinegar.*
- Salmon Steak With Orange-Balsamic Glaze** **Market Price**  
*Grilled to perfection and washed in a freshly made orange balsamic glaze.*

**Grilled Boneless Salmon Steaks With Horseradish Dill Butter** **Market**  
*Here, we've grilled the steaks to intensify their flavor and paired them with the sharp bite of horseradish and smoothed with a touch of dill.*

**Shrimp Risotto With Fresh Herb Butter** **\$16.95**  
*Shallots, Riesling, chopped fresh basil make a wonderful risotto served with jumbo shrimp and lots of freshly grated parmesan cheese.*

**Shrimp Scampi** **\$16.95**  
*The original...lots a butter, wine, and garlic. It's great!*

**Scallops With Asparagus** **\$17.95**  
*Sautéing plump fresh scallops and asparagus adds depth to their subtle flavors and the dish only gets better with the addition of a silky beurre blanc sauce.*

### **ACCOMPANIMENTS**

**Twice-Baked Potatoes** **\$3.50**  
*Baked once, mashed, and baked again with cheese, butter and served with sour cream.*

**Oven Roasted Potatoes** **\$3.00**  
*Cut potatoes, seasoned with garlic, salt, pepper, and slow roasted.*

**Green Beans Almondine** **\$3.00**  
*Tender green beans lightly seasoned and served with roasted almonds.*

**Sautéed Vegetables** **\$4.75**  
*A mixture of red and green peppers, onions, eggplant, zucchini, yellow squash and other seasonal vegetables, lightly seasoned and sautéed.*

**Mashed Potatoes** **\$3.50**  
*Just like Grandma's—lots of butter and whipped. Also available with garlic.*

**Broccoli with Lemon and Butter** **\$3.75**  
*Fresh Broccoli steamed and served with butter and fresh lemon.*

**Potatoes With Leeks And Gruyère \$4.50**

*Shredded white skin potatoes mixed with brazed leeks and Swiss Gruyere baked to a golden brown.*

**Glazed Carrots \$3.50**

*Baby carrots sautéed in olive oil and butter coated with a white balsamic.*

**Asparagus With Hazelnut Vinaigrette \$4.75**

*Tender shoots of white asparagus poached in chicken broth and dressed with a shallot, sherry vinegar, Dijon mustard, olive oil and hazelnut vinaigrette sauce.*

**Green Beans With Caramelized Shallots \$3.75**

*Haricots verts (small, slender green beans) sautéed with shallots, garlic and thyme.*

**Trio Of Roasted Potatoes \$3.25**

*Russets, red-skinned sweet potatoes (yams) and tan-skinned sweet potatoes make the trio. Mixed with finely chopped fresh mixed herbs and garlic.*

**SALADS**

**California Chicken Salad \$10.95**

*Marinated grilled chicken breast, served on romaine lettuce, cucumbers, onions, tomatoes, olives, sun dried tomatoes, feta cheese, and our homemade house Basil Vinaigrette Dressing. Served with fresh baked rolls. Add fruit: \$11.95*

**Chicken Caesar \$10.95**

*Marinated grilled chicken breasts, served on romaine lettuce, cucumbers, onions, tomatoes, olives, croutons, and creamy Caesar dressing. Served with fresh baked rolls Add fruit: \$11.95*

**Julienne Salad \$10.95**

*Romaine lettuce, julienne strips of ham, turkey and cheese, hard-boiled egg, sliced cucumbers, onions, tomatoes, and olives. Served with your choice of dressings and fresh baked rolls. Add fruit: \$11.95*

**Antipasto Salad \$10.95**

*Genoa salami, provolone cheese, roasted red peppers, pepperoncinnis, tomatoes, cucumbers, olives, onions, and hard-boiled eggs over romaine lettuce. A traditional favorite! Served with your choice of dressing and fresh roll and butter.*

**Grilled Teriyaki Chicken and Fruit Salad **\$10.95****

*Grilled Teriyaki Chicken on Romaine lettuce with fresh fruit, cucumbers, onions, walnuts, and homemade poppy-seed dressing. Served with fresh roll and butter*

**Fresh Strawberry Chicken Salad **\$10.95****

*Grilled Chicken Breasts over Romaine lettuce, with cucumbers, onions, tomatoes, fresh strawberries, and walnuts. Served with our own homemade Strawberry Vinaigrette Dressing and fresh roll with butter.*

**CARVING STATIONS**

*We offer a variety of stations, arranged to your event. Your choice of Meat Stations can be carved Turkey, Ham, Pork, Beef Tenderloin, or your favorite! Pasta Stations include a variety of sauces including Alfredo, Marinara, and Pesto. We also offer Mexican and ethnic stations. Please call for pricing and menus!*

**CATERING STYLES**

*We offer drop-off and set-up with delivery, or full service catering with servers. For an additional fee, we can provide china and silverware, glasses, and linen, fresh flowers and decorations. Please call for pricing.*