

FERY'S CATERING AND TAKE OUT
421 S Cowley, Spokane WA 99202
(509 458-5234

DINNER MENUS

Minimum order of 10 per each entrée
All dinners are served with salad, entrée, starch, vegetable,
bread and butter
Appetizers and dessert added at an extra charge, please inquire

CHICKEN ENTRÉES

Grilled chicken breasts \$24.95
Breast of chicken marinated in wine and fresh herbs

Three Herb Chicken \$24.95
Stuffed breast of chicken with rosemary, parsley and basil

Persian Chicken Kabobs \$24.95
Marinated with lemon, saffron and spices

Pumpkin Chicken \$24.95
Breast of chicken stuffed with squash and oven baked with
pomegranate walnut sauce

Coq au Vin \$24.95
French casserole of chicken in red wine sauce

Hoisin Chicken \$24.95
Grilled breasts, sautéed colorful peppers and a delicious hoisin sauce

Chicken Curry \$24.95
Chicken & mushrooms with our famous made from scratch curry
sauce

Gratin of Chicken with Artichoke hearts \$24.95
Chicken, artichoke hearts, parmesan cheese

Chicken Milanese \$24.95

Breast of Chicken breaded and sautéed with parmesan cheese and herbs

Chicken Cacciatore

A hearty, rustic chicken stew

Chicken Marsala

Chicken with mushrooms, marsala wine and rosemary

Chicken Piccata

Chicken lightly dusted with flour with a tangy lemon caper sauce

Chicken Saltimbocca

Breast stuffed with spinach, prosciutto and parmesan

BEEF ENTREES

Beef Bourguignon

Tender pieces of beef in a French wine sauce

Persian Beef Kabobs

Fillet of beef marinated and grilled, dusted with Sumac

Marinated Flank Steak

Fresh ginger, soy, garlic in marinated with wine and spices

Beef Braciola

Flank seasoned, stuffed with herbs and cheese and served topped with Marinara sauce

Beef Wellington

Tenderloin topped with a mushroom duxelles, wrapped in puff pastry

Roasted Fillet of Beef

Tenderloin wrapped in prosciutto with herbs and mushrooms

PORK ENTRÉES

Roasted Pork Tenderloin

Served with wine gravy

Cider Roasted Pork Tenderloin

Tender pork loin marinated in apple cider and spices

Roasted Pork Tenderloin with Pomegranate Sauce

Italian Pork Roast

Tenderloin stuffed with Italian sausage, parmesan and herbs

Pork Milanese

Breaded cutlets with parmesan and herbs

Pork Marsala

Chops with mushrooms and Marsala wine sauce

Pan Baked Pork Chops

Chops with herbed potatoes, pears and minted bread crumbs

Teriyaki Chops

Tender pork chops grilled with teriyaki and hoisin sauces

Sweet and Sour Pork Spareribs

Tender spareribs baked in our homemade sweet and sour sauce and sesame seeds

Hoisin Pork

Tender loin medallions, sautéed colorful peppers and hoisin sauce

SEAFOOD ENTREES

Saffron Salmon

Broiled salmon fillet with lemon saffron sauce

Prosciutto Salmon

Fillet wrapped in prosciutto with lemon and mixed herbs

Foil Baked Salmon

Fillet with tomatoes, shallots, lemon juice and herbs

Pesto Crusted Salmon

Our own homemade Pesto

Balsamic Salmon
Fillets broiled with balsamic vinegar and spices

Seafood Pasta
With an assortment of shellfish and scallops, in a light saffron wine sauce

Garlic Shrimp
Shrimp sautéed with fennel in a garlic sauce

Paella
Arborio rice, saffron, sautéed chicken, sausages, fish and shellfish

Fresh seasonal Fish
market price

OTHER MENU ENTREES

Ossobuco
Tender veal shanks topped with herbs and spices

Roasted Rack of Lamb
With tomato and herb crust

Moroccan Leg of Lamb
Leg of lamb braised with cumin, coriander, cinnamon and other spices

Lamb Shank and Mushrooms
in red wine sauce with garlic and herbs

Moussaka
Lamb and eggplant casserole with white sauce in Greek style

Curried Tofu
Tofu seasoned with curry and spices, sautéed with onions, peppers and garlic

Eggplant Parmesan

Seasoned and baked eggplant with herbs and fresh parmigiano reggiano

Vegetarian Primavera

Sauteed seasonal vegetables, penne pasta and our own tomato sauce

Persian Lentil Rice (Addas Polo)

Basmati Rice, lentils, chicken, spices

Persian Green Bean Rice (Loubia Polo)

Basmati Rice, green beans, chunks of seasoned beef, spices

Persian Split Pea Rice (Gheimeh)

Basmati Rice, yellow split peas, dried limes, chunks of seasoned beef, spices

SALADS AND SIDES

House Romaine

Romaine, Feta, Walnuts, Red onion and our dressing

Romaine and Kale Caesar

Mixture of Kale chiffonade and Romaine, parmesan, Caesar dressing

Romaine with Apples

Romaine, fresh apple chunks, lemon vinaigrette

Persian Salad

Romaine, tomatoes, cucumbers, red onion and red wine vinegar dressing

Mixed Greens

Mixed greens and Romaine, shallot vinaigrette

Asian Coleslaw

Cabbage, carrots, onion, sesame soy dressing

Chef's Choice

our choice of seasonal ingredients

SIDES

Seasonal vegetables

Assorted potato sides (scalloped, roasted, mashed, smashed)

Assorted rice sides (Basmati, saffron, BBQ, lentil, dill)

Assorted pasta sides (tomato and basil, Primavera, orzo, oil and
garlic)

Polenta

Ratatouille

inquire about other options

We have waiters available upon request. They range in price between \$20 and \$25 per hour with a 3 hour minimum. Their wages will be added to your invoice.