

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  
Fillets 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 parmigano 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.