

Professional Catering with
a "Home Cooked" Touch

Choose Sides

Salads

TOSSED GREEN SALAD / CAESAR SALAD
COUNTRY STYLE RED POTATO SALAD / SOUTHWEST
COLE SLAW
FRESH FRUIT / MACARONI SALAD
MIXED SEASONAL GREENS WITH FETA AND CRAN-
BERRIES
BOSTON BUTTER LETTUCE WITH RANCH DRESSING,
BACON & TOMATO

Potatoes & Pasta

BAKED POTATO / ROASTED POTATO
RICE PILAF / BAKED BEANS
GARLIC MASHED POTATOES
FETTUCCINI ALFREDO / COTTAGE FRIED POTATOES
PENNE PASTA IN FRESH MARINARA SAUCE
ANGEL HAIR PASTA IN GARLIC CREAM SAUCE

Vegetables

GLAZED BABY CARROTS
FRESH ASPARAGUS (when available)
SWEET CORN / PEAS & MUSHROOMS IN CREAM SAUCE
COLLAR GREENS
MIXED JULIENNE VEGETABLE
GREEN BEANS WITH SAUTE CARROTS
GREEN BEANS WITH SAUTE ONIONS
FRESH MUSHROOM AND ONION SAUTÉ'

Breads

GARLIC BREAD
GARLIC CHEESE BREAD
SOURDOUGH BREAD
DINNER ROLLS & BUTTER
CORNBREAD



The Nati Catering

Dinner menu

-Catering for all Occasions

-Private Parties

-Dinners for Two

-Any Occasion, Large or Small

-Weekly Meals

-Healthy Meals for Special Dietary Needs

The Nati Catering

Rose Parish, Owner

Petaluma, CA 94954

Phone: 707 328 2999

Fax: 707 765 9191

E-mail: thenati@comcast.net



Gift Certificates Available

TEL: 707 328 2999

"Food For The Soul"

Beef Dishes

BARBECUED TRI-TIP (tender tri tip roast marinated in our own spice)	16.00
NEW YORK STEAK (14 oz. U.S.D.A. choice, trimmed and barbecued)	19.00
TERIYAKI STEAK (same as above but marinated in our own sauce)	19.00
RIB EYE STEAK (12-14oz. cut, the eye of prime rib)	19.00
SMOKED NEW YORK STRIP (smoked whole and sliced 12-14oz.)	17.00
PRIME RIB (everyone's favorite! slow roasted, juicy and tender cut 14-16oz.)	19.00
PORTERHOUSE STEAK (both the fillet & New York on the bone, better be hungry, 24oz. cut)	22.00

Pork Dishes

BARBECUED PORK LOIN (Roasted whole and sliced juicy and tender)	16.00
BABY BACK RIBS (1/2 slab slow barbecued and covered in our own BBQ sauce)	17.00
STUFFED PORK LOIN (boneless loin sliced and rolled into a pinwheel of herb stuffing and red & green peppers)	18.00
LUAU STYLE PORK (pork loins marinated and roasted Hawaiian style)	18.00
MEDALLIONS OF PORK LOIN (center cut grilled pork loin slices served atop a light creme of fresh apples and spices)	18.00

Poultry Dishes

1/2 BBQ CHICKEN (Tender & plump in our own sauce)	15.00
BONELESS SKINLESS CHICKEN BREAST (BBQ breast of chicken with our special sauce)	16.00
CHICKEN PARMESAN (Boneless skinless breast lightly breaded and topped with our marinara sauce and mozzarella and parmesan cheeses)	16.00
POLYNESIAN CHICKEN (Boneless chicken breast, marinated and grilled with pineapple and bell peppers, served in a fruity glaze)	16.00
TERIYAKI CHICKEN (Boneless, skinless breast marinated then barbecued)	15.00
CHICKEN CORDON BLEU (A generous portion of breast, breaded and stuffed with honey ham and swiss cheese, topped with creamy mornay sauce)	18.00
ROAST TURKEY (With our delicious stuffing)	17.00
STUFFED GAME HENS (Large hens with wild rice & herb stuffing)	18.00

Seafood Dishes

MAHI-MAHI (Broiled and sweet tropical fish)	18.00
BROILED HALIBUT STEAK (Broiled and basted with lemon butter)	19.00
FRESH SALMON (baked with fresh dill and lemon butter)	17.00
SCAMPI (6 Jumbo prawns sautéed in butter with fresh garlic, mushrooms and green onions served with rice pilaf)	18.00
FRIED JUMBO PRAWNS (6 large fresh breaded gulf prawns served with tarter and cocktail sauce)	18.00
FRIED SCALLOPS (Tender and plump served with tarter and cocktail sauce)	18.00
SOUTHERN FRIED CATFISH (deep fried to a golden brown)	17.00

Pasta Dishes

SPAGHETTI AND MEAT BALLS	14.00
FETTUCINI ALFREDO (Pasta in a rich creamy parmesan sauce)	15.00
PASTA PRIMAVERA (Angel hair pasta with fresh broccoli, mushrooms, squash with fresh garlic and olive oil)	15.00
LASAGNA (Beef and sausage or vegetarian)	14.00
SEAFOOD FETTUCINI (Pasta in a light cream sauce with shrimp and scallops sauté)	18.00
LINGUINI AND CLAMS (Pasta with clams and butter with lots of fresh garlic)	16.00
GRILLED CHICKEN FETTUCINI ALFREDO (Strips of grilled chicken breast atop creamy fettuccini alfredo)	16.00
ANGEL HAIR POMADORO (Fresh roma tomatoes and spinach with plenty of garlic and herbs tossed over angel hair pasta)	15.00

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