

Ohio Valley Teen Challenge's Hope Catering Presents
Special Church Catering Menu

\$5.95 - \$8.95 per person

**Includes: Choice of Salad, Pasta/Starch, Chicken and Entrée.
Also includes Dinner roll and Butter, Coffee and Water**

SALADS

Tossed House Salad
*
Tossed Salad w/ Ranch
Dressing & Hickory Smoked
Bacon
*
Macaroni Salad
*
Red Skin Potato Salad

VEGETABLE

Vegetable Medley
*
Glazed Carrots
*
Green Beans Almandine
*
Sautéed Broccoli w/ garlic

PASTA/ STARCH

Roasted Rosemary Potatoes
*
Garlic Smashed Red Skin
Potatoes
*
Cheesy Potato Casserole
*
Boiled Parsley Potatoes
*
Pasta w/Homemade Meat
Sauce
*
Meatballs
*
Baked Ziti
*
Homemade Sausage Lasagna

PASTA TYPES:

Farfalle, Mostaccioli, Penne

SAUCES:

Marinara, Pomodoro, Italian
Cream (add \$1), Pesto Cream
(add\$1), Tomato Cream
(add\$1), Alio Olio

CHICKEN

Marsala
*
Francaise
*
Picatta
*
Parmesan
*
Marinated & Grilled
Cajun, Jamaican Jerk, Balsamic
Glazed,
Italian, Amaggio
*ALL CHICKEN DISHES MAY
BE GRILLED, SAUTÉED OR
BAKED*

ENTREES

Sliced Sirloin w/ AuJus
*
Beef Pepper Steak
*
Beef Stroganoff
*
Sirloin Tips w/ Button
Mushrooms
*
Grilled or Roasted Boneless
Pork Loin
Cajun, Jamaican Jerk, Balsamic
Glazed, Italian
*
Homemade Italian Sausage w/
Peppers
*
BBQ Pulled Pork

Book your next Church Event NOW!

Call Chef Alan Franco at:

330-743-9030 ext 102

Or E-mail him at:

alan.franco@yahoo.com

ASK ABOUT ADDITIONAL GOURMET AND DESSERT MENUS

BEEF

Bracciale
Sliced Sirloin-w-Aujus
Prime Rib-w-Horseradish Chantilly (add \$1)
Carved Beef Tenderloin (add \$1)
Beef Pepper Steak
Beef Stroganoff
Braised Beef Short Ribs-w-Burgundy Sauce
(add \$1)
4 oz Grilled Sirloin Steaks
Beef Fajitas
Sirloin Tips-w-Button Mushrooms
Beef & Broccoli Stir Fry
Beef Tenderloin Medallions DeBurgo Style
(add \$1)

SEAFOOD (ADD \$2 PER PERSON)

Seafood Lasagna
Seafood Cannelloni-w-Lobster Cream Sauce
Stuffed Flounder w/ Lemon Sauce
Pasta Clam Sauce (red or white)
Mesquite Grilled Salmon
Paella (add \$2)
Shrimp Grilled or Sautéed
Blackened, Scampi, Diavolo or Pesto Cream
Chilean Sea Bass (add \$4)
Marinara or Asiago Encrusted
Fish Francaise
Cioppino
Seafood Newburgh-w-Puff Pastry
Salmon Wellington
Poached Salmon-w-Hollandaise
Grilled Jumbo Scallops in a
Cilantro-Saffron Broth

BEVERAGES

Coffee, Hot Tea, Iced Tea, Lemonade
\$.50 per person
Fresh Homemade Strawberry Lemonade
\$1 per person
Soda (individual cans)
\$1 per person
Italian Sodas
\$2.00 per person

DESSERTS

All Desserts are Homemade by Chef Al and
Our Students.
All Desserts are \$4.00 per portion

Filled Cup Cakes
Tuxedo Cheesecake
New York Style Cheesecake
Triple Chocolate Tort
Triple Chocolate Mousse Shots
Carrot Cake
Pumpkin Roll
Strawberry Cream Tort
Peanut Butter Mousse Tort
Italian Cream Tort
Italian Rum Cake
Blackberry Cream Tort
Cannoli (2 each)
Souya's French Coconut Crème Bruleé-w-
Sugar Cookie Crust
Homemade Spumoni Gelato-w-
Balsamic Glaze & A Biscotti

Sheet Cakes and Wedding Cakes also Available
(Guaranteed to be the Best you ever had!)

MISSION STATEMENT

"To provide youth, adults and families with an effective and comprehensive Christian faith-based solution to life-controlling drug and alcohol problems in order to become productive members of society. By applying biblical principles, Teen Challenge endeavors to help people become mentally sound, emotionally balanced, socially adjusted, physically well, and spiritually alive."

THANK YOU

All proceeds from Hope Catering services help to offset the expenses of Ohio Valley Teen Challenge, and allow men to enter our one year residential program at a very minimal cost.

By choosing to use Hope Catering for your next event, you are joining us in:

Rebuilding Lives
Restoring Families
Reclaiming Our Community

Hope Catering

Ohio Valley Teen Challenge
PO Box 807
Youngstown, OH 44501
Phone: 330-743-9030 ext 102



Ohio Valley Teen Challenge
Proudly Presents

Hope Catering



Directed by
Ohio Valley Teen Challenge's Executive Chef
Alan Franco

330-743-HOPE (4673)

MENU

LUNCHEON MENU

All Lunches Include a Tossed Salad, Roll & Butter, Coffee, Tea, and water

(BRUNCH menu available upon request)

\$6.95

Choose one Pasta and one Vegetable

\$8.95

Choose one Pasta, one Vegetable, and one Entrée

Assorted sandwiches and boxed lunches also available upon request.

DINNER MENUS

Includes Tossed Salad, choice of Vegetable, Starch and Pasta, Rolls and Butter, Coffee, Tea, and water.

\$12.95

Choose any Two Entrées

\$17.95

Choose any Three Entrées

\$22.95

Choose any Four Entrées

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All menus may be subject to a \$2per person china & linen charge.

SALADS

Tossed House Salad

Tossed Salad-w-Ranch Dressing & Hickory

Smoked Bacon

Macaroni Salad

Red Skin Potato Salad

Creamy Blue Cheese Coleslaw

Add \$1.00 per person for the following

Greek Salad-w-Kalamata Olives & Feta Cheese

Antipasto Salad-w-Imported Meats & Cheeses

Caesar Salad Station (Tossed to Order)

PK Garden Salad-w-Fresh Garden Vegetables

Fresh Chopped Salad-w-Pecans & Crumbled Blue Cheese

VEGETABLES

Vegetable Medley

Marinated Grilled Vegetable (Hot or Cold)

Glazed Carrots

Green Beans Almandine

Collards, Mustards, Turnip Greens-w-Ham

Hocks

Sautéed Broccoli-w-Garlic

Roasted Cauliflower

Corn Soufflé

Ratatouille

Baked Acorn Squash-w-Cranberry-Orange Compote

Italian Greens & Beans-w-Fried Banana Pepper (add \$1)

Grilled Asparagus w/ Red Bell Peppers (add \$1)

PASTAS

Pasta Types: Farfalle, Orecchiette, Radiatore, Mostaccioli, Penne

Sauces: Marinara, Pomodoro, Italian Cream, Pesto Cream, Tomato Cream, Alio Olio

Homemade Italian Sausage

Carbonara-w-Baby Sweet Peas and Prosciutto

Meatballs

Baked Ziti

Prima Vera Fresca-w-Homemade Italian Sausage

Manicotti

Vegetarian Lasagna

Homemade Sausage Lasagna

Grilled Vegetable Lasagna

Pasta Caruso-w-

Sautéed Peppers, Onions, & Chicken Livers

Southwest Pasta-w-Cilantro

STARCHES

Roasted Rosemary Potatoes

Garlic Smashed Red Skin Potatoes

Gorgonzola Smashed Potatoes

Smashed Sweet Potato-w-Butter and Brown Sugar

Cheesy Potato Casserole

Potatoes au Gratin

Croquette Potatoes

Duchesse Potatoes

Risotto (add \$2) 5-cheese, Mushroom or Vegetable

Baked Idaho Potatoes-w-Sour Cream & Butter

Twice Baked Potatoes (add \$1)

(Bacon, Cheddar, Sour Cream/Chives)

Creamy Cheese Polenta

Grilled Rosemary Polenta

Boiled Parsley Potatoes

Rice Pilaf

CHICKEN

All Chicken dishes may be Grilled, Sautéed, or Baked

Marsala

Francaise

Picatta

Parmesan

Saltimbocca-w-Prociutto & Asiago Cheese

Chicken Cannelloni-w-Italian Crème Sauce

Stuffed Frenched Chicken Breast

(Forestiere, Florentine, 5-Cheese, Spinach & Artichoke)

Swiss

Cacciatore

Spedini

Stewed-w-Peppers, Onions, & Tomatoes

Marinated & Grilled

(Cajun, Jamaican Jerk, Balsamic Glazed, Italian, Amag-gio)

PORK

Grilled Boneless Pork Loin

(Cajun, Jamaican Jerk, Balsamic Glazed, Italian)

Stuffed Pork Loin Veronique

Homemade Italian Sausage-w-Peppers

Stuffed Pork Loin-w-

Cornbread & Cranberry Stuffing

Herb Encrusted Roast Pork Loin

4-Bone BBQ Baby Back Ribs

Stir Fried Pork-w-Chinese Long Beans

Pad Thai

Sautéed Pork Cutlets-w-Sage Cream Sauce

Slow Roasted Pork Shoulder with

Southwest Corn & Black Bean Salsa

BBQ Pulled Pork