



PARTY TRAYS

We offer an assortment of trays for any size party and any type of event. Listed below are some ideas, so contact Lorena's to plan just the right combination for your event.

SANDWICH TRAY

Chicken salad, pimento cheese, cucumber mint and all natural with no fillers, roast beef, turkey and ham.

GOURMET OLIVE AND CHESSE TRAY

An assortment of fine cheeses from around the world and fancy olives for that special touch

GOURMET COLD MEAT TRAY

Grilled pork and beef tenderloin, along with oven roasted turkey, make this tray the focal point for a late afternoon/early evening hor d'oeuvre party

VEGETABLE AND FRUIT TRAY

Assorted in-season, fresh fruits and vegetables, served with dipping sauces that perfectly enhance the flavor each item

ASSORTED DIPS

*Salmon
Crab
Roasted Garlic & Chive
Yogurt Dill*



CASSEROLES

CREAMY POPPYSEED CHICKEN

SOUTHWEST CHICKEN BAKE

BROCCOLI & BEEF

SPAGHETTI CASSEROLE

SHEPHERD'S PIE

CHICKEN POT PIE



BEVERAGES

Lorena's features Café Brit, Costa Rican Coffee. Straight from the plantation in Costa Rica, you'll find the coffee at Lorena's is the best on the mountain!

COFFEE

Dark roast coffee for any event. Decaf available

SPICED TEA

A mix developed by Lorena herself, delicious hot or cold

ICED TEA

Sweet and unsweet

SOFT DRINKS

LEMONADE

We will work with you to meet your budget for your event. Prices will be based on our cost for the food at the time of your event. Contact us for more information.



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CATERING MENU

Enclosed, you will find items we can provide for your event—whether you are having 2 or 200 guests.

We can customize your event to your wants, and if there is something you have in mind that is not listed, we will be glad to work with you to provide you and your guests a wonderful dining experience.

Our goal at Lorena's is to provide the community with a relaxing place to meet, delicious food, the best coffee and tea drinks around, and a great place to shop; all done with excellent service!

TEL: 931 924 4438



APPETIZERS

BEEF WELLINGTON BITES

with Wasabi Mustard dipping sauce

ASPARAGUS SPEARS

wrapped in Philo Pastry and a special blend of cheeses

GRILLED OREGANO SHRIMP

with Habanero Sauce

FRESH MADE SALSA AND GUACAMOLE

with Corn Tortilla Chips



SALADS

LORENA'S CHICKEN SALAD

Pecans, Dried Cranberries, Green Onion, Celery and Secret Dressing

CURRY CHICKEN SALAD

Grapes, Almonds and Chicken in a spicy curry sauce

CORNBREAD SALAD

Traditional Southern Salad with a Lorena's twist!

M&M SPECIAL SALAD

A cold salad consisting of broccoli and dry noodles with Asian dressing

TEXAS BEEF SALAD

Greens with Fajita Style Beef and Corn Chips

LORENA'S SPECIAL GREEN SALAD

Mixed greens with strawberries, walnuts and feta cheese with balsamic vinaigrette



SOUPS

HOT

BEEF TACO

SOUTHWEST CHICKEN

CORN CHOWDER

AMISH POTATO

CREAM OF BROCCOLI

COLD

PEACH

STRAWBERRY

GAZPACHO



ENTRÉES

POPPYSEED CHICKEN CASSEROLE

A creamy casserole with loads of chicken and topped with savory buttery crackers

CHICKEN TETRAZINI

Vermicelli pasta cooked in white sauce with peas, pimentos, carrots and green peppers, topped with Cheddar, Monterey Jack and Parmesan cheeses

GRILLED PORK TENDERLOIN

Pork Tenderloin marinated in Lorena's special mix of soy sauce, Worcestershire sauce and a blend of herbs and spices

GRILLED BEEF FILET

Tender beef filet with grilled onions and sautéed mushrooms

PULLED PORK BAR-B-QUE

Traditional southern bar-b-que pork with Lorena's special rub, good on sandwiches or by itself

SMOKED BEEF BRISKET

Hickory smoked brisket, generously flavored with home-made Texas style rub

NITA'S BROILED SALMON

Tender filet of salmon rubbed with a combination of rosemary, thyme and sage



DESSERTS

CHOCOLATE POUND CAKE

From the kitchen of Lorena herself, our signature chocolate pound cake drizzled with warm chocolate sauce

COCONUT CAKE

A delicious, moist, multi-layer cake full of coconut flavor

CARROT CAKE

The traditional favorite topped with cream cheese icing

BANANA SPLIT CAKE

A non-traditional confection with all the fixins' of the traditional banana split

LEMON CURD BARS

Tangy lemon curd on a cream cheese based crust

ASSORTED COOKIES

Chocolate Chip

Butterscotch/White Chocolate

Chocolate Marble

Chocolate Chewies

others on request

PIES

Pecan

Chocolate

Seasonal Fruit

CHEESECAKE

New York Style

Chocolate Carmel

CHOCOLATE FONDUE

Served with your choice of strawberries, pound cake bites, pineapple, marshmallows, cheesecake bites

SHEET CAKE

Yellow

White