



Her Majesty Inc. offers Craft Services and Catering for TV, video, film, commercial and print productions of any size and specification. Her Majesty Inc. delivers exceptional quality and choice of a standard that exceeds expectations, ensuring premium accommodations for each member of production from executives and crew to talent.

Option 1 \$15 per person  
(Choose 1 protein, 2 sides, 1 salad)

Option 2 \$18 per person  
(Choose 2 proteins,, 2 Sides, 1 salad)

Option 3 \$22  
(choose 2 proteins,, 2 sides, 1 salad and chef's choice dessert)

Option 4 \$30  
(choose 2 proteins,, 3 sides, 2 salads and chef's choice dessert)

## Proteins

Lemon rosemary and garlic chicken (gf) - Lemon, rosemary, garlic, olive oil

Tuscan chicken (gf) - Kalamata olives.tomatoes.herbs.lemon.garlic

Grilled herb chicken (gf)

Chicken w Mustard Cream Sauce (gf)

Walnut Crusted Chicken (gf)

Roasted Salmon with Yogurt and Cucumber sauce (gf)

Sesame Ginger Soy Salmon

Miso Glazed Salmon

Sauteed Salmon with White Wine and Aromatic Veggies and Herbs (gf)

Salmon with orange, olive, and almond relish (gf)

Italian Sausage with sauteed kale and Harissa Spiced Cashews (gf)

Grilled Flat Iron Steak (gf) - With roasted teardrop tomatoes and garlic

Turkey Meatballs in Roasted Curried Tomato Sauce (gf) - On a bed of roasted zucchini and cauliflower topped with fried shallots

## **Vegetarian Entrees**

Tofu with Roasted Broccoli and Chili Sauce (gf)

Penne Pasta with Basil, Tomatoes, Spinach and Garlic

Mini 3 Cheese Raviolis with Roasted Tomato Sauce Cavatelli Pasta with Pesto and Tear-Drop Tomatoes Portabellini Mushrooms stuffed with Spinach and Gruyere Cheese (gf)

Penne Pasta with Gorgonzola Cream Sauce and Roasted Zucchini

## **Sides**

Mac and Cheese with spinach and tomatoes Cous-Cous with Apricots, Almonds and Parsley Mashed Red Potatoes (gf)

Spanish Rice

Jasmine Rice with Capers and lemon

Roasted Cauliflower with Golden Raisins (gf) Roasted Broccoli with Red Pepper Flakes and Garlic (gf) Spicy Roasted Moroccan Carrots with Greek Yogurt (gf) Roasted Carrots with Dill (gf)

Roasted Beets with Citrus (gf)

Roasted Sweet Potatoes with Sumac and Lime (gf) Sauteed Kale with Garlic and Red Pepper Flakes (gf) Greek Style Green Beans (gf)

With caramelized garlic and tomatoes  
Roasted Vegetable Platter (gf)

## **Salads**

Farmers Market Lettuces, Herbs and Shaved Seasonal Vegetables with Dijon  
Vinaigrette  
Kale and Romaine Caesar Salad with Croutons  
Baby Spinach Salad with Strawberries, Dates and Almonds with Lemon Vinaigrette  
Roasted Beets Salad with Goat Cheese and Balsamic Vinaigrette  
Chopped Greek Salad with Romaine, Cucumbers, Tomatoes, Feta, Chick-peas,  
Kalamata Olives and Shaved red onion with Lemon Vinaigrette  
Fresh Fruit Salad

## **Desserts**

Georgia Peach Cobbler | Fresh Baked Cookies & Ice Cream | Vanilla Poundcake w/  
Strawberries

Mini Cupcakes | Chocolate Gnash Cake | Assorted Italian Ice | Baked Banana Bread