

# Catering Menus with Descriptions



# **Cold Appetizer Menu Choices**

Assorted Tea Sandwiches - Crustless White and Wheat Bread with Ham and Turkey

Bacon Wrapped Figs or Dates

BLT Dip - with Crumbled Bacon, Diced Tomatoes and Green Onions Served with Assorted Crackers

Brie and Raspberry Pinwheels - Sliced Brie and Raspberry Preserves Rolled in Puff Pastry

Domestic Cheese Tray - Assortment of Cheddar, Pepper Jack, Colby Jack and Swiss Cheeses with Cream Cheese Spread (Served with Crackers)

Imported Cheese Tray - Assortment of Gouda, Emmenthaler, Fontina and Irish Cheddar with Brie and Bleu Cheese (Served with Crackers)

Caprese Skewers - Fresh Mozzarella and Grape Tomatoes Drizzled with Balsamic Vinaigrette and Basil

Chicken Salad in Phyllo Pastry Cups

Chive Cream Cheese Ham Rolls - Served with Crackers

Deviled Eggs

Fresh Fruit Skewers or Fresh Seasonal Fruit Tray - Assortment of Watermelon, Honeydew, Cantaloupe, Pineapple, Strawberries and Grapes (Based on Seasonal Availability)

Hummus Trays - Traditional and Roasted Red Pepper Hummus Served with Fresh Vegetables and Pita Chips

Fresh Vegetable Tray - Seasonal Assortment of Fresh Vegetables with Ranch Dip

Iced Cocktail Shrimp (Market Price) - Served with Cocktail Sauce

Layered Taco Dip - Cold Dip of Layered Refried Beans, Seasoned Sour Cream, Salsa, Shredded Cheese, Green Onions and Black Olives with Tortilla Chips

Mini Croissant Sandwiches - Choice of Turkey, Ham, Chicken Salad or Egg Salad



Olive Tapenade - Finely Chopped Olives (Black, Green and Kalamata) with Garlic, Capers, Olive Oil and Seasonings Served with Toasted Bread Rounds

Pinwheel Sandwiches - Flour Tortillas with Seasoned Cream Cheese, Turkey or Ham, Cheese, and Lettuce

Roasted Tenderloin Baguettes - Toasted Baguette Topped with Horseradish, Sliced Beef, Provolone Cheese and Cherry Tomato

Salami Cornucopia - Genoa Salami Rolled with Seasoned Cream Cheese and Served with Crackers

Smoked Salmon on Cucumber Round - with Cream Cheese and Dill

Smoked Salmon Tray - Rolled Smoked Salmon Served with Sliced Cucumbers, Cream Cheese and Diced Red Onion

Traditional Spinach Dip - Cold Spinach Dip with Water Chestnuts served with Bread Cubes and Crackers

Tomato Basil Bruschetta - Fresh Diced Tomatoes, Garlic and Basil served on a Toasted Bread Round

Vegetable Pastry Squares - Puff Pastry Topped with Seasoned Cream Cheese and Fresh Chopped Broccoli, Cauliflower, Carrots and Green Onions



# **Hot Appetizer Menu Choices**

Bacon-Wrapped Scallops (Market Price)

Bacon-Wrapped Water Chestnuts - Drizzled with BBQ Sauce

Beef Teriyaki Skewers - Marinated Beef Drizzled with Teriyaki Sauce

Buffalo Chicken Dip - Cream Cheese Based Dip with Shredded Chicken and Cheddar with Ranch Seasoning and Buffalo Sauce

Cheese Quesadillas - Flour Tortilla Stuffed with Shredded Cheeses, Onions, Peppers and Tomatoes, Served with Seasoned Sour Cream

Chicken Cordon Bleu Brochettes - Toasted Baguette with Diced Ham and Chicken in a Cream Sauce with Swiss Cheese

Chicken Skewers with Thai Peanut Sauce

Chicken Teriyaki Skewers - Marinated Chicken Drizzled with Teriyaki Sauce

Chicken Wellington - Diced Chicken in a Mushroom Cream Sauce Baked in Puff Pastry

Cocktail Meatballs - Italian-Style Meatballs (All Beef) in a Sweet and Tangy Glaze

Cocktail Sausage in Puff Pastry - Served with Ketchup and Spicy Mustard

Crabmeat Dip - Cream Cheese Based Dip with Green Onions and Old Bay Seasoning (Served with Assorted Crackers and Bread Cubes)

Dijon Chicken Skewers - Strips of Chicken Breast Marinated in a Dijon Sauce

Beef Empanadas - Served with Sour Cream and Salsa

Fish Cakes - Tender White Fish with Green Onions & Herbs, Lightly Fried & Served with Choice of Tartar Sauce, Horseradish Sauce or Sweet Chili Sauce

Italian Sausage Skewers - with Bell Peppers and Onions

Jerk Chicken Skewers - Drizzled with Pineapple Sauce



Mini Crab Cakes - Served with Horseradish Dipping Sauce

Mini Pork Egg Rolls - Served with Sweet and Sour Sauce

Mini Quiche (Assorted) - Bacon and Cheese / Spinach and Cheese

Phyllo Triangles - Filled with Spinach and Feta Cheese

Polish Sausage Skewers - with Bell Peppers

Polynesian Meatballs - All Beef Meatballs with Sweet Pineapple Glaze

Sliders - Choice of Hamburgers or BBQ Pulled Pork on Brioche Buns

Spicy Chicken Wings - Baked Wings Served Mild or Hot with Ranch or Bleu Cheese

Spinach & Artichoke Dip - Sautéed Spinach in Parmesan Cream Sauce Served with Tortilla Chips and Toasted Pita

Steak & Bleu Cheese Pastry Bites - Grilled Flank Steak with Bleu Cheese Crumbles in Puff Pastry

Stuffed Mushrooms - Choice of Sausage, Crabmeat, or Spinach

Swedish Meatballs - All Beef Meatballs with a Rich Beef and Sour Cream Gravy

Sweet Potato Baguettes - Toasted Baguettes Topped with Vegan Cream Cheese and Seasoned Sweet Potatoes in Tomato Sauce

Vegetable Wellington - Diced Vegetables in a Mushroom Cream Sauce Baked in Puff Pastry

# **Appetizer Station Choices** (upgrade will apply)

Mac & Cheese Martinis

Mashed Potato Bar (full list of toppings available)

Sliders Station (mini hamburgers and pulled pork sandwiches with all the toppings)



#### **Beef Entrees**

Beef Enchiladas - Ground Beef Rolled in Tortilla Shells Topped with Spicy Enchilada Sauce with Melted Cheese

Beef Fajitas - Strips of Flank Steak with Peppers and Onions, Served with Flour Tortilla Shells and Toppings of Sour Cream, Shredded Cheese, Salsa, Shredded Lettuce and Guacamole

Beef Stir Fry - Strips of Flank Steak with Oriental Vegetables in Teriyaki Sauce

Brisket - Corned Beef Brisket Rubbed with Mustard and Black Pepper and Slow Roasted

Grilled Beef Skewers - Strips of Steak with Peppers and Onions

Beef Stroganoff - Shredded Beef with Mushrooms and Onions in a Sour Cream Sauce, Served with Egg Noodles

Beef Tenderloin (Market Price) - Seasoned with Garlic and Pepper - Requires a Carving Station (Additional \$150 for Setup and Chef Attendant)

Meatloaf - Served with Tangy Glaze or Brown Gravy

Prime Rib (Market Price) - Requires a Carving Station (Additional \$150 for Setup and Chef Attendant)

Ropa Vieja - Shredded Steak with Peppers, Onions, Green Olives and Capers in a Light Tomato Based Sauce

Sangria-Marinated Flank Steak - Marinated in Sangria and Fresh Garlic, Grilled and Sliced

Sliced Roast Beef - Traditional Roast Sliced and Served with a Light Gravy

Stuffed Cabbage - Ground Beef and Rice Rolled in Cabbage Leaves, Simmered in Tomato Sauce with Sauerkraut, Bacon and Kielbasa

Vaca Frita - Shredded Beef Marinated in Garlic and Lime Juice with Onions then Fried until Crispy



#### **Chicken Entrees**

Baked Chicken - Baked Bone-In Chicken Legs and Thighs Seasoned with Garlic and Oregano

Chicken Cacciatore - Boneless Chicken with Diced Tomatoes, Red Wine and Bell Peppers

Chicken Cordon Bleu - Breaded Chicken Stuffed with Ham and Swiss Cheese, Served with Mustard Sauce on the Side

Chicken Enchiladas - Shredded Chicken Rolled in Tortilla Shells Topped with Spicy Enchilada Sauce with Melted Cheese

Chicken Marsala - Lightly Floured and Fried Chicken in a Marsala Wine Sauce with Mushrooms and Oregano

Chicken Mona Lisa - Lightly Floured and Fried Chicken Topped with Tomato Sauce and White Wine with Capers and Mozzarella Cheese

Chicken Paprikash - Bone-In Chicken Thighs Simmered in Onions, Paprika and Sour Cream with Bell Peppers

Chicken Parmesan - Boneless Chicken Breasts Breaded and Fried, Topped with Marinara Sauce and Melted Mozzarella

Chicken Piccata - Lightly Floured and Fried Chicken in a Lemon Wine Sauce with Capers

Chicken Portofino - Lightly Floured and Fried Chicken in a Lemon Wine Sauce with Capers, Artichoke Hearts and Shrimp

Chicken Provencal - with Diced Tomatoes, Kalamata Olives, Rosemary and Red Wine

Chicken Stir-Fry - Strips of Chicken with Oriental Vegetables in Teriyaki Sauce

Chicken Tuscany - Baked Chicken Topped with Diced Tomatoes, White Wine, Black Olives and Artichoke Hearts

Cilantro Lime Chicken Breast - Grilled Boneless Chicken Breasts Marinated in Fresh Cilantro, Lime Juice and Garlic

Coq au Vin - Bone-In Chicken Thighs Marinated in Red Wine with Garlic, Onions, Mushrooms, Carrots, Thyme and Bacon



Dijon Chicken - Boneless Chicken Marinated and Grilled

Jerk Chicken - Marinated and Baked Bone-In Chicken Thighs

Lemon Pepper Chicken - Baked Boneless Chicken in a Light Sour Cream Based Sauce

Monterey Chicken - Baked Chicken Breast with Sautéed Bacon, Onions and Mushrooms Topped with Melted Cheese

Rosemary Garlic Chicken - Baked Chicken Tenderloins Topped with a Light Rosemary and Garlic Cream Sauce

Sweet & Sour Chicken - Diced Chicken with Peppers, Onions and Pineapple in a Sweet and Sour Sauce

Teriyaki Chicken Breast - Marinated and Grilled

#### **Pork Entrees**

 $BBQ\ Ribs$  - Slow Roasted with Traditional Sweet Barbeque Sauce – Beef Ribs Available for Additional Charge

Glazed Ham - Spiral Sliced, Baked with Brown Sugar

Italian Sausage - Sweet or Hot with Peppers and Onions, Choice of Garlic and Oil or Marinara Sauce

Kalua Pork - Slow Roasted Shredded Pork with Liquid Smoke

Pernil - Slow Roasted Shredded Pork Marinated in Citrus and Garlic

Pork Tenderloin - Marinated in Choice of Lemon Pepper (Sour Cream Sauce), Cajun Seasoning (with Light Gravy), Garlic Pepper (with Light Gravy), or Rosemary Garlic (Parmesan Cream Sauce)

Pulled Pork - Served Plain or with BBQ Sauce



# **Seafood Entrees**

Baked Salmon - Choice of Lemon Wine Sauce or Rosemary garlic Cream Sauce

Shrimp & Grits - Tail on Shrimp Sautéed with Bacon, Onions and Peppers with White Wine Served over Cheesy Grits

Shrimp Fra Diavolo - Tail on Shrimp Sautéed with Spicy Tomato Sauce

Tilapia Fra Diavolo - Baked Tilapia Served with Spicy Tomato Sauce

Tilapia Limone - Floured and Fried, Served with Lemon Wine Sauce

#### Pasta Entrees

Baked Ziti - Penne Tossed with Marinara and Ricotta Cheese Topped with Melted Mozzarella (with Ground Beef or Vegetarian)

Lasagna Classico - Layers of Pasta, Ricotta Cheese and Meat Sauce Topped with Mozzarella Cheese

Lasagna Northern Italian Style - Layers of Egg Crepes and Creamy Meat Sauce Topped with Mozzarella Cheese

Penne Amatriciana - Penne Pasta with Marinara, Bacon, Onions, Fresh Basil and White Wine

Ravioli - Cheese Stuffed Ravioli Served with Marinara Sauce

Stuffed Shells - Cheese Stuffed Pasta Shells Topped with Marinara or Meat Sauce and Baked with Mozzarella Cheese



# **Vegetarian Entrees**

Eggplant Parmesan - Breaded and Fried Eggplant Slices Topped with Marinara and Mozzarella

Quiche - Pastry Crust Filled with Egg and Choice of Vegetables and Cheese

Thai Coconut Curry - Zucchini, Squash, Onions and Peppers with Bamboo Shoots in Red Curry and Coconut Milk

Vegetable Lasagna - Layers of Pasta, Ricotta Cheese and Sautéed Vegetables with Marinara Sauce Topped with Mozzarella Cheese

Vegetable Stir Fry - Oriental Vegetables with Teriyaki Sauce

# **Vegan Entrees**

"Carne" Guisado - Meatless "Beef" Tips with Onions, Potatoes, and Bell Peppers in a Spicy Tomato-Based Sauce

Vegan "Chicken" Curry - Vegan "Chicken" with Zucchini, Squash, Peppers, Eggplant and Onions in Yellow Curry Sauce

Vegan "Chicken" Picatta - Vegetable Stock, White Wine, and Lemon with Capers

Vegan Lasagna - Medley of Vegetables Layered with Pasta, Homemade Marinara Sauce, and Vegan Cheese

Vegetable Primavera - Sautéed Vegetables Tossed with Marinara and Choice of Pasta

Vegetable Curry - Potato, Eggplant, Squash, and Zucchini in Yellow Curry Sauce with a Hint of Coconut Milk



#### **Salad Selections**

Bleu Cheese Salad - Pecans, Pears, Grapes, and Candied Pecans Tossed with Spring Mix

Caesar Salad - Fresh Romaine with Shredded Parmesan and Croutons Tossed in Traditional Caesar Dressing

Cucumber and Tomato Salad - Sliced Cucumbers and Tomatoes with Red Onion Tossed in Balsamic Vinaigrette on a Bed of Romaine

Garden Salad - Romaine, Iceberg and Spring Mix with Carrots, Red Cabbage, Tomatoes, Cucumbers and Red Onion

Italian Pasta Salad - Penne Pasta with Tomatoes, Green Onions, Bell Peppers, Cucumbers, Squash, Zucchini, Black Olives and Parmesan Cheese with Italian Style Dressing

Mediterranean Salad - Romaine lettuce with Tomatoes, Cucumbers, Red Onion, Bell Peppers, Black Olives and Feta Cheese

Spinach Salad - with Strawberries, Oranges, Almonds, & Raspberry Vinagrette

# **Salad Dressings**

Balsamic Vinaigrette Bleu Cheese Classic Caesar French Honey Mustard Italian Ranch Raspberry Vinaigrette Thousand Island



#### **Side Dishes**

Asian Slaw - Cabbage with Green Onions, Cilantro, Wanton Noodles and Sliced Almonds with Sesame Ginger Dressing

Au Gratin Potatoes - Sliced Potatoes Baked in Cheddar Cheese Sauce

Baked Beans - Traditional Style with Bacon and Onions

Baked Potatoes - Served with Sour Cream and Butter

Baked Ziti - Pasta Tossed with Marinara and Ricotta Cheese, Baked with Mozzarella

Black Beans - with Cumin, Onions and Garlic

Broccoli Salad - Fresh Broccoli Florets Tossed with Sweet Dressing, Red Onions, Shredded Cheese and Bacon

California Medley - Broccoli, Cauliflower and Carrots with Butter

Candied Sweet Potatoes - Cubed Sweet Potatoes Baked with Brown Sugar and Butter

Coleslaw - Traditional Style, with Tangy Mayo Based Dressing

Corn on the Cob - Served with Butter on the Side

Cornbread Stuffing

Couscous Salad - Israeli Style Couscous with Asparagus, Kalamata Olives and Feta Cheese in a Lemon Vinaigrette with Dill

Creamed Spinach - Sautéed Spinach in a Parmesan Cream Sauce

Fried Sweet Plantains

Garlic Parmesan Couscous

Glazed Carrots - Baby Carrots with a Brown Sugar Glaze

Green Beans Almandine - Steamed Green Beans Tossed with Butter and Topped with Sliced Almonds



Green Bean Casserole - Cut Green Beans Baked with Mushroom Cream Sauce and Topped with Fried Onions

Green Beans with Baby Carrots - Steamed with Butter Sauce

Green Beans with Bacon & Onions

Hash Brown Casserole - Shredded Potatoes Baked with Sour Cream and Cheddar Cheese (with or without Mixed Vegetables)

Jicama Slaw - Shredded Jicama, Cabbage and Carrots with Rice Wine Vinaigrette and Lime

Mac & Cheese - Elbow Macaroni with Homemade Cheese Sauce

Mac & Cheese Station - (Upgrade \$2.50 per guest) - Traditional Mac and Cheese Served with Shredded Cheese, Bacon, Green Onions, Jalapenos, Fried Onions and Fried Jalapenos

Mashed Potato Station - (Upgrade \$2.50 per guest) - Traditional Garlic Mashed Potatoes Served with Shredded Cheese, Bacon, Green Onions, Butter, Sour Cream and Fried Onions

Mashed Potatoes - Traditional Garlic or Loaded (Bacon, Green Onions and Cheddar)

Mashed Sweet Potatoes - with Brown Sugar and Cinnamon

Nacho Station - Corn Tortilla Chips with Nacho Cheese, Salsa and Sour Cream

Niblet Corn

Pasta Options - Choice of Pasta (Penne, Bowtie, Tortellini or Fettuccini) with Choice of Sauce (Marinara, Alfredo, Garlic and Oil, Basil Alfredo or Amatriciana (Bacon, Fresh Basil, Onions, Marinara and White Wine)

Pasta Salad (served cold) - Penne Pasta with Tomatoes, Green Onions, Bell Peppers, Cucumbers, Squash, Zucchini, Black Olives and Parmesan Cheese with Italian Style Dressing

#### Peas and Pearl Onions

Potato Salad (served cold) - Diced Potatoes with Egg, Shredded Carrot, Bell Peppers, Green Onions and Celery

Red Bliss Potatoes - Quartered Skin-On Red Potatoes with Butter, Parsley and Garlic



Rice & Peas - Jamaican Style with Coconut Milk, Thyme and Pigeon Peas

Rice Pilaf - White Rice with Toasted Orzo Pasta, Garlic and Parsley

Sausage Stuffing - Cornbread Stuffing with Sage Sausage

Sautéed Spinach - Chopped Spinach Sautéed in Garlic and Oil

Spanish Rice - with Sofrito, Sazon, Tomato and Pigeon Peas

Sweet Corn Casserole

Twice Baked Potatoes - Baked Potato Shell Stuffed with Mashed Potatoes and Topped with Cheddar Cheese

Vegetable Cassoulet - Great Northern Bean Casserole with Onions, Garlic, Leeks and Carrots

Yellow Rice - Traditional Saffron Rice with Chicken Stock

Zucchini & Squash Bake - Sliced and Tossed with Parmesan Cheese, Garlic and Oregano