



Wedding, Corporate & Banquet Catering Menu Samples

Cold/Hot Hors D'oeuvres

All selections attractively displayed with our utmost attention.

Cold Hors D'oeuvres

Assorted Cold Canape's:

- Spinace Polonaise (sautéed spinach with prosciutto in puff pastry)
- Chicken Croquettes (with prosciutto, Swiss cheese & cream cheese)
- Shrimp Canapes (with cream cheese and parsley on pumpernickel)
- Mexican Hats (filled with Genoa Salami)
- Cheddar Cheese Canape's (Cheddar and Swiss seasoned on pumpernickel garnished with whole almonds and parsley)

Melon or Asparagus Wrapped in Imported Prosciutto

A Seasonal Melange of Fresh Fruits w/ dips

Assorted Imported dom cheese and crackers w/ three mustard display

Deviled Eggs

Curried Deviled Eggs

Smoked Salmon or Trout /Capers/onions, Cracked Mustard, water cracker sets

Complete Sweet Viennese Table

Bowled Shrimp, large chilled Shrimp w/ lemon, cocktail sauce and horseradish

Vegetable crudités with choice of one dip (Blue Cheese, Ranch, Creamy Dill, Spinach, Onion)

- Small (30)
- Med. (50)
- Large (75)

Carved Watermelon (seasonal) Display, filled with seasonal fruits and berries
Based on 75 people

Our Own Chicken Liver pate, served with Bagel Chips

Duck Liver Pate

Garlic or Sun dried Tomato Hummus served with crusting

Tabouleh with Stone Wheat Crackers

Herring in Sour Cream or Wine Sauce

Assorted Cheese Balls/Crackers



Wedding, Corporate & Banquet Catering Menu Samples

Cold Hors D'oeuvres

Grilled Chicken, Pork or Beef Satay, served with a Thai peanut dipping sauce

Coconut Chicken Tenders (Marinated in sesame oil and spices, hand dipped in long shredded coconut)

Warm Artichoke Dip (mayo, Parmesan cheese, Roasted Garlic) with veggies and assorted crackers

Frenched Crab Claws w/ cocktail/lemon wedges / Scampi Style (hot)

Potato Skins with Sour Cream

Baked Crab Dip with crisp toast points

Wings – Red alarm, mild, medium hot, nuclear, honey mustard, Smokey Barbecued, Roasted Garlic, Sweet/sour, Italian with choices of blue cheese dip and celery sticks

Caribbean Coconut Shrimp with Melba

Ginger Chicken Bacon Bites (wraps)

Braised, Sausage Balls

Mushroom Lovers choices:

Mushroom Puffs

Mushroom caps with beef and spinach

Mushroom caps with spinach and cheese

Sun Dried Tomato and Wild Mushroom Quiche

Wild Mushrooms in a filo bundle

Mushroom Profiterole

Mushroom caps with crab meat

Rumaki (Chicken Livers, water chestnuts, delicate herbs/spices sprinkled with ground nuts wrapped in bacon)

Duck Bundles (Filo filled with duck, dried apricots, apricot jam, Brandy, herbs and spices)

Fresh Clams Casino

Marinated Scallops with Raspberries in a beggars purse

Sea Scallops wrapped in Black cracked pepper Bacon

Crab Rangoon – A wonderful Crab mixture in wonton wrappers

Smoked Salmon Pate' in puff pastry

Escargot in Fillo

Huge Bowl of Steamed, peel and eat shrimp, Maryland style or plain

Fresh vegetable Brochette (marinated plum tomatoes, zucchini, portabella mushrooms, fresh basil and shredded cheese)



Wedding, Corporate & Banquet Catering Menu Samples

Cold Hors D'oeuvres (Cont.)

Ratatouille in a Beggars purse (Mixed vegetables and Romano cheese delight)

Warm Port wine cheese and Crab with crostinis

Brie & Apricot Puff Pastry

Spring Roll Lovers choices (Crab, Reuben, Pork, Seviche Shrimp, Pork and Shrimp)

Andouille Sausage en Croute Authentic Louisiana Andouille Sausage in French Puff Pastry

Meatballs (Sweet/Sour or Italian, Swedish) with serving pics

Fresh and smoked Kielbasa and Sweet Onion pics

Assorted Mini Quiche choices:

Broccoli and Fontina cheese, Artichoke & Goat Cheese, Asparagus and Ham, mushroom and onion, Cheddar and Spinach

Seafood Quiche

Asparagus and Lobster Bundles

Oysters Rockefeller

Mini Potato Cakes served with Apple Sauce/Sour cream

Warm Spinach and Artichoke dip w/ hint of Chipotle Pepper served with tortilla chips

Mini Lump Crab Cakes with Remoulade Sauce

Marinated/ Braised Mini Chicken, Pork or Beef /Veg/Fruit Kabobs

Egg Rolls: Shrimp, vegetable with dipping sauces

Pork Barbecued Rib tidbits

Potato and Cheese Perrogies with Butter and Sour Cream

Portobello Mushroom Stuffed Perrogies

Pigs in the blanket

Baked Brie w/ Honey and almonds wrapped in puff pastry

Decorative Cold meat/cheese platters:

(Hard Salami, Proscuitto or ham, Turkey – Swiss, Colby, Sharp, American or Italian meat / cheeses)

Pizza Bagels

Large slice Assorted Quiche choices