



CATERING MENU

SALADS

House

cucumber, tomato, red onion and carrots with a homemade watercress dressing

Meschulin Mix

raspberries, mandarin oranges, pine nuts and feta cheese with a raspberry vinaigrette dressing

Baby Spinach

strawberries, gorgonzola cheese and roasted almonds served with a balsamic vinaigrette

Classic Caesar

heart of romaine tossed with croutons and shaved parmesan cheese

Greek

cucumbers, tomatoes, sweet bell peppers, olives and feta cheese with a greek vinaigrette

Mexican Salad

mango, cucumber, red and yellow bell peppers, tomatoes and carrots served with chipotle ranch dressing

S A L A D S

Summer Avocado

cheddar cheese, black beans, corn, tomato and onion served with an avocado ranch dressing

Harvest

crisp sliced apples, dried cranberries, walnuts and feta cheese with an apple vinaigrette dressing

Asian Chopped

romaine, purple cabbage, onion, carrots, peppers and cilantro served with a sesame vinaigrette

Winter Squash

arugula, hazelnuts, pomegranate seeds and goat cheese served with a honey-lime vinaigrette

Caribbean

pineapple, oranges, dried cranberries, peppers, onions, cilantro and sesame seeds served with honey-lime vinaigrette

Sesame

radicchio, cilantro, green and yellow peppers, onions, cucumbers and carrots served with a sesame ginger soy dressing

Southwest Caesar

romaine, roasted corn, tomatoes, croutons and shaved parmesan

Mixed Greens

mango, carrots and beets with a honey-lime vinaigrette

S A N D W I C H E S

Avocado Hummus + Veggie on Focaccia

Chicken and Bacon Club Sandwich

Chipotle Mayo on Ciabotta

Cuban Sandwich

Cucumber Tea Sandwiches

Curried Chicken Salad Tea Sandwiches

Maple Chicken Chipotle Sliders

*Pulled Chicken with Mozerella, basil, Tomato,
Roast Beef on a Kaiser Roll*

Roasted Turkey & Avocado BLT on Whole Grain Bread

Toasted Italian Sandwich

H O R S D ' O E U V R E S

d i s p l a y

*Antipasto Display with
Meats, Cheeses, Olives and
Peppers*

*Bean Dip Salsa with
Tortilla Chips*

Biscuit Bar

Crostini/Bruschetta Bar

*Fresh Guacamole and
Salsas with Tortilla Chips*

*Fresh Seasonal Fruit
Display*

*Grilled Vegetable Display
with a Watercress Dip*

*Hot Back Fin Crab Dip
served with Pita Bread*

*International Cheese Board
with Fresh Fruit and
Crackers*

*Smoked Salmon Display
with Cream Cheese,
Chopped Eggs, Red Diced
Onion and Capers*

*Spinach and Artichoke Dip
with Pita Bread*

*Texas Corn Dip with
Tortilla Chips*

*Vegetable Crudite Display
with a Watercress Dip*

*Wheel of Brie Enroute
served with Assorted
Crackers*

H O R S D ' O E U V R E S

p o u l t r y

*Roasted Pepper Chicken
Salad in Phyllo Cup*

Buffalo Chicken Cups

*Buffalo Chicken Wontons
with Bleu Cheese and Hot
Sauce*

*Buffalo Chicken Wings with
Hot Sauce or BBQ*

*Chicken, Apple and Sausage
Skewers*

Chicken Cordon Bleu Bites

*Chicken Kabob with Peanut
Butter Sauce*

*Chicken Enchilada Dip with
Tortilla Chips*

Chicken Mango Crostini

*Garlic Roasted Red Pepper
Fontina and Chicken Bites*

*Hawaiian BBQ Chicken
Meatballs*

*Honey-Lime Chicken
Skewers*

*Mini Chicken and Waffle
Sliders*

*Mini Quesadillas of Chicken,
Cheese, Sour Cream and
Guacamole*

*Sesame Chicken Pot
Stickers with Soy Dipping
Sauce*

*Turkey Pinwheels with
Cream Cheese and
Cranberry Ribbon*

H O R S D ' O E U V R E S

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Beef and Potato Empanadas with Chipotle Sour Cream

Beef Kabobs with Peppers, Onions and Pineapple Cube

Beef Tenderloin Crostini with Roasted Tomato and Brie

*Braised Beef Short Ribs on Potato Crisp with
Horseradish*

Cheese Cocktail Meatballs in Sweet Chili Sauce

*Mayo Bacon-Wrapped Tenderloin Bite with a Creamy
Horseradish Sauce*

Mini Taco Salad Cups

Roast Beef Pinwheels with Horseradish Sauce

Teriyaki Beef Skewers

Thai Beef Cucumber Cups

H O R S D ' O E U V R E S

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Bacon-Wrapped Scallops

Mini New England Lobster Rolls

Baked Salmon with Dill Sauce on a Crostini

Petite Crab Cakes with Remoulade Sauce

Cajun Shrimp and Guacamole on a Sweet Potato Bite (can also be on a crostini)

Shrimp and Sausage Skewers with Sweet Bell Peppers

Coconut Shrimp with Orange Marmalade Sauce

Shrimp Taco Bites

Smoked Salmon Crostini

Crab, Avocado and Corn Salsa on Cucumber Rounds

Smoked Salmon on a Cucumber Bite with Cream Cheese and Chives

Cucumber Cups Stuffed with Spicy Crab Meat

Smoked Salmon on Cucumber Rounds with Creamy Dill Aioli

Grilled Shrimp Bruschetta with Avocado on Crostini

Spicy Ceviche with Tilapia and Shrimp served in an Asian Spoon

Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges

Tequila Lime Shrimp Cocktail

Thai Shrimp and Grits

H O R S D ' O E U V R E S

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Asparagus wrapped with Prosciutto

Bacon-wrapped Dates with Maple Syrup

BLT Bites

Country Ham Biscuits

Melon Wrapped Prosciutto

Mini BBQ Pork Sliders with Coleslaw

Mini Potato Bites topped with Bacon, Sour Cream and Chives

Pork Tenderloin Kabobs with Apricot Sauce

Sesame Crusted Lollipop Lamb Chops drizzled with Mint Jelly Sauce

Prosciutto wrapped Brie and Apples

H O R S D ' O E U V R E S

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*Apricot and Bleu Cheese
Canape*

*Baked brie Crostini with
Blackberry and Candied
Pecans*

Caprese Skewers

*Cranberry and Brie Bites in a
Puff Pastry*

*Mediterranean Cucumber
Cups*

Onion Jam Crisp Apple Brie

Parmesan Artichoke Crostini

*Smokey Stuffed BabyBellas
Goat Cheese Bruschetta on
Crostini*

*Spicy Stir-fried Mushroom
Bruschetta served on
Crostini*

*Spinach and Feta
Spanakopita*

Spinach Bites with Dip

*Vegetable Spring Rolls with
Orange Ginger Sauce*

*Warm Figs with Goat
Cheese, Pistachios and a
Balsamic Glaze*

*Watermelon Rounds topped
with Goat Cheese*

*Watermelon, Feta and Mint
Skewers*

ENTREES

poultry

Artichoke Tomato Chicken

Balsamic Marinated Mango Grilled Chicken

Breaded Chicken Breast Piccata with a Caper Wine Sauce

Chicken Fettuccini Alfredo

Chicken Florentine stuffed with Creamy Spinach, Cheese and Onion

Green Chicken Enchilada

Grilled Chicken Madeira with White Butter Sauce and Mango Fennel Sauce

Grilled Chicken with Barbecue Sauce

Grilled Chicken with Pineapple Salsa

Harvest Chicken with Apple, Cranberry and Cornbread Stuffing

Rosemary Lemon Grilled Chicken Breast

Slice Roasted Herb Turkey Breast with Cranberry Relish or Turkey Gravy

Spiced Rubbed Duck Breast

ENTREES

poultry

Airline Chicken Teriyaki with a Mango Pineapple Salsa

Bacon Chicken with a Sun-Dried Tomato Cream Sauce

Bourbon Glazed Grilled Chicken Breast

Cheese in a Cherry Tomato Pesto Sauce Chicken Dumplings served with a soy dipping sauce

Chicken stuffed with Carrots, Broccoli and Spinach with Provolone

Grilled Chicken in a Creamy Italian Dressing

Grilled Chicken in a Curry Sauce

Honey-Brined Roasted Airline Chicken

Jamaican Grilled Chicken with Pineapple

Jerk Chicken

Kentucky Hot Chicken stuffed with Maple Bacon, Sun-Dried Tomatoes and Baby Spinach with a creamy Mornay Sauce Caprese

Margarita Grilled Chicken Breast with Pico de Gallo

E N T R E E S

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Beef + Broccoli

Beef Stroganoff

Beef Stuffed Peppers

Beef Tenderloin Medallions in Shallot Demi Glaze Sauce

Black Angus Ribeye

Braised Beef Short Ribs

Filet Mignon topped with Shiitake Mushrooms

Grilled Sirloin Steak

Henry's Meatloaf

Sliced London Broil in Au Jus with Mushroom Caps

Sliced Prime Rib with Horseradish Sauce

*Stuffed Flank Steak with Spinach, Artichoke, Sun-Dried Tomatoes
and Feta Cheese Beef Taco Casserole with Cheddar Cheese*

Sweet Glazed BBQ Ribs

ENTREES

s a l m o n

Bourbon Glazed Salmon

Grilled Lime Salmon with Avocado and Mango Salsa

Grilled Salmon in a Citrus Champagne Sauce

Grilled Salmon in a Dijon Cream Sauce and topped with Bruschetta

Sugar Crusted Salmon

s h r i m p

Cajun-Style Blackened Sea Bass with Shrimp

Cajun Style Jambalaya Pasta with Andouille and Seasoned Shrimp

Garlic and Parsley Stuffed Jumbo Shrimp

Shrimp Scampi sautéed with Lemon Butter Parsley Sauce

m o r e

Baked Tilapia with Lemon Garlic Sauce topped with Pico de Gallo

Grilled Mahi Mahi with Mango Salsa and Lobster Sauce

Jumbo Blackened Sea Scallops

Maryland Lump Crab Cake with Spicy Remoulade Sauce

Stuffed Flounder with Crab Meat and Lobster Cream Sauce

Tuna Steak Marinated in a Lemon Dill Sauce

E N T R E E S

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Classic Spiral Virginia Ham

Honey Dijon Glazed French Pork Chops

Roasted Pork Loin with Pineapple Glaze Sauce

Spice rubbed Pork Tenderloins topped with Peach and Apricot Sauce

v e g e t a r i a n

Cheese Tortellini in a Pesto Sauce

Eggplant Parmesan

Homemade Garden Lasagna

Portobello Mushroom Cheese Ravioli

Rainbow Stuffed Peppers with Rice, Beans, Green Onions and Mozzarella

Stuffed Portobello Mushrooms with Squash, Zucchini, Herbs and Parmesan Cheese Fettuccini Alfredo

Wild Mushroom Ravioli

S T A R C H E S

p o t a t o e s

Fingerling Roasted Potatoes

Parsley Butter New Red Potatoes

Red Skin Whipped Potatoes

Roasted Red Baby Potatoes with Rosemary and Thyme Herb

Scalloped Potatoes with Cheddar and Parmesan Cheese Sweet Potato Casserole

Whipped Sweet Potatoes

White Cheddar Mashed Potatoes

Yukon Gold Mashed Potatoes

p a s t a s

Blended Wild Rice Pilaf with Pecans and Cranberries Steamed Jasmine Rice

Caprese Orzo Salad

Herb Steamed Orzo with Onions, Carrots and Peppers

Orzo Pasta with Mushroom and Leeks

Pilaf Brown Rice

Quinoa with Garlic Pine Nuts and Raisins

Seasoned Orzo with fresh basil in a Champagne Vinaigrette

V E G E T A B L E S

b e a n s

Green Beans Amandine

Southern Style Green Beans

Yellow Beans, Green Beans and Julienned Peppers

m e d l e y s

Roasted Vegetable Medley

Steamed Mixed Vegetable Medley

Vegetable Medley of Fresh Corn and Peppers

m o r e

Baby Short Cut Carrots in a Honey Demi Glaze

*Beet Salad with Feta Cheese and Squash topped with Parsley Parmesan
Zucchini and Corn*

Broccoli and Cauliflower Gratin

*Butternut Squash, Beets, Assorted Fingerling Potatoes and Purple Yukon
Potatoes*

Roasted Asparagus with Lemon and Herbs Sugar Snap Peas

Southern Collard Greens

Steamed Broccoli Florets with Garlic Butter

Stir-fry Vegetables with Baby Corn