



COCKTAIL PARTY TRAYS

ASSORTED COLD HORS D'OEUVRES

- Jumbo stuffed strawberry with brie.
- Smoked salmon on black bread with cream cheese & fresh dill.
- Roast beef on rye rounds with arugula & grain mustard.
\$110.00 for 40 pieces

MEDITERRANEAN APPETIZER TRAY

Grilled octopus salad, stuffed grape leaves, artichoke hearts in lemon mustard sauce, cipollini onions, feta cheese & mixed Mediterranean olive salad. Served with grilled assorted pita bread.

\$65.00 SM 105.00 MD 140.00 LG

TAVOLA TRAY

Marinated mozzarella balls, sharp provolone cheese & sliced pepperoni. Served with assorted bread sticks.

\$65.00 SM 105.00 MD 140.00 LG

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina and marinated olives, mushrooms & grilled artichoke hearts. Served with sliced Italian bread.

65.00 SM 105.00 MD 140.00 LG

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

\$125.00

GUACAMOLE

Made with fresh avocados & garnished with red onions & diced peppers. Served with assorted corn chips.

\$60.00 SM 95.00 MD 135.00 LG

FRESH SALSA

With fresh roasted corn, cilantro & onions. Served with assortment of corn chips.

\$50.00 SM 80.00 MD 110.00 LG

MIDDLE EAST MEZA TRAY

Hummus, baba ghanouj, stuffed grape leaves, beets, green olives with lemon & coriander. Served with grilled assorted pita wedges.

\$65.00 SM 105.00 MD 135.00 LG

BRUSCHETTA & TRI-COLOR ROASTED PEPPER TRAY

Bowl of fresh bruschetta, julienne of roasted peppers, basil & garlic. Served with grilled Italian bread.

\$60.00 SM 100.00 MD 135.00 LG

IBERIAN PENINSULA TAPAS TRAY

Chorizo, serrano ham, Manchego & Tetilla cheese, Spanish white tuna fillet, mixed Spanish olive salad with piquillos (roasted peppers) with sliced European bread.

\$65.00 SM 105.00 MD 145.00 LG

Chef's Table

COCKTAIL PARTY TRAYS

AEGEAN APPETIZER TRAY

Falafel, hummus, Tzatziki, Aegean eggplant salad, cucumber & tomato salad & grilled pita.
\$60.00 SM 100.00 MD 135.00 LG

ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more.
Served with thick balsamic dipping sauce.
\$65.00 SM 90.00 MD 130.00 LG

CRUDITÉ TRAY

Assortment of raw & blanched vegetables (seasonal choices). Includes dips.
\$60.00 for 1 dip 90.00 for 2 dips 125.00 for 3 dips

Artichoke & Spinach • Hummus
Olive Tapenade • Mustard Vinaigrette
Garlic & Herb • Creamy Blue Cheese
Baba Ghanouj • French Onion Creamy
Sun-Dried Tomato Balsamic
Low-Fat Honey Mustard • Caesar

PÂTÉ TRAY

Pâté de campagne, truffle mousse, spinach, carrot, cauliflower & broccoli pâté or your choice of 3 pâtés.
Served with cornichons, olives, cherry tomatoes, mushrooms à la greque & sliced baguette.
\$65.00 SM 110.00 MD 145.00 LG

CHEESE & CRUDITÉ TRAY

Saga blue, dill Havarti, Jarlsberg, assorted fruit & vegetables for dipping. Served with sliced baguette & box of crackers.
\$65.00 SM 105.00 MD 145.00 LG

CHEESE & PÂTÉ TRAY

French brie, Stilton cheddar, aged gouda, truffle mousse, Pâté de campagne, assorted fruit, cornichons, cherry tomatoes. Served with sliced baguette & box of crackers.
\$65.00 SM 105.00 MD 145.00 LG

SLICED FRUIT & CHEESE TRAY

Delice de Bourgogne, Maytag blue, Canadian cheddar with an array of sliced fresh fruit. Served with sliced baguette & crackers.
\$65.00 SM 105.00 MD 145.00 LG

FRESH SLICED FRUIT

Assorted melons, papaya, pineapple wedges, assorted berries, kiwi & other seasonal fruits.
\$60.00 SM 95.00 MD 125.00 LG

MINI FRUIT SKEWERS

Served with berry yogurt dip.
\$55.00 SM 85.00 MD 110.00 LG

CHEF'S SLIDER APPETIZER TRAY

- Roast Beef with cheddar cheese and creamy horseradish sauce.
- Grilled Chicken with mozzarella, tomato and pesto.
- Vegetarian with sliced avocado, tomato, basil and jalepeño mayonnaise.
\$110.00 for 40 pieces





COCKTAIL PARTY TRAYS

COLD SEAFOOD TRAY

Jumbo shrimp, smoked trout, poached sea scallops with tarragon mayonnaise, smoked salmon & crab cocktail claws.

Served with accompanying breads.

\$135.00 MD 215.00 LG

SMOKED SALMON TRAY

Nova Scotia salmon served with whipped cream cheese, diced red onion & capers. Served with cocktail pumpnickel bread.

\$60.00 SM 120.00 MD 150.00 LG

SUSHI & CALIFORNIA ROLL TRAY

Assorted raw & cooked fish with varieties of rolls. Served with wasabi, pickled ginger & soy sauce.

\$80.00 SM 115.00 MD 170.00 LG

JUMBO SHRIMP COCKTAIL TRAY

Served with cocktail sauce & lemon slices.

75.00 MD 140.00 LG

CRAB COCKTAIL CLAWS

Served with 2 dipping sauces: lemon caper mayonnaise & our own spicy seafood cocktail sauce.

\$100.00 MD 175.00 LG

CHEESE TRAYS

All cheese trays served with assorted fruit & berries, sliced baguette & crackers.

ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook Sharp Cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

INTERNATIONAL CHEESE TRAY

Saga Blue, dill Havarti, Jarlsberg, Vermont cheddar.

BRITISH ISLES CHEESE TRAY

Stilton, Farmhouse Cheddar, Guinness, Cotswold.

FRENCH CHEESE TRAY

Montrachet, Port Salut, Roquefort Societé B, Comté.

ITALIAN CHEESE TRAY

Fontina, Gorgonzola, aged provolone, Asiago.

SPANISH CHEESE TRAY

Manchego, Tetilla, Drunken Goat, Iberico.

\$65.00 SM 105.00 MD 140.00 LG

BOWL OF MINI MARINATED MOZZARELLA BALLS

Tossed with olive oil, fresh basil, crushed red pepper & grape tomatoes.

\$60.00 SM 80.00 MD 110.00 LG

CAPRESE SALAD

Fresh sliced mozzarella with beefsteak tomatoes, fresh basil & extra virgin olive oil.

\$60.00 SM 95.00 MD 140.00 LG

Chef's Table

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COLD HORS D' OEUVRES

Minimum 20 Per Variety (Priced Per Piece)

Roast beef on rye rounds w/arugula & grain mustard
 Curried chicken salad on black bread w/walnuts
 Toasted flat bread w/Moroccan eggplant salad
 Deviled egg W/asparagus mousse
 Belgian endive W/goat cheese & alfalfa sprouts
 Croustade of onion marmalade & herbed chevre
 Watermelon W/Serrano ham & fresh tarragon
 Lemon chicken salad tartlet W/poppy seeds
 Jumbo strawberry stuffed W/brie
 Truffled Mushroom Bruschetta
 Crostini W/grilled chicken & sun-dried tomato
 Crostini W/black olive paste & goat cheese
 Crostini W/artichoke puree & a touch of garlic
 Bruschetta W/fresh tomato & basil
 Cucumber round W/smoked salmon mousse
 Sliced tomato W/fresh mozzarella & basil on Italian bread
 New Potato W/feta, scallions & pine nuts
 watermelon caprese tower

\$2.25 EACH

Brioche Toast W/orange habanero
 marmalade & triple creme brie
 Smoked salmon on black bread w/cream cheese & fresh dill
 Tomato Toast W/Serrano ham & tetilla cheese
 Shrimp W/mango relish on a plantain chip
 Crab & melon pastry boat
 Grilled pear wrapped in prosciutto & mint
 chorizo & manchego canapes with arugula pesto

\$2.50 EACH

Rare seared sesame crusted tuna loin w/wasabi cream
 & tobiko caviar
 Sliced tenderloin of beef W/horseradish mousse on a baguette
 Medallions of lobster W/garlic aioli
 Belgian endive W/crabmeat & tarragon

\$3.25 EACH

Chef's Table

HOT HORS D' OEUVRES

Minimum 20 Per Variety (Priced Per Piece)

Items with a (v) are vegetarian friendly

Minimum 20 Per Variety

(Priced Per Piece)

Raspberry & brie in filo (v)

Spanakopita (*spinach & feta in pastry*) (v)

Fontina arancini (v)

Chicken empanada

Grilled beef roll with scallions

Fried chicken dumpling with dipping sauce

Mini potato latkes with sour cream & apple sauce

Indonesian chicken satay with spicy peanut sauce

Yukon Gold Blini with tomato confit, peppers
& eggplant caviar (v)

roti wrapped curried potato and chickpeas
w/tamarind raita (v)

aranciata (*walnut risotto stuffed and topped w/mint pesto*)(v)

Beggar purse (*mushroom & scallions in puff pastry*)(v)

Fried shrimp dumpling with dipping sauce

chicken wontons with apricot chili dipping sauce

vegetarian wonton ravioli with lime hoisin sauce(v)

Stuffed Mushrooms

(crab imperial, Italian sausage, spinach & cheese(v),
broccoli rabe & pancetta)

New Potato with mango chorizo hash

Porcini dusted sea scallops

Chicken or beef teriyaki

Mini Cheesesteak Puff

Beef Empanada

Lamb Tangine Turnover

\$2.25 EACH

Blini with sour cream & caviar

Sea scallop wrapped in bacon with hollandaise sauce

Risotto Pancake with toasted almonds & fruit chutney(v)

Profiteroles stuffed with smoked salmon mousse

Crab empaNada

\$2.50 EACH

Mini beef wellington

Coconut shrimp with orange honey sauce

Mini Maryland crab cakes with roasted pepper aioli

\$3.25 EACH

Baby rib lamb chop with mint sauce demi-glace

\$3.95 EACH



Chef's Table

STATIONARY HOT HORS D' OEUVRES

MEATBALLS

(minimum 5 pounds - chafing dish included)
Swedish • hawaiian with pineapple • veal & dill • asian
sweet & sour • lamb with yogurt
\$9.95 lb

WINGS

(minimum 5 pounds - chafing dish included)
barbecued • Hot & Spicy • asian • plum glaze
\$9.95 lb

BUFFALO WINGS

(minimum 5 pounds - chafing dish included)
Served with blue cheese, carrots & celery.
\$11.95 lb

PIGS IN A BLANKET

100 pieces. With mustard & ketchup.
\$115

MINI EGGROLLS

100 pieces. With Asian dipping sauce.
\$115

CHEF'S HOT DIPS

Only sold in whole trays Chafing Dish included
Serves 25 people in 10x12 inch pans.

Mexican 7-layer dip
\$75

Crab Spinach & Artichoke dip
\$95

Spinach & Artichoke dip
\$60



Chef's Table

BRUNCH

ENGLISH TEA SANDWICHES & SAVORIES

Tray of 72 pieces on assorted thin breads.
Garnished with fresh flowers & orchids.
Additional pieces \$1.50 each.
\$110

PUTTING ON THE RITZ

Tray of 72 tea sandwiches. Bowls of fresh strawberries & Devon cream.
Served with assorted mini fruit scones.
Garnished with fresh flowers & orchids.
Serves 18. Additional guests \$9 each.
\$185

BRUNCH SMOKED FISH PLATTER

\$19.95 Per Person -4 varieties
\$21.95 Per Person -3 varieties
(minimum of 10 persons)
Served with whipped cream cheese, imported swiss, sweet Muenster, sliced tomatoes, sliced cucumbers, onions, capers & lemon. Served with 2 bagels per person.
sliced nova • kippered salmon
whitefish salad • boneless whitefish
poached salmon • sable • rainbow filet

QUICHE

broccoli & cheddar • mushroom & swiss • lorraine with bacon
\$25
artichoke with portobello mushrooms • crab & asparagus • shrimp with spinach & tomato
smoked salmon, shallot & dill • grilled vegetable, goat cheese & thyme
\$27

HIGH TEA

Tray of 72 tea sandwiches. Assorted fine pastries, tuxedo dipped strawberries, petit fours, pecan diamonds & mini fresh fruit tarts. Boxes of herbal tea, green tea & English Breakfast teas.
Garnished with fresh flowers & orchids.
Serves 18. Additional guests \$12 each.
\$250

Choose any 5 items:

cream cheese & fresh herb savories • egg salad with asparagus • tuna with avocado • egg salad with ham
smoked salmon pate with pine nuts • cucumber • prosciutto with mozzarella & pesto
crabmeat with Thousand Island dressing • baked salmon with fresh spinach • ham & swiss with dijon
• tomato, Mozzarella & basil • Date & walnut with cream cheese
grated vegetables with herb cream cheese • spicy cream cheese, sun-dried tomato & scallion
roast turkey with cranberry • ham with dill



COCKTAIL RECEPTIONS

*All two hour events include disposable tableware. Minimum of 30 people.

RECEPTION 1

*2 hours

ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook sharp cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

STATIONARY HOT HORS D'OEUVRES

(Please Select 3)

Chef's Homemade Meatballs
(Swedish, Asian, sweet & sour)

Hot Dips

Mexican 7 Layer Dip
Spinach & Artichoke Dip

Mini Egg Rolls

Pigs in a Blanket

Chicken Tenders

Tortellini in a Tomato Basil Cream Sauce

30-49 People \$17.95 Per Person

50-100 People \$16.95 Per Person

100 or more \$14.95 Per Person

RECEPTION 2

*2 hours

ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook sharp cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey jack & sour cream. Served with an assortment of corn chips.

BUTLERED HOT HORS D'OEUVRES

(Please Select 6)

Raspberry & Brie in Filo

Spanakopita (Spinach & Feta in Pastry)

Fontina Arancini Balls

Mini Chicken Empanada

Fried Chicken Dumplings

Mini Potato Latkes

Mini Beef Wellington

Scallops Wrapped in Bacon

Mini Cheesesteak Puffs

Risotto Pancake w/toasted Almonds & Fruit Chutney

New Potato w/Chorizo & Manchego Hash

Chicken Wontons w/Apricot Chile Dipping Sauce

Roti Wrapped w/Curried Potato & ChickPeas w/

Tamarind Raita

Coconut Shrimp w/Orange Honey Glaze

Garlic Pita Triangles w/Fire Roasted Red Pepper Hummus

30-49 People \$25.95 Per Person

50-100 People \$22.95 Per Person

100 or more \$20.95 Per Person

Chef's Table

COCKTAIL RECEPTIONS

*All two hour events include disposable tableware. Minimum of 30 people.

RECEPTION 3

*2 hours

ITALIAN CHEESE TRAY

Fontina, Gorgonzola, aged provolone, Asiago.

CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey jack & sour cream.
Served with an assortment of corn chips.

CARVING STATION

(Attendant Needed)

FRESH ROAST TURKEY BREAST

Served with fresh cranberry chutney and herb de Provence mayonnaise & assorted fresh baked rolls. *AND*
Smoked Country Ham
Served with course grain mustard & honey mustard & assorted fresh baked rolls.

ACTION STATION

(Please Select 1)

MASHED POTATO BAR

(Attendant Needed)

Creamy yukon gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

RISOTTO BAR

(Attendant Needed)

Arborio rice with saffron and Parmesan cheese served with an assortment of toppings including Moroccan lamb, sautéed crayfish with fresh tarragon, diced portobello mushroom & asparagus in a balsamic vinaigrette reduction, or boneless chicken with sautéed spinach.

PASTA STATION

(Attendant Needed)

Your choice of Penne Pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese Sauces. Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp and scallops.

30-49 People \$25.95 Per Person

50-100 People \$22.95 Per Person

100 or more \$20.95 Per Person



COCKTAIL HOURS

*Available only as an addition to a Sit Down Dinner, Full Dinner Buffet or Chefs Action Station.
Service staff only included with Sit Down Dinner. Minimum of 30 people.

COCKTAIL HOUR 1

*1 hour

FRENCH CHEESE TRAY

Montrachet, Port Salut, Roquefort Societé B, Comté.

ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more.
Served with thick balsamic dipping sauce.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream.
Served with an assortment of corn chips.

BUTLERED HOT HORS D'OEUVRES

(Please Select 4)

Raspberry & Brie in Filo • Spanakopita
Fontina Arancini Balls • Mini Chicken Empanada
Fried Chicken Dumpling • Mini Potato Latkes
Mini Beef Wellington
Scallops Wrapped in Bacon • Mini Cheesesteak Puffs
Risotto Pancake w/toasted Almonds & Fruit Chutney
New Potato w/Chorizo & Manchego Hash
Chicken Wontons w/Apricot Chile Dipping Sauce
Roti Wrapped w/Curried Potato
& ChickPeas w/Taimanin Raita
Coconut Shrimp w/Orange Honey Glaze
Garlic Pita Triangles w/Fire Roasted Red Pepper Hummus

\$16.95 Per Person

COCKTAIL HOUR 2

*1 hour

ARTISAN CHEESE TRAY

Saga Blue, dill Havarti, Jarlsberg & Vermont cheddar served w/assorted fruits & berries served w/baguette & cracker tray.

CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream.
Served with an assortment of corn chips.

STATIONARY HOT HORS D'OEUVRES

(Please Select 2)

Chef's Homemade Meatballs
(Swedish, Asian, sweet & sour)
Hot Dips • Mexican 7 Layer Dip
Spinach & Artichoke Dip • Mini Egg Rolls
Pigs in a Blanket • Chicken Tenders
Tortellini in a Tomato Basil Cream Sauce

14.95 Per Person

COMPLETE NON-ALCOHOLIC BAR

Includes: liquor liability insurance, unlimited soda, sparkling and still water, juice, mixers & fruit garnish.
\$250 for up to 50 people (\$5 per person for over 50)

COMPLETE COFFEE & TEA SERVICE

50 person minimum \$2.50 Per Person

Chef's Table



ADDITIONAL SELECTIONS

Additional selections are available for an additional charge per person accompanying any 2 hour cocktail reception. All include disposable table ware

CARVING STATION

**5\$ per person discount when choosing more than 1 carving concept*

Herb Rubbed Tenderloin of Beef with caramelized onions
(\$13.95 Per Person)

Top Round of Beef with Au Jus (\$8.95 Per Person)

Maple Pomegranate Glazed Turkey Breast
(\$8.95 Per Person)

herb crusted roasted pork loin with ginger pear glaze
(\$8.95 Per Person)

Roasted Suckling Pig

Including dinner rolls, provolone cheese, Broccoli rabe
(Minimum of 50 People - \$13.95 Per Person)

PASTA STATION

Your choice of penne pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese sauce. Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp & scallops.

(\$7.95 Per Person 50 or more guests- attendant needed)

(\$9.95 Per Person 30 to 49 guests - attendant needed)

MASHED POTATO BAR

Creamy Yukon Gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

(\$6.95 Per Person 50 or more guests - attendant needed)

(8.95 Per Person 30 to 49 guests - attendant needed)

RISOTTO BAR

Arborio rice with saffron & Parmesan cheese served with an assortment of toppings including

Moroccan lamb, sautéed crayfish with fresh tarragon, diced portobello mushroom & asparagus in a balsamic vinaigrette reduction, or boneless chicken with sautéed spinach.

(\$7.95 Per Person 50 or more guests - attendant needed)

(\$9.95 Per Person 30 to 49 guests- attendant needed)

CRAB CAKE STATION

Served on a baguette with choice of sauces including roasted pepper aioli, creamy pesto sauce, cranberry jalapeño relish. Enough for each guest to get two crab cakes.

(\$7.50 PP- 1 oz) (13.95 PP- 2oz) - (attendant needed)

SUSHI STATION

California rolls, philly rolls (smoked salmon and cream cheese), vegetable rolls, spicy tuna rolls & eel rolls. Accompanied by fresh ginger, wasabi & soy sauce. *4 pieces per person*

(\$7.95 Per Person - attended & served by sushi chefs)

CHEESESTEAK STATION

Make your own cheesesteak or chicken cheesesteak sautéed onions, mushrooms & cheese whiz.

Served with ketchup.

(\$6.50 Per Person)

Chef's Table



SWEET ENDINGS

EUROPEAN PASTRY TRAY

Fresh fruit mini tarts, mini Opera tarts, mini cream puffs with fresh fruit mousse, tuxedo-dipped jumbo strawberries, pecan diamonds, assorted petit fours.

(\$11.00 Per Person)

ALL AMERICAN PASTRY TRAY

Mini eclairs, mini cannoli, brownies, blondies, double dipped shortbread cookies and double dipped strawberries for garnish.

(\$9.00 Per Person)

FRESH SLICED FRUIT & ASSORTED BERRIES

(\$7.00 Per Person)

Chef's Table

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BUFFET MENUS

All a minimum of 30 people.

Include Chafing Dishes, Serving Pieces & disposable tableware
Paper Tablecloth for buffet, Garnish & Setup For Buffet Table.

BUFFET 1

SPRING SALAD

Young Greens Tossed with Traditional Vegetables & Herb Dressing

CHICKEN BREAST

Butterflied & Stuffed with Vegetable Duxelle with Lemon & Herb Sauce

TURBAN OF SOLE

Atlantic Sole Filled with Crab Stuffing

SERVED WITH

A Fresh Medley of Steamed Vegetables
Brown & Wild Rice with Mushrooms & Scallions
A Presentation of Assorted Rolls & Butter
Tray of assorted mini pastries: eclairs, cannolis, cream puffs & chocolate dipped strawberries.
Coffee & Tea

30-49 People \$29.95 Per Person
50 and up \$26.95 Per Person

BUFFET 2

SPINACH SALAD

Sliced Hard Boiled Egg, Mushrooms, Tomatoes & Creamy Tomato & Herb Dressing

CHICKEN MARSALA

Sautéed Boneless Chicken Breast Finished with Marsala Wine, Fresh Mushrooms & Sweet Red Peppers

GRILLED HANGER STEAK

grilled hanger steak with with Au jus

SERVED WITH

Grilled Asparagus
Mashed Sweet Potatoes
A presentation of Assorted Rolls & Butter
Tray of assorted mini pastries: eclairs, cannolis, cream puffs & chocolate dipped strawberries.
Coffee & Tea Service

30-49 People \$29.95 Per Person
50 and up 26.95 Per Person

Chef's Table

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BUFFET MENUS

All a minimum of 30 people.

Include Chafing Dishes, Serving Pieces & disposable tableware
Paper Tablecloth for buffet, Garnish & Setup For Buffet Table.

BUFFET 3

CAESAR SALAD

With chef's special dressing,
Parmesan cheese & fresh baked croutons.

GARLIC & CHEESE TORTELLINI

With a tomato basil cream sauce.

NORTH ATLANTIC SALMON

With sweet red pepper butter.

PETITE FILET MIGNON

Herb crusted tenderloin of beef sliced Petite filet with a
grain mustard demi glaze.

SERVED WITH

A fresh medley of grilled vegetables
& lemon roasted potatoes.

A presentation of assorted rolls & butter.

Tray of assorted mini pastries: eclairs, cannolis, cream
puffs & chocolate dipped strawberries.

Coffee & tea service.

30 and up \$33.95 Per Person

BUFFET 4

CAESAR SALAD

With chef's special dressing, fresh Parmesan cheese & fresh
baked croutons.

SPRING SALAD

Young greens tossed with traditional vegetables with a fresh
herb dressing.

STUFFED FRESH TURKEY BREAST

Stuffed with garden vegetable duxelle.

ROASTED PRIME RIB

served with mushroom au jus & creamy mushroom sauce.

GRILLED CHILEAN SEA BASS

With champagne, mustard & dill glaze.

SERVED WITH

Baked Summer Squash Au Gratin

Herb Roasted New Potatoes

A Presentation of Assorted Rolls & Butter

Black & White Mousse Cake

Moist chocolate cake, rich chocolate mousse & elegant white
chocolate mousse

iced lightly in chocolate buttercream and coated with
bittersweet chocolate ganache.

Coffee & Tea Service

30 and up \$37.95 Per Person

ALTERNATIVE BUFFET SELECTIONS

BUFFET 1

Chicken Fontina

Herb Crusted Chicken

Grilled Flank Steak

Grilled Hanger Steak

Sliced Sirloin Of Beef

pork loin stuffed with apricot & cherries

BUFFETS 2, 3 & 4

Prime Rib

Chicken Fontina

Grilled Flank Steak

Grilled Hanger Steak

Stuffed Chicken Breast w/Vegetables & Rice

Grilled Chicken, Beef, Seafood Or Vegetable Kabobs

Vegetable Lasagna

Short Ribs Of Beef

Braised Brisket Of Beef

Chef's Table

PLATED DINNER

Per person prices include: china, flatware, stemware, floor length table linens, all service necessary to expedite event & all gratuities. Minimum 50 people.

FIRST COURSE

(Select 1)

Roasted Pepper, tomato & basil bisque
Escarole, white bean & sausage soup
Caesar salad
Spinach salad w/hard boiled eggs, croutons,
bacon & ranch dressing
Roasted baby beets with orange segments,
kalamata olives & red onions in a red wine vinaigrette

MAIN COURSE

(Select 1)

One additional selection, add \$3.00 per person.

MARYLAND CRAB CAKES

With fresh lemon & thyme sauce. (\$89.00 Per Person)

CHILEAN SEA BASS

With champagne mustard glaze. (\$97.00 Per Person)

ATLANTIC SALMON FILET

With sweet red pepper beurre blanc. (\$89.00 Per Person)

SEARED TUNA WITH KIWI MANGO CHUTNEY

Center cut fresh yellowfin tuna served with kiwi mango
salsa. (\$91.00 Per Person)

CHICKEN FONTINA

Sautéed boneless chicken breast topped with sautéed
spinach, sun-dried tomatoes & fontina cheese in a sun-
dried tomato demi glace. (\$85.00 Per Person)

HERB CRUSTED CHICKEN

Boneless chicken breast with garden herbs accompanied
by caramelized onions & a sweet sherry sauce. (\$85.00 Per
Person)

SPRING CHICKEN BREAST

Sautéed boneless breast of chicken stuffed with spinach
& chevre with rosemary au jus. (\$85.00 Per Person)

PAN SEARED PETIT FILET MIGNON WITH MERLOT SAUCE

Center cut of beef pan seared & presented with garlic
crostini with a savory merlot sauce. (\$105.00 Per Person)

ROAST TENDERLOIN OF BEEF

Oven roasted center cut tenderloin seared with a
mushroom demi-glace. (\$103.00 Per Person)

ROAST PRIME RIB OF BEEF

Seasoned and slow roasted prime rib served with a
peppercorn infused au jus.
(\$103.00 Per Person)

DUETS

Filet Mignon & Maryland Crab cake

A pairing of charbroiled filet mignon with merlot sauce with a Maryland crab cake
served with lemon thyme sauce.

(\$99.00 Per Person)

Braised Short Rib & Pan Seared Scallop

A pairing of dry rubbed short rib braised in rosemary au jus and pan seared scallops
dusted in porcini mushroom powder.

(\$89.00 Per Person)

Chef's Table



PLATED DINNER

ACCOMPANIMENTS

(Select 2)

POTATOES

Balsamic Potatoes • Scalloped • Oven Roasted with Rosemary • Al Forno
Mashed Red Bliss With Garlic & Scallions • Apulian with Tomatoes, Onions & Herbs
Baked Stuffed With Parmesan Cheese • Herb Roasted

RICE

Wild Rice with Mushrooms & Scallions • Caribbean Rice
Brown Rice with Dried Cherries • Wild Rice With Fruit & Hazelnuts
Curried Rice with Vegetables • Classic Risotto • Spanish Rice
Brown & Wild Rice with Sun-Dried Tomatoes

VEGETABLES

Broccoli & Cauliflower with Pesto • Broccoli Rabe with Garlic & Olive Oil
Broccoli with Endive & Radicchio • Broccoli with Garlic & Red Peppers
Broccoli with Sun-Dried Tomatoes & Mushrooms
Brussels Sprouts with Honey Roasted Pecans
Carrots with Dried Cranberries • Carrots with Honey-Ginger
Escarole Sautéed with Garlic Green Beans with Artichokes & Portobello Mushrooms
Green Beans with Carrots & Red Onions with Fresh Dill • Green Beans with Cashews
Green Beans with Garlic & Lemon • Green Beans with Hazelnuts & Caramelized Onion
Grilled Assorted Vegetables • Haricot Verte with Hazelnuts & Caramelized Shallots
Roasted Assorted Vegetables • Roasted Fennel with Tomato & Garlic
Sautéed Spinach with Garlic • Snow Peas & Shiitake Mushrooms
Steamed Assorted Vegetables

All served with assorted rolls & butter.

Chef's Table

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PLATED DINNER

SWEET ENDINGS

(Select 1)

Chocolate Mousse

Assorted berries with fresh whipped cream

Black & White Mousse Cake

Moist chocolate cake, rich chocolate mousse & elegant whipped chocolate mousse
Iced lightly in chocolate buttercream and coated with bittersweet chocolate ganache.

Classico cake

2-Layers of moist chocolate cake & 1-layer on vanilla-scented cream cheese.
Frosted with chocolate buttercream & enrobed with bittersweet chocolate glaze.

Coffee & Tea Service

Chef's Table

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