





notes



General Information

Soigné Catering is a small catering company servicing Wayne and Pike County. We started this business in 2017 with 15 plus years of catering experience. We pride ourselves with customer satisfaction through carefully and elegantly prepared (Soigné) meals!

Wedding Reception

An experienced wedding consultant at Soigné Catering will be glad to share with you the secrets to a fun and successful wedding reception. Of course, one of the first things people remember about a wedding is the food. Our list of satisfied clients attests to our success here, and we will be glad to schedule a menu tasting for your event.

Private Parties

Whether you're planning a backyard Barbeque, an open house hors d'oeuvre party or an elegant anniversary celebration, Soigné Catering can provide the expertise and skill necessary to accomplish a successful event.

Rentals of tables, chairs, china, and more can be arranged for your convenience. Complete soft beverage services are also available.

Staffing

Our professional staff ensures efficient and courteous service for your event.

Rates are set per hour for servers, attendants, and chefs

Corporate Events

Coming Soon!! - Call for current options.

Delivery

Most of our menus can be delivered and set up at your location for self-service. We will set up the hot foods in chafing dishes and provide everything you need for buffet service. Serving dishes are picked up later by arrangement.

Service ware

Disposable plates, plastic flatware and paper napkins are included with all menus.

Or upgrade to our elegant plastic disposable service ware for a nominal charge. For the ultimate in service, choose one of our china rental packages with glassware, stainless flatware and cloth napkin.

Deposits and Financing

A deposit may be required to confirm your booking. The amount may vary depending on your event size.

Final payment is due one week prior to your event unless credit has been established..

Additional Costs

There aren't any! Your total bill will consist only of food, beverage and staffing charges plus applicable sales tax and optional gratuity. We do not charge extra for cake cutting, champagne pouring or service with a smile.

Joining our growing list of clients is as easy as a phone call.

Ryne or Megan will put their years of experience at your disposal to assist you in planning your next meeting or event.



Salads

Our freshly made salads are perfect for a luncheon meeting, baby shower or light buffet
25 person minimum.

Asian Chicken Salad

Shredded Lettuce and Napa Cabbage with Sesame Chicken Breast, Fresh Mushrooms, Carrots, Mandarin Oranges, Sliced Almonds and Wonton Crisps; with our House-made Ginger Spiced Sesame Dressing Served on the Side.

Served with:

Fresh Fruit Salad and Rolls
with Butter

BBQ Chicken Chopped Salad

Chopped Lettuces, Grilled Sweet Corn, Carrots, Black Beans, Crispy Tortilla Strips, Monterey Jack Cheese, Tomato and Cucumber with BBQ Ranch Dressing. Mesquite Grilled Barbecue Chicken Breast on the Side.

Served with:

Fresh Fruit Salad or Italian Pasta Salad
Freshly Baked Wheat, Sourdough and French Rolls
with Butter

Chicken Caesar Salad

Crisp romaine lettuce and homemade garlic croutons topped with freshly grated Parmesan cheese; grilled chicken breast served on the side

Served with:

Fresh Fruit Salad or Italian Pasta Salad
Freshly Baked Wheat, Sourdough and French Rolls
with Butter

Soup and Salad

Choose one of the salads above and add one of our freshly made soups:

Clam Chowder
Chicken and Wild Rice
Broccoli and Cheddar

Chicken Noodle
Minestrone

Boxed Lunch

For lunch on the go or efficient service for large groups. Includes a Freshly Made Sandwich, Pasta Salad, Individual Bag of Chips, and a Pickle Spear.

Served in a Clear 3-compartment container with hinged lid. Add a freshly baked cookie and soft drink to complete your meal.

Platters

Perfect for any sized event. Order per person.

Sandwich Platter

Selection of Roast Turkey Breast, Roast Beef, Virginia Ham, Albacore Tuna Salad and Vegetarian Sandwiches made on an assortment of breads.

Served smartly arranged on a platter for quick and easy buffet service. Mayonnaise and Mustard are served on the side.

Deli Platter

A bountiful arrangement of sliced Roast Turkey Breast, Roast Beef, Virginia Ham and Albacore Tuna Salad, Swiss and Cheddar Cheeses.

Served with Assorted Breads,
with Leaf Lettuce, Sliced Tomato,
Onion and Condiments

Croissant Sandwich Platter

Rich buttery Croissant Sandwiches with Roast Turkey, Roast Beef, Virginia Ham, Albacore Tuna and Vegetarian.

Beautifully arranged on a platter with Mayonnaise and Mustard served on the side.

Foccacia Sandwich Platter

We start with freshly baked Italian flat bread, add herbed mayonnaise and a selection of roasted meats and toppings for a unique and delectable luncheon meal

Gourmet Wraps Platter

Classic Chicken Caesar, Smoked Turkey with Tomato, Steak and Cheese, Albacore Tuna, and Garden Vegetable Wrapped in Colorful Flavored Gourmet Tortillas. These are a wonderful alternative to sandwiches.

All platters served with:

Your choice of two of the following:

Fresh Fruit Salad
Herb Potato Salad
Italian Pasta Salad
Macaroni Shell Salad
Individual Bags of Chips
Relish Bowl with Pickles,



Hors d'oeuvres

Delight your guests with a selection of these wonderful tidbits.

Hot Selections

Grilled Chicken Breast Skewers

Choose Teriyaki, Spicy Thai with Mango Salsa,
or Grilled Herb

Grilled Lemon Herb Shrimp Skewers

Cocktail Sauce

Coconut Shrimp

with Island Plum Sauce

Sea Scallops Wrapped with Bacon

Creamy Horseradish Sauce

Hickory Barbecue Wings

Buffalo Wings

with Bleu Cheese Dip

Grilled Gourmet Chicken Sausages

Spicy Andouille, Cinnamon Apple, and Sweet Italian

Alaskan Snow Crab Dip

with Crackers

Alaskan King Crab Legs

Served Split with Drawn Butter

Warm Stuffed Mushroom Caps

with Spinach and Italian Cheeses or
Alaskan Snow Crab

Petite Meatballs

Your Choice of Sweet & Sour, Swedish, or Marinara

Chicken Pot Sticker

Teriyaki Glaze

Bruschetta

Choose Classic Tomato, Fresh Basil and Black Olive,
or Artichoke Heart and Wild Mushroom

Grilled Quesadillas Triangles

with Grilled Lime Chicken and Pico de Gallo

Individual Quiche

Spanakopita

Fillo Triangles Filled with Spinach and Feta Cheese
with Tzatziki Dip

Roasted Turkey Breast and Honey Roasted Ham

with Spicy Mustards and Artisan Breads

Cold Selections

Jumbo Shrimp

with Cocktail Sauce

Cucumber Rounds

Topped with Your Choice of Chicken Salad or Smoked
Salmon Mousse

Seared Ahi Tuna on Wonton

Wakame, Ginger, Cusabi

Smoked Salmon Canapés

Toasted Baguette Round with Salmon, and Herbed
Cream Cheese with Fresh Dill and Dijon

Chicken Pesto Baskets

Petite Fillo Cups Filled with Shredded Rotisserie
Roasted Chicken Breast in our House Made Pesto with
Cranberry Raisin Garnish

Beef Tenderloin Canapés

Toasted Baguette Round Topped with Sliced Beef
Tenderloin and Creamed Horseradish

Fresh Roasted Asparagus Crostini

with Parmesan and Aged Balsamic

Fresh Tomato Salsa, Guacamole and Chips

Traditional Deviled Eggs

Buffalo Mozzarella Caprese

Sliced Roma Tomato with Fresh Tomato and Basil

Ripe Melon or Asparagus Tips

Wrapped with Prosciutto Ham

Domestic and Imported Cheese Display

with Fine Crackers

French Brie Cheese

Choose Caramelized with Pecans or
Baked in Puff Pastry

Assorted Petite Sandwiches

Fresh Seasonal Fruit and Berry Display

Garden Vegetable Display

with Dip

Create Your Own...

Feel free to select your favorite appetizers to
create a unique menu that suits your style
and tastes!





Hors d'oeuvre Buffets

These selections work well for a wedding reception, open house or anytime the situation calls for a meal without available seating.
25 Person Minimum

Picture Package

This assortment is just right for guests at a reception while the wedding party has their pictures taken or any occasion before a full course meal.

Domestic and Imported Cheese Display
Including Baked French Brie en Croute with Crackers

Fresh Seasonal Fruit and Berry Display

Freshly Cut Garden Vegetables
with Herb Buttermilk Dip

Garden Buffet

This wonderful hors d'oeuvre display features:

**Warm Carved Roasted Turkey Breast
and Honey Roasted Ham**
with Artisan Breads and Assorted of Fine Mustards

Petite Sweet and Sour Meatballs

Domestic and Imported Cheese Display
Including Baked French Brie en Croute with Crackers

Rye Bread with Spinach Dip

Fresh Seasonal Fruit and Berry Display

Garden Vegetable Display with Dip
with herb buttermilk dip

Eclectic

Hors d'oeuvre buffets are only limited
by imagination

Jumbo Shrimp Display
with Cocktail Sauce

Pasta Porcini
with Grilled Chicken Breast and Fusilli Pasta
in a Light Cream Sauce

Warm Stuffed Mushrooms
with Spinach and Italian Cheeses

Bruschetta
with Tomato, Fresh Basil and Black Olive

Roasted Red Skin Potatoes

Alaskan Snow Crab Dip
with Crackers

Domestic and Imported Cheese Display
Including Baked French Brie en Croute with Crackers

Fresh Seasonal Fruit and Berry Display

California Grill Buffet

This fresh selection includes:

Grilled Herb Chicken Breast Skewers
with Roma Dipping Sauce

Grilled Shrimp Skewers
with Lemon Butter Sauce

Classic Caesar Salad
with Homemade Garlic Croutons and
Freshly Shaved Parmesan Cheese

Pesto Pasta Salad
with Broccoli Florets

Artichoke Heart and Wild Mushroom Bruschetta

Domestic and Imported Cheese Display
Including Baked French Brie en Croute with Crackers

Fresh Fruit and Berry Display

Caribbean Island

Hors d'oeuvre selections inspired by the warm
breezes of the isles

Coconut Shrimp
Plum Dipping Sauce

Spicy Grilled Chicken Breast Skewers
with Fresh Mango Salsa

Glazed Marinated Mushrooms
Spiced with Worcestershire and Tabasco- Served Hot

Petite Sweet and Sour Meatballs

Fresh Tropical Fruit Display

Black Bean Lime Hummus
with Banana and Tortilla Chips

Crab Salad

Cornbread Muffin
with Honey Butter

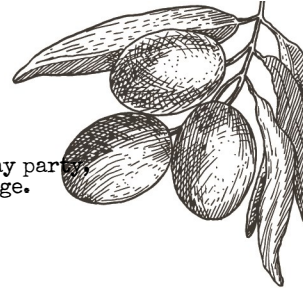
Create Your Own...

Feel free to select your favorite appetizers to
create a unique menu that suits your style
and tastes!



Gourmet Specialties

The following menus will impress even the most demanding guests at your wedding reception, holiday party, or gala event. All menus are served with your choice of side dishes listed on the following page.
25 Person Minimum



Beef

Certified Angus Beef, the Highest Quality Available

Roast Prime Rib

Served au jus with Creamed and Freshly Ground
Extra-Hot Horseradish

Whole Roasted New York Strip Loin

Carved to Order and Accompanied
with Green Peppercorn Sauce

Whole Roasted Filet Mignon

Carved to Order with Black Peppercorn
Cognac Mustard Sauce

Grilled Steak

New York Strip, Filet Mignon or Rib-eye
Seasoned with Cracked Pepper and Our
World Famous Spice Blend

Grilled Teriyaki Skirt Steak

Tender Skirt Steak Marinated in Teriyaki Glaze

Pot Roast

Tender Chuck Roast Slow Roasted with Carrots and
Caramelized Onions- Perfect Paired with our
Creamy Mashed Potatoes

Meatloaf

A classic Recipe with Each Portion
Individually Baked

Chicken

Mushroom Chicken

Boneless and Skinless Breast Topped with
Whole Sautéed Mushrooms in a Light Cream Sauce

Chicken Teriyaki

Boneless Breast Topped with a
Grilled Pineapple Wedge

Chicken Provencal

Boneless Breast Topped with Artichoke Hearts, Fresh
Tomato, Basil and Black Olive in a Light Cream Sauce

Grilled Mediterranean Herb Chicken

Boneless Breast Grilled with Fresh Herbs then
Topped with Diced Roma Tomato, Fresh Basil and
Black Olive Salsa

Chicken Marsala

Boneless and Skinless Breast with Fresh Mushrooms
in a Rich Creamy Marsala Wine Sauce

Chicken Piccata

Boneless Breast with Lemon Caper Sauce

Chicken Parmesan

Boneless Breast Breaded and Baked, Topped with
Fresh Tomato Marinara, Fresh Basil, and Molten
Mozzarella Cheese

Grilled Cajun Chicken

Boneless Breast with our Fiery Blend of Cajun
Seasonings, Topped with Roasted Peppers

Mango Chicken

Grilled Boneless Breast Topped with Colorful
Fresh Mango Salsa

Rotisserie Roasted Chicken

Whole Chicken Pieces Roasted with Fresh Herbs to
"Fall off the Bone" Tenderness

Barbecue Chicken

Choose Whole Chicken Pieces or Boneless Chicken Breast
Grilled to Perfection with our
Famous Barbecue Sauce

Chicken Franchise

White Wine and Butter Cream Sauce

Traditional Stuffed

Boneless Breast with Herb Bread Stuffing and
Sautéed Mushrooms in Cream Sauce

Fire Roasted Chicken

Boneless Breast Topped with Spicy Blend of
Fresh Tomato, Capers, and Crushed Red Pepper



Seafood

Alaskan Halibut

The Highest Quality Fresh Halibut,
Served Grilled with Lemon Butter Sauce

Chilean Sea Bass

Lemon Cream Sauce

Grilled Jail Island Salmon

Choose: Teriyaki or Champagne Cream Sauce or
Topped with Mango Salsa

Grilled Tilapia

Choose: Champagne Cream Sauce or
Topped with Mango Salsa

Grilled Jumbo Shrimp

Skewered and Grilled with Fresh Lemon and Cracked
Pepper, Served with Lemon Butter Sauce

Lamb

Roasted Leg of Lamb

Seasoned with Garlic and Fresh Herbs
Served in Natural Gravy

Grilled Lamb Chops

Tender Loin Chops in a Mint Port Wine Demi-glace

Roasted Rack of Lamb

with Cabernet Sauce

Pork

Boneless Pork Loin

Lean Medallions in a Rich Mushroom Demi-glace

Loin Pork Chops

Mustard and Herb Encrusted with Roasted Shallots
and Zinfandel Jus

Side Dishes

Your choice of one of each of the following side dishes
is included with the price of your main course entree

Salads

Tossed Garden

Crisp Romaine Lettuce with Sliced Cucumber, Roma
Tomato, Red Cabbage and Black Olives with Ranch and
Italian Vinaigrette Dressings Served on the Side

Classic Caesar

Hearts of Romaine with Homemade
Garlic Croutons and Shaved Parmesan Cheese

Santa Barbara

Baby Lettuces with Caramelized Walnuts, Chopped Tomato
and Crumbled Gorgonzola with Aged Balsamic
Vinaigrette Dressing

Rustica

Select Field Greens with Chopped Fuji Apples, Smoked
Gouda, Cranberry Raisins with Apple Cider Vinaigrette

Baby Spinach

Baby spinach, with Sliced Fresh Strawberries, Candied
Pecans, and Crumbled goat Cheese with
Strawberry Vinaigrette Dressing

Panzanella

Select Field Greens, Tri color tomatoes, cucumbers,
hearty grilled croutons Fresh mozzarella, Red onion,
Balsamic Vinaigrette

Starches

Roasted Red Potatoes
Garlic Mashed Potatoes
Creamy Mashed Potatoes with Gravy
Lo Carb Cauliflower Mashed Potatoes
Au Gratin Potatoes
Baked Idaho Potatoes
with Butter, Sour Cream and Chives
Long Grain and Wild Rice Medley
Classic Rice Pilaf
Steamed Jasmine Rice
or

Your Choice of Hot Pastas from our Italian Faire Menu

Vegetables

Freshly Steamed Vegetables- Medley of Green Beans,
Zucchini, Cauliflower, Carrots, and Yellow Squash

Mesquite Grilled Vegetables- Medley of Asparagus,
Roma Tomato, Zucchini, and Yellow Squash

Buttered Whole Kernel Corn

Steamed Green Beans

Breads

Assortment of Wheat, Sourdough, Whole Grain, and
French Rolls with Butter

Parmesan Garlic Rolls

Ciabatta Rolls with Butter

Focaccia Italiana with Butter

Cornbread with Honey Butter



Fiesta Mexicana

Try one of our menus from south of the border for
an authentic taste experience.
25 Person Minimum

Fajitas

Seasoned with our own blend of spices and grilled to
perfection

Steak, Chicken and/or Shrimp
with Fresh Tomatoes, Peppers and Onions

served with:

- Tossed Garden Salad with Ranch and Italian Dressings
 - Choose Mexican Style Rice or Cold Lime Marinated Rice Salad
- Choose Black, Refried, or Ranch Style Beans
 - Fresh Tomato Salsa and Guacamole
 - Shredded Cheese and Sour Cream
- Flour Tortillas and Corn Tortilla Chips

Enchiladas

Topped with our Spicy Red Sauce or Green Chili Sauce,
Jack and Cheddar cheeses,
Sliced Black Olives and Green Onions

Chicken, Cheese and/or Beef

served with:

- Tossed Garden Salad with Ranch and Italian Dressings
 - Mexican Style Rice
- Choose Black, Refried, or Ranch Style Beans
 - Fresh Tomato Salsa and Sour Cream
 - Corn Tortilla Chips

South of the Border Barbecue

Grilled Tri-Tip
and
Citrus Marinated Grilled Chicken

served with:

- Tossed Garden Salad with Ranch and Italian Dressings
 - Mexican Style Rice
- Ranch Style Chili Beans
 - Flour Tortillas
- Parmesan Garlic Rolls
- Fresh Tomato Salsa

Taco Bar

Prepare your taco just as you like,
Signe Catering does the rest

Seasoned Grilled Chicken and Asada Beef

served with:

- Soft Flour and Corn Tortillas
 - Mexican Style Rice
 - Refried Pinto Beans
- Fresh Tomato Salsa and Guacamole
- Shredded Cheese and Sour Cream
 - and Corn Tortilla Chips



Italian Faire

All of our dishes are prepared fresh from the highest quality ingredients and the freshest local produce.
25 Person Minimum

Rotisserie Roasted Chicken

An excellent choice that's economical too

served with:

Penne Mozzarella Pasta or Pasta Puttanesca
With Tossed Garden Salad with Ranch and Italian Dressings
Freshly Baked Wheat, Sourdough and French Rolls with Butter

Chicken Breast and Pasta Duet

Entrées

Your Choice of One of the Following Entrees:

- Chicken Breast Provencal
- Grilled Mediterranean Herb Chicken Breast
 - Chicken Breast Marsala
 - Chicken Franchise
 - Chicken Parmesan

Salad

Your Choice of One of the Following Salads:

- Classic Caesar Salad
 - Panzanella
- Tossed Garden Salad

Pasta

Your Choice of One of the Following Pastas:

- Pasta Porcini
- Penne Mozzarella
- Pasta Puttanesca
- Pasta Margherita

All with:

Hearth Baked Rolls with Butter or
Parmesan Garlic Rolls

Pastas

served with:

Tossed Garden or Classic Caesar Salad
Assortment of Freshly Baked Rolls with Butter
and Freshly Shaved Parmesan Cheese

Pasta Porcini

Porcini and Wild Mushrooms with Fusilli Pasta
in a Light Cream Sauce Prepared with
or without Chicken

Penne Mozzarella

Fresh Tomato and Basil in a Tomato-Cream Pink Sauce.
Prepared with or without Chicken

Cheese Tortellini Carbonara

with Grilled Bacon and Chopped Ham with Fresh Herbs
in a Pinot Grigio Cream Sauce

Pollo la Vera

Marinated Chicken, Sundried Tomatoes, Herbs, Garlic
and Olive Oil with Bowtie Pasta

Pasta Puttanesca

Penne Pasta in a Spicy Tomato and Caper Sauce (Vegan)

Pasta Primavera

Fresh Sautéed Vegetables, Herbs and Garlic with Bow-
tie Pasta in an Authentic Marinara Sauce (Vegan)

Pasta Margherita

Tagliatelle Pasta with Fresh Tomato, Parmesan,
and Basil

Ravioli

Choose Chicken and Portobello Mushroom with Cream
Sauce and/or Spinach and Cheese in Vodka Sauce

Pappardelle Bolognese

Ribbons of Pasta Tossed with Seasoned Ground Beef
and Herb Tomato Sauce

Spaghetti with Meatballs

with Marinara Sauce

Grilled Shrimp

Broccoli, Fresh Tomato, Basil and Garlic with
Fusilli Pasta

Grilled Sausage

Spicy Italian Sausage and Peppers
in Marinara Sauce with Penne Pasta



Blazin' Barbecue Specialties

Whether you're planning a luncheon meeting for 25, a wedding for 200 or a company picnic for 2000. Soigne's Blazin' BBQ barbecue specialists will prepare a feast that will have your guests raving!

California Style

Tri-Tip, Chicken or Ribs
or a Combination of These Meats

served with:

- Tossed Garden Salad with Ranch and Italian Dressings
- Three Cheese Macaroni and Cheese
 - Barbecue Baked Beans
 - Parmesan Garlic Bread
 - Fresh Tomato Salsa

Grilled Premium Beef Hot Dogs are Also Available for Kids

Backyard Barbecue

Grilled Angus Beef Hamburgers
Vegetarian Garden Burgers
Premium All Beef Hot Dogs

served with:

- Cole Slaw
- Barbecue Baked Beans
- Home-style Potato Salad
- Leaf Lettuce, Sliced Tomato, and Onion
 - Sliced Cheddar Cheese
- Pickle Relish and Condiments

Service Options

Have grill, will travel...

Soigne Catering offers a variety of service options for your barbecue party. For smaller groups we offer a convenient drop off service. In addition you may choose to have a server stay to assist in the service of your buffet. Or for the ultimate in service, we will bring our grill and **Fire it up!**

Soigné Custom

Create a Custom Menu to Suit Your Tastes!

Entrées

Choice of Two of the Following Entrees:

Grilled Prime Angus Tri Tip
Served Sliced in its Natural Juices

Boneless Barbecue Chicken Breast
Grilled Boneless Breast in our Bold Sauce

Grilled Chicken Bruschetta
Grilled Boneless and Skinless Breast, Fresh tomato bruschetta, mozzarella cheese, balsamic reduction

Grilled Herb Chicken Breast
Boneless and Skinless Breast Rubbed with Fresh Herbs and Topped with Bruschetta Salsa

Pork Baby Back Ribs
Perfectly Grilled to be Fork Tender

Grilled Tilapia
with a Lemon Butter Sauce or Fresh Mango Salsa

Salad

Your Choice of One of the Following Salads:

- Classic Caesar
- Panzanella
- Tossed Garden

Side Dishes

Your Choice of Two of the Following Sides:

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Mesquite Grilled Vegetables
- Buttered Whole Kernel Corn or on the Cob
- Three Cheese Macaroni and Cheese
 - Penne Mozzarella Pasta
 - Barbecue Baked Beans
- Marinated Three Bean Salad
- Home-style Potato Salad
- Tri Color Italian Pasta Salad
- Fresh Fruit and Berry Salad
 - Creamy Cole Slaw

Plus:

Hearth Baked Rolls with Butter
Or Parmesan Garlic Rolls



Theme Parties

If a theme party suits your fancy, these menus are for you!



Tropical Buffet

Escape to the Islands with this variation of our Hawaiian Luau

Grilled Teriyaki Skirt Steak

Tender Skirt Steak Marinated in Teriyaki Glaze and Grilled over Mesquite Wood. Served Thinly Sliced.

Mango Chicken

Grilled Boneless Breast Topped with a Colorful Fresh Mango Salsa

served with:

- Tossed Garden Salad with Hawaiian Ginger-Soy Dressing
- Fresh Tropical Fruit Salad
- Freshly Steamed Vegetable Medley
 - Steamed Jasmine Rice
- Sweet Island Bread with Butter

All American

An all-time favorite

Meatloaf

An old family recipe with each portion individually baked

Baked Chicken

Whole pieces tender and juicy

Served with:

- Tossed Garden Salad with Ranch and Italian Dressings
- Mashed Potatoes with Gravy
- Freshly Steamed Vegetable Medley
 - Freshly Baked Rolls with Butter

Holiday Feast

A traditional American holiday meal

Roasted Turkey Breast

with Gravy

Honey Roasted Ham

Carved and served in its own juices

served with:

- Creamy Mashed Potatoes
- Sweet Potatoes with Brown Sugar Glaze
 - Herb Bread Stuffing
- Freshly Steamed Vegetable Medley
- Freshly Baked Wheat, Sourdough and French Rolls
 - Whole Berry Cranberry Sauce

Baked Potato Bar

Jumbo Idaho Baked Potatoes or Mashed Potatoes

served with:

- Beef or Vegetarian Chili
- Freshly Steamed Broccoli
- Chopped Apple Wood Smoked Bacon
- Aged Cheddar Cheese Sauce
- Shredded Cheddar Cheese
 - Fresh Tomato Salsa
- Butter, Sour Cream and Chives
- Tossed Garden Salad with Ranch and Italian Dressings
- Freshly Baked Rolls with Butter





Theme Parties

More ideas for your event!

English Tea

Elegant and Sophisticated

Tea Sandwiches

Egg Salad, Chicken Salad, Salmon Salad
and Traditional Cucumber

Scones

with Strawberry Jam and Clotted Cream

served with:

- Petite Lemon Tarts and
- Fudge Brownie Triangles
- Assortment of Fine English and Herbal Teas

Shower

The perfect assortment for you next
bridal or baby shower

Asian Chicken Salad

Shredded Lettuce and Napa Cabbage with Sesame Chicken
Breast, Fresh Mushrooms, Carrots, Mandarin Oranges,
Sliced Almonds and Wonton Crisps; with our Homemade
Ginger Spiced Sesame Dressing Served on the Side

Croissant Sandwiches

Rich Buttery Croissant Sandwiches with Roast Turkey
Breast, Roast Beef, Virginia Ham, Albacore Tuna and
Vegetarian Beautifully Arranged on Silver Trays
with Mayonnaise and Mustard Served on the Side

served with:

- Fresh Seasonal Fruit and Berry Display
- Tri Color Italian Pasta Salad
- Garden Vegetable Display with Dip

Champagne Brunch

A wonderful breakfast-lunch combination

Roast Turkey and Roast Beef

Served Chilled, Sliced on Platters or
Carved Hot on the Buffet

Egg Frittata

A Baked Omelet Filled with Garden Vegetables,
Swiss and Cheddar Cheeses

served with:

- Grilled Apple Wood Smoked Bacon
and Virginia Ham
- Homestyle Potatoes with Grilled Onions
- Fresh Seasonal Fruit and Berry Display
- Tri-Color Italian Pasta Salad
- Muffins, Croissants and Bagels
with Cream Cheese

Pasta Bar

The pasta bar can double as the food and the
entertainment at your party as our chefs prepare your
favorite pasta dish to order while you watch.

Penne, Bowtie, and Fusilli Pastas

with

Marinara, Pesto and Alfredo Sauces

Additions:

- Herbed Chicken Breast, Spicy Italian Sausage,
and Shrimp
- Fresh Vegetables, Peppers, Mushrooms,
and Sun-Dried Tomatoes
- Fresh Herbs, Garlic and Shaved Parmesan

Plus:

Santa Barbara Salad

Baby Lettuces with Caramelized Walnuts, Chopped
Tomato and Crumbled Gorgonzola with Aged Balsamic
Vinaigrette Dressing

Assortment of Freshly Baked Italian Rolls with Butter

Did you know...?

There is no limit to the options available to
you. If you have a party theme or menu in mind
please let us know. Our talented team of event
professionals will work with you to produce
the event of your dreams!



Desserts

Choose one of our fabulous desserts for the perfect final touch to any menu.

Freshly Baked Cookies

Gourmet Assortment of Chocolate Chip, Oatmeal Raisin, Double Fudge, White Chocolate, Butter Sugar,

Fudge Brownies

Baked from Scratch, Available a la Mode

Lemon Bars

Luscious Lemon Custard on a Light Pastry Crust

Gourmet Bars

Assortment of Berry Cheesecake, Brownie Cheesecake, Butter Brickle Blondies,

Dipped Strawberries

The Best Local Long Stem Berries Dipped in Chocolate (Seasonal)

Strawberry Shortcake

Fresh Local Berries with Butter Pound Cake and Hand-Whipped, Sweetened Cream on the Side

Tiramisu

Lady Fingers Infused with Italian Espresso and Rum, Layered with Cream and Topped with Shaved Chocolate

Double Chocolate Fudge Cake

A Chocolate Lover's Delight with this Light and Dark Chocolate Two Layer Cake

New York Cheesecake

a Classic Favorite, also Available in Various Flavors

Hot Fudge Sundae

Vanilla Ice cream Topped with Thick Hot Fudge, Whipped Cream, Nuts and Cherries. Also, ask about a make-your-own sundae bar for your next event!

Chocolate Fountain

Energize your next event with a spectacular cascading fountain of chocolate

Packages include:

3-Tier Fountain with Premium Dark Chocolate

Dipping Items:

- Pretzels
- Rice Krispie Treats
- Lady Finger Cookies
- Marshmallows
- Brownie Triangles
- Strawberries
- Sliced Bananas
- Blueberries
- Cherries
- Pineapple

Beverages

Soft Drinks Assorted Diet and Regular Canned Sodas

Juices Orange, Apple, Grapefruit, Tomato, Cranberry

Coffee Premium Regular and Decaffeinated Roasts

Tea Assortment of Gourmet and Herbal Teas, Iced or Hot

Water Mineral and Non-Carbonated Bottled Waters

Punch Strawberry/Raspberry, Orange/Pineapple and Lemonade and Fresh Strawberry Lemonade





notes



