
packages and menus

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 Receptions

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.

## 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

## 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.

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<br>Chicken Noodle Minestrone

Perfect for any sized event. Order per person.

Sandwich Platter<br>Selection of Roast Turkey Breast, Roast Beef, Virginia Ham, Albacore Tuna Salad and Vegetarian Sandwiches made on an assortment of breads.<br>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<br>Rich buttery Croissant Sandwiches with<br>Roast Turkey, Roast Beef, Virginia Ham,<br>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,

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

## 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, 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<br>with Cocktail Sauce<br>$\begin{gathered}\text { Cucumber Rounds }\end{gathered}$ Topped with Your Choice of Chicken Salad or Smoked Salmon Mousse<br>Seared Ahi Tuna on Wonton<br>Wakame, Ginger, Cusabi<br>Smoked Salmon Canapés<br>Toasted Baguette Round with Salmon, and Herbed Cream Cheese with Fresh Dill and Dijon<br>Chicken Pesto Baskets<br>Petite Fillo Cups Filled with Shredded Rotisserie Roasted Chicken Breast in our House Made Pesto with Cranberry Raisin Garnish<br>Beef Tenderloin Canapés<br>Toasted Baguette Round Topped with Sliced Beef<br>Tenderloin and Creamed Horseradish<br>Fresh Roasted Asparagus Crostini with Parmesan and Aged Balsamic<br>Fresh Tomato Salsa, Guacamole and Chips<br>Traditional Deviled Eggs<br>Buffalo Mozzarella Caprese<br>Sliced Roma Tomato with Fresh Tomato and Basil

Ripe Melon or Asparagus Tips
Wrapped with Proscuitto 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

## 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 MustardsPetite 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 Fusillii 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 <br> 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 doeuvre 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 par 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 jJus with Creamed and Freshly Ground Extra-Hot Horseradish

Whole Roasted New York Strip Loin<br>Carved to Order and Accompanied<br>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<br>Tender Chuck Roast Slow Roasted with Carrots and<br>Caramelized Onions- Perfect Paired with our<br>Creamy Mashed Potatoes<br>Meatloaf<br>A classic Recipe with Each Portion<br>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 Franchaise
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

Alaskan Halibut<br>The Highest Quality Fresh Halibut, Served Grilled with Lemon Butter Sauce

Chilean Sea Bass<br>Lemon Cream Sauce

Grilled Jail Island Salmon
Choose: Teriyaki or Champagne Cream Sauce or
Topped with Mango Salsa

## 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

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

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 Díshes
> 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, land 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<br>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

Entrees
Your Choice of One of the Following Entrees:

- Chicken Breast Provencal
- Grilled Mediterranean Herb Chicken Breast
- Chicken Breast Marsala
- Chicken Franchaise
- 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 Bowtie 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<br>with Marinara Sauce<br>Grilled Shrimp<br>Broccoli, Fresh Tomato, Basil and Garlic with Fusilli Pasta<br>Grilled Sausage<br>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 <br> 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<br>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 GravyHoney 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

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

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



