

GUESS WHO'S
COMING TO DINNER?
CATERERS



PASSED HORS D'OEUVRES

**You may choose 1 starred item, free of charge, to be passed at guest arrival when you have 150 guests or more, and 2 starred items when you have 200 guests or more.*

CANAPÉS

*** CROSTINI**

Toasted bread rounds brushed with olive oil, topped with Boursin cheese and Mediterranean sun-dried tomato relish.

SMOKED SALMON BROCHETTE

A toasted bread round brushed with olive oil and topped with Boursin cheese, red onion confit, smoked salmon, and a caper.

BEEF CROSTINI

Toasted bread rounds brushed with olive oil, topped with thinly sliced grilled beef tenderloin, roasted red peppers, goat cheese and basil cilantro pesto

SMOKED CHICKEN BROCHETTE

A toasted bread round brushed with olive oil topped with Boursin cheese, shredded smoked chicken, smoked corn, and cilantro streakers.

CUPS

*** RATATOUILLE TARTLETS**

Mini tarts filled with the traditional Italian mixture of sautéed zucchini, eggplant, and tomato, topped with freshly grated Parmesan

*** SMOKED CORN TOSTADA**

Miniature corn tostada filled with guacamole and topped with a relish of smoked corn, roasted red bell peppers, minced red onion, and cilantro.

SOUTHWESTERN CHICKEN TARTLETS

Mini tarts filled with grilled and seasoned chicken, topped with a dab of cilantro sour cream.

SPICY CAJUN SHRIMP TARTLETS

Mini tarts filled with a spicy shrimp etouffee mixture, topped with a dab of Cajun sour cream.

*** PORK TOSTADA**

Miniature corn tostada filled with slow roasted pork and topped with a smoked corn cream and cilantro.

THAI BEEF TARTLETS

Beef with roasted red peppers, cilantro, and mint with a dot of lemon grass crème fraiche.

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STICKS & SKEWS

Can be placed on buffet

SKEWERED ROASTED PECAN CHICKEN

Boneless chicken breast strips crusted with roasted pecans and spices, skewered and baked to a golden brown and served with an apple apricot chutney

SKEWERED CHICKEN PARMESAN

Boneless chicken breast strips crusted with parmesan and spices, skewered and baked to a golden brown served with marinara or oregano ranch dipping sauce

CAJUN CHICKEN

Skewered breast of chicken dredged in a spicy Cajun mixture and served with an apple cranberry relish

SESAME CHICKEN

Boneless chicken breast strips crusted with sesame seeds and spices, skewered and baked to a golden brown and served with an Asian fruit chutney or spicy peanut sauce

COCONUT CURRIED CHICKEN

Chicken breast sliced, skewered, and tossed with mild curry and coconut flakes, served with a raspberry sauce

CHICKEN SATE

Chicken breast strips marinated in Indian spices served with a spicy peanut sauce or pineapple coconut sauce

BEEF SATE

Beef strips skewered and marinated in Indian Spices, served with a creamy horseradish sauce

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SHOTS

GRILLED CHEESE SHOOTER

Tomato basil soup garnished with a grilled
cheese crouton stick

BUTTERNUT SQUASH SHOOTER

Butternut squash bisque garnished with a
sugar & cinnamon crouton stick

COCONUT CURRY SHOOTER

Red Thai coconut curry soup garnished
with shrimp and wonton chips

POBLANO SHOOTER

Creamy poblano cilantro soup garnished
with smoked chicken and corn strips

SHRIMP SHOOTERS

Diced shrimp with cocktail sauce, avocado, onion,
and cilantro served in a shot glass.

ADDITIONAL BITES

BLACK PEPPERCORN MEATBALLS

A creamy mushroom and wine sauce with
black peppercorns, served over herbed
meatballs.

(Can be placed on buffet)

MINIATURE BEEF WELLINGTON

Beef tenderloin and mushroom duxelles
encased in puff pastry served with a creamy
horseradish dipping sauce.

(Can be placed on buffet)

GRILLED SHRIMP

Marinated with fresh ginger and presented
with a Thai dipping sauce or cocktail sauce.

(Can be placed on buffet)

MINIATURE CRAB CAKES

Lump crabmeat and crème fraiche served
with cocktail sauce or mustard sauce.

(Can be placed on buffet)

CUCUMBER TOWERS

Cucumber canapes filled with Boursin cheese,
red onion confit, smoked salmon and a caper.

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HEAVY HORS D'OEUVRES

Heavy Hors D'oeuvres can be placed on appetizer tables prior to dinner service or placed on the buffet.

FRUIT SELECTION

FRESH FRUIT DISPLAY

Fresh seasonal fruit, sliced and cubed, placed on large platters, served with orange Romanoff sauce or a spiced whipped cream

BAKED FRUIT

Apples, apricots, peaches and golden currants are baked with a golden puff pastry top and served warm with cinnamon whipped cream.

FRESH FRUIT SKEWER

Fresh seasonal fruit, sliced and cubed, placed on skewers

BASKET OF STRAWBERRIES

Fresh Driscoll strawberries presented in wicker baskets and served with a chocolate Grand Marnier dipping sauce.

CHEESE SELECTION

CHARCUTERIE BOARD

A rustic display of imported cheeses and meats including sliced prosciutto, genoa salami, Brie, smoked gouda, cheddar, and pepper jack artfully presented and accompanied with an orange marmalade, cranberry compote, whole grain mustard, mini-Gherkins, Carr's crackers and baguette rounds. Garnished with berries

IMPORTED & DOMESTIC CHEESE BOARD

An abundant display of whole rounds and wedges of imported and domestic cheeses artfully presented on marble slabs, served with Carr's crackers and baguette rounds. Garnished with grapes and seasonal berries

CANDIED BRIE

Brie topped in fruit compote, candied peppers and pecans

SOUTHWESTERN BAKED BRIE

Brie cheese wheel topped with grilled chicken or sliced grilled beef, roasted peppers and caramelized onions, wrapped in puff pastry and baked until golden brown. Served with sliced baguettes

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HEAVY HORS D'OEUVRES

VEGETABLE SELECTION

ANTIPASTA TRAY

Tomatoes, grilled zucchini, grilled yellow squash, red onions, Feta cheese, mushrooms, Kalamata olives, green beans, asparagus, grilled eggplant and roasted red peppers artfully presented on platters and drizzled with an oregano vinaigrette

GRILLED MELANGE OF VEGETABLES
Zucchini, eggplant, yellow squash, roasted red peppers and mushrooms arranged on platters with a sherry walnut vinaigrette

GRILLED ASPARAGUS

Grilled asparagus drizzled with a balsamic reduction sauce

VEGETABLE BROCHETTES

Marinated vegetables, skewered and grilled, served with a creamy basil vinaigrette

VEGETABLE CRUDITE

A decorative display of colorful vegetables presented in wicker baskets and served with a choice of southwestern dip, curry mousseline, black bean and cilantro dip, classic blue cheese dip, or ranch dip

DIPS

SPINACH AND ARTICHOKE DIP

Sautéed spinach, artichoke hearts, caramelized onion, cheese and seasonings, baked and served with tortilla chips and baguette rounds

QUESO

Traditional Tex-Mex queso served with yellow corn tortilla chips

HOT CRAB DIP

Sautéed bell peppers and onions, crab, cream cheese and Chesapeake Bay seasonings, served hot with sliced French baguette

HUMMUS

A traditional Greek dip consisting of chickpeas, garlic, tahini, lemon juice and cayenne pepper, pureed and drizzled with olive oil, served at room temperature with herbed pita chips

SOUTHWESTERN DIP

Monterrey Jack cheese, spinach, sausage and cream cheese, served with yellow corn tortilla chips

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HEAVY HORS D'OEUVRES

SPECIALTY ITEMS

BOWTIE PASTA

Tossed in a tomato fennel marinara with grilled hot Italian sausage, sautéed mushrooms, black olives, scallions, and freshly grated Parmesan cheese

FUSILLI PASTA

Tossed in a basil pesto cream sauce with grilled chicken breast, zucchini, sun dried tomatoes, and freshly grated Parmesan cheese

LUNCHEON MINI SANDWICHES (*Choice of three*)

Grilled California Chicken Salad, Bacon Lettuce and Tomato served with an herbed mayo, Ham and Cheddar with Lettuce and Tomato served with a honey mustard, Cucumber and Herbed Cheese, Turkey Club (bacon, turkey, lettuce and tomato) served with an herbed mayo or Curried Tuna with Scallions. All sandwiches are served on yeast rolls.

GRILLED SALMON SALAD

Grilled salmon served on a bed of baby greens with goat cheese, Mandarin oranges and roasted peppers in a citrus vinaigrette

SMOKED SALMON

Smoked Norwegian salmon served with shallots, capers, sour cream and black bread.

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CHEF STATIONS

PASTA STATION

Bowtie and fusilli pasta tossed with your choice of two sauces and six condiments listed below:

Sauces: Sun-dried tomato cream sauce, plum tomato and fennel marinara, roasted vegetable cream sauce or basil pesto cream

Condiments: Italian sausage, blackened or grilled chicken, scallions, mushrooms, black olives, green olives, roasted red pepper, bacon, smoked ham or Parmesan

MASH-TINI STATION

Yukon Gold Mashed Potatoes and Roasted Garlic Mashed Potatoes served in martini glasses with your choice of toppings. Toppings include shredded cheddar cheese, scallions, bacon, sour cream, butter, Marsala beef and mushrooms, and chicken chili (*martini glass not included in pricing*)

SMOKED GOUDA MAC & CHEESE STATION

Smoked Gouda Mac & Cheese served in mason jars with toppings to include bacon, scallions, and ham (*mason jar rental additional cost*)

GRITS STATION

Whole shrimp, bacon, and grits flavored with parmesan cheese and Cajun spices served in a martini glass (*martini glass rental additional cost*)

QUESADILLA STATION

Flour tortillas filled with Cheddar and Monterey Jack cheeses with zesty black beans, sautéed spinach, choice of grilled chicken, beef or shrimp (*additional cost*) and a hint of jalapeno, cut into wedges and served with salsa, guacamole and sour cream

PULLED PORK QUESADILLA STATION

Flour tortillas filled with Cheddar and Monterey Jack cheeses with slow roasted chipotle pulled pork and a hint of jalapeno, cut into wedge and served with a smoked corn chip slaw

FAJITA STATION

Grilled chicken and beef fajitas accompanied by guacamole, salsa, sour cream, jalapenos and Mama Luna's homemade flour tortillas

SLIDERS STATION (*Choice of 2*)

Beef, Turkey or Chicken Sliders with onions, pickles, American cheese, cheddar cheese, pepper jack cheese, ketchup, mustard, and mayonnaise

THAI STATION

Marinated chicken, beef, or herbed shrimp, fresh garlic, ginger, chili peppers, straw mushrooms, julienned carrots, green beans, scallions, sugar snap peas, bamboo shoots, eggplant, julienned peppers, cilantro, fresh mint and a red curry coconut sauce, served with jasmine rice and crushed peanuts

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CARVING STATIONS

BEEF TENDERLOIN CARVING STATION

Grilled beef tenderloin presented with cranberry apple compote, creamy horseradish sauce or caper sour cream, served with small dinner rolls.

HAM OR TURKEY CARVING STATION

Honey apricot glazed ham or mesquite smoked turkey breast presented with cranberry orange compote, honey mustard, jalapeno mustard or tarragon mayonnaise and served with small dinner rolls.

BLACKENED TURKEY CARVING STATION

Whole boneless breast of turkey dredged in a spicy Cajun mixture, blackened in a cast iron skillet, served with a cranberry apple compote, honey mustard and small dinner rolls.

BOURBON GLAZED HAM CARVING STATION

Brown sugar bourbon-glazed spiral sliced ham presented with herb mayonnaise, cranberry apple compote, and served with small dinner rolls.

PORK LOIN CARVING STATION

Rosemary and spicy apricot glazed pork loin served with small dinner rolls with condiments of black bean & roasted red pepper relish and herbed mayonnaise.

CHIPOTLE BARBEQUED BEEF TENDERLOIN CARVING STATION

Southwestern grilled beef tenderloin presented with ancho barbeque sauce and creamy horseradish sauce, served with small dinner rolls.