

Silver Service Catering

Denise A. Orlando
Chef/Owner

Welcome to Silver Service Catering of Manchester, Vermont. We are a full service catering firm and pride ourselves on preparing everything with the freshest ingredients. We specialize in unique and unusual hors d'oeuvres for any special event. Our buffet chafers in round, oval and rectangle are spectacular to make your party shine. Let's not forget our fabulous silver platter service with a wonderful staff.

Wedding – Rehearsal Dinner – Cocktail Party
Bridal or Baby Shower
Anniversary Celebration
Private Dinner Party
Business Luncheons
Special Events

CATERING WITH STYLE
SERVICE WITH A FLAIR

Brunch Menu

Citrus Eye-Opener – Orange/Lemon Juice Drink – could also add
Champagne – delicious

Cranberry/Orange/Pineapple Cooler – stands alone or with White
Wine or Champagne

Mimosas – Orange Juice and Champagne

Bloody Mary's

Supreme of White and Pink Grapefruit with a sprinkling of raspberries –
These are grapefruit slices that have all the outer membrane
removed from each slice.

Festive Fruit Salad – Cantalope, Melon, Strawberries, Blueberries, Apples,
Pineapple, Bananas, Red and Green Grapes and any
other seasonal fruit

Fresh Peaches in Ginger Syrup

Wedges of Cantalope topped with Red and Green Grapes

Assorted Seasonal Fruit Platter

Marvelous Homemade Crumb Cake

Cinnamon Bread – really a breakfast cake

Apple-Brandy Cake – packed with lots of apples, raisins and nuts

Fresh Berry Muffins

Apricot Muffins

Bacon/Cheddar Muffins

Streusel Sour Cream Muffins

Banana Nut Muffins

Blueberry Buckle – blueberry crumb cake

Frosted Banana Bars – cream cheese frosting

Pumpkin Raisin Bars – cream cheese frosting

Main Courses

Farmer's Strata – eggs, potatoes, cheese, bacon casserole

Grand Marnier French Toast

Crème Brulee French Toast

Blueberry French Toast – casserole

Stuffed French Toast – Cinnamon/Raisin Bread filled with Cream Cheese,
then dipped in egg batter and sautéed

Praline French Toast – Casserole

French Banana Pancakes – crepes rolled up with sautéed bananas and
topped with a cinnamon sauce

Swiss Eggs – Canadian Bacon, Swiss Cheese, Egg Casserole

Cheddar & Spinach Frittata – like a Quiche only no pie crust

Garden Herb and Cheese Quiche – Spinach, Cheddar, Mozzarella, Ricotta

Tomato and Camembert Tart – Camembert/Tomato & Herbs & Gruyere
baked in a pastry tart shell

Quiche Lorraine – Eggs, Swiss & Bacon in Pie Shell

Salmon/Asparagus Tart – Salmon, Asparagus, Red Pepper, Cream Cheese,
Eggs, Cream, Swiss Cheese baked in a Pie Shell

Brie/Mushroom Stratta – a casserole of Mushrooms, French Break, Dijon,
Eggs, Milk, Brie, spices

Potato, Spinach & Onion Gratin – a Casserole – Potatoes, Onions,
Mushrooms, Spinach, Garlic, Sour Cream,
Gruyere Cheese

Individual Breakfast Strudels – Parmesan Cheese, Brie, Sun-Dried
Tomatoes, Shallots, Scrambled Eggs, Spices –
rolled up in Phyllo Dough and baked

Ham, Fontina and Spinach Bread Pudding – a large Casserole – French
Bread slices, Onions, Ham, Eggs, Milk, Spinach,
Fontina Cheese

Sausage Egg Casserole – Sausage, Green Pepper, Onion, Cottage Cheese,
Cheddar Cheese, Eggs, Milk, Biscuit/Baking
Mix, Green Chiles

Zucchini Crepes – Crepes filled with Onions, Green Pepper, Mushrooms, Zucchini, Tomatoes, Spices – topped with Tomato Sauce and Cheddar Cheese

Summer Squash Gratin – a Casserole of shredded Zucchini, Summer Squash, Parmesan Cheese – topped with a breadcrumb mixture and cream

Sample Brunch Menu

Orange, Apple, Cranberry Juice

Regular and Decaf Coffee – Tea

Festive Fruit Salad

Assorted Muffins – example – Blueberry, Apricot, Banana Nut

Marvelous Homemade Crumb Cake

One of the above Main Courses – example Farmer's Stratta

Bacon or Sausage

Price Per Person: \$15.00 + 15% Gratuity

Appetizers

Boursin Mushrooms – Mushroom Caps filled with Boursin Cheese and Parmesan Cheese – Baked

Mushrooms with Crab Meat – Mushroom Caps filled with Crab, Mayo, Grated Onions, Bread Crumbs, Parmesan Cheese, Eggs, Lemon Juice – Baked

Shrimp Stuffed Portobello Mushrooms – Baby Portobello Mushroom Caps stuffed with Shrimp, Bread Crumbs, Onion, Basil, Rosemary, Parmesan Cheese, Mayonnaise - Baked

Cheese & Mushroom Canapes – Diced White Mushrooms sautéed in butter, add Cream Cheese, Minced Onion, S&P – Spread on Cocktail Bread – Toast under Broiler ‘till Puffy

Portobello Pesto Toasts with Mozzarella Topping – Baby Portobello Mushroom Caps sliced and sautéed in butter, olive Oil, garlic – spread on French Bread Rounds and top with shredded Mozzarella Cheese – Broiled until golden and melted.

Spinach Cheese Mushrooms – Mushroom Caps stuffed with Spinach, Ricotta Cheese, Parmesan Cheese, Water Chestnuts, Chopped Pecans, Egg, Butter – Baked

Wild Mushroom Crostini – Baguette Slices topped with Shallots, Oyster Mushrooms, Shiitake, Chanterelle Mushrooms, Garlic, Fontina, Parmesan Cheese – Broiled till Melted

Mushroom Cheese Stromboli-Sliced Mushrooms, Pepperoni, Mozzarella, Provolone, Parmesan Cheese, Tomato Sauce, Bread Dough – Baked and Sliced

Cheese Puffs – delicate pastry puffs made with eggs, flour, milk, butter and Gruyere and Parmesan Cheese or Swiss Cheese and Parmesan Cheese or Cheddar Cheese and Dill or Crumbled Bacon, Cheddar and Green Onions or Stuffed with Chive Cream Cheese, Shrimp, Dill, Lemon Juice, Grated Onion

Shrimp Sates with Spiced Pistachio Chutney – Shrimp marinated in Garlic,
Olive Oil, Lime Juice and Skewered and Broiled.

Chutney – Yogurt, Coriander, Cumin, Olive Oil,
Jalapeno Chiles, Cilantro, Lime Juice, Pistachios

Shrimp Toast – Shrimp, Scallions, Water Chestnuts, Egg, Soy Sauce,
Sesame Oil, Ginger – spread on White Bread and deep
fry in Peanut Oil – slice in triangles to serve

Shrimp and Sesame Sticks with Apricot Dipping Sauce – Filling – Sesame
Seeds, Shrimp, Scallions, Sesame Oil, Soy Sauce, Ginger,
Garlic. Roll in Phyllo Dough and Bake. Dip Sauce –
Apricot Preserves, Lime Juice, Soy Sauce, Dijon Mustard,
Minced Ginger

Seafood Triangles – Shrimp, Crab, Green Onions, White Wine, Milk,
Parmesan Cheese, Lemon Juice, Cayenne Pepper,
White Pepper, wrapped up in Phyllo Dough and
Baked

Seafood Won Tons Florentine – Shrimp, Scallops, Spinach, Ricotta Cheese,
Eggs, Shallots, Heavy Cream, Won Ton Wrappers –
Baked

Crab Cakes – Crab, Mayonnaise, Eggs, Shallots, Parsley, Lemon Juice,
Dijon Mustard, Red Pepper, Bread Crumbs – sautéed in
Butter and Olive Oil
Served with either Roasted Red Pepper Dipping Sauce
Or Dijon/Ketchup/Mayo Dipping Sauce

Crab Cakes with Spicy Aioli Sauce – Crab, Egg, Red Pepper, Parsley,
Cilantro, Lemon Juice, Cumin, Cayenne, Mayonnaise
Sautéed in Olive Oil served with – Mayo, Garlic,
Lemon Juice, Cayenne, Black Pepper

Crab Dip Casserole – Crab, Cream Cheese, Sour Cream, Cheddar Cheese,
Red Bell Pepper, Scallions, Dry Mustard, Red Pepper
Sauce, Worcestershire Sauce, Lemon Juice, S&P
Served with Crackers or Bread Rounds

Crab and Tomato Quesadillas – Monterey Jack, Cream Cheese, Cilantro,
Orange Juice, Orange Peel, Lemon Peel, Crab,
Plum Tomatoes, Green Onions, Jalapeno Chili,
Flour Tortillas

Seafood Nachos – Tortilla Chip Cups, Crab, Sour Cream, Mayonnaise,
Chopped Onion, Dill, Cheddar Cheese, Black Olives,
Paprika – tossed together and spooned into Tortilla Cups
and baked

Crab and Wild Mushroom Cheesecake – a 9” “cheesecake” size appetizer
Serves – 25
Chopped assorted mushrooms, Onion, Red Bell Pepper,
Cream Cheese, Eggs, Heavy Cream, Crab, Smoked
Gouda Cheese poured over a breadcrumb/parmesan
Cheese crust – baked – served with French Baguette
Slices

Crab Crostini with Chives and Crème Fraiche – Crab, Celery, Green Onions,
Chives, Lemon Zest, Mayonnaise, Crème Fraiche,
Lemon Juice, Lime Juice, Hot Pepper Sauce – spread
on Baguette top with Jack Cheese and Broil till melted

Scallop Delights – Chopped Scallops, Lemon Zest, Garlic, Dill,
Swiss Cheese, Mayonnaise sautéed and spread on
Cocktail Rye or Pumpernickel Bread and broiled
until puffed and golden – sliced into Triangles

Scallops Wrapped in Bacon and dipped in Maple Syrup – Broiled

Poached Salmon with Dill Mayonnaise Cups – Poached Salmon –
Flaked and placed in Phyllo Cups topped with Mayo/
Dill/Lemon Juice and Dill Sprig

Salmon Mousse – Salmon, Gelatin, Lemon Juice, Mayonnaise, Sour Cream,
Nutmeg, S&P, Heavy Cream

Salmon Rounds – Chive Cream Cheese is spread on a slice of
European Cucumber, and topped with Sliced Smoked
Salmon, Red Onion, Capers, Lemon Juice and Dill Sprig

Tuna Tartare – Sushi Grade Tuna Steak diced, Olive Oil, Zest of Lime, Lime Juice, Wasabi Powder, Soy Sauce, Red Pepper Sauce, S&P, Scallions, Jalapeno, Avocado, Sesame Seeds – all tossed together and served with crackers

Spinach Balls – Chopped Spinach, Seasoned Bread Crumbs, Diced Onion, Eggs, Parmesan Cheese, Thyme, Garlic, S&P – formed into small balls and baked until golden

Greek Spinach and Cheese Turnovers – Chopped Spinach, Diced Onion, Feta and Cream Cheese, Parsley, Dill, Garlic – place on sheets of buttered Phyllo dough and form into triangles and baked

Artichoke Fritters with Bearnaise Sauce – Artichoke Hearts dipped into a batter and fried - served with Bearnaise Sauce

Artichoke Bake – Artichoke Hearts, Mayonnaise, Parmesan Cheese, Worcestershire Sauce, Diced Onion, Diced Red Pepper – Baked in a round Chafing Dish – served with Baguette slices. Serves 25

Cheesy Artichoke Tarts – Won Ton Wrappers placed in small muffin cups filled with a mixture of Cheddar Cheese, Cream Cheese, Cayenne Pepper, Dijon Mustard, Diced Red Pepper, Chopped Artichoke Hearts

Artichoke Bruschetta – Baguette topped with a mixture that is sautéed in Olive Oil - Artichoke Hearts, Proscuitto, Red Onion, Peas, Scallions, Mint, Parmesan Shavings

Zucchini Squares – Sliced Zucchini placed in a casserole dish with eggs, Parmesan Cheese, Diced Onion, Garlic, Basil, S&P, Flour – baked and sliced into squares

Pepper Jelly Turnovers – Cheddar Cheese Pastry filled with Red Pepper Jelly and baked

Pear, Leek and Gruyere Turnovers – Puff Pastry filled with sautéed
Leeks, Chopped Pear, Gruyere and Chives – Baked

Stuffed Mini Red Potatoes – Potatoes are halved and scooped out and filled
with Bacon, Tomato, Cheddar, Green Onion
and a dab of Sour Cream

Sun Dried Tomato Pesto Palmiers – Puff Pastry filled with a mixture of
Sun Dried Tomatoes, Garlic, Parmesan Cheese –
rolled and sliced and baked

Honey Mustard and Prosciutto Palmiers – Puff Pastry filled with a mixture
of Dijon Mustard, Honey, Prosciutto, Parmesan
Cheese – rolled and sliced and baked

Fruit Kabobs with Heavenly Fruit Dip – Dip is pudding based.

Phyllo Chicken Triangles – Phyllo Dough filled with a mixture of diced
Chicken, Shallots, Roasted Red Peppers,
Oregano, S&P, Parmesan Cheese, Tomato
Sauce – shaped into triangles and baked

Sesame Chicken – Chicken marinated in Soy Sauce, Maple Syrup, Dry
Sherry, Ginger, Vegetable Oil – sliced and skewered
on wooden skewers, sprinkled with Sesame Seeds
Baked and served with a Plum Dipping Sauce

Sedona Appetizer Bites – Phyllo Dough filled with a mixture of sautéed
Red Pepper, Onion, Garlic, Jalapeno Chili – mixed
with Chicken, Cumin, Sour Cream, Cheddar Cheese,
Cilantro – baked

Stromboli – Bread Dough filled with, baked and sliced:

- Salami, Provolone, Roasted Red Peppers, Parmesan
- Or Ham, Spinach, Parmesan, Provolone
- Or Mozzarella, Goat Cheese, Prosciutto, Thyme, Garlic

Focaccia Cake – Serves 6-8

Round Focaccia sliced and layered with Artichoke Lemon Pesto, Roasted Red Peppers, Basil Pesto, Black Olive Tapenade, Prosciutto, Basil, Tomatoes – iced with Mascarpone Cheese

Beef Crostini with Horseradish Sauce – Beef on Baguette w/Horseradish Sauce

- Or – Rosemary Mayonnaise
- Or – Biscuits with Roast Beef & Horseradish Sauce

Ham & Gruyere Thumbprints – Pastry made with finely diced Ham – piped into cookie shape and filled with Gruyere

Rolled Smoked Ham Crepes with Tarragon and Mustard Cream – Crepes filled with Smoked Ham and Mustard Cream
Rolled up and sliced on diagonal

Antipasto Squares – Crescent Rolls on Top and Bottom of casserole – filling is Roasted Red Peppers, Pepperoni, Ham, Genoa Salami, Provolone, Swiss, eggs, parmesan cheese – Baked and sliced into squares

Swedish Meatballs – served in a Chafing Dish – Beef, Veal, Pork, Breadcrumbs, Onion, Eggs, Spices in a Sour Cream based sauce

Prosciutto Wrapped Asparagus – Asparagus Spears wrapped in Prosciutto
Served with a Dijon Mustard Sauce

Prosciutto and Gruyere Pastry Pinwheels – Puff Pastry filled with Prosciutto,
and Gruyere Cheese – rolled and sliced
Baked

Sauteed Kielbasa Slices with a Honey Mustard Dipping Sauce

Sausage-Spinach Turnovers – Sausage, Onion, Spinach, Cheddar, Mustard
Bread Dough – Baked

Salami Crescents – Puff Pastry filled with Salami, Swiss Cheese, Sour
Cream, Mustard – Baked

Beef and Broccoli Wontons with Ginger Dipping Sauce – Fried

Nuts: Candied Pecans, Walnuts
Spiced Pecans

Salads and Dressings

Mesclun Salad – Mixed Wild Lettuces with Italian Vinaigrette Dressing

Pear, Arugula and Endive Salad with Candied Walnuts in a Dijon Mustard Dressing

Spinach Salad with Apples, Avocado and Bacon in a light Vinaigrette Dressing

Waldorf Salad – Lettuce, Apples, Celery, Grapes, Toasted Walnuts in a Dressing of Yogurt, Dijon Mustard, Honey & Lemon Juice

Simple Green Salad – Red and Green Lettuces in a Dijon Mustard Dressing

Caesar Salad

Italian Chopped Salad – Plum Tomatoes, Endive, Mozzarella, Arugula, Radicchio in a Sherry-Shallot Vinaigrette Dressing

Endive, Escarole and Apple Salad with White Balsamic Vinaigrette Dressing

Endive, Stilton and Bacon Salad in a Lemon/Olive Oil Dressing

Chopped Vegetable Salad – Artichoke Hearts, Carrots, Green Beans, Avocado, Tomato, Corn Kernels, Radicchio, Celery, Mixed Green in a Mustard Vinaigrette Dressing

Apple, Canadian Bacon and Spinach Salad with a simple Vinaigrette Dressing

Shrimp Remoulade with Avocado and Hearts of Palm over Romaine Lettuce – Remoulade Sauce: Olive Oil, Onion, Creole Mustard, Vinegar, Paprika, Cayenne Pepper, Green Onions

Lemon Avocado Salad Dressing – Creamy dressing of Avocado, Sour Cream, Lemon Juice, Olive Oil, Garlic, Water, Dill, Honey

Creamy Blue Cheese with Bacon & Horseradish Dressing – Bacon, Mayo, Sour Cream, Dijon, Worcestershire, Horseradish, Roquefort

Lemon-Mustard Vinaigrette Dressing – Lemon Zest, Lemon Juice, Red Wine Vinegar, Dijon, Garlic, Olive Oil

Hot Chafing Dish - Main Courses

Beef Tenderloin sliced and served with Horseradish Cream Sauce
and/or Bearnaise Sauce

Beef Tenderloin and Mushrooms wrapped in puff pastry

Vermont Maple Spiral Ham

Turkey Breast with Cranberry Relish

Turkey Breast Florentine – Turkey Breasts stuffed with Spinach

Beef Bourguignon – French Stew – Beef, Onions, Bacon, Carrots,
Mushrooms in a Burgundy Wine sauce

Eggplant Rollatini – Eggplant slices stuffed with ricotta cheese in
a tomato sauce

Baked Ziti – Ziti pasta with ricotta/mozzarella cheese and a tomato sauce

Sausage, Peppers and Onions

Tri-Colored Tortellini Alfredo – Green, Red and White Tortellini in a
Cheese sauce

Jambalaya – Spicy rice dish from New Orleans with Sausage, Ham and
Shrimp

Poached Salmon with Lemon Dill Sauce

Salmon Wellington – Salmon wrapped in puff pastry

Lasagna – pasta layered with ricotta cheese and tomato sauce,
topped with mozzarella cheese – baked

Creamy Garlic Dressing – Mayo, Milk, Green Onion, White Wine,
Vinegar, Sugar, Salt, Garlic Pepper

Spanish Tomato Vinaigrette Dressing – Tomato Juice, Cilantro, Lime
Juice, Cumin, Olive Oil

Creamy Honey Mustard Dressing – Mayo, Milk, Dijon, Honey, Lemon
Juice

Italian Tomato Dressing – Tomato Juice, Balsamic Vinegar, Sugar,
Thyme, Oregano, Garlic, Parmesan Cheese

Italian Vinaigrette Dressing – White Balsamic Vinegar, Olive Oil and
Italian Spices

Chicken Entrees

Lemon Chicken – Boneless Chicken Breasts sautéed and served in a delicate lemon/butter sauce

Baked Chicken & Cheese Rollups – Boneless Chicken Breasts stuffed with Provolone, Sun Dried Tomatoes, sautéed and served in a white wine sauce

Parmesan Crusted Chicken Breasts – Boneless Chicken Breasts crusted with Parmesan Cheese and served with a Sage/Butter Sauce

Chicken Parisienne – Boneless Chicken Breasts stuffed with Brie Cheese and Prosciutto and a little Dijon Mustard then wrapped in a Puff Pastry and baked.

Tuscan Chicken – Boneless Chicken Breasts Sauteed in a delicate butter/white balsamic/mustard sauce and topped with diced tomatoes.

Boursin Stuffed Chicken – Boneless Chicken Breasts stuffed with Boursin Cheese/Parmesan/Julienned Carrots – delicate breadcrumb crust

Chicken Breasts with Sun-Dried Tomato Cream Sauce – Boneless Chicken Breasts sautéed and served with Sun-Dried Tomato Cream Sauce

Turkey Breasts Roulade with Crimini, Porcini and Pancetta – Boneless Turkey Breasts stuffed with Crimini/Porcini Mushrooms and Pancetta(Italian Bacon)

Grilled Red Pepper, Basil and Turkey Roulade with Basil Sour Cream Sauce

Side Dishes or Accompaniments

Mashed Potato Timbales

Broasted Yukon Gold Potatoes and/or Sweet Potatoes

Twice Baked Potatoes – scooped out/mashed and placed back in shell, topped with parmesan cheese and baked

Potatoes, Leek, Gruyere Gratin – sliced potatoes layered with leeks and gruyere cheese

Portobello Mushrooms stuffed with mashed potatoes on a bed of sautéed fresh spinach

Green Beans topped with sautéed assorted mushrooms and bacon

Asparagus topped with sautéed assorted mushrooms and bacon

Carrots Supreme

Roasted Eggplant and Roasted Red Pepper Terrine – layered and sliced

Risotto – all sorts of ways – with mushrooms, with diced vegetables, with potatoes and spices, with butternut squash

Sweet Potatoes sliced and sautéed with maple syrup and brown sugar

Tomato and Mozzarella Gratin – sliced and layered and served cold or topped with bread crumbs and baked

Braised Red Cabbage, Apples and Raisins

Corn, Cheddar Cheese Souffle

Stuffed Zucchini – Spinach, Bacon and Cheddar Cheese

Vegetarian Menu

Main Courses

Cabbage Rolls – Cabbage leaves stuffed with mushrooms, zucchini, green and red peppers, bulgar, spices

Vegetable Tortes – Pastry shells filled with potatoes, mushrooms, shallots, peas, eggplant, red peppers, gouda cheese – lattice pastry pattern on top of tortes

Spanokopitta – Greek Dish – Spinach, feta, leeks, pine nuts in Phyllo Dough

Jambalaya – New Orleans Dish – spicy rice dish with onions, celery, green peppers, mushrooms, tomatoes, eggplant, garlic

Red Enchiladas – Tortillas filled with salsa, red onion, black olives, veggie burgers, spices, cheddar cheese

Lasagna – Pasta layered with tomato sauce and ricotta cheese

Artichoke and Mushroom Lasagna – Pasta layered with mushrooms, artichoke hearts in a béchamel sauce (white sauce)

Butternut Squash and Mushrooms Lasagna – Pasta layered with onions, mushrooms, roasted butternut squash, ricotta cheese, mozzarella cheese and a béchamel sauce

Eggplant Parmesan – Casserole of layers of eggplant, tomato sauce and parmesan/mozzarella cheese

Tortellini Alfredo – Cheese tortellini in a parmesan cheese sauce

Desserts

Cappuccino Brownies – 3 layers – brownie, cream cheese, ganache

Southern Pecan Squares – like a mini pecan pie

Cheesecake Squares – a cream cheese crumb cake

Butterscotch Brownies

Chocolate Brownies with Peanut Butter Frosting

Cranberry Cheesecake Bars

Truffles (candy)

- Milk chocolate rolled in cocoa powder
- Dark chocolate rolled in crushed almonds
- White chocolate rolled in shredded coconut

Best Cheesecake Ever with Blueberry or Cherry topping – not too
Light and not too heavy – just right

Mocha Cheesecake

New York Cheesecake – very rich

Apricot Cheesecake

Orange Cheesecake with Carmel-Orange Sauce

White Chocolate Raspberry Cheesecake

Pumpkin Cheesecake with Gingersnap Crust

Pumpkin/Raisin/Walnut Bars with Cream Cheese Icing

Pumpkin Spice Cake with Pumpkin Cream Cheese Icing

Decadent Chocolate Cake with Chocolate Cream Icing

Chocolate Cake with Chocolate Icing and Ganache Topping and
Chocolate Curls on side of cake

Apple Crumb Pie

Strawberry and White Chocolate Mousse Tart

Coconut Cream Tart

Lemon/Lime Tart

Almond Tart with Strawberry Topping

Sample Menu - All Appetizers

Tray: Large Cheese/Fruit Tray with assorted accompaniments.

Chafers: Swedish Meatballs or Lemon Chicken Balls
Artichoke Cheese Bake with French Bread Rounds

Waitress Passed:

Greek Spinach/Cheese Turnovers – make with Phyllo Dough
Mini Biscuits with Roast Beef and Horseradish Cream
Chicken Satays with Plum Sauce
Mushrooms with Crab Meat or Crab Cakes

PRICE: \$35.00 Per Person

Sample Menu - all Hors d'oeuvres Wedding or Cocktail Party

Hot Chafing/Serving Stations:

- 1) Beef Tenderloin with French Bread Rounds and Horseradish Cream
- 2) Cob Smoked/Maple Flavored Vermont Spiral Ham with Mini Corn Muffins and a Robust Mustard
- 3) Poached Salmon with Lemon Dill Sauce

Waitress Passed Hot Appetizers:

- 1) Pepper Jelly Turnovers
- 2) Bacon Wrapped Scallops in Maple Glaze
- 3) Mushrooms stuffed with Crab Meat

Trays set out for Guests to help themselves:

- 1) Cantelope Melon and Proscuitto Skewers
- 2) Cheese Tray with assorted accompaniments
- 3) Cucumber Rounds with Smoked Salmon, Cheese, Onion, Capers & Dill

PRICE: \$45.00 per person + 15% Gratuity

Sample Menu

Hors d'oeuvres: (1 Hour Service)

Greek Spinach and Feta Cheese Triangles – Phyllo Dough
Mushrooms stuffed with Crab Meat
Assorted Cheese/Fruit and Cracker Platter

Buffet Dinner:

Tuscan Chicken
Twice Baked Potatoes
Green Beans with Mushrooms and Bacon
Mesclun Salad with Dried Cranberries/Walnuts
Italian Vinaigrette Dressing
Dinner Rolls with Butter Pats

Coffee and Tea Service
Cut and Serve Wedding Cake

PRICE: \$35.00 per person + 15% gratuity

Sample Menu

Hors d'oeuvres: (1 Hour Service)

Pear, Leek and Gruyere Turnovers
Scallop Delights
Crab Cakes with Roasted Red Pepper Sauce
Boursin Mushrooms

Buffet Dinner:

Filet of Beef Tenderloin with Bearnaise Sauce
Lemon Chicken – Boneless Chicken Breast in a delicate
Lemon Butter Sauce
Asparagus Spears with sautéed Wild Mushrooms
Potatoes Au Gratin
Caesar Salad
Dinner Rolls with Butter Pats

Coffee and Tea Service
Cut and Serve Wedding Cake

PRICE: \$45.00 per person + 15% gratuity