



"We look forward to eating with you soon!"

P.O. Box 44212, Nottingham, MD 21236

Phone 410*419*5228 Fax 610*514*5228

catering@immaculatecuisine.com

www.immaculatecuisine.com

Reception Action Stations-Minimum of 40 Guest
call for *prices on groups less than 40*

Dessert and "Grand Finale" Stations

CUP CAKE STATIONS \$6.00 per person

Assorted cup cakes that can be filled with different fillings and topped with different icings

CHOCOLATE DIPPED STRAWBERRY STATIONS \$7.85 per person

Assorted flavored chocolate with liquor infused strawberries. Chocolate will be assorted colors and flavors and strawberries will be injected with orange liquor, amaretto, flavored infused liquors.

Chocolate Fountain or Fondue \$6.75 per person

Hot Chocolate fudge in our elegant tiered fountain or a traditional fondue with fresh strawberries, golden ripe pineapple, seasonal melon, cubes of vanilla pound cake, vanilla wafers and pretzel sticks for dipping, topping and dunking.

Gourmet Coffee Display with Optional Hot Chocolate Bar \$5.75 per person

Dark roast Columbian Coffee, seasonal flavored coffee, decaf coffee and a

gourmet selection of teas with cream, sugar, raw sugar, sugar cubes, rock candy swizzle sticks, cinnamon sticks, lemon zest, orange zest, liqueur-laced fresh whipped cream, assorted flavor cream and syrups, and chocolate & mint chocolate covered espresso beans.

Cannoli Station \$8.00

Our chef attendant will fill cannoli shells to order for you and your guests with your choice of sweetened ricotta, semi-sweet chocolate chips, chopped walnuts, chopped hazelnuts, party sprinkles, M & Ms, peanut butter chips, orange zest, shredded coconut, chopped maraschino cherries, liqueur laced ricotta (choice of Amaretto, Frangelico or Grand Marinier) . . . and of course, all of this can be topped with fresh whipped cream!

Make-Your-Own Ice Cream Sundae Bar \$6.65 per person

For all the “kids at heart!” Start with your selection of your favorite ice cream flavor or be traditional and go with vanilla and chocolate. Top your choice with cherries, sprinkles, chopped nuts, gummy bears, M & Ms, Reese’s Pieces, crushed Oreo cookies, whipped cream, chocolate syrup, hot fudge, marshmallow, caramel, butterscotch, chocolate chips and much more!

Cheesecake Sundae Bar \$7.25 per person

Vanilla, Chocolate, and Strawberry cheesecake dished out into a cup or waffle cup. Top with your choice of caramel, strawberry, raspberry, or chocolate sauce. Assorted cookie pieces, nuts, and whip cream.

Martini Mousse Station \$7.00 per person

Watch our chefs fill your martini glass with your choice of dark chocolate, strawberry, mocha, or mango mousse. Then request your choice of toppings including fresh fruit coulis, semi-sweet chocolate chips, white chocolate shavings, fresh berries, or a variety or dipping cookies!

“Good for You” Parfait Station \$5.75 per person

The “healthy” sweet alternative! Your choice of vanilla yogurt or honey enhanced mascarpone cheese layered in a tall glass with your choice of fresh berries, granola, chocolate chips, praline pieces, crumbled cookies, semi-sweet chocolate or butterscotch chips.

Entrée Stations

****Chef Attendant Required \$125.00 fee per attendant**

****Sautéed Shellfish Action Station \$32.00 per person**

Your Choice of Two Varieties:

Thai Spiced Gulf Shrimp with Coconut Shavings and Purple Basil

Sea Scallops with Cilantro Pesto and Toasted Pine Nuts

Maine Lobster Sea Bass Cakes with Spicy Remoulade

Maryland Crab Cakes with Roasted Garlic Cream Sauce

Served with Garlic French Bread

Chef Attendant Required \$125.00

****Panini Sandwich Action Station \$13.00 per person**

Grilled Panini Bread

Your Choice of 3 Fillings

Imported Prosciutto, Brie and Red Onion

Marinated Vegetable with Fresh Mozzarella Cheese and Purple Basil

Grilled Portabella Mushroom with Baby Arugula Sliced Heirloom Tomatoes

Oven Roasted Tenderloin of Beef with Caramelized Onions and Tomatoes

Smoked Salmon and Dill Cream Cheese and Shaved Sweet Onions

Breast of Chicken with Sliced Pineapple and Barbeque Sauce

Sliced Corned Beef with Swiss Cheese and Russian Dressing

****Hamburger & Fries Active Station" \$15.00 per person**

Fresh ground beef, chicken, turkey, or portabella mushroom burgers cooked fresh and served with fresh baked buns and assorted bread. Assorted gourmet toppings and cheeses with fresh cut french fries served with assorted gourmet dipping sauces.

Waffle or French Toast Action Station \$11.00 per person

with Fresh Berries, Whipped Cream, Assorted Breakfast Syrups and Flavored butters

Omelet Station \$14.85 per person

Omelets Made to Order, Scrambled Eggs, Breakfast Meats assorted cheeses, vegetables, and breakfast meats available for the perfect omelet

****Gourmet Grilled Cheese Station \$14.75 per person**

Our Uniformed Chef will customize a Grill station with your selections of breads and cheeses, such as:

Cheddar with Apples on Rosemary and Thyme Foccaccio

Brie with Almond Butter and Raspberry Jam on Sourdough
Mozzarella on Sun dried Tomato Bruchetta on Foccaccio
Goat Cheese with Olive and Fig Tapenade on Panini Bread
American on Jalapeno Batard
Havarti on Pumpernickel
Fontina Cheese, Onion Jam, Tallegio, & Escarole on Foccaccio
Served with a Demitasse of Roasted Red Pepper & Tomato Soup
**Additional Combinations available
Chef Attendant Required \$125.00

Pasta \$14.00 per person

Please choose three of the following to be available to your guests:

Linguini ° Spaghetti ° Fettuccini ° Penne ° Bowtie ° Corkscrew ° Meat
Ravioli ° Cheese Ravioli ° Meat Tortellini ° Cheese Tortellini

Sauces

Please choose three of the following to be available to your guests:

Marinara ° Pomodoro ° Bolognese ° Alfredo ° Pesto ° Carbonara °
Amatriciana ° Roasted Red Pepper ° Cream Sauce ° Extra Virgin Olive Oil
with Roasted Garlic

Garnishes

Please choose five of the following to be available to your guests:

Chopped Roma Tomatoes ° Fresh Basil ° Artichokes ° Sweet Peppers °
Cipolline Onions ° Roasted Garlic ° Italian Mushrooms ° Button Mushrooms °
Broccoli Florettes ° Baby Spinach ° Sun-Dried Tomatoes ° Kalamata Olives
° Zucchini ° Summer Squash ° Roasted Eggplant

Meats

Please choose three of the following to be available to your guests:

Grilled Chicken Breast ° Bay Shrimp ° Mini Meatballs ° Italian Sausage °
Bay Scallops ° Mussels ° Prosciutto ° Beef Sirloin ° Julienne Smoked
Salmon ° Veal Sirloin ° Julienne Calamari ° Chicken Sausage

Mashed Potato Station \$9.00 per person

Homemade Butter Mashed White Potatoes and Sweet Potatoes Piped Into
Martini Glasses With an Array of Toppings to Include: White Cheddar,
Sharp Cheddar, Chives, Pancetta Cracklings, Sour Cream, Whipped Butter,
Cinnamon Butter, Brown Sugar, Chopped Cinnamon Almonds Add crab,
lobster, or shrimp for \$6.00 additional per person

Fajita Station \$12.95 per person

Our Uniformed Chef will custom Griddle seasoned Chicken or Beef with

Onions and Peppers, then hand wrap it in a flour tortilla with a choice of fillings which include:

Salsa, Shredded Cheddar Cheese, Guacamole, Sour Cream, sliced Jalapenos and chiffonade of lettuces

This station can be enhanced with: Spanish rice, Refried Beans for \$4.00 additional per person

“Oriental Wok Station \$15.95 per person

An exotic stir-fry of oriental vegetables and the guest's choice of wok seared teriyaki flank steak, pork, chicken or shrimp. Vegetables include sliced water chestnuts, shredded bok choy, broccoli rabe, baby corn on the cob, sliced carrots, mung bean sprouts, red, yellow & green bell peppers, and purple onion. Our stir fry can be served with sticky white rice, fried rice, vegetarian fried rice, Soba noodles or lo mein noodles. A variety of accompanying sauces include traditional teriyaki, a ginger soy glaze, Thai basil dipping sauce, Hoisin plum sauce and Chinese hot pepper water.

Carving for Carnivores \$17.95 Per Person

Chef-attended Carving Station Includes a Savory 7-herb Rubbed All White Boneless Turkey Breast and our White Wine and Garlic Basted Beef Tenderloin Sliced to; Served with Fresh Silver Dollar Rolls, Dijon Mustard, Au Jus, Horseradish Cream, and Cranberry Sauce

Ham Carving Station \$14.95 per Person

Tender Juicy Ham Seasoned with Brandy Apricot Glaze and Fresh Herbs with a Side of Pineapple Sauce

*****ADDITIONAL STATIONS AVAILABLE UPON REQUEST AND ANY STATION CAN BE CUSTOMED TO EACH EVENT.**

Immaculate Cuisine
