



2011 Johnson Street · Hollywood, FL 33020 P: 954.920.3911 F: 954.920.3241

www.cacatering.net

HORS D'OEUVRES

Lemongrass Garlic Seared Scallops

In Chinese Ceramic Spoon Topped with Toast Point

Caribbean Conch Fritters

Citrus Remoulade or Sriracha Aioli

Nut Encrusted Mahi-Mahi

Lemon Citrus Coulis

Salmon Focaccia

Focaccia Painted with a Herb Lemon Aioli and Thin Layers of Smoked Salmon, Capers, Red Onion & Chopped Egg

Mojo Glazed Shrimp Brochette with Garlic Aioli

Beer Battered Coconut Shrimp

Served with Mango Chutney or Sweet Thai Chili Sauce

Blackened Shrimp with Cilantro Aioli

Saffron Lobster Strudel

Layers of Phyllo Dough with Saffron Lobster

Salmon Foam in an edible savory Waffle Cone

Topped with Caviar & Scallions

Hot Crab & Gorgonzola Tartlets

Lump Crab Cakes

Served with a Dollop of Cajun Remoulade, Key Lime or Sriracha Aioli

Smoked Salmon Tostada

Goat Cheese, Fried Capers and Jalapeno Tartar Sauce

Blue Corn Fried Oysters*

Topped with a Roasted Corn Salsa and Crème Fraîche

Lobster Bisque and Grilled Cheese*

Roasted Maine Lobster Bisque and Aged Spanish Sherry
Served with a Wedge of Gruyere Grilled Cheese

Fried Lobster Macaroni and Cheese Bites

Gouda or Cheddar with Lobster & Mild Chiles

Seared Sea Scallop Wrapped in Apple Smoked Bacon

Prawns Saltimbocca Style*

Grilled Prawns Wrapped In Prosciutto with Sage
Or Wrapped with Jalapeno Sliver & Bacon

Golden Whitefish & Chips*

Served in Cones with a Dollop of Malt Vinegar Aioli

Mini Fish Tacos

Mahi-Mahi, Shredded Cabbage and Pico de Gallo
Topped with a Scotch Bonnet Tartar Sauce

Crabmeat Stuffed Jalapeño Poppers

Seasoned with Old Bay & Served with Buttermilk Ranch

Thai Spiced Crispy Shrimp atop Herbed Polenta

Sesame Seared Tuna with Wasabi Crème on Crisp Wonton

Spicy Tuna

Marinated Tuna in Chili Oil mixed with Scallions & Masago, Served on a Sesame Cracker & Topped with a Fresh Jalapeno Slice

Oesepra Caviar*

Garnished with Crème Fraîche, Onion, Chopped Eggs & Blinis

Fried Zucchini or Pickle Disks

Topped with (Smoked Salmon) and Dill Crème Fraiché

Beluga Caviar*

Garnished with Sour Cream, Onion, Chopped Eggs, & Blinis

Assorted Sushi with Wasabi, Pickled Ginger & Soy Sauce*

Hand rolled by Uniformed Chef on request

Whole Poached Fresh Salmon Display*

Garnished with Lemons, Limes, Cucumbers, Capers, & Chopped Onions

Fresh Gulf Shrimp*

Display with Lemon Wedges, Tabasco, & Cocktail Sauce

Ceviche Fresca

Combination of Fish, Shrimp, and Scallops
Served with Cilantro, Peppers and Tomatoes
Steeped in Citrus

Chicken Satay

Citrus Emulsion, Spicy Thai Peanut Sauce, or Hoisin Glazed

Mesquite Orange Glazed Chicken Brochette

Chicken & Waffle Crunch

Topped with Maple Syrup & Scallions

Chicken Rumaki

Chicken Livers Wrapped in Apple Smoked Bacon

**may denote an additional charge*

Chicken Wellington

Chicken & Mushroom Duxelle in Pastry

Chicken Pot Pie

Pastry with Chicken, Vegetables and a Creamy Broth

Tarragon Chicken Salad with Walnuts & Grapes

Served in Phyllo Cups

Coconut Chicken

Pineapple Relish

Beef Satay

Spicy Thai Peanut Sauce, Citrus Emulsion, Hoisin Sauce, or Cilantro Chimichurri

Filet Mignon with Horseradish Crème*

Smoked Andouille Sausage Puffs

Whole Grain Mustard

Asian Beef

Skewered with Orange Teriyaki Marinade and topped with Chopped Scallions and Sesame Seeds

Beef Wellington

Filet Mignon & Mushroom Duxelle in Pastry

Beef a la Bourguignon

Served in an Asian Spoon with a Dollop of Crème Fraîche

Pulled Beef in Phyllo Cup

Mojo Style, BBQ, or Jerk Seasoned

Jerk Beef Medallions

Atop a Green Plantain Tostone
Drizzled with Lime Aioli

Smoked Chipotle Albondigas (mini meatballs)

Choice of toppings include Ricotta Cheese, Rosemary Aioli, or Middle Eastern Yogurt Sauce

Miniature Taco Bakes

Ground Beef or Grilled Chicken with Melted Queso Fresco
Topped with Sour Cream & Chive Mousse,

Garnished with Pico De Gallo

****Add a margarita shooter for \$1**

Etalage de Viande*

Hand Carved Cold Cut Meat Platter

Antipasto Display*

Ciligini (bite sized Mozzarella)

Marinated in Pesto or Sun-dried Tomato Salsa
on a bed of Sliced Imported Prosciutto Ham, Mortadella,
Capicola, Genoa Salami, Imported Provolone,
Roasted Red Peppers, Pepperoncini, Imported Olives &
Marinated Artichokes & Served with Italian Bread.

Spanakopita

Spinach and Feta Cheese Baked in Phyllo

Triple Cream Brie and Raspberry Tartlets

Or Served with Spicy Mango, Fig, or Ginger Snap & Caramel

Brie en Croute*

Eggplant Parmesan Wedges Served with Marinara Sauce

Creamy Arancini

Asian Fried Rice Risotto Ball Crusted in Panko
with a Goopy Gouda Center

Artichoke Beignets with Lemon Aioli

Tomato Bisque and Grilled Cheese*

Creamy Tomato Bisque Served with a
Wedge of Gruyere or American Grilled Cheese
may be substituted for Lobster Bisque.

Goat Cheese Mousse Stuffed Heirloom Plum Tomato

Mini Mac & Cheddar Muffins

Choice of either Vegetarian or with Bacon Bits

Crispy Baby Artichoke

Stuffed with Roasted Red Pepper Parmesan

Edamame Hummus Canapé

Served on a Rice Cracker or a Fresh Bell Pepper Slice

Fava Bean Puree with Lemon Zest

on tiny Savory Biscotti

Display of Seasonal Fresh Fruit*

Artfully Displayed on an array of platters
or as Diced Fruit Shooters

Deluxe Domestic & Imported Cheese Display*

Served with Dried Fruits, Nuts,
& a variety of Gourmet Crackers & Flatbreads

Mushroom, Thyme & Asiago Polenta Bites

Mozzarella Napoleons

Ripe Tomatoes, Fresh Mozzarella, Fresh Basil
with Pesto or Balsamic Reduction

Fresh Vegetable Crudité Cups

With Artichoke Dip, Red Pepper or Buttermilk Ranch,
or Pistachio Crème Fraiche

Grilled Vegetable Crudités*

with Balsamic Reduction

Spicy Indian Pumpkin Soup Shooters

Watermelon & Heirloom Tomato

or Carrot & Cucumber
Gazpacho Shooters

Portobello Mushroom

Grilled en Croustade with Herbed Goat Cheese
on Flaky Pita Wedge

Crispy Cauliflower & Quinoa Cakes

Roasted Red Pepper Infused Yogurt Dipping Sauce

**may denote an additional charge*

Deconstructed Caesar

Romaine Leaves & Parmesan Baked Crostini
in a cup with Housemade Caesar Dressing

Stuffed Loaded Baked Creamery Potatoes

Alligator Tail Strips with Hickory Mustard Seed Sauce

Garlic Escargot on Crostini

New Zealand Lamb Chops*

Choice of Smoked Maple, Glaze Provençal,
and a Lemon-Oregano Emulsion

Herb Encrusted Lamb*

Stuffed Roulades of Lamb
Served with Onion Mint Jelly

**Sun-Dried Dates Wrapped in
Crisp Apple Smoked Bacon**

Grilled Asparagus Wrapped in Prosciutto

Breast of Duck Wrapped in Apple Smoked Bacon

Melon topped with Feta & Cucumber

Mini Jalapeño Corn Cakes with Pulled Pork

Capicola Wrapped Peach Slices

Topped with Blackberry Compote

Stuffed Mushroom Caps

With Grilled Vegetables,
Roasted Red Pepper Parmesan,
Or Crab or Chorizo Stuffing

Empanadas

Choice of Beef, Vegetable or Chicken
Southwest Style
Caribbean Style

Cuban Style with Guava & Queso Blanco
Raspberry Marinated Smoked Duck Breast

Tarte au Lardons Fromage

Pastry Tartlets filled with Gruyere, Apples and Bacon

Gourmet Fresh Quiche

Lorraine, Spinach, Vegetables, or Seafood

Croquettes

Choice of
Cheese, Chicken, Ham & Swiss, Beef,
Wild Mushroom & Spinach
Potato & Gouda

Quesadillas

Seafood, Chicken, Beef or Vegetable
Served Traditionally or with
Goat Cheese & Poblano Peppers,
Chorizo & Chipotle Gouda,
or Roasted Corn, Black Bean & Queso Fresco w Cilantro &
Key Lime Salsa and Sour Cream

Lamb Brochette

Choice of Jerk Seasoned, Rikkita, Tzatziki
or with a Lemon-Oregano Emulsion

Beef or Chicken Brochette

Choice of Jerk Seasoned, Teriyaki, Rikkita or Honey Glazed

Spring Rolls

Choice of Vegetable, Chicken, Shrimp, Beef, Banh Mi,
or Brie, Apricot, & Duck
With Ginger Plum Sauce, Gyoza Sauce,
Sweet Red Chili Sauce or Honey Mustard

Mini Sliders

**Crispy or Grilled Chicken,
All Beef Patties or Ropa Vieja,
Ahi Tuna, Portobello Mushroom, Banh Mi,
Korean Short Ribs, Pulled Pork, or Lobster Roll**

Choice of Garnishes:

Greens, Tomato, Pickles, Scallions, Wasabi Aioli,
Chipotle Mayo, Pickled Asian Slaw
Served in Dinner Rolls or Potato Buns

****Add a beer shooter for \$1**

Green Apple Slice and Gruyere

With Crispy Prosciutto Crumbs

Kim Chee Pancakes

Topped with Boneless Korean Short Ribs

STATIONS

The Carvery

Choice of Tenderloin of Beef*, Skirt Steak, Prime Rib*, Top Round, Oven Roasted Turkey Breast, Glazed Virginia Ham, Whole Salmon Filet, Rack of Lamb* or Roast Loin of Pork with Mojo
Sauces Include: Creamy Horseradish, Au Jus, Cranberry Mayonnaise, Whole Grain Dijon Mustard, Miso Glaze, Chimichurri Sauce, or Triple Peppercorn Demi Glace.

Pasta Station

Choice of Pasta sautéed with Garlic & Herbs to order with choice of two sauces and a variety of accompaniments:
Sun-dried Tomato, Artichoke, Mushrooms, Petit Shrimp, Bacon, Peas, Black Olives,
and other Seasonal Vegetables & Shaved Parmesan Cheese.

Panini Sandwich Station

Artisan Breads grilled on a Hot Sandwich Press in a variety of Sandwich Selections: Nouveau Cuban, Smoked Turkey with Gouda & Sun-dried Tomato, Asiago Roast Beef, Portobello Mozzarella, Caramelized Onion & Rosemary or Chicken Dijon with Swiss.

Grain Station

Choose Two from this creamy rich Grain Assortment: Risotto, White or Forbidden Rice, Orzo, Quinoa, or Farro, prepared with Cheddar, Gouda, or Parmesan Cheese, Prosciutto, Lobster*, Chicken, Shrimp, Peas, Asparagus, Mushrooms, or Spinach.

Martini Magic

Mashed Potato, Sweet Potato, Mashed Plantain, Risotto, or Mac & Cheese served in a Martini Glass topped with guests' choice of colorful toppings such as: Diced Chicken, Filet Mignon* Chives, Bacon, Cheddar, Broccoli, Salsa, Butter, Sour Cream, Roasted Garlic Demi Glace, Wild Mushroom Sauce, and Cilantro.

Paella Station

Mussels, Clams, Shrimp, Chicken, Chorizo Sausage, and Fish Sautéed with Tri-Colored Peppers, Green Olives, Onions, Olive Oil with Saffron Rice, topped with Roasted Red Pepper & Sweet Plantains.

Quesadilla Station

Beef, Seafood, Chicken or Bean Grilled with Peppers, Onions, and Sharp Cheddar Cheese on Flour Tortillas.
Specialty Quesadillas: Cuban Quesadillas, Ropa Vieja with Queso Blanco, Philly Cheese Steak Style, Goat Cheese & Poblano Pepper, & Brie and Papaya Quesadillas.
Served with Pico de Gallo, Guacamole, Sour Cream, and Jalapeno Pepper Cheese Sauce.

South of the Border

Tacos, Tostadas or Fajitas

Sautéed Smoky Vegetables with Chicken, Beef, Fish, or a combination, served with your choice of Tortilla
Topped with Sour Cream, Guacamole, Pico De Gallo and Shredded Cheese.

Guacamole Bar

Served with Queso Blanco, Pico de Gallo and additional toppings, including Lime, Cilantro, Chopped Tomato, Onion, and Jalapeño Peppers.

Fondue Melange

Seasoned special combination of Swiss & White Cheeses melted with White Wine in Fondue Pot
Served with Apple & Pear Wedges and a variety of Artisan Breads.

Caribbean Martini Bar

Large Martini Glasses filled with a scoop of White or Brown Rice, served with accompaniments for guests to create their own combination: Choices of Jamaican Jerk Pork or Mango Chicken Breast, Cuban Black Beans with Onion Mojo, and Tropical Ceviche, Topped with Crispy Mariquitas.

Perogie Station

Pan Fried Potato Dumplings served with Sour Cream, Chopped Scallions, Bacon, and Sauerkraut.

**may denote an additional charge*

Out of Bombay

Grilled Kebabs of Rikkita-seasoned Chicken or Beef, Tandoori Chicken, or either Kati Roll Style with Sauteed Vegetables on Naan, Curried Biryani, Spiced Ground Lamb or Vegetable & Potato Samosas, & sautéed Lentil Patties with Mint Sauce.

Bourbon Street Station

Choose a tantalizing combination: Gumbo, Jambalaya, Shrimp Étouffée, Red Beans & Rice, Crawfish Risotto, Creole Eggplant, Collard Green Croquettes, Spiced Sweet Potatoes.

Thai/Wok Station

Choice of Chicken, Pork or Tofu, Pad Thai or Lettuce Wraps and Spring Rolls or Classic Stir Fry of Beef, Chicken or Shrimp with Bok Choy, Snow Peas, Water Chestnuts, Carrots, Scallions, Bean Sprouts, Garlic and Ginger Served with Rice or Low Mein Noodles & Egg Rolls.

Mongolian Barbeque

Choice of sautéed Vegetables and Meats: Bean Sprouts, Bok Choy, Scallions, Water Chestnuts, Celery, Mushrooms, Tomatoes, Bamboo Shoots, Broccoli, Steak, Shrimp or Chicken in Mongolian BBQ Sauce, Ponzu, or Chili Garlic, with Fluffy White Rice.

Teppan Yaki

Hibachi Beef, Shrimp or Chicken with Vegetables, Ginger, Garlic and Soy Sauce, Served over Vegetable Fried Rice in Miniature Take-Out Boxes with Chopsticks
Served with Ginger Mustard and Yum-Yum Sauce.

Soba Noodle Station

Chilled Soba Noodles with matchstick Carrots, Scallions, Snow Peas, Toasted Sesame Seeds, Bean Sprouts, & Cabbage
Served with Thai Peanut, Hoisin, and Parsley & Herb Sauces, or Miso Broth.

Mini Pizza Station

Personal Sized Pizzas with choices of Cheese, Sauce, and Toppings: Prosciutto, Arugula, Pepperoni, Sausage, Peppers, Onions, Chicken, Pineapple, Roasted Red Peppers, topped with Parmesan and Red Pepper Flakes.

Flatbread Station

Marinara, Pesto, BBQ Sauce and Assorted Cheeses, Grilled Chicken, Scallions, Grilled Red Onion, Tomatoes, Basil Ribbons, Pecans, Sausage, and Roasted Peppers.

Middle Eastern Corner

Assortment of Hummus, Tahini, Falafel, Baba Ghanoush, Tabouli, and Tzatziki Sauce served with Flatbreads, Herb Croustades & Pita Wedges.

Gourmet Grilled Cheese

Choices of American, Cheddar, Provolone, Gruyere, Swiss and Brie Cheeses. Toppings Include Apples, Bacon, Caramelized Onions, Prosciutto, Arugula, Tomato and a Variety of Assorted Breads.
Served with a Shooter of Creamy Tomato Basil Bisque or
Served with Dill Pickles and Potato Chips.

Sliders

Miniature Beef Patties, Crab Cakes, Chicken Breast, Pulled Pork, Lobster Roll, and Ahi Tuna Sliders
Served with Monterey Jack Cheese, Greens, Tomatoes, Grilled Onions, Crispy Bacon, Southern Slaw, BBQ Sauce, Ketchup, Mustard, Wasabi Aioli, Cajun Remoulade, Honey Mustard, & Chipotle Mayonnaise.

**may denote an additional charge*

Pomme Fritte

Dutch French Fry Bar with Thin Shoestring French Fried Potatoes, Sweet Potato Fries, Onion Rings or Tater Tots, Served in a Paper Cone with the following: Lemon-Garlic Aioli, Spicy Remoulade Rouge, Alfredo Sauce, Ketchup, Chili, Cheese Sauce, Bacon Bits, Dill Buttermilk Ranch, & Sri-Racha Aioli.

Sweet OR Savory Crepe Station

Fresh Strawberries, Apples, or Bananas, Grand Marnier, and Chocolate, served with Freshly Whipped Cream
OR Chicken with Mushroom or Seafood Varieties, with Béchamel.

Cheese Grits Station

Cheesy Housemade Grits with Toppings to Include: Grilled Shrimp, Bacon, Chorizo, Andouille Sausage, Chopped Ham, Fresh Chopped Tomato, Cheddar Cheese, Shredded Chicken, & Scallions.

Omelet Station

Light, Fluffy Eggs created from a selection of Ham, Diced Vegetables, Shrimp & Cheese.

Dim Sum and Sushi Station*

Asian Dumplings Served from Bamboo Steamers with Regular Soy, or Citrus Soy, Chili and Hoisin Sauces
Served with Assorted Sushi, Ginger & Wasabi.

Clam Bake*

Seafood Boil Served with Drawn Butter, and choices of Cobb Salad, Shrimp Cocktail, Horseradish Mashed Potatoes, Corn on the Cob, Cheddar Corn Bread, Clam Chowder & Broiled Lobster.

Ultimate Raw Bar*

Seafood Cascade of Clams on the half shell, Mussels, Freshly Shucked Oysters, Jumbo Shrimp, & Stone Crab with Saltines, Tabasco, Cocktail Sauce, and Lemons.

Poke Bowl Station*

Guests choose from spicy tuna, tofu, or salmon and a variety of toppings & sauces
Chef will scoop onto white or brown rice

Soup and Salad Station

Choose from an unlimited selection of house made Soups from Lobster Bisque to Vichyssoise
Served with Artisan Breads, Crostini & Scallions.

Italian Chopped Salad with a Red Wine Vinaigrette or Loaded Caesar Salad with Sundried Tomatoes and Bacon.

Hearty Soup Bar

Choice of Gazpacho, Seafood Bisque, "White" Chili, Pumpkin Soup, Gumbo, Chili, or Clam Chowder
Tureens of Soup, Ladled into Mugs and served with Fresh Baked Breads & Crackers.

Salad-tini Bar

Choice of Salad (see options below), shaken, never stirred, and poured into a chilled Martini Glass.

ENTREES

Sauces are Interchangeable

Herb Encrusted Tenderloin of Beef*

Triple Peppercorn Demi Glace

Chateaubriand*

Herb Encrusted Flank Steak

Truffle Port Wine Sauce

Grilled Skirt Steak

Cilantro Chimichurri Sauce

Flat Iron Steak

Chipotle Demi-Glace

Filet Mignon*

With a Brandy Bordelaise
Topped with Tobacco Onions

New York Strip Sirloin Steak*

Gorgonzola Crusted

Grilled Rib Eye Steak*

Lemon Oregano Emulsion

Beef Wellington*

Married with Mushroom Duxelle
And Baked in Puff Pastry

Prime Rib of Beef*

Horseradish Mousse and Au Jus

London Broil

Merlot Reduction

Top Round of Beef

Drizzled with a Bordeaux Sauce

Braised Short Ribs

Cabernet Reduction

Lavender Rack of Lamb*

Merlot & Fresh Mint Sauce

Stuffed Veal Chop*

Cabernet Demi Glace

Pan Roasted Veal Chop*

Drizzled with a Tomato Coulis

Roasted Loin of Veal*

Drizzled with a Shallot & Sage Jus

Roasted Loin of Pork

Marinated in Mojo and Slow Roasted

Tender Roasted Duck*

Glazed with Honey until Crispy

Chilean Sea Bass*

Sun-Dried Tomato Pesto

Pistachio Crusted Seared Salmon

Drizzled with Beurre Blanc

Red Snapper Calypso*

Broiled Salmon Steak

Served with Lemon and Dill Sauce

Sauteed Grouper*

Tomato Scented Beurre Blanc

Lemongrass Dusted Grilled Mahi-Mahi

Plantain Crusted Mahi-Mahi

Key Lime Beurre Blanc

& Mango Salsa

Spiced Tuna Steak*

Native Red Snapper Meuniere*

Light Lemon Butter Sauce

Filet of Yellowtail Snapper*

Cilantro Lime Reduction

Sole with Lobster Bisque Sauce

Filet of Sole Oscar*

Topped with Crab Meat

Seafood Wellington*

Baked Fresh Flounder Cardinale

Cedar Plank Salmon

Caper & Dill Crème Fraîche

Herb Encrusted Crispy Salmon

Orange Ginger Reduction

Cilantro Shrimp

Cilantro and Garlic Shrimp

Shrimp Scampi*

Garlic Butter Seared Jumbo Shrimp

Crab Stuffed Lobster Tail*

Drizzled with Lemon Butter

Jumbo Sea Scallops*

Pan Seared with
a Mojito Rum Reduction

Tuscan Chicken
Stuffed Chicken Breast
Breaded or Baked Roulades
Spinach, Sun-dried Tomato,
Goat Cheese
Roasted Red Pepper Sauce

Caribbean Curry Chicken
Mango Chutney

Chicken Kiev
Stuffed with Herbed Butter

Chicken Cordon Bleu
Chicken, Ham & Swiss
in Flaky Puff Pastry with Bechamel

Mesquite Orange Glazed Chicken
Served on Skewers

Chicken Wellington*
Married with Mushroom Duxelle
And Baked in Puff Pastry

Oven Roasted Stuffed Game Hen*
Stuffed with Herbs and Bread crumbs

Portofino Chicken
Zucchini, Shallots, Tomato,
Provolone and Chardonnay Topped
With Rosada Sauce

Chicken Provençal
Sautéed with Tomato, Onion,
Green Olives, & Wild Mushrooms

Chicken Picatta
With Capers in White Wine Sauce

Grilled Chicken Breast
Glazed with Balsamic Thyme
Reduction

Chicken Marsala
Mushroom & Marsala Wine Sauce

Chicken Française
White Wine Butter Sauce

Chicken Parmigiana
Herb Breaded and Topped with
Marinara Sauce and Parmesan Cheese

Oven Roasted Turkey Breast
Cranberry Compote & Gravy

*may denote an additional charge

Wonton Green Leaf Tossed Salad

Grape Tomatoes, Spun Carrots,
Mandarin Oranges & Cashews
Honey Ginger Vinaigrette

Baby Greens Salad

Arugula, Bacon, Roasted Pears,
Praline Pecans, Goat Cheese &
Champagne Vinaigrette

Old Florida Salad

Bibb Lettuce, Tomatoes, Grapefruit
Segments & Diced Avocado
French Dressing

Traditional Caesar Salad

Crispy Chopped Romaine,
Herb Encrusted Croutons &
Shaved Parmesan Cheese

Field Green Salad

Kalamata Olives, Garbanzo Beans,
Roasted Red Pepper, Feta
& Root Vegetable Slaw
Roasted Garlic Vinaigrette

Roasted Beet Salad

Lettuce, Cucumber, Scallions,
Roasted Beets & Hearts of Palm
Orange Balsamic Vinaigrette

Orzo with Artichoke,
Sun-dried Tomato, Spinach
& Toasted Wild Rice

Butternut Squash Ravioli in a
Light Tarragon White Wine
Cream Sauce

Israeli Pearl Couscous with
Dried Cranberries, Scallions &
Pistachios

Risotto with Toasted Pine Nuts
& Porcini Mushrooms

Penne with Sun-dried Tomato,
Garlic, Spinach & Goat Cheese

Roasted Garlic Duchess Potatoes
Drizzled with Truffle Oil &
Dusted with Paprika

Wild Rice & Pesto Risotto Cake

SALADS

Cucumber Seven Leaf Salad*

Marinated Plum Tomatoes,
Hearts of Palm & Peppers
Balsamic Vinaigrette

Three Hearts Salad

Hearts of Palm, Artichokes, Lettuce
& Kale, Fresh Strawberry Garnish
& Smoked Gouda Phyllo Blossom
Raspberry Peppercorn Vinaigrette

Charred Corn Salad

Basil Vinaigrette

Italian Antipasto*

Artichoke Hearts, Salami, Capicola,
Tomato, Pepperoncinis, Black Olives
& Roasted Red Pepper
Red Wine Vinaigrette

Southwestern Chopped Salad

Romaine Ribbons, Avocado,
Tomatoes, Roasted Corn,
Black Beans, Cojita Cheese
and Jicama
Cilantro-Lime Vinaigrette

Strawberry Kiwi Carpaccio with

Honey Crème Anglaise

STARCHES AND VEGETABLES

Lyonnais Potatoes

Spanish Herb & Saffron
Roasted Red Bliss Potatoes

Rosemary Herb Pomme Anna
Topped with Fried Spinach

Potato Rosti stuffed with
Spinach, Goat Cheese &
Sundried Tomato

Yukon Gold Mashed Potatoes
Buttery and Scented with Garlic

Sweet Potato Soufflé

Herbed Rice in Tamboli with
Crispy Leeks

Coconut Rice with Basil & Mint

Polenta Rounds

Brunoise Vegetables & Fresh Thyme

Ceviche Lime Cup*

Lime-Marinated Pompano,
Exotic Peppers, Onion & Tomato
Micro Greens
Lime & Cilantro Puree

Pistachio Crusted

Warm Goat Cheese Medallion

Endive, Spinach Leaves, Radish,
Grapes & Plum Tomatoes
Warmed Mustard Shallot Vinaigrette

Loaded Caesar Salad

Homemade Caesar Dressing, Crisp
Romaine, Homemade Garlic
Croutons, Sun-dried Tomatoes with
Parmesan Shavings
Crispy Bacon on the side

Spinach Salad

Chopped Eggs, Caramel Apples,
Marinated Red Onions
& Ham Pinwheel
Red Pepper Ranch

Warm Burrata*

Red & Yellow Sliced Tomatoes,
Field Greens, Fresh Basil
Drizzled with Pesto Balsamic Glaze

Haricot Verts with
Julienne Carrots & Red Pepper

Asparagus
Grilled, Steamed or Sautéed
with Lemon Garlic Butter

Ratatouille
Peppers, Onions, Tomatoes,
Zucchini & Summer Squash

Sautéed Spinach with Garlic

Broccoli & Carrots in Squash Ring

Spinach Flan

Tuscan Bean & Bourbon
Mushroom Ragout

Seasonal Grilled Vegetables
Pesto Glaze

**may denote an additional charge*

DESSERTS

Viennese Dessert Table

Chef's Sumptuous House made Selection of
Lemon Puffs, Chocolate Covered Fruit, European Style Bread Pudding, Apple Phyllo Baskets, Raspberry Crème Brulee,
Strawberry Mousse in Mini Cones, Spiked Milkshake Sips, Macarons,
Three Varieties of Petit Fours, Three Varieties of Parfaits & Four Varieties of Cupcakes

Mini Dessert Emporium

Delightful assortment of petit Crème Puffs, Tartlets, Éclairs, Napoleons, & Cannolis

Donut Shop

An Abundant Array of Donuts or Donut Holes
Accompanied by toppings: Chocolate, Dulce de Leche, Sprinkles, Nuts, Whipped Cream, Nutella & Powdered Sugar

Fondue/Chocolate Fountain

Decadent Dark, White, or Milk Chocolate melted and surrounded by Strawberries, Pineapples, Marshmallows,
Vanilla Wafers, Bananas, & other "Goodies" for dipping

Mini Indulgences

Infinite Flavor Possibilities of
Colorful Cake & Cheesecake Lollipops
Chocolate Covered or Sugar Coated Marshmallow Pops
Edible Cones with Mousse

Filled with Strawberry, Vanilla Bean, Red Velvet, Citrus, Tropical Fruit, Coconut Lime

Berry Bar

Assorted Berries served in sugar cones with Whipped Cream, Chocolate Syrup & Nutella for topping

Mini Dessert Shooters

Individual servings of Classic Desserts
Key Lime Crumble, Strawberry Cheesecake,
Tiramisu, Carrot Cake, Double Chocolate Fudge & French Vanilla Swirl
Or create a Spiked Milkshake with any of the above flavors, mixed with your favorite liqueur.

Cobblers

Homemade Peach, Apple, Cherry, Cinnamon Streusel, or Blueberry, topped with Vanilla Bean Ice Cream

Brownies, Blondies, Cookies & Specialty Bars

Classic or Gourmet

Chocolate Ganache, Chocolate Orange, Raspberry, Cheesecake, Amaretto, Crème de Menthe, Key Lime, Peanut Butter, Coconut,
Capuccino, Toffee, & Oatmeal Raisin.

Ice Cream Sundae Bar

Two Choices of Ice Cream served in Stemware, Cones, or Parfait Cups
Toppings: Chocolate Fudge, Caramel, M&Ms, Sprinkles, Nuts, Chocolate Chips, Marshmallow Fluff, Whipped Cream,
Oreos, Cookie Dough, Bananas & Berries

Candy Bar

Magnificent Display of themed or color coordinated Candy.
Choice of 8 Candy Selections

Chef's Artful Plated Desserts

Mini Fruit Tartlets, Infinite Varieties of Macarons,
Old Fashioned Deep Dish Apple Cobbler accompanied by Mango & Strawberry Mousse,
Tropical Berry Parfait with Petit Fours, Caramel Pecan Trifle & Chocolate Pecan Tart with Chocolate Mousse

After Dinner Cordials & Liqueurs by request.

WEDDING PACKAGES

Packages Include:

NEW RIVER INN VENUE RENTAL

China, Silver, Glassware

Uniformed Attendants (1:18 ratio)

White Linen Tablecloths/Choice of Napkin color on guest tables

Customized Menu Card for each Table

Champagne Toast OR Signature Welcome Drink

3 Tier Customized Butter Cream Wedding Cake

After Dinner Coffee Service

Fully Dressed Sweetheart Table

Fully Dressed Cake Table

Fully Dressed Registration/Gift Table

*Based on a minimum of 100 Guests for 4 Hours

Wedding Package I

Choice of 6 Hors D' Oeuvres - Unlimited for 1 Hour - Served Butler Style

Choice of 2 Specialty Stations

Price \$87.95 Per Guest

Wedding Package II

Choice of 6 Hors D' Oeuvres - Unlimited for 1 Hour - Served Butler Style

Buffet or Seated Dinner with Choice of Salad

Choice of 2: Vegetable, Potato, Rice or Pasta & Choice of 2 Entrees: Poultry, Beef, or Fish

Price \$94.95 Per Guest

Wedding Package III

Choice of 8 Hors D' Oeuvres - Unlimited for 1 Hour - Served Butler Style

Buffet/Seated Dinner with Choice of Salad

Choice of Plated Appetizer

Choice of 2: Vegetable, Potato, Rice or Pasta & Choice of 2 Entrees: Poultry, Beef, or Fish

Choice of Plated Dessert

Price \$104.95 Per Guest

BEVERAGES

Portable Bar with Back Table & Linen \$125.00

Bartender \$150.00

Name Brand Bar Service for Four Hours

Four hours Unlimited Complete Beverage Service:

Assorted Soft Drinks and Juices

Domestic Beer, Domestic Wine with a Choice of Chardonnay, Pinot Grigio,

Cabernet Sauvignon, Merlot, Pinot Noir, and White Zinfandel

Premium Brand Liquors: Dewars/V.O./Jack Daniels/Absolut/Tanqueray/Bacardi

Sliced Lemons & Limes, Ice, Glassware, Stirrers, Cocktail Napkins

Price \$25.00 Per Guest

Top Shelf Pricing available upon request.

Tablesides Wine Service upon request.*

Bar Set-Ups

(Client Provides Beer, Wine and/or Liquor)

Assorted Soft Drinks (Coca Cola, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda)

Juices (Cranberry, Pineapple, Orange, and Grapefruit Juice)

Flat & Sparkling Bottled Water

Appropriate Bar Fruit

Additional Mixers and Bar Fruit upon Request

Ice, Cocktail Napkins, Stirrers & Glassware

Price \$6.50 Per Guest

**may denote an additional charge*