

SEAFOOD

SHRIMP COCKTAIL: Traditional or Cilantro Cocktail Sauce

MARINATED SHRIMP: Cajun, Mexican, Caribbean, Sicilian

SALMON: Smoked Salmon with Mustard/Dill Spread OR Poached Salmon with Capers & Cucumber Sauce

APPETIZER MEATS

MEATBALLS: Sweet & Sour, Oriental, Cranberry Glazed, B-Q, Hot & Zesty Caribbean, Apricot Glazed, Bourbon

CHICKEN WINGS: Fajita, Teriyaki, Buffalo, Jerk, Singapore

GOURMET COCKTAIL SAUSAGES WITH SAUCES

SPREADS & DIPS

“DELICIOUS TOPPINGS FOR ANYTHING & EVERYTHING”

CHEESE SPREADS: Mexican, Curry Chicken, Roasted Pepper, Smoked Salmon, Dilled Crab

SPECIALTY SPREADS: Pesto/Tomato, Humus, Kalamata Artichoke/Tomato. Mango/Pepper, Antipasto

HOT DIPS: Macadamia Nut, Crab/Asparagus, Mediterranean

Spinach/Artichoke, Tangy Cheese/Caper

COLD DIPS: Spanish Dip, Chipotle Dip, Caesar

LAYERED DIPS: Tex Mex, Greek, Caribbean

SALSAS: South of the Border, Corn, Avocado, Peach

FONDUES: Cheese/Artichoke, Crab/Cheese, Chocolate

“PICK ME UPS”

SKEWERS: Pizza, Antipasto, Fruit

POTSTICKERS: Vegetable or Chicken/Vegetable

ASSORTED TURNOVERS, TARTS, QUICHES:

Cranberry/Crab Tarts, Cucumber Shrimp Canapés

Ham/Asparagus Wraps, Melon/ Ham Wraps, Assorted

Tortilla Rollups, Grilled Salmon/Wasabi Bites, Grilled

Pineapple/Pork

TOASTED CROSTINIS WITH HOT OR COLD TOPPINGS:

Beef/Tomato, Carlsberg/Apple, Mushroom/Olive

ACCENT TRAYS

Fresh Crudité's or Fresh Fruit

STUFFED EDIBLES

EGGS: Cucumber/Dill, Chicken/Curry, Tex-Mex, Pesto Olive, Decked Out

MUSHROOMS: Bacon/Sesame, Crab, Sausage

Panko Herb, Blue Cheese/Walnut

CHEESE BOARD

BRIE: Baked Brie Encrusted and Topped With...

Blueberry Chutney, Tri-Mushrooms,

Cran/Orange/Mango Chutney, Balsamic Reduction @

Pears/Pecans, Carmel/Pecan @ Ginger Snaps, Brie

Torte @ Crackers

APPETIZER CHEESECAKES: Sun-dried Tomato, Havarti

Pesto/Pinenut, Tri-Cheese or Mediterranean Torte

MEDLEY OF IMPORTED & DOMESTIC CHEESES

SANDWICHES

Assorted Pinwheels...Tortilla filled with ham, turkey or

beef, herbed cream cheese & fresh spinach

Turkey/Cream Cheese/Cranrelish

Beef/Caramelized Onions/Horsy Sauce

Ham/Swiss/Creole Mustard, Salmon Triangles

Muffelatas, Submarines

Chicken Salad...Tarragon, Pesto, Cashew, Almond, Curry

HAUTE' HAUTE' APPETIZERS

Mini Crab Cakes with Remolude Sauce, Oyster Shooters, Curry Chicken Canapés, Stilton-Fig Brushcetta,

Mini Manicotti, Gourmet Antipasto Tray, Asian Assortment

ROASTED SHRIMP: Coconut/Curry, Cilantro/Lime,

Ginger Fajita/Chipotle, Lime/Jalapeno, Roasted Garlic

ROASTED VEGETABLE TRAY: An assortment of

vegetables Roasted...Chilled...Marinated

CHICKEN SKEWERS: Thai-Peanut, Jerk, Teriyaki,

Sesame/Chili

PORK SKEWERS: Indonesian, Jerk, Sesame/Ginger

BEEF SKEWERS: Korean, Teriyaki Beef

SHRIMP SKEWERS - Displayed On Watermelon Bowls

RUMAKI: Date, Waterchessnut, Scallop, Apricot, Island

SWEETS: “River of Chocolate Display”, Dessert Shots

Chocolate Dipped Strawberries

CARVING STATION: Beef Tenderloin/Rolls for Cocktail

Delis

SIDEDISH CHOICES

Traditional Au Gratin, Sun-dried Pesto Scalloped Potatoes, Garlic/Gorgonzola Mashers, Tri-Potato Bake, Roasted Garlic Baby Reds

Rice Pilaf, Wild Rice/Pine nut Pilaf

Chicken or Seafood Fettuccine, Tri-Pepper & Sausage

Tortellini, Stuffed Ravioli or Tortellini with Choice of

Sauce

Italian Baked Casserole

LASAGNA: Classic Sausage, Chicken/Artichoke,

Vegetarian Mexican or Seafood

Baked Green Bean Casserole, Honey Glazed Carrots

Roasted Vegetable Medley, Seasonal Veggies

SALAD CHOICES

FRUIT SALADS

The season's best fruit tossed with...

Grand Mariner & Fresh Mint, Honey-Lime Dressing or

Huckleberry Dressing

SALAD GREENS & VEGETABLE SALADS

CLASSIC CAESAR - Romaine, herb croutons & Our Caesar Dressing.

PRIEST LAKE TOSS - Romaine, diced apples, cranraisens, red onion, toasted walnuts & Huckleberry Vinaigrette.

TOASTED PECAN CAESAR SALAD - Romaine, caramelized pecans,

gorgonzola crumbles Caesar Dressing.

GREEK SALAD - Romaine & spinach, black olives, red

onions, feta cheese, tomatoes, garbanzo beans, cucumbers, toasted pita strips & Balsamic Vinaigrette.

CANLIS SALAD -Romaine, green onion, Romano cheese, bacon bits, fresh mint, tomatoes, herbal croutons & Italian Vignette.

WATERMELON/ROMAINE SALAD -Romaine, watermelon chunks, feta cheese, red onion & Watermelon Vinaigrette.

GARDEN FONTINA SALAD -Mixed greens, tomatoes, zucchini, corn, cucumber, walnuts & Dijon Dressing.

COLE SLAWS -Jicama, Calypso, Black Bean, Asian or Fruit

MIXED GRILL - Mushrooms, zucchini, peppers, potatoes, asparagus, & olives grilled, chilled with Balsamic & Herbs

SHIRLEY'S FAVORITE -Each season my personal favorite creation.._

PASTA, GRAIN & OTHER SALADS

SOUTH OF THE BORDOR -Pasta, corn, black beans, jack cheese, mango, green onions, cilantro & Santa Fe Dressing.

FLORENTINE PASTA - Pasta, spinach, tomatoes, pine nuts, & Sun-dried Tomato Dressing.

PESTO PASTA - Pasta, parmesan cheese, green peas, garlic, pine nuts, tomatoes and Pesto Dressing.

THAI NOODLE - Linguine, toasted peanuts, red peppers, pea pods, shredded carrots & Sesame Ginger or Thai-Peanut Dressing.

GREEK PASTA -Pasta, Italian greens, garbanzos, tomatoes, olives, cukes, feta, tri-colored peppers & Greek Dressing.

MIDEAST -Couscous, corn, red peppers, green onions, black olives, chick peas, feta & Blackbean Garlic Dressing.

BALSAMIC SHRIMP -Pasta, shrimp, blue crumbles tomatoes, green onions, artichokes, pine nuts & Balsamic Vinaigrette.

PANZANELLA & GRILLED PEPPERS -Bread cubes, peppers, onion, olives, mozzarella balls, tomatoes, cukes, basil & Balsamic Vinaigrette.

CARIBBEAN PASTA -Pasta, zucchini, red onion, chicken, tomato, avocado & Ginger Lime Vinaigrette.

PICNIC POTLUCK -Pasta, salami, cheddar cheese, peas, red onions zucchini, yellow squash & Honey Tarragon Dressing.

CASHEW CHICKEN -Pasta, spinach, black olives, red peppers, corn, black beans, cashews, chicken & Sun-dried Tomato Vinaigrette

TRADITIONAL MACARONI- Salad macaroni, cheddar cheese, peas, green onion, olives, ham, radishes & Granny's Secret Dressing.

HEARTLAND HARVEST RICE -Rice, turkey, walnuts, gorgonzola cheese, mixed greens, bacon bits, croutons & Balsamic Vinaigrette.

WHEAT BERRY, CORN & SPINACH -Wheat berries, corn, tomatoes, spinach, onion, orange peel & Citrus Vinaigrette.

MEDITERRANEAN BULGUR -Bulgur, broccoli, tomatoes, carrot, feta, chick peas & Italian Dressing.

SALMON PILAF -Rice, salmon, asparagus, capers, tomatoes & Dill Dressing.

POTATO SALADS

Blue Cheese, Mid-Western, Greek, Traditional, Roasted Garlic, Bacon-Ranch