

Innovative

CATERING CONCEPTS

Your Complete Caterer

Classic Buffet Menu

Appetizers

please select 2 from these options:

Cheesesteak Eggrolls

spicy ketchup

Petite Teriyaki Meatballs on a Stick

Teriyaki drizzle

Chicken Quesadillas

ranch dressing

Vegetable Spring Rolls

sweet and sour sauce

Crispy Chicken Tenders

BBQ dipping sauce

Tangy Chicken Wings

bleu cheese

Eggplant Parmesan Rolls

marinara, mozzarella cheese

Salads

please select 2 from these options:

Caesar Salad

homemade garlic croutons, parmesan cheese, Caesar dressing

Spring Mix Salad

candied walnuts, mandarin oranges, raisins, Asian Sesame dressing

Greek Salad

tomatoes, cucumber, olives, feta cheese, red onion, yogurt vinaigrette

Caprese Salad

tomato, mozzarella, basil, honey balsamic vinaigrette

Baby Spinach Salad

strawberries, sliced almonds, red onion, strawberry vinaigrette

Beet Salad

shaved fennel, goat cheese, arugula, citrus vinaigrette

The Signature Estate Salad

romaine, spring mix, chick peas, black olives, smoked bacon, sundried tomatoes, artichoke hearts, assorted Italian meats and cheeses

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Entrées

please select 3 from these options:

Poultry

Chicken Piccata

chicken medallion, white wine, lemon, capers

Chicken Marsala

chicken medallion, mushrooms, garlic, marsala wine

Chicken Parmesan

breaded chicken cutlet, mozzarella cheese, marinara sauce

Sicilian Chicken Medallion

chicken medallion, sautéed artichokes, black olives, tomatoes

Pork

Pinwheel Sliced Roast Pork

roast pork, spinach, roasted peppers, provolone cheese

Sliced Roasted Loin of Pork

roast pork tenderloin, thyme, rosemary, sage

Beef

Homemade Italian Meatballs

Roasted Italian Sausage Scaloppini

Seafood

Stuffed Flounder with Crabmeat

fresh filet of flounder, lump crabmeat

Herb Encrusted Salmon

fresh filet of salmon, wild herbs, burre blanc sauce

Parmesan Encrusted Tilapia

fresh filet of tilapia, parmesan cheese, burre blanc sauce

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Pasta

please select 1 from these options:

Rotini

rotini pasta, creamy blush sauce

Stuffed Cheese Tortellini

tortellini pasta, pesto cream sauce

Farfalle Primavera

farfalle pasta, sauteed seasonal vegetables, creamy alfredo sauce

Stuffed Shells

three cheese stuffed shells, marinara sauce

Penne

penne pasta, marinara sauce

Vegetables

please choose 1 from these options:

Grilled Seasonal Vegetables

Fresh String Beans tossed with Shallots and Sun Dried Tomatoes

Mixed Roasted Potatoes with olive oil and rosemary

Sauteed Broccoli Florets and Garlic Butter

Mashed Sweet Potatoes or Garlic Mashed Potatoes

Roasted Brussel Sprouts with Smoked Bacon

Dessert

please choose 1 from these options

Seasonal Fruit Salad

Vanilla Bread Pudding with Sweet Raisins

Fresh Baked Cookies & Brownies

Coffee and Tea Service

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Price Includes: China, Glassware, Soft Drinks

Operating fee of 20% - Does not include staff gratuities.

The service / operating fee is a fee that is added to act as an operating cost for expenses such as insurance, advertising, administrated staff, maintenance and day to day operations. So, while a catering contract may show a breakdown of the event elements and their costs, the service charge also helps cover the cost of the rentals and hours needed to prep and plan each event.