

Estelle's Catering

610-759-5499

Estellesscatering1@gmail.com

Hot Buffets

Fresh Italian Rolls & Butter

Choice of Salad

Garden Salad

*w/ Red Wine Vinaigrette, Sweet Onion French, Fresh Herb Ranch Dressings or
Iceberg Hearts w/Warm Bacon Dressing Or*

Classic Caesar Salad or Seasonal Salad

*Baby Lettuces, Fresh Seasonal Fruit, Candied Nuts, Dried Cranberries, Shredded Cheddar Cheese,
Pumpnickel Croutons, Pomegranate Vinaigrette*

Choice of Entrees

Chicken Entrees

*Signature Stuffed Chicken Breast
w/ Herb Pan Gravy*

*Wild Mushroom Chicken Marsala,
Bruschetta Chicken-*

Fresh Mozzarella, Basil Pesto, Roma Tomato

Chicken Cordon Blu w/ Mornay Sauce,

Lemon Chicken Piccata-

White Wine Caper Butter Sauce

Southern BBQ Chicken

Southern Fried Chicken

Lemon & Herb Roasted Chicken,

Chicken Paprika-

Sweet Onions, Smoked Paprika, Cream Sauce

Chicken Parmigiana

Roast Turkey & Stuffing w/ Pan Gravy

Chicken Saltimbocca-

*Prosciutto, Mozzarella Cheese, Mushroom Marsala
Sage Sauce*

Chicken Coq Au Vin-

*Cremini Mushroom, Pancetta, Pearl Onions, Red Wine
Sauce*

Beef & Pork Entrees

Carved Top Round of Beef,

Roasted Garlic Demi Glaze, Horseradish Dijon Sauce

Braised Beef Tips

Portobello Mushroom, Shallots, Demi Glaze over Rice,

Sliced Angus Roast Beef & Gravy Barbecue

Beef Brisket

Stuffed Cabbage

*Meatballs Marinara or Swedish Meatballs
over/ Pasta*

*** Prime Rib au jus, **

**Chef Carved New York Strip*

Country Ham w/ Pineapple,

Roast Pork & Sauerkraut

Sliced Pork Loin,

Caramelized Apples w/ Pan Gravy

German Sausage

*** BBQ Baby Back Ribs*

Pulled Pork au jus w/ Barbecue Sauce

Seafood

Broiled Haddock White Wine Butter Sauce

*Cajun Rubbed Salmon w/ Hollandaise
Sauce*

*Beer Battered Cod w/ House made Remoulade
Sauce*

*** Crab Stuffed Flounder w/ Cream Sauce*

*** Crab Cakes*

Pasta Selections

Baked Ziti Mozzarella Marinara

Vegetarian Lasagna

*Fresh Vegetables, Spinach, Alfredo sauce, Mozzarella & Ricotta
Cheese*

Pasta Pomodoro Chunky

Tomato Garlic Olive Oil Orecchiette

w/ Basil Pesto

*Tortellini Alfredo w/ Baby Spinach, Three
Cheese Macaroni & Cheese*

Choice of Three Side Selections

****additional side selection \$2.00 each**

*Yukon Gold Mashed Potatoes,
Bread Stuffing
Parmesan Peppercorn
Spaetzle
Cabbage Noodles Farfalle
Rice Pilaf, Caramelized Onion Risotto
Parmesan Cheese Scalloped Potatoes, Herb Roasted Gold
Potatoes, Sweet Potato Wedges,
Twice Baked Potato,
Baked Potato w/ Butter, Sour Cream, Chives
Baby Gold Parsley Potato, Buttered Egg Noodles*

Vegetables

*Grilled Zucchini, Yellow Squash, Green Beans &
Carrots Roasted Garlic Broccoli
Buttered Corn, Fresh Green Beans
Baby Glazed Carrots
Grilled Asparagus w/ Fire Roasted
Peppers Corn Pudding
Roasted Garlic Brussel Sprouts*

Choice of One Entrée

\$14.00 per person

Choice of Two Entrees

\$16.00 per person

Choice of Three Entrees

\$19.00 per person

Vegetarian Entrée or Pasta Addition

\$3.00 per person

Additional Side Selection

\$2.00 per person

Dessert Selections

Double Chocolate Mousse Cake Italian Crème Cake Mint Chocolate Chip Cake
Pineapple Carrot Cake Ying Yang Marble Mousse Cake
Cannoli Cake Cheesecake Strawberry Shortcake
Lemon Blueberry Meringue Cake
Bourbon Chocolate Pecan Pie Kentucky Derby Pie Fruit Tart Key Lime Pie
Warm Peach, Blueberry or Apple Cobbler w/Vanilla Ice Cream German Apple Strudel
\$6.00 per Person

Dessert Buffet

Selection of 2 or More Dessert selections Buffet Style
\$7.00 per person

Assorted Cookies

Chocolate Chip, Oatmeal Cranberry, Sugar, Ginger Snap, Peanut Butter, Chocolate Brownies,
Seven Layer Bars
\$3.00 per person

Assorted Miniature Pastries

Mini Cream Puffs, Eclairs, Paris Breast, Key Lime Tarts, Fruit Tarts, Butter Cookies, Linzer Cookies,
Cheesecake Tarts, Chocolate Mousse Chocolate Cups, Raspberry Tarts, Mini Mice Cream Tarts
\$7.00 per person

Sundae Bar

Selection of Premium Ice Cream
Chocolate, Strawberry, Pineapple & Caramel Sauces
Bananas, Nuts, Cherries, Whipped Cream
\$5.50 per person

Beverages

Assorted Soft Drinks, Bottled Iced Tea & Bottled Spring & Sparkling Waters
\$2.50 each

Freshly Brewed Iced Tea, Fresh Lemonade & Fruit Infused Water Station
\$2.50 per person

Freshly Brewed Coffee & Hot Tea Station
\$1.50 per person

20% Buffet Service Charge Includes

Upgraded Disposable Dinner Plates, Salad Bowls, Dessert Plates, Stainless Silverware Roll Up w/ Linen
Napkin & Buffet Cloths
Buffet Service, Table Clearing, Buffet Cleaning & Removal

China Plate Service
\$1.00 per person