



ALEXANDER

CATERING COMPANY

PLATED EVENT PACKAGES

\$55/PP	\$75/PP	\$95/PP	\$115/PP
3 Hors D'oeuvres or 1 small plate station	4 Hors D'oeuvres or 1 small plate station	5 Hors D'oeuvres or 2 small plate station	6 Hors D'oeuvres or 2 small plate station
1 Salad	1 Display	1 Display	2 Displays
Choice of 2 Entrees	1 Salad	1 Salad	1 Salad
Dessert/Coffee Table	Choice of 2 Entrees Dessert/Coffee Table	Choice of 3 Entrees Dessert/Coffee Table	Choice of 3 Entrees Dessert/Coffee Table

HORS D'OEUVRES

Baked Brie and Balsamic Marinated Strawberry Puffs

Spanakopita

Asian Pork Meatballs

Smoked Crab Dip with Sourdough Crostini [c]

Seared Sesame Tuna on sushi rice cakes [c]

Asparagus and Asiago Quiche Bites

Smoked Sausage en croute

Prosciutto, Melon and aged provolone skewer [c]

Black Bean and Charred Corn Empanada

Award Winning Beer Mac 'n' Cheese Fritters

Tomato and Basil Bruschetta on crostini [c]

Roasted Mushroom and Tarragon Bruschetta [c]

Hoisin-Soy Chicken Skewers

Bacon wrapped scallops
with horseradish crema

Spanish Shrimp Skewers
with tomato and olives [c]

Moroccan Chicken Skewers
with tzatziki

Crispy Four Cheese ravioli
with tomato sauce

Lamb Skewers
with tzatziki, mint and tahini

Vegetable Dumpling
with lemongrass dipping sauce

Squash Rangoon
with sweet and sour sauce

Potato Latkes
with salmon mousse and dill [c]

SMALL PLATES

Deviled Eggs

with pimento and fried capers

Shimpy's Pit BBQ Pork

with Creamy slaw and Cheddar Crisps

Bulgogi Beef Taco

with broccoli slaw and crisp radish

Nashville Hot Chicken and Waffle

with blue cheese cream

Mojo Pork and Mofungo

with chiccarrone crisp

Spicy Spanish Shrimp

with steamed rice and chive oil

Moroccan Chicken

on pomegranate cous-cous with tzatziki

Roasted Pork Bangers

with garlic mash and spinach

"Fish and Chips" on Roasted Fingerling Potatoes

with malt vinegar aioli

Seared Scallop on Mediterranean Farro

Buffalo Cauliflower on Beer Mac and Cheese

DISPLAYS

SLICED FRUIT

Cantaloupe, Honeydew, Pineapple, Seasonal Stonefruit, Granny Smith Apples, Seasonal Berries

FRUIT AND CHEESE

Honeydew, Cantaloupe, Watermelon, Grapes Seasonal Berries, Dried Cherries and Cranberries, White Cheddar, Pepperjack, Colby Jack, Swiss

CHARCUTERIE

Assorted cured meats (*Salami, Pepperoni, Capicola and Soppressata*), Roasted Red Peppers, Mixed Marinated Olives, Pepperoncini, Marinated Vegetables (*artichokes, mushrooms and asparagus*), Roasted Garlic, Marinated Mozzarella, Crostini

CRUDITE

Carrot, Celery, Red peppers, Cherry tomatoes, Broccoli, House-made Ranch Dipping sauce

MEDITERRANEAN

Dolmas, Roasted Red Pepper Hummus, Tzatziki, Fresh Cucumbers, Roasted Garlic, Marinated Feta, Mixed Olives, Pita, Naan, Sesame Crackers

INTERNATIONAL CHEESE AND MEAT

Brie, Porter Cheddar, Feta, Gorgonzola, Prosciutto, Spanish Chorizo, Giardiniera, Amarena Cherries, Fresh Fruit and Mixed Nuts

SALADS

CAESAR

Romaine lettuce, shaved parmesan, garlic croutons, creamy ceasar dressing

SPRING MIX

Mesclun greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

SPINACH

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

ARUGULA AND BLEU

Baby arugula, gorgonzola crumbles, Candied walnuts, dried cherries, spiced cider vinaigrette

AVOCADO AND ORANGE

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filets, orange-ginger dressing

CHEF'S SEASONAL

Preparation of greens topped with seasonal vegetables and choice of dressing



ENTRÉES

All entrées are cooked on site and served with listed accompaniments.
Chef Alex created these dishes with flavor profile in mind, but starches and
vegetables can be substituted.

CHICKEN PARMIGIANA

Breaded chicken breast, marinara, fresh mozzarella,
spaghetti marinara

CHICKEN MARSALA

Sauteed chicken breast, exotic mushrooms, marsala wine
sauce, Whipped potatoes

PORK LOIN PICATTA

Sauteed chicken breast, capers, fresh herbs, lemon velouté, whipped
potatoes, seasonal vegetables

TANDOORI CHICKEN

Sauteed chicken breast, saffron scented jasmine rice, buttered naan
bread, fresh herb and accompaniment

ROASTED TOMATO AND GOAT CHEESE CHICKEN BREAST

Chicken breast, crumbled goat cheese, roasted roma tomatoes,
steamed broccoli, citrus zested israeli couscous

HERB ROASTED PORK TENDERLOIN

Pork Tenderloin, fresh herbs, garlic, creamy risotto primavera

MARYLAND STYLE CRABCAKES

Char-grilled corn and fennel slaw, lemon-dill sauce, roasted aspara-
gus

CHAR-GRILLED SALMON

Roasted Fingerling Potatoes, creamy spinach, herb oil

BUTTER-POACHED HADDOCK

Roasted squash and asparagus farro, citrus beurre blanc

CRAB STUFFED FLOUNDER+\$3pp

Roasted Red Pepper rice pilaf, green beans

BRAISED SHORT RIB +\$5pp

Horseradish mashed potatoes, sauteed spinach, au jus

SEARED FILET MIGNON +\$5pp

Truffled scalloped potatoes, roasted baby carrots, candied orange
peel demi-glace

PESTO TORTELLINI (V)

3 cheese tortellini, fresh basil pesto, blistered cherry tomatoes,
shaved Parmigiano Reggiano

SEASONAL VEGETABLE LASAGNA (V)

Pasta, Herb ricotta, seasonal vegetables, mozzarella, bechamel, lem-
on

BOLOGNESE LASAGNA

Pasta, herb ricotta, Bolognese sauce, mozzarella

LINGUINI ARRABIATA (V)

Pasta, diced tomatoes, arrabiata sauce, fresh basil, shaved Parmi-
giano Reggiano

BROWN BUTTER & HERB GNOCCHI (V)

Hand rolled Gnocchi, brown butter, sage, thyme, shaved Parmigiano
Reggiano

ROASTED GARLIC SHRIMP SCAMPI

Cappellini, jumbo shrimp, roasted garlic-lemon sauce, fresh basil,
asiago

TORTELLINI ALFREDO (V)

3 cheese tortellini, creamy alfredo, fresh herbs, shaved Parmigiano
Reggiano

(V) denotes vegetarian meals

All entrees can be modified to accommodate known allergens where applicable.

Vegan Options available by request.

DESSERT AND COFFEE SERVICE

All packages include freshly brewed coffees, assorted teas
and one of the following dessert displays

COOKIES AND MILK

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk
and sweet creams

CUPCAKE TOWERS

Assortment of cupcakes from **The Baker of Buffington (Downingtown,
PA)**

WARM BREAD PUDDING

Rich and creamy bread pudding flambe with brandy and served with Va-

CONSIDERATIONS

All packages require a minimum of 50 people
All plated packages include a basic style table setting
(water goblet, flatware, dinner plate, bread and butter
plate, and salad plate).

Premium table setting options available at additional cost

All packages are subject to PA Sales tax of 6%

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne ill-
ness