



# ALEXANDER

CATERING COMPANY

## PLATED EVENT PACKAGES

\$85/PP

4 Hors D'oeuvres  
or 1 small plate station  
1 Display  
1 Salad  
Choice of 2 Entrees  
Dessert/Coffee Table

\$105/PP

5 Hors D'oeuvres  
or 2 small plate station  
1 Display  
1 Salad  
Choice of 3 Entrees  
Dessert/Coffee Table

\$125/PP

6 Hors D'oeuvres  
or 2 small plate station  
2 Displays  
1 Salad  
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 **Sweet Cakes (Oxford, PA)**

### WARM BREAD PUDDING

Rich and creamy bread pudding flambe with brandy and  
served with Vanilla Ice Cream

***PREMIUM DESSERT PACKAGES AVAILABLE UPON REQUEST***

### CONSIDERATIONS

All packages require a minimum of 40 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%

All packages are subject to a service charge of 15%

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