

ENSEMBLE CATERING

EXQUISITE WEDDING & EVENT CREATIONS

A dining experience to remember!

Ensemble Catering specializes in premier service and cooking exceptional dishes from scratch. Our menu options are carefully selected and crafted to ensure the best quality and flavor for you and your guests. We understand the importance of your event, and will leave your guests with raving about their extraordinary experience.

“ Ensemble Catering is truly exceptional. Most wedding food seems boring and standard, but Ensemble really created an incredible meal for us and our guests. They were easy to work with and quick to respond! They also made all of our guests with dietary restrictions feel appreciated. Thanks to the Ensemble team! Can't recommend them enough.

-Madeline & Zack



Buffet

Two Hors d'Oeuvres
Two Standard Entrées
One Accompaniment (starch)
One Accompaniment (veg)
One Salad

Family Style

Three Hors d'Oeuvres
Two Standard Entrées
Two Accompaniment (starch)
One Accompaniment (veg)
One Salad

Plated Elegance

Two Standard Hors d'Oeuvres
Two Premium Hors d'Oeuvres
Two Premium Entrées
One Accompaniment (starch)
One Accompaniment (veg)
One Salad
Late Night Snack

HORS D'OEUVRES

Cold Hors d'Oeuvres

Bruschetta

tomatoes, olive oil, crostini, balsamic drizzle (veg)

Caprese Bite

cherry tomatoes, fresh basil, mozzarella pearls, basil vinaigrette (veg, gf)

Chili Lime Shrimp Tostada

corn tortilla chip, guacamole, chipotle shrimp (gf, df)

Cucumber Chicken

cucumbers topped with grilled rosemary chicken (gf)

Deviled Eggs

topped with bacon bits and chives (gf, df)

Sopressata Cups

baked italian salami, basil, mozzarella, cherry tomatoes, basil pesto (gf, cn)

Spicy Shrimp with Candied Pineapple

spiced shrimp, coconut cornbread, pineapple garnish

Sunset Chipotle Tartlet

whipped chipotle pepper cheese, mandarin orange, chipotle glaze, cilantro garnish (veg)

Hot Hors d'Oeuvres

Arancini

cheesy risotto, panko breading, red pepper sauce (veg)

Bacon-Wrapped Potato Bites

red potatoes, smoked bacon, sour cream garnish (gf)

Beef Wellington

with stone ground mustard sauce

Blackened Chicken Satay

cajun seasoned chicken, mango salsa (gf, df)

Brie & Raspberry Grilled Cheese

brie, raspberry jam, micro arugula, french bread (veg)

Chicken Wellington Tartlets

chicken, mushrooms, gravy, puff pastry

Feta Sun Dried Tomato Phyllo Rolls

feta cheese, sun-dried tomatoes, herbs, rolled phyllo (veg)

Italian Cheese Stuffed Meatballs

marinara sauce, mozzarella, parsley

Mexican Street Corn

roasted corn, cotija cheese, crema, tajin, lime (veg, gf)

Mini Short Rib Tostada

shredded beef, corn tortilla chip, mezcal slaw, crema (gf)

Mushroom Tartlets

portobello mushrooms, wild mushrooms, balsamic (veg)

Prickly Pear BBQ Meatball

handmade meatballs, tangy prickly pear BBQ sauce (df)

Sesame Chicken Fingers

chicken breast, sesame seeds, panko breadcrumbs, sweet chili sauce (df, cn)

Spinach & Swiss Puff

spinach, basil, parsley, swiss cheese, puff pastry (veg)

Spinach Pesto Pinwheels

spinach, basil, parsley, walnuts, parmesan, puff pastry (veg, cn)

Vegetarian Spring Rolls

red peppers, carrots, napa cabbage, green onions, cilantro, bean noodles, sweet chili sauce (veg)

BUFFET

Two Hors d'Oeuvres, One Salad, Two Entrees, One Starch, One Vegetable, Two Non-Alcoholic Beverages

Salads

Caesar Salad

romaine, shredded parmesan, homemade herbed croutons, creamy caesar dressing

Caprese Salad

whole basil leaves, green leaf and red leaf lettuce, mozzarella pearls, cherry tomatoes, balsamic vinaigrette (veg, gf)

Cherry Pecan Kale Salad

black kale, toasted pecans, sliced radishes, dried cherries, goat cheese, honey vinaigrette (veg, gf, cn)

Cobb Salad

romaine, iceberg, cheddar cheese, bacon, boiled eggs, tomatoes, avocados, scallions, ranch dressing (gf)

Field of Greens

spring mix, sliced strawberries, feta, candied pecans, berry vinaigrette (veg, gf, cn)

Greek Salad

romaine hearts, feta, cherry tomatoes, black olives, red onions, cucumbers, basil vinaigrette (veg, gf)

Mixed Greens

spring mix, shredded carrots, cucumbers, roma tomatoes, red onions, choice of ranch dressing or italian dressing (veg, gf)

Shaved Brussels Sprouts Salad

dried cranberries, green apples, pepitas, chopped kale, candied bacon, apple honey dressing (gf, df)

Entrees

Chicken Marsala

roasted mushrooms, marsala wine sauce (gf, df)

Garlic Cream Chicken

oregano and basil seasoned chicken breast, parmesan garlic sauce (gf)

Grilled Lemon Chicken

marinated in white wine, lemon butter sauce, lemon zest (gf)

Roasted Chicken

bone-in leg and thigh, house-made lime seasoning (gf, df)

Rosemary Chicken

rosemary, shallots, white wine cream sauce (gf)

BBQ Beef Brisket

served with a chipotle honey BBQ sauce (gf, df)

Carved Tri Tip

marinated in fresh garlic and herbs, peppercorn crust (gf, df)
choice of: horseradish cream, au jus, or chimichurri

Rosemary Garlic Tri Tip

coated with rosemary and minced garlic (gf, df)
choice of: horseradish cream, au jus, or chimichurri

Honey Glazed Pork Chop

honey ginger dijon glaze (gf, df)

Starch Accompaniments

Chipotle Alfredo Pasta

cavatappi noodles, chipotle cream sauce, parmesan (veg)

Horseradish Chive Mashed Potatoes

creamy horseradish, sour cream, chopped chives (gf, veg)

Mushroom Risotto

wild mushrooms, cream, sage, parmesan cheese (gf)

Pesto Pasta

cavatappi, pesto, cherry tomatoes, roasted peppers, parmesan (veg, cn)

Roasted Garlic Mashed Potatoes

roasted whole garlic cloves, cream, butter (veg, gf)

Roasted Fingerling Potatoes

garlic, sage, olive oil, butter (veg, gf)

Spinach Au Gratin Potatoes

cream, aged cheddar cheese, spinach (veg, gf)

Vegetable Accompaniments

Cranberry Pecan Brussels Sprouts

pesto, cranberries, roasted pecans (veg, gf, cn)

Glazed Carrots

maple, butter, brown sugar (veg, gf)

Green Bean Almondine

almonds, cranberries, shallot butter (veg, gf, cn)

Grilled Asparagus

creamy lemon butter (veg, gf)

Ratatouille

tomato, squash, eggplant, zucchini, button mushrooms, olive oil, roasted garlic cloves (veg, v, gf, df)

Sautéed Mixed Seasonal Vegetables

seasonal vegetables, olive oil (veg, v, gf, df)

Steamed Broccolini

clarified butter, parmesan (veg, gf)

FAMILY STYLE

Three Hors d'Oeuvres, One Salad, Two Entrees, Three Accompaniments, Two Non-Alcoholic Beverages

Salads

Caesar Salad with Parmesan Tuile

romaine, parmesan, croutons, bacon, balsamic reduction, parmesan tuile, creamy caesar dressing

Green Garden Salad

butter lettuce, green leaf lettuce, avocado, sliced almonds, shaved parmesan, lemon vinaigrette (veg, gf, cn)

Raspberry Walnut Salad

baby spinach, candied walnuts, raspberries, feta cheese, pickled red onion, champagne vinaigrette (veg, gf, cn)

Strawberry Caprese Salad

spring mix, mozzarella, sliced almonds, strawberries, basil, balsamic honey vinaigrette (veg, gf, cn)

Entrees

Almond Crusted Chicken

topped with a creamy parmesan sauce (cn)

BBQ Beef Brisket

served with a chipotle honey BBQ sauce (gf, df)

Chicken Bruschetta

baked chicken, tomato bruschetta, mozzarella (gf)

Chimichurri Tri Tip

roasted tri tip, garlic, chimichurri (gf, df)

Eggplant Parmesan

panko crusted, oregano, basil, tomato sauce, mozzarella (veg)

Herb Crusted Pork Tenderloin

honey dijon glaze, pearl onions (gf)

Lasagna Rolls

italian sausage, 3-cheese blend, roasted tomato sauce

Roasted Carved Peppercorn Tri Tip

caramelized mushrooms, smoked bacon (gf, df)

Starch Accompaniments

Asparagus Risotto

parmesan cheese, lemon, asparagus (gf)

Creamy Corn Polenta

cream, parmesan cheese (veg, gf)

Italian Baked Mac & Cheese

cavatappi, gouda, mozzarella, white cheddar, parmesan bread crumbs (veg)

Roasted Fingerling Potatoes

garlic, sage, butter, olive oil (veg, gf, df)

Roasted Sweet Potato Medallions

feta, chives, hot honey drizzle (veg, gf)

Skin-On Mashed Potatoes

butter, cream, garlic aioli (veg, gf)

Vegetable Accompaniments

Balsamic Asparagus

toasted walnuts, sun-dried tomatoes, feta cheese, balsamic (veg, gf, cn)

Garlic Green Beans

shallots, garlic, butter (veg, gf)

Lemon Broccolini

panko, lemon zest (veg)

Roasted Brussels Sprouts

shallots, cranberries, balsamic drizzle (v, veg, gf, df)

Roasted Mixed Seasonal Vegetables

seasonal vegetables, olive oil (v, veg, gf, df)

Sautéed Carrots with Thyme

thyme butter (veg, gf)

PLATED ELEGANCE

Two Standard Hors d'Oeuvres, Two Premium Hors d'Oeuvres, One Salad, Two Entrees,
One Starch, One Vegetable, Two Non-Alcoholic Beverages

Salads

BLT Stacked Salad

butter lettuce, roma tomatoes, avocado, bacon,
hard-boiled egg, feta, ranch dressing (gf)

Caesar Salad with Parmesan Tuile

romaine, parmesan, croutons, bacon, creamy caesar
dressing, balsamic reduction, parmesan tuile

Mixed Green Salad with Cucumber Ribbon

spring mix, carrots, grape tomatoes, red onions,
honey lime vinaigrette, cucumber ribbon (v, gf, df)

Orchard Salad

honeycrisp apples, arugula, cranberries, pepitas,
goat cheese, apple cider vinaigrette (veg, gf)

Pear & Gorgonzola Salad

spring mix, sliced pears, candied pecans, red onion,
gorgonzola cheese, honey dijon dressing (veg, gf, cn)

Strawberry Caprese Salad

spring mix, mozzarella, sliced almonds, strawberries, basil,
balsamic honey vinaigrette (veg, gf, cn)

Entrees

Asian Spice Honey Glazed Chicken

airline chicken breast, carrot celery slaw,
fried potatoes, spicy aioli (gf, df)

Asparagus Stuffed Chicken Breast

havarti cheese, blistered cherry tomatoes,
parmesan rosemary risotto (gf)

Pork Tenderloin with Blackberry Glaze

blackberry orange poivrade, mashed sweet potatoes,
balsamic brussels sprouts (gf)

Butter-Basted Peppercorn Salmon

spring greens, lemon asparagus, garlic rice pilaf (gf)

Cabernet-Braised Short Ribs

cabernet reduction, yukon gold mashed potatoes,
rosemary-thyme carrots (gf)

Double Cut Pork Chop

baby caramelized onions, sautéed spinach,
wild mushroom risotto, cabernet reduction (gf)

Grilled New York Steak

herb butter, roasted garlic mashed potatoes,
grilled asparagus (gf)

Lemon Tempura Tilapia

fried lemon tilapia, cilantro lemon rice, confetti poppyseed
coleslaw, spicy aioli (df)

Pan Seared Bacon & Sage Chicken

chicken breast wrapped in whole sage and bacon, skin-on
mashed potatoes, glazed carrots (gf)

Pecan Crusted Salmon

honey glaze, spinach risotto, glazed carrots (gf, df, cn)

Prime Rib Roast with Au Jus

haricots verts, roasted garlic mashed potatoes (gf)

Rosemary Garlic Short Rib

horseradish mashed potatoes, broccolini, au jus (gf)

Tarragon Cream Chicken

fingerling potatoes, brown butter asparagus (gf)

Tuscan Garlic Chicken

fettuccine, blistered cherry tomatoes, spinach,
roasted red pepper garlic sauce, basil

PLATED ELEGANCE

Premium Hors d'Oeuvres

Chimichurri Beef Skewer

skirt steak, chimichurri drizzle (gf, df)

Coconut Shrimp

fried golden brown, sweet chili dipping sauce (df, cn)

Maryland Crab Cakes

served with an old bay aioli

Peach & Pancetta Crostini

grilled peaches, ricotta cheese, crispy pancetta, hot honey drizzle

Prosciutto Crostini

cranberry, brie cheese, arugula

Shrimp Cocktail Shooter

chilled shrimp, classic cocktail sauce, lemon (gf, df)

Steak Crostini

pepper crusted strip steak, horseradish aioli, arugula (df)

Tuna Ceviche

ahi tuna, cucumbers, tomatoes, sweet onions, cilantro, lime, wonton crisp (df)

Late Night Snacks

Chicken & Waffles

hand battered mini chicken tender, crispy waffle, powdered sugar, maple syrup

Chicken Strips & Fries

crispy breaded chicken strips, shoestring fries (df)

Grilled Cheese & Tomato Soup

american cheese, white bread, tomato basil soup (veg)

Pepperoni Pinwheels

puff pastry, marinara sauce, mozzarella cheese, basil

French Fry Bar

shoestring fries, waffle fries, and curly fries with ketchup, sriracha mayo, garlic aioli, and ranch (veg, gf)

Mini Cheeseburgers

swiss and american cheese, ketchup, mustard, hawaiian roll

Mac & Cheese Bites

creamy mac & cheese, crispy panko breading (veg)

Milk & Cookies

chocolate chip cookies served with a shooter of milk (veg)

Popcorn Bar

freshly popped butter popcorn, candied kettle corn, chipotle popcorn, ranch popcorn (veg, gf)

Pulled Pork Sliders

slow roasted sweet pork, BBQ sauce, hawaiian roll

Root Beer Float

creamy vanilla bean ice cream, classic root beer, whipped cream, maraschino cherry (veg, gf)

Tiny Quesadillas

green chili chicken, fiesta cheese blend, flour tortilla, pico de gallo, guacamole, sour cream

UPGRADES

Late Night Snacks

Chicken & Waffles

hand battered mini chicken tender, crispy waffle, powdered sugar, maple syrup

Chicken Strips & Fries

crispy breaded chicken strips, shoestring fries (df)

Grilled Cheese & Tomato Soup

american cheese, white bread, tomato basil soup (veg)

Pepperoni Pinwheels

puff pastry, marinara sauce, mozzarella cheese, basil

French Fry Bar

shoestring fries, waffle fries, and curly fries with ketchup, sriracha mayo, garlic aioli, and ranch (veg, gf)

Mini Cheeseburgers

swiss and american cheese, ketchup, mustard, hawaiian roll

Mac & Cheese Bites

creamy mac & cheese, crispy panko breading (veg)

Milk and Cookies

chocolate chip cookies served with a shooter of milk (veg)

Popcorn Bar

freshly popped butter popcorn, candied kettle corn, chipotle popcorn, ranch popcorn (veg, gf)

Pulled Pork Sliders

slow roasted sweet pork, BBQ sauce, hawaiian roll

Root Beer Float

creamy vanilla bean ice cream, classic root beer, whipped cream, maraschino cherry (veg, gf)

Tiny Quesadillas

green chili chicken, fiesta cheese blend, flour tortilla, pico de gallo, guacamole, sour cream

Stations

Charcuterie Board

an assortment of artisan meats and cheese, olives roasted vegetables, fresh fruit, baby pickles, dried fruits, crackers, and fresh baguettes

Chips & Salsa

spicy salsa, salsa fresca, salsa verde (veg, gf, df)

Churro Bar

churros, caramel, chocolate sauce, berry sauce (veg)

Dessert Assortment

chocolate chip cookies, brownies, rice krispy treats (veg)

French Fry Bar

shoestring fries, waffle fries, and curly fries with ketchup, sriracha mayo, garlic aioli, ranch (v, df)

Hummus & Pita

classic hummus, jalapeno cilantro hummus, olive medley, pita chips (veg, df)

Mashed Potato Bar

whipped mashed potatoes with topping selections: chives, cheddar cheese, smoked bacon, sour cream, sautéed mushrooms, italian parsley (veg, gf)

Pretzels & Cheese

soft chewy pretzels, creamy cheddar cheese sauce, dijon mustard (veg)

S'mores Table

graham crackers, milk chocolate, marshmallows, fire table

THEMED BUFFET

Mexican Buffet

Entrees

Cheese Enchiladas

spicy red or green chili sauce, corn tortillas, fiesta cheese blend, sour cream, diced tomatoes (veg, gf)

Chicken and Beef Street Tacos

grilled chicken and beef, corn tortilla, cilantro, onions, cabbage, lime, salsa (gf, df)

Chicken Fajitas

fire roasted chicken, bell peppers, onions, fajita seasoning (gf, df)

Pork Chile Rojo or Verde

slow cooked pork, roasted garlic cloves, green pepper, red or green salsa, corn tortillas (gf, df)

Accompaniments

Cilantro Lime Rice

scallions, butter, lime, cilantro (veg, gf)

Mexican Street Corn

roasted corn, cotija cheese, mayonnaise, tajin, lime (veg, gf)

Ranch Style Beans

pinto beans, poblano peppers, garlic, onions (v, veg, gf, df)

Refried Beans

mashed pinto beans topped with cheese (veg, gf)

Spanish Rice

traditional red spanish rice with cilantro (v, veg, gf, df)

Italian Buffet

Entrees

Chicken Parmesan with Penne

parmesan crusted chicken, marinara, roasted roma tomatoes, mozzarella cheese

Chicken Penne Alfredo

grilled chicken, cream, fresh parsley, parmesan cheese

Four Cheese Stuffed Shells

four-cheese combination, sautéed spinach, smoky marinara sauce (veg)

Spaghetti with Meat Sauce

marinara sauce, roasted garlic, italian sausage, parmesan

Tuscan Lasagna

italian sausage, three-cheese blend, roma tomato sauce, fresh basil

Accompaniments

Caesar Salad

romaine, shredded parmesan, herbed croutons, creamy caesar dressing

Caprese Salad

whole basil leaves, green and red leaf lettuce, mozzarella, cherry tomatoes, balsamic vinaigrette (veg, gf)

Italian Chopped Salad

romaine lettuce, black olives, salami, pepperoncini, tomato, mozzarella pearls, artichoke hearts, red onion, cucumber, italian dressing (gf)

Garlic Bread

french bread, parmesan cheese, garlic butter (veg)

VEGETARIAN

Hors d'Oeuvres

Bruschetta

tomatoes, olive oil, crostini, balsamic drizzle (v, veg, df)

Caprese Bite

cherry tomatoes, fresh basil, mozzarella pearls, basil vinaigrette (veg, gf)

Brie and Raspberry Grilled Cheese

brie cheese, raspberry jam, challah bread (veg)

Feta and Sun Dried Tomato Phyllo Rolls

feta cheese, sun-dried tomatoes, herbs, rolled phyllo (veg)

Mexican Street Corn

roasted corn, cotija cheese, mayonnaise, tajin, lime (veg, gf)

Mushroom Tartlets

portobello mushrooms, wild mushrooms, balsamic reduction, puff pastry (veg)

Sunset Chipotle Tartlet

whipped chipotle pepper cheese, mandarin orange, chipotle glaze, cilantro garnish (veg)

Spinach and Swiss Puff

spinach, basil, parsley, swiss cheese, puff pastry (veg)

Spinach Pesto Pinwheels

spinach, basil, parsley, walnuts, parmesan, puff pastry (veg, cn)

Vegetarian Spring Rolls

red peppers, carrots, napa cabbage, green onions, cilantro, bean noodles, thai dressing (veg)

Entrees

Cauliflower Steak

pan seared with garlic and olive oil, basil vinaigrette (v, veg, gf, df)

Four Cheese Stuffed Shells

four-cheese combination, sautéed spinach, smoky marinara sauce (veg)

Eggplant Rollatini

thinly sliced eggplant rolled with ricotta cheese, panko breading, and marinara sauce (veg)

Roasted Vegetable Tartlet

creamy cheese blend, fresh basil, roasted vegetables, artichokes, fire-roasted tomatoes, savory herb dough, parmesan cheese (veg)

Spaghetti Squash Pomodoro

spaghetti squash, fresh tomatoes, olive oil, garlic cloves, basil (v, veg, gf, df)

Stuffed Bell Peppers

roasted red peppers, spanish rice, fresh herbs, seasonal fresh vegetables, cheddar cheese (veg, gf)

Vegetarian Lasagna Rolls

lasagna noodles, spinach, mushrooms, onion, basil, mozzarella cheese, roasted garlic red pepper sauce (veg)