

Christine Marie's Catering

All Occasions



Phone 610-358-0252 fax 610-459-3466

Chef/Owner Christine Amarosa Neugebauer CEC AAC

cneugebauer@christinemariescatering.com

HALLOWEEN PARTY ROARING TWENTIES THEME- SPEAK EASY

APPETIZER TIME LINE

ROARING TWENTIES IN EUROPE APPETIZER STATION 6 PM

FRENCH ONION SOUP

ITALIAN SPEAKEASY ANTI PASTO DISPLAY LOTS OF UNIQUE CURED MEATS AND CHEESE SUCH AS: SALAMI, PROSCIUTTO, SOPPRESATA, PROSCIUTTO, FRESH MOZZARELLA, SHARP PROVOLONE, ASIAGO, ARTICHOKE HEARTS, PORTABELLA MUSHROOMS, ROASTED PEPPERS, ASSORTED OLIVES FOCACCIA WEDGES, CRACKERS,

CRUDITÉS, SPINACH DIP

WHITE STAR LINE CRUISE HOUR 6:15-7 WE'RE COMIN TO AMERICA

AI CAPONE STEAK N EGGS ON CROSTINI

OCEANIC CLASS LEMON PEPPER SHRIMP WRAPPED IN BACON

BUGS MORAN CAPERESE LOLLIPOPS

DRAMBUIE DRUNKEN DUCK BREAST WITH DRIED CRANBERRY ORANGE RELISH SERVED ON CRISPY RISOTTO CAKES

"THE DUTCH" MINI TURKEY MEATBALLS WITH SHREDDED ZUCCHINI , PARM CHEESE, KOUZA ORANGE GLAZE

ARRIVE IN NEW YORK AT THE WALDORF ASTORIA 7-8

BIRD 'S EYE ROASTED VEGGIE BRUSCHETTA

BEEF WELLINGTON BITES

ASTORIA VENISON CHILE OR PULLED PORK IN CORN TORTILLAS TOPPED WITH SOUR CREAM AND CHIVES

COOLIDGE CHICKEN A LA ROSE SKEWERED

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GATSBY ROASTED RED BLISS POTATO TWICE STUFFED TOPPED WITH SOUR CREAM CAVIAR

“LE TIGRE “ SAVORY CHEESE PEPPER HERB BEIGNETS

PROHIITIVE MINI BELLA MUSHROOMS WITH CRAB STUFFING

WALDORF SALAD CUPS OF BIBB LETTUCE, APPLES, WALNUTS, HONEY

SPEAK EASY DESSERT STATION 8 pm

MINI CHOCOLATE AND GODIVA LIQUOR MOUSSE TARTS TOPPED WITH RASPBERRIES

LEMON CHIFFON SHOOTERS ,Limon- cello Splash

SOUR CREAM POUND BUNDT CAKE WITH BOURBON MACERATED ASSORTED BERRY FRUIT SAUCE

BISCOTTI AND TEA COOKIES



Menu items Defined

Butlered Hors D'ouvres- choose 5 or 6 per hour , they can be renamed as needed

Steak and Eggs-Grilled flank steak Montreal topped with Horseradish sour cream and yellow mustard mayo

Chicken a la Rose was prepared for President Coolidge and served at the Waldorf Astoria, it remained on the menu –sautéed with garlic and almonds lemon juice and garnished with crushed rose petals and honey

Bird's Eye Frozen Veggies were introduced as frozen foods became a staple in the 20's, using zucchini, caramelized onion and peppers

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Caperese Lollipops ,Cherry Bella tomatoes, fresh mozzarella, basil, garlic infused olive oil. option of artichoke hearts and or black olives

Chocolate and Tea were most Popular in desserts

Specialty Drinks

French 75- <https://www.liquor.com/video/french-75/#gs.fbFY7z4>

Gin, lemon and simple syrup topped with sparkling wine. Garnished with a twist of lemon

HOW TO COCKTAIL: FRENCH 75

Whether you like cognac or gin, this classic cocktail is for you. Learn to make the bubbly drink from top San Francisco mixologist Brooke Arthur.

INGREDIENTS:

- .75 oz Fresh lemon juice
- .75 oz Simple syrup (one part water, one part sugar)
- 1.5 oz Gin or cognac
- 1 oz Champagne
- Garnish: Lemon peel
- Glass: Champagne flute

PREPARATION:

Add all the ingredients except the Champagne to a shaker and fill with ice. Shake well and fine-strain into a Champagne flute. Top with the Champagne and garnish with a long ribbon of lemon peel.

Old fashioned-

Bourbon, simple syrup, twist of lemon and dash of angostura bitters