

Christine Marie's Catering

All Occasions



EX. CHEF CHRIS NEUGEBAUER

www.christinemariescatering.com

cneugebauer@christinemariescatering.com

GLEN MILLS, PA.19342

Telephone 610-358-0252

Breakfast Sample Menus

Menu

Scrambled eggs with Cheddar cheese

Scrambled eggs No Cheese

Frittata with spinach, peppers and Feta cheese

Egg frittata with peppers, onions, Ham and Cheddar cheese

Egg white omelet –by request

Hash Brown Potatoes

Bacon, pork Sausages

Turkey Bacon, Turkey Sausage (**more pork very few eat the turkey**)

Buttermilk Pancakes, Chocolate Chip Pancakes, Blueberry Pancakes, Apple Pancakes, Whole wheat, Honey Spice Pancakes, and Buttermilk Pancakes

Waffles

Syrup, Fruit Toppings Whipped Butter

Fresh fruit Pineapple and strawberries and grapes and oranges

Bagels, Cream Cheese ,Cinnamon butter, jelly

Banana Bread , Pumpkin Bread , Raisin Bread ,Assorted Danish

Plastic ware plates napkins

Coffee ,Decaf, Tea

Juices, apple, orange, cranberry

Christine Marie's Catering

All Occasions



Stationary and Butlered Hors D'ouvres

Appetizer Platters or Stations

Grilled Vegetable Display, Consisting of Eggplant, Zucchini, Peppers, Purple Onion, Carrots, And Other Seasonal Vegetables

\$2.50 Per Person

With Focaccia \$2.75 Per Person

Crudit , A Colorful Selection of Vegetables to Include, Baby Carrots, And Celery Sticks, Broccoli, Cauliflower, Peppers, And Other Seasonal Vegetables, Served With Two Dips

\$1.25 Per Person

With Spinach Dip in A Pumpernickel Boule

\$1.50 Per Person

Assorted Gourmet Cheeses Arranged Attractively with Grapes And Crackers, Selected Cheeses, Wisconsin Cheddar, Muenster, Fontina, Gouda, Brie, Sharp Provolone, Gruyere Swiss

\$2.75 Per Person

With Assorted Melons and Berries

\$3.00 Per Person

Crostini Station Toasted, Seasoned Bread Rounds, Served with Roasted Peppers, Olive Tapenade, Crab and Artichoke Dip, Humus, Option Salmon Spread \$50.00 For 25 Guests

Baked Brie Wrapped in Puff Pastry with Honey and Pears, Served with Crackers

Christine Marie's Catering

All Occasions



\$25.00

Baked Brie and Crab Meat in Boule Served with Assorted Crackers

\$40.00

Smoked Salmon Platter, Served with Capers, Chopped Onions, And Toast Points

\$3.50 Per Person

Cold Seafood Table, Shrimp Cocktail, Crab Claws, Poached Scallops, Black Peppered Tuna Loin, Chilled Oysters, And Clams, With Cocktail Sauce, Mignonette Sauce, And Lemons Served On Crushed Ice

Seasonal Ask for Prices

Fruits

Assorted Fruit Platters Sliced Seasonal Melons, Pineapples, Grapes Berries, Kiwi

\$2.00 Per Person

With Honey Lime Yogurt Sauce \$2.25 Per Person

With Chocolate Fondue \$2.75 Per Person

Watermelon Basket For 35 People Includes 6 # -7 # Of Fruit

\$50.00

Hot Fruit Compotes, Seasonal, Melon with Midori, Pears, With Brandy Or Port, Apples With Calvados, Plums With Sake, Berries With Grand Manier

\$3.00 Per Person

Guacamole and Salsa with Nachos

\$2.50 Per Person

Corn and Black Bean Salsa, Tomatillo Salsa, Pineapple Salsa Assorted Pepper Salsa

Unique Hors D'ouvres Stations (For Groups Of 50 Or More)

Mashed Potato Bar,

Assorted Flavored Mashed Potato Such as Creamy Yukon Gold, Country Red Bliss with Roasted Garlic, White And Sweets, Accompanied By Sour Cream, Bacon Bits, Grated Cheddar, and Fresh Chives

\$ 4.50 Per Person

Pasta Bars

Hot Selection

Christine Marie's Catering

All Occasions



Shrimp on A Stick –Scampi Style Or

Lemon Pepper or Wrapped In Bacon (Choose A Flavor)

\$2.00 Per Piece

\$2.50 Wrapped in Bacon

Coconut Shrimp 16/20 / Sweet N Sour Ginger Sauce

\$2.50 Per Piece

Shrimp Boats, Shrimp, Cucumber Pepper Relish Served In A Crunchy Pastry Boat

\$1.50

Crabmeat and Mango Salsa in Mini Tortilla Cups

\$2.00 Per Piece

Mini Maryland Crab Cakes / Chesapeake Sauce or Red Pepper Sauce

\$2.50 Per Piece

Crab Stuffed Mushrooms

\$1.50 Per Piece

Crab Wantons / Plum Sauce

\$1.25 Per Piece

Tuna Loin with Lime Ginger Marinade Served with Brown Rice In Bibb Lettuce
Cups

\$2.00

Ahi Tuna Loin Rolled In Fresh Herbs, Served Sliced With Rice Crackers And Soy
Wasabi Sauce

Skewered Tuna Cubes Coated with Black & White Sesame Seeds,
Soy Wasabi Sauce

\$2.00 Per Piece

Chicken Satay / Peanut Sauce

\$1.50 Per Piece

Chicken Kabobs/ Pineapple Peppers

\$1.50 Per Piece

Sesame Pecan Chicken Strips/ Honey Mustard Sauce

\$1.50 Per Piece

Skewered Chicken A La Rose-garlic, almonds, rose petals, lemon, honey \$1.75

Hanging Tender of Beef with Bearnaise Sauce

\$2.00 Per Piece

Beef Satay with Roasted Peppers Cajun Style

\$2.00 Per Piece

Drambuie Drunken Duck Breast with Dried Cranberry Orange Relish Served on
Crispy Risotto Cakes \$2.50

Beef Wellington Puffs – Tender Beef Tips with Mushroom in Puff Dough \$1.75

Christine Marie's Catering

All Occasions



Drambuie Drunken Duck Breast with Dried Cranberry Orange Relish Served on Crispy Risotto Cakes \$2.50

Mini Nacho Cups Filled with Pulled Pork and Topped with Fresh Salsa \$1.50
(Minimum Of 60)

Gougere/ Gruyere Flavored Puffs

\$1.25 Per Piece

Spinach and Feta Cheese in Phyllo

\$1.00 Per Piece

Brie Apple, Caramelized Onion Puffs \$2.00

Sweet Potato Latkes with Sour Cream and Apple Sauce

\$1.25

Wild Mushroom Duxelle In Tiny Pastry Cups or Crispy Phyllo Cups / Fresh Herbs

\$1.50 Per Piece

Wild Mushrooms in Phyllo

\$1.50 Per Piece

Mini Meatloaf Bites with Melted Blue Cheese on Garlic Toast

\$1.50

Turkey Zucchini Mini Meatballs Spicy Orange Glaze

\$1.50 Per Piece

Burger Sliders, Choice of American, Cheddar or Maytag Blue Cheese

\$2.50 Each

Pulled Pork Sliders with Cole Slaw or Provolone and Broccoli Rabe

\$2.500 Each

Grilled Lamb Chops / Mint or Mustard Sauce

\$5.00 Each (Mp)

Mini Pizza, Topped with Mozzarella Cheese Roasted Peppers / Goat Cheese and Spinach/ Three Cheese and Roasted Garlic

\$1.25 Per Piece

Mini Quiche Bites/ Choice of Caramelized Onion/ Mushroom/ Spinach/ Peppers and Onions/ Seafood

\$1.25 Per Piece

Mini Mac Shooters, Macaroni and Cheddar Cheese with Fresh Chives Cheese

\$1.50

Buffalo Chicken Mac N Cheese Bites

Christine Marie's Catering

All Occasions



\$2.00 Per Piece

Butlered Hors D'ouvres

Cold Selection

Mini Nacho Cups Filled with Lump Crabmeat and Fresh Made Mango Pepper Salsa \$1.75 Each

Apple Waldorf Spoons, Apples, Celery, Walnut, Kale and orange honey vinaigrette \$1.50

Toasted French Bread Crostini:

Choice of Toppings Available: Beef Tenderloin Horseradish Cream and Cracked Pepper / Roasted Peppers Pinenuts And Raisins / Fresh Mozzarella Cheese Olive Spread Roasted Peppers/ Brunoise Of Grilled Veg / Tomato Basil Salad, Sundried Tomato Pesto

\$1.50 - \$2.50 Per Piece

Crostini Topped Roasted Vegetable Tapenade-Eggplant, Zucchini, Tomato Brunoise \$1.25

Caprese Lollipops-Fresh Mozzarella and Cherry Bella Tomatoes \$1.25

Asparagus with Tavern Ham / Pineapple Yogurt \$1.25 Per Piece

Cherry Tomato Stuffed with Crab Basil Salad \$1.50 Per Piece

Crispy Phyllo Cups with Crab Basil Salad \$ 1.50per Piece

Fresh Mozzarella and Pepper Kabobs Balls / Fresh Basil Vinaigrette \$1.25 Each

Grilled Jamaican Chicken Breast Skewered and Served with Roasted Pepper Sauce or Curry Cream \$1.25 Each

Melon Balls Skewered with Prosciutto \$2.00 Per Piece

Jumbo Shrimp Cocktail / Cocktail Sauce \$2.25 Per Piece

Tricolored Cheese Tortellini Skewered with Peppers \$1.75 Per Piece

Christine Marie's Catering

All Occasions



Goat Cheese, Rolled in Honey and Chopped Walnuts spread on Water Crackers
\$1.75

Cucumber Cups with Shrimp and Scallop Salad Lime Juice Tequila and Cilantro
\$1.75 Per Piece

Chicken Breast Mozzarella and Sundried Tomato Roulades
\$1.50 Per Piece

Mexican Style Chicken, Cream Cheese Wraps with Peppers, And Scallions
\$1.00

Gravlax of Salmon on Pumpernickel Bread / Dill Mustard
\$1.75 Per Piece

**All Prices Are Seasonal and Subject to Change

**General Rule For A Staffed Event 5-6 Pieces Per Person For 1 Hour \$9.00 Per Person And Up
2 Hours \$16.00 and Up Approximately 10 Pieces Per Person**

BREAKFAST WITH OMELET STATION (Chef Required)

Omelets prepared by Chef at buffet with fillings: cheese, mushrooms, asparagus, peppers, onions, and ham

Scrambled Eggs Egg Strata: egg, bread and milk blended with savory ingredients topped with cheese and baked golden brown

Hash Brown Potatoes Breakfast Sausages, Bacon,

Christine Marie's Catering

All Occasions



Scrapple, Pork Roll

Pancakes, plain, banana, or apple or wheat syrup and whipped butter

Fresh Luau Fruit Salad

Assorted fresh baked breakfast breads or Danish or bagels

or

Assorted muffins: banana, cranberry, bran, raisin, apple cream cheese and butter

Paper Products

choice of juices: orange, cranberry, apple

Coffee, and Tea Station \$15.00 plus staff \$30.00 an hour per staff 6 hour minimum

Staffing must be provided for omelet station