

Christine Marie's Catering

All Occasions



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Sample Spring Wedding

3:00 Guests Arrive For Reception

Stationary Hors D'ouvres

Crudités Of Vegetables And Dip Set Up In Cabbage Leaves And Grapevine Baskets Spinach Dip Served In A Bread Boule With Bread Cubes And Crackers

Butlered Hors D'ouvres

Skewered Tuna Cubes Coated With Black And White Sesame Seeds, Soy Wasabi Dipping Sauce

Chicken Sate with Indonesian Peanut Sauce

Bite Size Maryland Crab Cakes with Chesapeake Bay Sauce

Potato Latkes Served With Sour Cream and Apple Sauce

Asian Duck Rolls, Crepes Filled With Duck

Crostini Topped With Olive Tapenade, Fresh Mozzarella And Julienne Roasted Peppers

Stationary Hors D'ouvres Will Be Served From 4 - 5:30

Butlered Hors D'ouvres Will Be Served From 4:15 - 5:30

Guests Will Be Seated At 5:30 5:45 Wine Will Be Offered To The Guests At The Tables Bride And Groom Will Be

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Announced And Seated

Toasting and Grace Will By 6:00

The Main Meal

Plated Salad Served At 6:00

Assorted Leafy Lettuces and Spring Mix, Belgium Endive, Grilled Pears, Gorgonzola Cheese, Toasted Walnuts, Citrus Vinaigrette

Bread Basket and Plate Of Butter

Dinner Buffet at 6:15

Breast of Chicken with Sausage, Cornbread Filling, Rosemary Sauce

Tenderloin of Beef Carved On the Buffet, Roasted Medium Rare, Served With Demi-Glace

Broiled Mahi Filet, Stopped With Shrimp and Bay Scallops, Citrus Butter,

Peach and Pepper Salsa On The Side

Kansas Rice Medley, Wild Rice, Red Rice, Quinoa ,Etc.

White Corn on the Cob Half Ears, With Butter

Asparagus with Shallot Butter

Oven Roasted Potatoes with Fresh Rosemary

Dessert at 8:30

Wedding Cake Provided By the Client

Served For Dessert with Fresh Fruit and Sorbet (Wild Berry)

Coffee, Decaf, Tea Served at the Guest Tables Following Dinner

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Bar Service Includes Fresh Brewed Iced Tea, Lemon Aid, Ice Water, Ice for Water Glasses

Bartender Will Serve Clients' Beer, Wine, and Soda

Sample Station Event

Cheese and Vegetable Station

Assorted Wine Friendly Cheese Display to Include, Havarti, Brie, Smoked Gouda, Mild Cheddar and Crackers, Grapes and Strawberries

Crudité of Vegetables and Fresh Herb Dip

Butlered Hors D'ouvres

Grilled Vegetable Roll Ups Shrimp Wrapped In Bacon

Chicken Sate with Indonesian Peanut Sauce

Station Two

Stir Fry Station:

Shrimp, Chicken, or Beef Stir Fry With, Carrots, Water Chestnuts, Mushrooms, Peppers, Scallions

Jasmine Rice

Asian Noodle Salad with Snow Peas, Carrots, Scallions, Soy Sesame Vinaigrette

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Mixed Green Salad with Mandarin Oranges, Almonds, and Croutons

Assorted Rolls and Butter

Station Three

Assorted Mini Pastries, Espresso Brownies, Pumpkin Pecan Pie, Mini Cheesecakes

Coffee, Decaf Tea

Holiday Open House

Station One

Crudite of Vegetables And Spinach Dip Served In A Bread Boule With Chunks Of Bread

Assorted Domestic and Imported Cheese and Crackers With Grapes

Station Two

Carved Top Round Of Beef Or Honey Glazed Montreal Seasoned Grilled Flank Steak Carved On The Buffet And Served With Au Jus

Fresh Roasted Turkey Breast Carved On the Buffet Served With Honey Mustard Rosemary Sauce
Country Style Roasted Garlic Mashed Potatoes

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Artesian Lettuces Strawberries Blue Cheese Crumbles
Toasted Almonds
Chocolate Balsamic Vinaigrette
Ciabatta Rolls

Dessert Station

Assorted Mini Desserts Such As Espresso Brownies,
Pecan Tarts, Cheesecakes, Mini Tira Misu
Holiday Cookies
Coffee Decaf, Tea

Graduation Party Menu

People's Choice Menu,
This Section Of The Menu Is Designed For Those With A
More Relaxed Style Party And A Smaller Budget. A Pound
Of Food Per Person Is Generally Plenty.

Entree Options 5 Pound Minimum

Roast Beef, or Roast Pork, (Au Jus and Horseradish
Included)

\$10.75 per Pound

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Fresh Roasted Breast of Turkey with Honey Mustard
Rosemary Glaze
\$10.75 per Pound

Breast of Chicken Served Cold, Previously Marinated In
Orange Honey, Served With Leafy Lettuce, Sliced
Tomatoes, Rolls and Herb Mayonnaise
\$5.50 per Person

Breast Of Chicken Seasoned With Jamaican Caribbean
Jerk Seasoning Or Basil And Garlic , Displayed , Sliced
On Platters Or You May Choose To Serve This Item Hot
\$4.00 Per Person 4 Oz. Portion

Curried Chicken Salad with Grapes and Walnuts \$8.25 per
Pound

Homemade Meatballs, and Tomato Sauce, and Parmesan
Cheese \$7.00 per Pound

Sweet Italian Sausage and Peppers with Onions and
Tomato Sauce \$8.50 Per Pound

Veal Scallopine \$10.50 per Pound

Rolls 6 Oz. Long Sub Rolls \$3.80 A Dozen

Torta Rolls \$6.00 per Dozen

Cater Kaiser Rolls \$4.50 per Dozen Italian Pistels \$3.50
per Dozen Ciabatta Rolls \$5.50

Sides 5 Pound Minimum

Traditional Pennsylvania Dutch Potato Salad \$6.50 per
Pound

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Red Bliss Potatoes and Fresh Green Beans with Tarragon, Red Peppers, and Scallions Serve Hot or Cold \$7.50 per Pound

German Potato Salad with Onion, Vinegar and Bacon Dressing \$7.50 per Pound

Rice Pilaf Salad with Peas and Asparagus and Mushrooms \$6.00 per Pound

Cajun Style Rice with Kidney Beans and Tomato and Corn and Herbs \$6.25 per Pound Traditional Creamy Coleslaw \$3.50 per Pound

Fiesta Mexican Style Coleslaw Cabbage, Peppers, Cucumbers, Carrots, Scallions, Sweet and Sour Vinaigrette \$5.00 per Pound

Traditional Caesar Salad with Croutons \$4.50 per Person Minimum Of 20

Mixed Seasonal Greens with Orange Vinaigrette and Mandarin Oranges and Toasted Walnuts \$3.75 per Person

Cold Pasta Selection

5 Pound Minimum

Cheese Tortellini Salad with Carrots, Broccoli, Peppers, Scallions and Basil Vinaigrette \$9.00 per Pound

Cappellini Salad with Tomatoes Zucchini, Pinenuts and Feta Cheese (Option) \$6.00 per Pound

Tricolored Spirelli Salad with Broccoli and Carrots, Scallions and Herb Vinaigrette \$7.00 per Pound

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Shrimp and Pasta, Linguine with Shrimp, Asparagus, Sundried Tomatoes in A Lemon Garlic Sauce \$9.00 Per Pound

Tricolored Tortellini Pasta, Tricolored Pepper Strips, Black Olives Tossed With Fresh Herbs and Olive Oil \$9.00 per Pound

Cous Cous with Raisins, Apples, and Walnuts with Curry \$4.50 per Pound

California Pasta, Bowtie Pasta, Tricolored Peppers, Tomato, Broccoli, Black Olives, Lemon Honey Mustard Vinaigrette \$7.50 per Pound

Mini Cheese Ravioli Salad with Sundried Tomatoes Fresh Basil, Peppers, Pesto Vinaigrette \$8.50 per Pound

Oriental Whole-Wheat Noodle Salad with Chicken, Asparagus, Scallions, Julienne Carrots, Sesame Seeds and Oriental Vinaigrette \$9.50 per Pound

With Out Chicken \$6.50 per Pound

Seafood and Shells, Shrimp, Scallops, Small Pasta Shells, Roasted Red Peppers, Sweet Red Onions, Fresh Herbs, Lemon and Olive Oil \$9.00 per Pound

Macaroni Salad, Elbow Macaroni, Carrots, Celery, Scallions, Mayonnaise and Seasonings \$6.50 per Pound

Hot Pasta Dishes, Baked Ziti, Red or White Lasagna or Stuffed Shells \$30.00 per 1/2 Pan

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Pasta Prima Vera, Choice of Fusilli, Tricolored Rotini, Fettuccini, and Penne, With Broccoli, Cauliflower, Carrots, Peppers, Squash and Peas, Tossed In an Alfredo Cream Sauce \$8.75 per Pound

Penne Puttanesca, Penne Tossed With Marinara, Black Olives, Capers, Onions, and Anchovies \$8.75 per Pound

Penne, With Lemon Chicken, Asparagus and a Pesto Cream Sauce \$9.75 per Pound

Tricolored Tortellini with Sundried Tomato, Grilled Portobello Mushrooms, Vodka and Herb Béchamel Sauce \$8.75 per Pound

Dessert

Decorated Layered Birthday Cake Yellow Or Chocolate Cake With Buttercream Frosting And Strawberry Filling \$75.00 For 50 People

Cookies Chocolate Chip, Oatmeal Raisin, Walnut, Biscotti, Butter Cookies, Pecan, Peanut Butter \$12.00 per Pound