

CHRISTINE MARIE'S CATERING

610-358-0252

BUTLERED HORS D'OUVRES

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

HOT SELECTION

SHRIMP SCAMPI SKEWERED LARGE GARLIC, LEMON, WHITE WINE

SHRIMP WITH LEMON PEPPER WRAPPED IN BACON

COCONUT SHRIMP SWEET N SOUR GINGER SAUCE

SHRIMP BOATS ,SHRIMP,CUMUMBER PEPPER RELISH SERVED IN A CRUNCHY PASTRY BOAT

CRABMEAT AND MANGO SALSA IN MINI TORTILLA CUPS

MINI MARYLAND CRAB CAKES / CHESAPEAKE SAUCE OR RED PEPPER SAUCE

CRAB STUFFED MUSHROOMS

CRAB WANTONS / PLUM SAUCE

TUNA LOIN WITH LIME GINGER MARINADE SERVED WITH BROWN RICE IN BIBB LETTUCE CUPS

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

CHICKEN SATAY / PEANUT SAUCE

CHICKEN KABOBS/ PINEAPPLE PEPPERS

SESAME PECAN CHICKEN STRIPS/ HONEY MUSTARD SAUCE

HANGING TENDER OF BEEF WITH BERNAISE SAUCE

BEEF SATAY WITH ROASTED PEPPERS CAJUN STYLE

GOUGERE/ GRUYERE FLAVORED PUFFS

SPINACH AND FETA CHEESE IN PHYLLO

SWEET POTATO LATKES WITH SOUR CREAM AND APPLE SAUCE

WILD MUSHROOM RAGOUT IN TINY PASTRY CUPS OR CRISPY PHYLLO CUPS / FRESH HERBS

WILD MUSHROOMS IN PHYLLO

MINI MEATLOAF BITES WITH MELTED BLUE CHEESE ON GARLIC TOAST

TURKEY ZUCCHINI MINI MEATBALLS ORANGE GLAZE

BURGER SLIDERS , CHOICE OF AMERICAN , CHEDDAR OR MAYTAG BLUCHEESE

GRILLED LAMB CHOPS / MINT OR MUSTARD SAUCE

MINI PIZZA, TOPPED WITH MOZZARELLA CHEESE ROASTED PEPPERS / GOAT CHEESE AND SPINACH/ THREE CHEESE AND ROASTED GARLIC

MINI QUICHE/ CHOICE OF CARAMELIZED ONION/ MUSHROOM/ SPINACH/ PEPPERS AND ONIONS/ SEAFOOD

RED BLISS POTATO FILLED WITH SOUR CREAM AND CAVIAR

MINI MAC SHOOTERS, MACARONI AND CHEDDAR CHEESE WITH FRESH CHIVES CHEESE BUFFALO CHICKEN MAC N CHEESE BITES

CLAMS CASINO / PEPPERS/ONIONS/BACON

OYSTERS ROCKEFELLER

BUTLERED HORS D'OUVRES

COLD SELECTION

MINI NACHO CUPS FILLED WITH LUMP CRABMEAT AND FRESH MADE MANGO PEPPER SALSA

TOASTED FRENCH BREAD CROSTINI :

CHOICE OF TOPPINGS AVAILABLE BEEF TENDERLOIN HORSE RADISH 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

GRILLED ASPARAGUS WITH TAVERN HAM

CHERRY TOMATO STUFFED WITH CRAB BASIL SALAD

CRISPY PHYLLO CUPS WITH CRAB BASIL SALAD

FRESH MOZZARELLA AND PEPPER KABOBS BALLS / FRESH BASIL VINAGRETTE

GRILLED JAMAICAN CHICKEN BREAST SCREWED AND SERVED WITH ROASTED PEPPER SAUCE OR CURRY CREAM

MELON BALLS SKEWERED WITH PROSCUITTO

JUMBO SHRIMP COCKTAIL / COCKTAIL SAUCE

TRICOLORED CHEESE TORTALINI SKEWERED WITH PEPPERS

GOAT CHEESE, ROLLED IN HONEY AND CHOPPED WALNUTS

GOAT CHEESE ARUGULA AND BALSAMIC REDUCTION SERVED ON CROSITINI

*CUCUMBER CUPS WITH SHRIMP AND SCALLOP SALAD LIME JUICE TEQUILA AND
CILANTRO*

CHICKEN BREAST MOZZERELLA AND SUNDRIED TOMATO ROULADES

MEXICAN STYLE CHICKEN, CREAM CHEESE WRAPS WITH PEPPERS, AND SCALLIONS

GRAVLOX OF SALMON ON PUMPERNICKEL BREAD / DILL MUSTARD

APPETIZER PLATTERS OR STATIONS

*GRILLED VEGETABLE DISPLAY, CONSISTING OF EGGPLANT, ZUCCHINI, PEPPERS,
PURPLE ONION, CARROTS, AND OTHER SEASONAL VEGETABLES
WITH FOCCACCIA*

*CRUDITE, A COLORFUL SELECTION OF VEGETABLES TO INCLUDE, BABY CARROTS, AND
CELERY STICKS, BROCCOLI, CAULIFLOWER, PEPPERS, AND OTHER SEASONAL
VEGETABLES, SERVED WITH TWO DIPS*

WITH SPINACH DIP IN A PUMPERNICKEL BOULE

*ASSORTED GOURMET CHEESES ARRANGED ATTRACTIVELY WITH GRAPES AND
CRACKERS, SELECTED CHEESES, WISCONSIN CHEDDAR, MUENSTER, FONTINA, GOUDA,
BRIE, SHARP PROVOLONE, GRUYERE SWISS*

WITH ASSORTED MELONS AND BERRIES

*CROSTINI STATION TOASTED, SEASONED BREAD ROUNDS, SERVED WITH ROASTED
PEPPERS, OLIVE TAPENADE, CRAB AND ARTICHOKE DIP, HUMUS, OPTION SALMON
SPREAD*

*BAKED BRIE WRAPPED IN PUFF PASTRY WITH HONEY AND PEARS, SERVED WITH
CRACKERS*

BAKED BRIE AND CRAB MEAT IN BOULE SERVED WITH ASSORTED CRACKERS

*SMOKED SALMON PLATTER, SERVED WITH CAPERS, CHOPPED ONIONS, AND TOAST
POINTS*

*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*

*ASSORTED FRUIT PLATTERS SLICED SEASONAL MELONS, PINEAPPLES, GRAPES BERRIES,
KIWI*

WITH HONEY LIME YOGURT SAUCE

WITH CHOCOLATE FONDU

WATERMELON BASKET FOR 35 PEOPLE INCLUDES 6 # -7 # OF FRUIT

*HOT FRUIT COMPOTES, SEASONAL, MELON WITH MIDORI, PEARS, WITH BRANDY OR
PORT, APPLES WITH CALVADOS, PLUMS WITH SAKE, BERRIES WITH GRAND MANIER*

GUACAMOLE AND SALSA WITH NACHOS

*CORN AND BLACK BEAN SALSA, TOMATILLO SALSA, PINEAPPLE SALSA ASSORTED
PEPPER SALSA*