



# Catering For You

www.cateringforyou.co

cateringforyoubloom@gmail.com

## Served Wedding

### Appetizers

Buffalo Chicken Kabobs with Ranch or Blue Cheese

Thai Chicken Kabobs with Peanut Sauce

Mini Chicken Quesadillas with Monterey Jack Cheese

Mini Filet Mignon Sandwiches with Horseradish Cream

Steak Crostinis with Gorgonzola and Caramelized Onions

Mini Reuben Sliders

Mini Pulled Pork Sandwiches with Relish

Assorted Stromboli with House Sauce

Bacon Wrapped Asparagus

Bacon Wrapped Dates Stuffed with Cream Cheese and Almonds

Assorted Stuffed Mushrooms (Sausage, Crabmeat or Spinach)

Mini Crab Cakes with Parmesan Remoulade

Fried Crab Rangoon

Scallops Wrapped in Bacon

Smoked Salmon on Cucumber Crostini with Dill Cream Cheese

Coconut Shrimp with Spicy Citrus Sauce

Shrimp Cocktail

Antipasto Skewers

Fresh Mozzarella on a Crostini with Tomato Basil Bruschetta

Mini Macaroni and Cheese Bowls

Loaded Baby Redskin Potatoes

Spinach and Artichoke Dip with Crostinis

Grilled Vegetable and Feta Wontons with Balsamic Glaze

Fresh Vegetable Crudités with Dips and Spreads

Fresh Pita with Roasted Red Pepper Hummus

Baked Brie

Charcuterie Board\*

\*price varies



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### Salads

Traditional Tossed Salad with Mozzarella Cheese, Cucumber, Tomato and House Made Croutons

Classic Caesar Salad with Parmesan and House Made Croutons

Fresh Mozzarella and Tomato Caprese Salad with Spring Mix and Balsamic Glaze

Spring Mix with Glazed Walnuts, Dried Cranberries, Crumbled Goat Cheese and White Balsamic Vinaigrette

Spring Mix with Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Strawberry Vinaigrette

Romanie Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles and Poppysseed Dressing

### Entrees

Chicken Rollatini with Broccoli and Asiago Cheese

Traditional Stuffed Chicken

Parmesan Crusted Chicken with Cream Sauce

Chicken Saltimbocca

Bruschetta Topped Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Codon Bleu Bites

Chicken Francaise with Lemon Butter Sauce

Champagne Chicken with Cashews

Roasted Turkey Breast

Stuffed Pork Loin

Beef Bourguignon

Pot Roast Beef

Baked Ham with Apple Brandy Glaze

Lasagna Rolls (Meat, Vegetable or Seafood)

Eggplant Rollatini

Pecan Encrusted Salmon

Stuffed Flounder Florentine

Braised Short Ribs with Cabernet Horseradish Reduction

Stuffed Pork Tenderloin with Apple Stuffing and a Rosemary Sage Red Wine Sauce

Salmon Wellington



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## Served Wedding

### Entrees, continued

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Dijon Encrusted Salmon

Stuffed Bell Pepper with Orzo, Sautéed Spinach, Roasted Red Peppers and Lemon Oil

Chicken Milanese with Baby Arugula, Cherry Tomatoes and Red Wine Sauce

Spaghetti Squash with Roasted Tomato Sauce and Burrata Cheese

### Entree Upgrades

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Carved Prime Rib

Sliced Beef Tenderloin with Demi Glaze

Lumo Crab Meat Stuffed Butterfly Shrimp

Lump Crab Cakes with Parmesan Remoulade

8 ounce Lobster Tail with Drawn Butter

Dijon Crusted Rack of Lamb

8 ounce Filet Mignon

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### Sides

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Penne Pasta with Vodka Sauce

Cavatelli with Oil, Garlic and Broccoli

Cheese Tortellini with Spinach, Basil,  
Tomatoes, Garlic and Melted Fresh Mozzarella

Pasta with House Sauce and Mini Meatballs

Pasta Primavera

Baked Macaroni and Cheese

Oven Roasted Baby Red Skinned Potatoes with  
Parsley Butter

Golden Yukon Mashed Potatoes

Italian Roasted Potatoes

Ratatouille with Fresh Squash and Diced  
Tomatoes, topped with Parmesan Cheese

Grilled Asparagus

Glazed Baby Carrots

Seasonal Grilled Vegetables

Stuffed Shells with House Sauce and Melted  
Cheddar and Mozzarella Cheeses

Pasta Alfredo

Penne Pasta with Basil Pesto, Roasted Red  
peppers and Fresh Mozzarella Cheese

Manicotti with House Sauce

Medley of Sweet, Red Skinned and Yukon Gold  
Potatoes with Carmelized Onions and Carrots

Chantilly Potatoes

Potatoes Au Gratin

Potatoes Romanoff

Spinach and Feta Orzo with Lemon

Broccoli Florets

Roasted Brussel Sprouts

Italian Style Green Beans

Mexican Street Corn, off the cob

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### Level 1

\$65 per person

3 Stationed Appetizers  
2 Passed Appetizers  
1 Salad  
4 Entrees (up to)  
3 Sides

### Level 2

Add \$5 per person

Level 1 with Entree Upgrade

Also Includes:

Rolls and Butter

Iced Water

Fresh Brewed Iced Tea

Coffee and Hot Tea

Complete Buffet Set Up Breakdown

All menu items and quantities are fully customizable and alternate options are available upon request.

Dietary needs are accommodated as needed at no additional cost.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.