



# 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

Asparagus Wrapped Bacon

Bacon Wrapped Dates Stuffed with Cream and Almonds

Assorted Stuffed Mushrooms (Sausage, Crabmeat or Spinach)

Mini Crab Cakes with Parmesan Remoulade

Fried Crab Rangoon

Shrimp Cocktail

Coconut Shrimp with Spicy Citrus Sauce

Scallops Wrapped in Bacon

Smoked Salmon on Cucumber Crostinis with Dill Cream Cheese

Seared Ahi Tuna with Wasabi Mayo

Antipasto Skewers

Fresh Mozzarella on a Crostinis 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 Crudites with Dips and Spreads

Fresh Pita with Roasted Red Pepper Hummus

Baked Brie

Pepper Shooters Stuffed with Prosciutto and Provolone Cheese

Cheesesteak Wontons

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

Arugula with Prosciutto, Mini Burrata 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

Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles and Poppyseed Dressing

### Entrees

Balsamic Herbed Chicken Breast

Chicken Rollatini with Broccoli and Asiago Cheese

Traditional Stuffed Chicken

Parmesan Crusted Chicken with Cream Sauce

Chicken Saltimbocca

Brushetta Topped Chicken with Balsamic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Chicken Francaise with Lemon Butter Sauce

Champagne Chicken with Cashews

Roasted Turkey Breast

Stuffed Pork Loin

Beef Bourguignon

Roast Top Sirloin of Beef (Carved)

Baked Ham with Apple Brandy Glaze (Carved)

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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### Entrees, continued

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Dijon Encrusted Salmon

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

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

Spaghetti Squash with Roasted Tomato Sauce  
and Burrata Cheese

### Entree Upgrades

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Carved Prime Rib

Lump Crab Meat Stuffed Butterfly Shrimp

8 ounce Lobster Tail with Drawn Butter

8 ounce Filet Mignon

Dijon Crusted Rack of Lamb

Sliced Beef Tenderloin with Demi Glace

Lump Crab Cakes with Parmesan Remoulade

Sesame Encrusted Ahi Tuna with Wasabi  
Drizzle

Lobster and Crab Stuffed Cannelloni with  
Tomato Basil Cream Sauce

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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 Caramelized 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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## Served Wedding

### Level 1

### Level 2

\$55 per person

Add \$5 per person

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

Level 1 with Entree Upgrade

#### Also Includes:

Rolls and Butter

Iced Water

Fresh Brewed Iced Tea

Coffee and Hot Tea

Complete Buffet Set Up and Breakdown

All menu items and quantities are fully customizable and alternative 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.