# Catering For You www.cateringforyou.co cateringforyoubloom@gmail.com 

## Wedding Burfet

## 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
Aspragus 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 Crostini with Dill Cream Cheese

Seared Ahi Tuna with Wasabi Mayo
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 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*

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## Wealding Bulfet

## Salads

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

Classic Caesar Salad with Parmesan and House Made Croutons

Fresh Mozarella 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
Carved Prime Rib*
Lump Crab Meat Stuffed Butterfly Shrimp*
8 ounce Lobster Tail with Drawn Butter*

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## Wealding Bulfet

## Sides

| Penne Pasta with Vodka Sauce | Stuffed Shells with House Sauce and Melted <br> Cheddar and Mozzarella Cheeses |
| :--- | :--- |
| Cavatelli with Oil, Garlic and Broccoli | Pasta Alfredo |
| Cheese Tortellini with Spinach, Basil, Tomatoes, <br> Garlic and Melted Fresh Mozzarella | Penne Pasta with Basil Pesto, Roasted Red <br> Peppers and Fresh Mozzarella Cheese |
| Pasta with House Sauce and Mini Meatballs | Manicotti with House Sauce |
| Pasta Primavera | Medley of Sweet, Red Skinned and Yukon Gold <br> Potatoes with Caramelized Onions and Carrots |
| Baked Macaroni and Cheese | Chantilly Potatoes |
| Oven Roasted Baby Red Skinned Potatoes with |  |
| Parsley Butter | Potatoes Au Gratin |
| Golden Yukon Mashed Potatoes | Potatoes Romanoff |
| Italian Roasted Potatoes | Spinach and Feta Orzo with Lemon |
| Ratatouille with Fresh Squash and Diced |  |
| Tomatoes, topped with Parmesan Cheese | Broccoli Florets |
| Grilled Asparagus | Roasted Brussel Sprouts |
| Glazed Baby Carrots | Italian Style Green Beans |
| Seasonal Grilled Vegetables | Mexican Street Corn Off the Cob |

Level 1

## Wealding Burffet

$\$ 45$ per person

3 Stationed Appetizers
2 Passed Appetizers
1 Salad
2 Entrees
3 Sides
$\$ 55$ per person

3 Stationed Appetizers
3 Passed Appetizers
1 Salad
3 Entrees
3 Sides

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 avaiable upon request.

Dietary needs are accomodated as needed at no additional cost.

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


[^0]:    * Available at Market Price

