

The Wilarie

“A Diamond in the Rough”

CATERING MENU

267-258-3900

THEWILARIE@THEWILARIEFOUNDATION.ORG





Vegan Options

Roasted Brussel Sprouts

Vegan Pasta Salad

Avocado Quinoa Salad

Vegan Macaroni and Cheese

Buffalo Cauliflower with Vegan Ranch Dressing

Vegan Potato Salad

Sweet & Spicy Vegan Meatballs

Vegan Chicken Tenders



Hors d'oeuvres

Hot Hors d'oeuvres

Sesame Chicken Tenders with Honey Mustard Sauce

Mushrooms Stuffed with Crabmeat

Jerk Chicken Skewers

Cajun Fish Tenders

Mini Quiche Lorraine

Smoked Chicken Quesadillas

Scallops Wrapped in Turkey Bacon

Beef Empanadas

Chicken Satay with Peanut Sauce

Mini Broccoli Bites

Potato Puffs

Mini Crab balls with Cocktail Sauce

Sweet and Sour Meatballs

Wing Tray (BBQ, Jerk, Teriyaki or Buffalo)

Slider Tray (Ground Beef or Ground Turkey)

Mashed Potato Bar

Grilled Shrimp with Spicy Mango Dipping Sauce



Hors d'oeuvres

Cold Station

Crudit  with Herbal Dip

International Cheese Display with Crackers

Salmon Mousse with Black Bread

Hummus with Pita Points

Smoked Whitefish with Pita Points

Tuna Mold with Party Bread

Salsa with Tortilla Chips

Fresh Fruit Display

Shrimp Cocktail with Sauce

Bruschetta Platter

Devilled Egg Tray



Starches

Wild Rice Pilaf

Alfredo Fettuccini with Roasted Peppers

Creamy Lavender Mashed Potatoes with Cheddar Cheese

Sundried Tomato Linguini with Garlic Pesto in Wine Sauce

Baked Macaroni & cheese

Roasted Red Bliss Potatoes with Rosemary & Butter

Cinnamon Apple Candied Yams

Creamy Mashed Potatoes

Baked Apples & Walnuts

Baked Ziti with Mozzarella Cheese & Marinara Sauce

Vegetables

Seasoned Whole String Beans

Broccoli & Cauliflower Medley

Collard Greens & Cabbage Blend

Sautéed Zucchini

Steamed Broccoli with Olive Oil & Garlic

Sautéed Asparagus

String Bean Medley

Honey Glazed Carrots



Entree Suggestions

Buffet Entrees

Baked Tarragon Chicken with Herbal Sauce

Grilled Salmon with Mango & Peach Salsa

Salmon Wellington with Spinach & Feta Cheese

Steamship Round Beef with Mushroom Au Jus

Honey Glazed Ham (Pork or Turkey) Carved to Order

Roast Turkey with Giblet Gravy

Grilled Tilapia with White Wine Sauce

Chicken Marsala with Mushroom Gravy

Smothered Chicken Breast with Herbal Sauce

Plated Entrees

Cornish Hens with Orange Glaze & Cornbread Stuffing

*Salmon Wellington with Spinach & Feta Cheese with a
Pastry Puff Wrap*

Santa Fe Chicken with Mango & Peach Salsa

Prime Rib with Rosemary & Peppercorn Sauce

Stuffed Breast of Capon En Croute with Mushroom Sauce

Braised Lamb Chops with Cabernet Sauce & Mint Jelly



Specialty Menus

THE WILARIE Cookout Menu

Fresh Fruit Salad

Devilled Eggs

BBQ Chicken

Beef Hamburgers & Beef Hot Dogs w/ rolls, condiments

Baked Macaroni & Cheese

Collard Greens & Cabbage Blend

Sweetened Iced Tea or Lemonade & Bottled Water

THE WILARIE Tailgate Party

Cheese & Cracker Tray

Fresh Vegetable Tray with dips

Wing Trio Platter (BBQ, Teriyaki, Plain)

Assorted Sandwiches Tray w/ condiments

Pasta Salad / Cole Slaw

Sweetened Iced Tea or Lemonade & Bottled Water

Sample Dinner Menu - B



*Smothered Chicken Breast
with Mushroom Gravy*

Grilled Tilapia with White Wine Sauce

Wild Rice Pilaf Garden Blend

Collard Greens and Cabbage Blend

Garden Salad with Dressings

Rolls with Butter

*Sweetened Iced Tea or Lemonade
and Bottled Water*



Create Your Own Menu

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Sample Dinner Menu - A



Appetizers

Cheese & Cracker Tray

Fresh Fruit Display

Main Entree

Grilled Salmon with Mango & Peach Salsa

Smothered Chicken Breast with Herbal Sauce

Roasted Red Bliss Potatoes with Rosemary & Butter

Seasoned Whole String Beans

Garden Salad with Dressings

Rolls with Butter

*Sweetened Iced Tea or Lemonade
& Bottled Water*