

Innovative

CATERING CONCEPTS

Your Complete Caterer

Classic Buffet Menu

Appetizers

please select 2 from these options:

Cheesesteak Eggrolls

spicy ketchup

Petite Italian Meatballs

basil aioli

Chicken Quesadillas

ranch dressing

Assorted Flat Bread Pizzas

Vegetable Spring Rolls

sweet and sour sauce

Crispy Chicken Tenders

honey mustard dipping sauce

Tangy Chicken Wings

bleu cheese

Petite Eggplant Parmesan

homemade marinara sauce

Salads

please select 2 from these options:

Caesar Salad

homemade garlic croutons

Spring Mix Salad

candied walnuts, apricots, cranberries, poppy seed dressing

Greek Salad

tomatoes, cucumber, olives, feta cheese, red onion

Pasta Salad

rotini pasta, grape tomatoes, carrots, red, green, and yellow peppers, snap peas

Potato Salad

red bliss potatoes, celery, red onion

Tomato Salad

jersey tomatoes, vidalia onions

Stuffed tri-color tortellini Pasta Salad

red and green peppers, black olives, and red onions, Italian dressing

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Entrées

please select 3 from these options:

Poultry

Chicken Piccata

chicken medallion, white wine, lemon, capers

Chicken Marsala

chicken medallion, mushrooms, garlic, marsala wine

Chicken Parmigiano

breaded chicken cutlet, mozzarella cheese, marinara sauce

Sicilian Chicken Medallion

chicken medallion, sautéed artichokes, black olives, tomatoes

Pork

Pinwheel Sliced Roast Pork

roast pork, spinach, roasted peppers, provolone cheese

Sliced Roasted Loin of Pork

roast pork tenderloin, thyme, rosemary, sage

Seafood

Stuffed Flounder with Crabmeat

fresh filet of flounder, lump crabmeat

Herb Encrusted Salmon

fresh filet of salmon, wild herbs, honey hoisin glaze

Parmesan Crusted Tilapia

fresh filet of tilapia, parmesan cheese

Sandwiches

Roast Pork Au Jus

Roast Beef Au Jus

Roasted Italian Sausage

sweet italian sausage, peppers, onions

Homemade Italian Meatballs

italian meatballs, marinara sauce

(all accompanied with appropriate toppings)

1935 S. 3rd Street • 1st Floor • Philadelphia, PA 19148 • 215.551.0215 • Fax 206.426.7137

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Pasta

please select 1 from these options:

Penne

penne pasta, creamy blush sauce

Stuffed Cheese Tortellini

tortellini pasta, pesto cream sauce

Farfalle Primavera

farfalle pasta, sauteed seasonal vegetables, garlic, olive oil

Grilled Vegetable Lasagna

eggplant, zucchini, mozzarella cheese, tomato sauce

Stuffed Shells

three cheese stuffed shells, tomato sauce

Rotini

rotini pasta, tomato sauce

Vegetables

please choose 1 from these options:

Grilled Seasonal Vegetables

Fresh String Beans tossed with Shallots and Sun Dried Tomatoes

Roasted Carrots with fresh baby dill

Mixed Roasted Potatoes with olive oil and rosemary

Creamed Spinach

Sauteed Broccoli Florets and Garlic Butter

Mashed Sweet Potatoes or Garlic Potatoes

Dessert

please choose 1 from these options

Apple or Peach Cobbler

Rice Pudding with Cinnamon

Seasonal Fruit Salad topped with Whipped Cream

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*Vanilla Bread Pudding with Sweet Raisins
Vanilla Mousse blended with Oreo Cookies*

Coffee and Tea Service

Additional Dessert options upon request at an Additional Cost

Banana Foster Station

Crepe Station

Assorted Mini Italian Pastries and Cookies

Assorted Fancy Cakes

(minimum of 75 people)

Price Includes: China, Glassware, Linens