



 Soigné  
catering  
2024

Contact for Current  
pricing

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packages and menus



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notes

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# General Information

Soigné Catering is a small catering company servicing Wayne and Pike County. We started this business in 2017 with 15 plus years of catering experience. We pride ourselves with customer satisfaction through carefully and elegantly prepared (Soigné ) meals!

## Wedding Receptions

An experienced wedding consultant at Soigné Catering will be glad to share with you the secrets to a fun and successful wedding reception. Of course, one of the first things people remember about a wedding is the food. Our list of satisfied clients attests to our success here.

## Private Parties

Whether you're planning a backyard Barbeque, an open house hors d'oeuvre party or an elegant anniversary celebration, Soigné Catering can provide the expertise and skill necessary to accomplish a successful event.

Rentals of tables, chairs, china, and more can be arranged for your convenience. Complete soft beverage services are also available.

## Staffing

Our professional staff ensures efficient and courteous service for your event.

Rates are set per hour for servers, attendants, and chefs

## Delivery

Most of our menus can be delivered and set up at your location for self-service. We will set up the hot foods in chafing dishes and provide everything you need for buffet service. Serving dishes are picked up later by arrangement.

## Service ware

Disposable plates, plastic flatware and paper napkins are included with all menus. Or upgrade to our elegant plastic disposable service ware for a nominal charge.

## Deposits and Financing

A deposit may be required to confirm your booking. The amount may vary depending on your event size. Final payment is due one week prior to your event unless credit has been established. .

## Additional Costs

There aren't any! Your total bill will consist only of food, beverage and staffing charges plus applicable sales tax and optional gratuity. We do not charge extra for cake cutting, champagne pouring or service with a smile.

Joining our growing list of clients is as easy as a phone call

Ryne or Megan will put their years of experience at your disposal to assist you in planning your next meeting or event.



## Salads

Our freshly made salads are perfect for a luncheon meeting, baby shower or light buffet  
25 person minimum.

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### Asian Chicken Salad

Shredded Lettuce and Napa Cabbage with Sesame Chicken Breast, Fresh Mushrooms, Carrots, Mandarin Oranges, Sliced Almonds and Wonton Crisps; with our House-made Ginger Spiced Sesame Dressing Served on the Side.

Served with:  
Fresh Fruit Salad and Rolls  
with Butter

### BBQ Chicken Chopped Salad

Chopped Lettuces, Grilled Sweet Corn, Carrots, Black Beans, Crispy Tortilla Strips, Monterey Jack Cheese, Tomato and Cucumber with BBQ Ranch Dressing. Mesquite Grilled Barbecue Chicken Breast on the Side.

Served with:  
Fresh Fruit Salad or Italian Pasta Salad  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter

### Chicken Caesar Salad

Crisp romaine lettuce and homemade garlic croutons topped with freshly grated Parmesan cheese; grilled chicken breast served on the side

Served with:  
Fresh Fruit Salad or Italian Pasta Salad  
Freshly Baked Wheat, Sourdough and French Rolls  
with Butter

### Soup and Salad

Choose one of the salads above and add one of our freshly made soups:

Clam Chowder Chicken Noodle

Chicken and Wild Rice Minestrone  
Broccoli and Cheddar

### Boxed Lunch

For lunch on the go or efficient service for large groups. Includes a Freshly Made Sandwich, Pasta Salad, Individual Bag of Chips, and a Pickle Spear.

Served in a Clear 3-compartment container with hinged lid. Add a freshly baked cookie and soft drink to complete your meal.

## Platters

Perfect for any sized event. Order per person.

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### Sandwich Platter

Selection of Roast Turkey Breast, Roast Beef, Virginia Ham, Albacore Tuna Salad and Vegetarian Sandwiches made on an assortment of breads.

Served smartly arranged on a platter for quick and easy buffet service. Mayonnaise and Mustard are served on the side.

### Deli Platter

A bountiful arrangement of sliced Roast Turkey Breast, Roast Beef, Virginia Ham and Albacore Tuna Salad, Swiss and Cheddar Cheeses.

Served with Assorted Breads,  
with Leaf Lettuce, Sliced Tomato,  
Onion and Condiments

### Croissant Sandwich Platter

Rich buttery Croissant Sandwiches with Roast Turkey, Roast Beef, Virginia Ham, Albacore Tuna and Vegetarian.

Beautifully arranged on a platter with Mayonnaise and Mustard served on the side.

### Focaccia Sandwich Platter

We start with freshly baked Italian flat bread, add herbed mayonnaise and a selection of roasted meats and toppings for a unique and delectable luncheon meal

### Gourmet Wraps Platter

Classic Chicken Caesar, Smoked Turkey with Tomato, Steak and Cheese, Albacore Tuna, and Garden Vegetable Wrapped in Colorful Flavored Gourmet Tortillas. These are a wonderful alternative to sandwiches.

### All platters served with:

Your choice of two of the following:

Fresh Fruit Salad  
Herb Potato Salad  
Italian Pasta Salad  
Macaroni Shell Salad  
Individual Bags of Chips  
Relish Bowl with Pickles,



# Hors d'oeuvres

Delight your guests with a selection of these wonderful tidbits.

## Hot Selections

Grilled Chicken Breast Skewers  
Choose Teriyaki, Spicy Thai with Mango Salsa,  
or Grilled Herb

Grilled Lemon Herb Shrimp Skewers  
Cocktail Sauce  
Coconut Shrimp  
with Island Plum Sauce

Sea Scallops Wrapped with Bacon  
Creamy Horseradish Sauce  
Hickory Barbecue Wings

Buffalo Wings  
with Bleu Cheese Dip

Grilled Gourmet Chicken Sausages  
Spicy Andouille, Cinnamon Apple, and Sweet Italian

Alaskan Snow Crab Dip  
with Crackers

Alaskan King Crab Legs  
Served Split with Drawn Butter  
Warm Stuffed Mushroom Caps  
with Spinach and Italian Cheeses or  
Alaskan Snow Crab

Petite Meatballs  
Your Choice of Sweet & Sour, Swedish, or Marinara

Chicken Pot Sticker  
Teriyaki Glaze

Bruschetta  
Choose Classic Tomato, Fresh Basil, or Artichoke  
Heart and Wild Mushroom

Grilled Quesadillas Triangles  
with Grilled Lime Chicken and Pico de Gallo

Individual Quiche

Spanakopita  
Fillo Triangles Filled with Spinach and Feta Cheese  
with Tzatziki Dip

Roasted Turkey Breast and Honey Roasted Ham  
with Spicy Mustards and Artisan Breads

## Cold Selections

Jumbo Shrimp  
with Cocktail Sauce

Cucumber Rounds  
Topped with Your Choice of Chicken Salad or Smoked  
Salmon Mousse

Seared Ahi Tuna on Wonton  
Wakame, Ginger, Cusabi  
Smoked Salmon Canapés

Toasted Baguette Round with Salmon, and Herbed  
Cream Cheese with Fresh Dill and Dijon

Chicken Pesto Baskets

Petite Fillo Cups Filled with Shredded Rotisserie  
Roasted Chicken Breast in our House Made Pesto with  
Cranberry Raisin Garnish

Beef Tenderloin Canapés

Toasted Baguette Round Topped with Sliced Beef  
Tenderloin and Creamed Horseradish

Fresh Roasted Asparagus Crostini  
with Parmesan and Aged Balsamic

Fresh Tomato Salsa, Guacamole and Chips

Traditional Deviled Eggs

Buffalo Mozzarella Caprese  
Sliced Roma Tomato with Fresh Tomato and Basil

Ripe Melon or Asparagus Tips  
Wrapped with Prosciutto Ham

Domestic and Imported Cheese Display  
with Fine Crackers

French Brie Cheese  
Choose Caramelized with Pecans or  
Baked in Puff Pastry

Assorted Petite Sandwiches

Fresh Seasonal Fruit and Berry Display

Garden Vegetable Display  
with Dip

## Create Your Own...

Feel free to select your favorite appetizers to  
create a unique menu that suits your style  
and tastes!





# Hors d'oeuvre Buffets

These selections work well for a wedding reception, open house or anytime the situation calls for a meal without available seating.  
25 Person Minimum

## Picture Package

This assortment is just right for guests at a reception while the wedding party has their pictures taken or any occasion before a full course meal.

Domestic and Imported Cheese Display  
Including Baked French Brie en Croute with Crackers

Fresh Seasonal Fruit and Berry Display

Freshly Cut Garden Vegetables  
with Herb Buttermilk Dip

## Garden Buffet

This wonderful hors d'oeuvre display features:

Warm Carved Roasted Turkey Breast  
and Honey Roasted Ham  
with Artisan Breads and Assorted of Fine Mustards

Petite Sweet and Sour Meatballs

Domestic and Imported Cheese Display  
Including Baked French Brie en Croute with Crackers

Rye Bread with Spinach Dip

Fresh Seasonal Fruit and Berry Display

Garden Vegetable Display with Dip  
with herb buttermilk dip

## Eclectic

Hors d'oeuvre buffets are only limited  
by imagination

Jumbo Shrimp Display  
with Cocktail Sauce  
Pasta Porcini

with Grilled Chicken Breast and Fusilli Pasta  
in a Light Cream Sauce

Warm Stuffed Mushrooms  
with Spinach and Italian Cheeses  
Bruschetta

with Tomato, Fresh Basil and Black Olive  
Roasted Red Skin Potatoes

Alaskan Snow Crab Dip  
with Crackers

Domestic and Imported Cheese Display  
Including Baked French Brie en Croute with Crackers

Fresh Seasonal Fruit and Berry Display

## California Grill Buffet

This fresh selection includes:

Grilled Herb Chicken Breast Skewers  
with Roma Dipping Sauce  
Grilled Shrimp Skewers  
with Lemon Butter Sauce

Classic Caesar Salad

with Homemade Garlic Croutons and  
Freshly Shaved Parmesan Cheese

Pesto Pasta Salad

with Broccoli Florets

Artichoke Heart and Wild Mushroom Bruschetta

Domestic and Imported Cheese Display  
Including Baked French Brie en Croute with Crackers

Fresh Fruit and Berry Display

## Caribbean Island

Hors d'oeuvre selections inspired by the warm  
breezes of the isles

Coconut Shrimp  
Plum Dipping Sauce

Spicy Grilled Chicken Breast Skewers  
with Fresh Mango Salsa

Glazed Marinated Mushrooms  
Spiced with Worcestershire and Tabasco- Served Hot

Petite Sweet and Sour Meatballs

Fresh Tropical Fruit Display

Black Bean Lime Hummus  
with Banana and Tortilla Chips

Crab Salad

Cornbread Muffin  
with Honey Butter

## Create Your Own...

Feel free to select your favorite appetizers to  
create a unique menu that suits your style  
and tastes!



# Gourmet Specialties

The following menus will impress even the most demanding guests at your wedding reception, holiday party, or gala event. All menus are served with your choice of side dishes listed on the following page.  
25 Person Minimum



## Beef

Certified Angus Beef, the Highest Quality Available

### Roast Prime Rib

Served au jus with Creamed and Freshly Ground Extra-Hot Horseradish

### Whole Roasted New York Strip Loin

Carved to Order and Accompanied

with Green Peppercorn Sauce

### Whole Roasted Filet Mignon

Carved to Order with Black Peppercorn Cognac Mustard Sauce

### Grilled Steak

New York Strip, Filet Mignon or Rib-eye Seasoned with Cracked Pepper and Our World Famous Spice Blend

### Grilled Teriyaki Skirt Steak

Tender Skirt Steak Marinated in Teriyaki Glaze

### Pot Roast

Tender Chuck Roast Slow Roasted with Carrots and Caramelized Onions- Perfect Paired with our Creamy Mashed Potatoes

### Meatloaf

A classic Recipe with Each Portion Individually Baked

## Chicken

### Mushroom Chicken

Boneless and Skinless Breast Topped with Whole Sautéed Mushrooms in a Light Cream Sauce

### Chicken Teriyaki

Boneless Breast Topped with a Grilled Pineapple Wedge

### Chicken Provencal

Boneless Breast Topped with Artichoke Hearts, Fresh Tomato, Basil and Black Olive in a Light Cream Sauce

### Grilled Mediterranean Herb Chicken

Boneless Breast Grilled with Fresh Herbs then Topped with Diced Roma Tomato, Fresh Basil and Black Olive Salsa

### Chicken Marsala

Boneless and Skinless Breast with Fresh Mushrooms in a Rich Creamy Marsala Wine Sauce

### Chicken Piccata

Boneless Breast with Lemon Caper Sauce

### Chicken Parmesan

Boneless Breast Breaded and Baked, Topped with Fresh Tomato Marinara, Fresh Basil, and Molten Mozzarella Cheese

### Grilled Cajun Chicken

Boneless Breast with our Fiery Blend of Cajun Seasonings, Topped with Roasted Peppers

### Mango Chicken

Grilled Boneless Breast Topped with Colorful Fresh Mango Salsa

### Rotisserie Roasted Chicken

Whole Chicken Pieces Roasted with Fresh Herbs to "Fall off the Bone" Tenderness

### Barbecue Chicken

Choose Whole Chicken Pieces or Boneless Chicken Breast Grilled to Perfection with our Famous Barbecue Sauce

### Chicken Franchise

White Wine and Butter Cream Sauce

### Traditional Stuffed

Boneless Breast with Herb Bread Stuffing and Sautéed Mushrooms in Cream Sauce

### Fire Roasted Chicken

Boneless Breast Topped with Spicy Blend of Fresh Tomato, Capers, and Crushed Red Pepper



## Seafood

**Alaskan Halibut**  
The Highest Quality Fresh Halibut,  
Served Grilled with Lemon Butter Sauce

**Chilean Sea Bass**  
Lemon Cream Sauce

**Grilled Jail Island Salmon**  
Choose: Teriyaki or Champagne Cream Sauce or  
Topped with Mango Salsa

**Grilled Tilapia**  
Choose: Champagne Cream Sauce or  
Topped with Mango Salsa

**Grilled Jumbo Shrimp**  
Skewered and Grilled with Fresh Lemon and Cracked  
Pepper, Served with Lemon Butter Sauce

## Lamb

**Roasted Leg of Lamb**  
Seasoned with Garlic and Fresh Herbs  
Served in Natural Gravy

**Grilled Lamb Chops**  
Tender Loin Chops in a Mint Port Wine Demi-glace

**Roasted Rack of Lamb**  
with Cabernet Sauce

## Pork

**Boneless Pork Loin**  
Lean Medallions in a Rich Mushroom Demi-glace

**Loin Pork Chops**  
Mustard and Herb Encrusted with Roasted Shallots  
and Zinfandel Jus

## Side Dishes

Your choice of one of each of the following side dishes  
is included with the price of your main course entree

## Salads

**Tossed Garden**  
Crisp Romaine Lettuce with Sliced Cucumber, Roma  
Tomato, Red Cabbage and Black Olives with Ranch and  
Italian Vinaigrette Dressings Served on the Side

**Classic Caesar**  
Hearts of Romaine with Homemade  
Garlic Croutons and Shaved Parmesan Cheese

**Santa Barbara**  
Baby Lettuces with Caramelized Walnuts, Chopped Tomato  
and Crumbled Gorgonzola with Aged Balsamic  
Vinaigrette Dressing

**Rustica**  
Select Field Greens with Chopped Fuji Apples, Smoked  
Gouda, Cranberry Raisins with Apple Cider Vinaigrette

**Baby Spinach**  
Baby spinach, with Sliced Fresh Strawberries, Candied  
Pecans, and Crumbled goat Cheese with  
Strawberry Vinaigrette Dressing

**Panzanella**  
Select Field Greens, Tri color tomatoes, cucumbers,  
hearty grilled croutons Fresh mozzarella, Red onion,  
Balsamic Vinaigrette

## Starches

Roasted Red Potatoes  
Garlic Mashed Potatoes  
Creamy Mashed Potatoes with Gravy  
Lo Carb Cauliflower Mashed Potatoes  
Au Gratin Potatoes  
Baked Idaho Potatoes  
with Butter, Sour Cream and Chives  
Long Grain and Wild Rice Medley  
Classic Rice Pilaf  
Steamed Jasmine Rice  
or

Your Choice of Hot Pastas from our Italian Faire Menu

## Vegetables

Freshly Steamed Vegetables- Medley of Green Beans,  
Zucchini, Cauliflower, Carrots, and Yellow Squash

Mesquite Grilled Vegetables- Medley of Asparagus,  
Roma Tomato, Zucchini, and Yellow Squash  
Buttered Whole Kernel Corn

Steamed Green Beans

## Breads

Assortment of Wheat, Sourdough, Whole Grain, and  
French Rolls with Butter

Parmesan Garlic Rolls

Ciabatta Rolls with Butter

Focaccia Italiana with Butter

Cornbread with Honey Butter





# Fiesta Mexicana

Try one of our menus from south of the border for  
an authentic taste experience.  
25 Person Minimum

## Fajitas

Seasoned with our own blend of spices and grilled to  
perfection

Steak, Chicken and/or Shrimp  
with Fresh Tomatoes, Peppers and Onions  
served with:

- Tossed Garden Salad with Ranch and  
Italian Dressings
  - Choose Mexican Style Rice  
or Cold Lime Marinated Rice Salad
- Choose Black, Refried, or Ranch Style Beans
  - Fresh Tomato Salsa and Guacamole
  - Shredded Cheese and Sour Cream
- Flour Tortillas and Corn Tortilla Chips

## Enchiladas

Topped with our Spicy Red Sauce or  
Green Chili Sauce,  
Jack and Cheddar cheeses,  
Sliced Black Olives and Green Onions

Chicken, Cheese and/or Beef

served with:

- Tossed Garden Salad with Ranch and  
Italian Dressings
- Mexican Style Rice
- Choose Black, Refried, or Ranch Style Beans
- Fresh Tomato Salsa and Sour Cream
- Corn Tortilla Chips

## South of the Border Barbecue

Grilled Tri-Tip  
and  
Citrus Marinated Grilled Chicken

served with:

- Tossed Garden Salad with Ranch and  
Italian Dressings
- Mexican Style Rice
- Ranch Style Chili Beans
- Flour Tortillas
- Parmesan Garlic Rolls
- Fresh Tomato Salsa

## Taco Bar

Prepare your taco just as you like,  
Signe Catering does the rest

Seasoned Grilled Chicken and Asada Beef

served with:

- Soft Flour and Corn Tortillas
  - Mexican Style Rice
  - Refried Pinto Beans
- Fresh Tomato Salsa and Guacamole
- Shredded Cheese and Sour Cream
  - and Corn Tortilla Chips



# Italian Faire

All of our dishes are prepared fresh from the highest quality ingredients and the freshest local produce.  
25 Person Minimum

## Rotisserie Roasted Chicken

An excellent choice that's economical too

served with:

Penne Mozzarella Pasta or Pasta Puttanesca  
With Tossed Garden Salad with Ranch and  
Italian Dressings  
Freshly Baked Wheat, Sourdough  
and French Rolls with Butter

## Chicken Breast and Pasta Duet

### Entrées

Your Choice of One of the Following Entrees:

- Chicken Breast Provencal
- Grilled Mediterranean Herb Chicken Breast
- Chicken Breast Marsala
- Chicken Franchise
- Chicken Parmesan

### Salad

Your Choice of One of the Following Salads:

- Classic Caesar Salad
- Panzanella
- Tossed Garden Salad

### Pasta

Your Choice of One of the Following Pastas:

- Pasta Porcini
- Penne Mozzarella
- Pasta Puttanesca
- Pasta Margherita

All with:

Hearth Baked Rolls with Butter or  
Parmesan Garlic Rolls

## Pastas

served with:

Tossed Garden or Classic Caesar Salad  
Assortment of Freshly Baked Rolls with Butter  
and Freshly Shaved Parmesan Cheese

### Pasta Porcini

Porcini and Wild Mushrooms with Fusilli Pasta  
in a Light Cream Sauce Prepared with  
or without Chicken

### Penne Mozzarella

Fresh Tomato and Basil in a Tomato-Cream Pink Sauce.  
Prepared with or without Chicken

### Cheese Tortellini Carbonara

with Grilled Bacon and Chopped Ham with Fresh Herbs  
in a Pinot Grigio Cream Sauce

### Pollo la Vera

Marinated Chicken, Sundried Tomatoes, Herbs, Garlic  
and Olive Oil with Bowtie Pasta

### Pasta Puttanesca

Penne Pasta in a Spicy Tomato and Caper Sauce (Vegan)

### Pasta Primavera

Fresh Sautéed Vegetables, Herbs and Garlic with Bow-  
tie Pasta in an Authentic Marinara Sauce (Vegan)

### Pasta Margherita

Tagliatelle Pasta with Fresh Tomato, Parmesan,  
and Basil

### Ravioli

Choose Chicken and Portobello Mushroom with Cream  
Sauce and/or Spinach and Cheese in Vodka Sauce

### Pappardelle Bolognese

Ribbons of Pasta Tossed with Seasoned Ground Beef  
and Herb Tomato Sauce

### Spaghetti with Meatballs

with Marinara Sauce

### Grilled Shrimp

Broccoli, Fresh Tomato, Basil and Garlic with  
Fusilli Pasta

### Grilled Sausage

Spicy Italian Sausage and Peppers  
in Marinara Sauce with Penne Pasta



# Blazin' Barbecue Specialties

Whether you're planning a luncheon meeting for 25, a wedding for 200 or a company picnic for 2000. Soigne's Blazin' BBQ barbecue specialists will prepare a feast that will have your guests raving!

## California Style

Tri-Tip, Chicken or Ribs  
or a Combination of These Meats

served with:

- Tossed Garden Salad with Ranch and Italian Dressings
- Three Cheese Macaroni and Cheese
  - Barbecue Baked Beans
  - Parmesan Garlic Bread
  - Fresh Tomato Salsa

\*Grilled Premium Beef Hot Dogs are Also Available for Kids\*

## Backyard Barbecue

Grilled Angus Beef Hamburgers  
Vegetarian Garden Burgers  
Premium All Beef Hot Dogs

served with:

- Cole Slaw
- Barbecue Baked Beans
- Home-style Potato Salad
- Leaf Lettuce, Sliced Tomato, and Onion
- Sliced Cheddar Cheese
- Pickle Relish and Condiments

## Service Options

Have grill, will travel...

Soigne Catering offers a variety of service options for your barbecue party. For smaller groups we offer a convenient drop off service. In addition you may choose to have a server stay to assist in the service of your buffet. Or for the ultimate in service, we will bring our grill and Fire it up!

## Soigné Custom

Create a Custom Menu to Suit Your Tastes!

## Entrées

Choice of Two of the Following Entrees:

Grilled Prime Angus Tri Tip

Served Sliced in its Natural Juices

Boneless Barbecue Chicken Breast

Grilled Boneless Breast in our Bold Sauce

Grilled Chicken Bruschetta

Grilled Boneless and Skinless Breast, Fresh tomato bruschetta, mozzarella cheese, balsamic reduction

Grilled Herb Chicken Breast

Boneless and Skinless Breast Rubbed with Fresh Herbs and Topped with Bruschetta Salsa

Pork Baby Back Ribs

Perfectly Grilled to be Fork Tender

Grilled Tilapia

with a Lemon Butter Sauce or Fresh Mango Salsa

## Salad

Your Choice of One of the Following Salads:

- Classic Caesar
- Panzanella
- Tossed Garden

## Side Dishes

Your Choice of Two of the Following Sides:

- Roasted Red Potatoes
  - Garlic Mashed Potatoes
  - Mesquite Grilled Vegetables
  - Buttered Whole Kernel Corn or on the Cob
  - Three Cheese Macaroni and Cheese
    - Penne Mozzarella Pasta
    - Barbecue Baked Beans
  - Marinated Three Bean Salad
  - Home-style Potato Salad
- Tri Color Italian Pasta Salad
- Fresh Fruit and Berry Salad
  - Creamy Cole Slaw

Plus:

Hearth Baked Rolls with Butter  
Or Parmesan Garlic Rolls



# Theme Parties

If a theme party suits your fancy, these menus are for you!



## Tropical Buffet

Escape to the Islands with this variation of our Hawaiian Luau

### Grilled Teriyaki Skirt Steak

Tender Skirt Steak Marinated in Teriyaki Glaze and Grilled over Mesquite Wood. Served Thinly Sliced.

### Mango Chicken

Grilled Boneless Breast Topped with a Colorful Fresh Mango Salsa

served with:

- Tossed Garden Salad with Hawaiian Ginger-Soy Dressing
- Fresh Tropical Fruit Salad
- Freshly Steamed Vegetable Medley
  - Steamed Jasmine Rice
- Sweet Island Bread with Butter

## All American

An all-time favorite

### Meatloaf

An old family recipe with each portion individually baked

### Baked Chicken

Whole pieces tender and juicy

Served with:

- Tossed Garden Salad with Ranch and Italian Dressings
- Mashed Potatoes with Gravy
- Freshly Steamed Vegetable Medley
  - Freshly Baked Rolls with Butter

## Holiday Feast

A traditional American holiday meal

### Roasted Turkey Breast

with Gravy

### Honey Roasted Ham

Carved and served in its own juices

served with:

- Creamy Mashed Potatoes
- Sweet Potatoes with Brown Sugar Glaze
- Herb Bread Stuffing
- Freshly Steamed Vegetable Medley
- Freshly Baked Wheat, Sourdough and French Rolls
- Whole Berry Cranberry Sauce

## Baked Potato Bar

Jumbo Idaho Baked Potatoes or Mashed Potatoes

served with:

- Beef or Vegetarian Chili
  - Freshly Steamed Broccoli
- Chopped Apple Wood Smoked Bacon
  - Aged Cheddar Cheese Sauce
  - Shredded Cheddar Cheese
- Fresh Tomato Salsa
- Butter, Sour Cream and Chives
- Tossed Garden Salad with Ranch and Italian Dressings
- Freshly Baked Rolls with Butter





# Theme Parties

More ideas for your event!

## English Tea

Elegant and Sophisticated

Tea Sandwiches

Egg Salad, Chicken Salad, Salmon Salad and Traditional Cucumber

Scones

with Strawberry Jam and Clotted Cream served with:

- Petite Lemon Tarts and
- Fudge Brownie Triangles
- Assortment of Fine English and Herbal Teas

## Shower

The perfect assortment for you next bridal or baby shower

Asian Chicken Salad

Shredded Lettuce and Napa Cabbage with Sesame Chicken Breast, Fresh Mushrooms, Carrots, Mandarin Oranges, Sliced Almonds and Wonton Crisps; with our Homemade Ginger Spiced Sesame Dressing Served on the Side

Croissant Sandwiches

Rich Buttery Croissant Sandwiches with Roast Turkey Breast, Roast Beef, Virginia Ham, Albacore Tuna and Vegetarian Beautifully Arranged on Silver Trays with Mayonnaise and Mustard Served on the Side

served with:

- Fresh Seasonal Fruit and Berry Display
- Tri Color Italian Pasta Salad
- Garden Vegetable Display with Dip

## Champagne Brunch

A wonderful breakfast-lunch combination

Roast Turkey and Roast Beef

Served Chilled, Sliced on Platters or Carved Hot on the Buffet

Egg Frittata

A Baked Omelet Filled with Garden Vegetables, Swiss and Cheddar Cheeses

served with:

- Grilled Apple Wood Smoked Bacon and Virginia Ham
- Homestyle Potatoes with Grilled Onions
- Fresh Seasonal Fruit and Berry Display
- Tri-Color Italian Pasta Salad
- Muffins, Croissants and Bagels with Cream Cheese

## Pasta Bar

The pasta bar can double as the food and the entertainment at your party as our chefs prepare your favorite pasta dish to order while you watch.

Penne, Bowtie, and Fusilli Pastas

with

Marinara, Pesto and Alfredo Sauces

Additions:

- Herbed Chicken Breast, Spicy Italian Sausage, and Shrimp
- Fresh Vegetables, Peppers, Mushrooms, and Sun-Dried Tomatoes
- Fresh Herbs, Garlic and Shaved Parmesan

Plus:

Santa Barbara Salad  
Baby Lettuces with Caramelized Walnuts, Chopped Tomato and Crumbled Gorgonzola with Aged Balsamic Vinaigrette Dressing

Assortment of Freshly Baked  
with Butter  
Italian Rolls

## Did you know...?

There is no limit to the options available to you. If you have a party theme or menu in mind please let us know. Our talented team of event professionals will work with you to produce the event of your dreams!



# Desserts

Choose one of our fabulous desserts for the perfect final touch to any menu.

## Freshly Baked Cookies

Gourmet Assortment of Chocolate Chip, Oatmeal Raisin, Double Fudge, White Chocolate, Butter Sugar, Fudge Brownies

Baked from Scratch, Available a la Mode  
Lemon Bars

Luscious Lemon Custard on a Light Pastry Crust  
Gourmet Bars

Assortment of Berry Cheesecake, Brownie Cheesecake, Butter Brickle Blondies,

Dipped Strawberries

The Best Local Long Stem Berries Dipped in Chocolate (Seasonal)

## Strawberry Shortcake

Fresh Local Berries with Butter Pound Cake and Hand-Whipped, Sweetened Cream on the Side  
Tiramisu

Lady Fingers Infused with Italian Espresso and Rum, Layered with Cream and Topped with Shaved Chocolate

## Double Chocolate Fudge Cake

A Chocolate Lover's Delight with this Light and Dark Chocolate Two Layer Cake

## New York Cheesecake

a Classic Favorite, also Available in Various Flavors

## Hot Fudge Sundae

Vanilla Ice cream Topped with Thick Hot Fudge, Whipped Cream, Nuts and Cherries. Also, ask about a make-your-own sundae bar for your next event!

## Chocolate Fountain

Energize your next event with a spectacular cascading fountain of chocolate

Packages include:

3-Tier Fountain with Premium Dark Chocolate

Dipping Items:

- Pretzels
- Rice Krispie Treats
- Lady Finger Cookies
- Marshmallows
- Brownie Triangles
- Strawberries
- Sliced Bananas
- Blueberries
- Cherries
- Pineapple

# Beverages

**Soft Drinks** Assorted Diet and Regular Canned Sodas

**Juices** Orange, Apple, Grapefruit, Tomato, Cranberry

**Coffee** Premium Regular and Decaffeinated Roasts

**Tea** Assortment of Gourmet and Herbal Teas, Iced or Hot

**Water** Mineral and Non-Carbonated Bottled Waters

**Punch** Strawberry/Raspberry, Orange/Pineapple and Lemonade and Fresh Strawberry Lemonade





notes



