

Catering Menu
by
MARIA'S EDIBLE ART

Off-Premise Catering for your Occasion

Full Catering Menu:

\$39.99 per person plus sales tax.

Hors d'oeuvres: Choice of 1 (\$3.00 additional
pp for starred
items.)

2 pieces/person

Warm Italian Bruschetta served on toasted bread rounds.

Deluxe cheese arrangement consisting of a variety of cheeses, grapes, champagne mustard and served with a variety of crackers.

Garden Vegetable Slices served with Homemade Spinach Dip or Hummus.

*** "Touch of Italy" Antipasto Tray (Fresh Mozzarella, Roasted Peppers, Pepper Shooters, Marinated Olives, Sharp Provolone Cheese, Pepperoni, Sopressata, Genoa Salami Cherry Tomatoes, Marinated Mushrooms, Marinated Eggplant.

*** Shrimp Cocktail Attractively Displayed on Platter with Greens/ served with Cocktail Sauce and Fresh Lemon Wedges.

Petite Meatballs Attractively Displayed and Served with Marinara Sauce.

*** Stuffed Mushrooms w/Crabmeat and Spinach.

*** Sea Scallops wrapped in Bacon.

Pepperoni and Cheese Tray.

***Roasted Asparagus wrapped in Prosciutto.

***Sweet Italian Sausage w/ Fontina Cheese, Sun-dried Tomato and Broccoli Rabe in Puff Pastry.

***Cheese Steak Eggrolls served w/ Chipotle Sauce.

*** Chicken Satay Skewer w/ Peanut Dipping Sauce.

Honey Ginger Chicken Bites.

Cocktail Franks in Puff Pastry.

Salads: Choice of 1

Caesar Salad.

w/grilled Chicken \$3.00 additional per person.

Caprese Salad (Fresh Plum Tomatoes, Fresh Mozzarella and Fresh Basil marinated in Garlic and Olive Oil)

Garden Salad with Choice of 3 Dressings.

Garden Salad w/Diced Red and Green Apple/Walnuts and Raspberry Vinaigrette.

Spinach Salad w/Sliced Almonds, Strawberries and Goat Cheese.

Pasta Salad w/ Broccoli Florets/Cauliflower/Carrots/Sharp Cheddar Cheese/Pepperoni Slices.

Crudite Cups:

\$2.50/person

Served in Shot Glasses

Any Combination of 4 to 5 items served with Creamy Caesar Dressing or Creamy Italian Dressing in Bottom of cup.

Cherry Tomato, Fresh Mozzarella Ball, Sharp Provolone, Italian Bread Cube, Marinated Olives, Stuffed Olives, Celery Sticks, Carrot Sticks, Asparagus, Cucumber, Zucchini.

Hot Entrees: Choice of 2 (3rd Choice Option at additional cost of \$5.00 per person)

Chicken Scallopini

Chicken Parmesan

Chicken Florentine

Chicken Italiano

Roman Chicken

Chicken Piccata

Chicken Cutlets

Chicken Marsala with Mushrooms (Served with Rigatoni Side in Marsala Sauce)
Chicken Cacciatore (Served with Rigatoni Side in Marsala Sauce)
Veal Oscar
Veal Scallopini
Veal Saltimbocca
Veal Parmesan
Bracirole in Tomato Gravy
Meatballs in Tomato Gravy
Sweet Italian Sausage in Tomato Gravy
Italian Roasted Rosemary/Garlic Pork au Jus (Served with Crusty Italian Rolls)
Sweet Italian Sausage with Peppers and Mushrooms
Lasagna (Meat and Cheese)
Manicotti w/ Tomato Gravy
Stuffed Shells w/ Tomato Gravy
Fettuccini Alfredo with Sauteed Chicken and Broccoli
Penne with Sauteed Shrimp and Kale in a Garlic/Red Pepper/Olive Oil Sauce.
Baked Ziti
Rigatoni Bolognese
Penne ala Vodka
Rigatoni Florentine
Rigatoni Maria
Cheese Tortellini with Sauteed Sweet Italian Sausage and Sweet Garden Peas
Boneless Maple Ham in Brown Sugar, Pineapple, Cherry Glaze
Baked Salmon Filet in Cucumber Dill Sauce, served with Fresh Lemon
Tilapia topped with Jumbo Lump Crabmeat and Sherry Cream Sauce
Teriyaki Salmon

Sides: Choice of 2

Oven Roasted Red Bliss Potatoes
Homemade Mashed Potatoes with cheese and roasted garlic
Mashed Sweet Potatoes with Brown Sugar, Cinnamon, Marshmallows and Pecans
Au Gratin Potatoes
Sauteed Broccoli Rabe
Green Beans Almondine
Mixed Garden Vegetables in Butter Sauce

Broccoli in Cheese Sauce
Glazed Baby Carrots
Sautéed Roasted Asparagus
Oven Roasted Cauliflower/Broccoli w/Garlic and Olive Oil
Oven Roasted Brussel Sprouts
Pineapple Stuffing
Potato Salad w/Mayo
Macaroni Salad w/Mayo

Desserts: All desserts are homemade

Choice of 1

Italian Ricotta Cheesecake
Cannoli with Italian Ricotta Filling
Cannoli with Pastry Cream (Vanilla or Chocolate)
Cream Puffs
Zeppole with Pastry Cream
Assorted Cookie Tray
Tiramisu
Zabaglione with fresh in season berries
Pound Cake
Jewish Apple Cake
Fresh Fruit Tray w/sweet cream cheese dip

Rolls and Butter Included

Coffee and Tea Included

All Warming Needs included

TACO BAR:

\$14.99/person

Fresh Sauteed Beef , Chili Flavored Rice w/Beans, White Rice, Marinated Black Beans, Southwestern Corn, Fresh Guacamole, Sour Cream Salsa, Taco Sauce (mild and hot), Salsa Verde, Hot Red Salsa, Fresh Shredded Cheese, Fresh Chopped Onion, Fresh Shredded Lettuce, Fresh Chopped Tomato, Fresh Chopped Green Onion, Pico De Gallo, Hard Taco Shells, Soft Flour Taco Shells, Tortilla Chips.

CheeseSteak Bar:

\$14.99/person

Fresh Sliced Chip Steak with Melted Cheddar Cheese, Fresh Sauteed Onions, Fresh Sauteed Green Peppers, Fresh Sauteed Long Hots, Fresh Sauteed Mushrooms, Fresh Steak Rolls.

Wings:

\$99.00/100 Wings

Hot Wings served w/ Blue Cheese Dressing, Ranch Dressing, Carrots and Celery.

Mild Wings served w/ Blue Cheese Dressing, Ranch Dressing, Carrots and Celery.

If there is anything that you don't see and would like, please ask.

Additional Services:

Servers/Bartenders/Set-Up/Clean-Up

DJ Available upon request at additional cost.

Delivery \$50.00 Delivery Fee up to 25 Miles. Additional Delivery Fees for over 25 miles.

Rentals: Call for pricing

Tables/Chairs
Centerpieces
Table Linens
China
Flatware
Lighting
Flowers

