



CATERING by

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**FULL MENU**

## HORS D'OEUVRES

### CHEESE

#### Standing Cheese Recipes

Decorated Brie Wheel **GF V**

Porcini Fondue with Sausage and Bread Dippers

Gourmet Cheese Display with Grape Clusters and Crackers

#### Butlered Cheese Recipes

Crepes with Asparagus

Belgian Endive with Walnut Salad **GF V**

Parmesan Puff Pastry Straws

Fontina Risotto Balls

Phyllo cups with Goat Cheese, Pine Nuts and Sun-dried Tomatoes **V**

Date and Nut Cream Cheese Sandwiches

Brie and Papaya Quesadillas

Mushrooms with Walnuts and St. Andre **GF**

Baked Brie with Strawberries **V**

Vermont Cheddar Cheese with Dried Fruit and Nuts **GF V**

Belgian Endive with Herb Cheese **GF V**

Gouda Crepe Beggars' Purses

Artichoke Cheese Squares

Roquefort Grapes **GF V**

Goat Cheese Crisps with Mushroom Ragout

Walnut, Arugula and Gorgonzola Crostini

Tomato and Mozzarella Bruschetta

Pesto Palmiers

### FRUITS & VEGETABLES

#### Standing Vegetable Recipes

Crudités with Dipping Sauces **GF DF V**

Dipping Sauces

Hummus **GF DF V**

Classic Spinach **V**

Onion **V**

Lemon-Anchovy **GF**

Cottage Cheese and Dill **GF V**

Ranch **V**

Basil **GF V**

Broccoli **GF V**

Taco Ranch Dip

Artichoke Parmesan Dip with Melba Rounds **V**

Guacamole and Salsa with Tortilla Chips **GF**

Roasted Vegetable Terrine Crostini **DF V**

Bruschetta Bar

served with perfectly toasted french baguette slices

Tomato Basil

Tomato Mozzarella

Olive Tapenade

Walnut Arugula & Gorgonzola

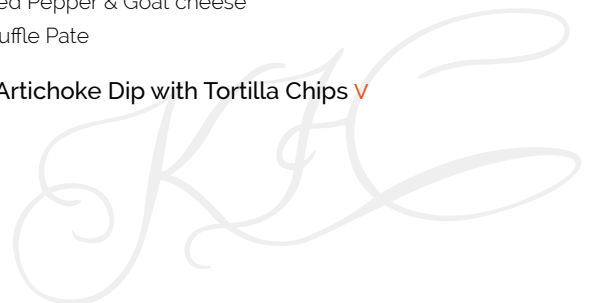
Artichoke Parmesan

Hummus

Roasted Red Pepper & Goat cheese

Mousse Truffle Pate

Mexican Artichoke Dip with Tortilla Chips **V**



## HORS D'OEUVRES

### Butlered Vegetable Recipies

Marinated Olives GF DF V

Crostini with Olive Tapenade DF V

Celery Root Pancakes with Avocado Cream V

Wild Mushroom and Fontina Cheese Pizza V

Spinach and Artichoke Squares V

Spinach-stuffed Mushrooms V

Tomato and Basil Bruschetta DF V

Phyllo with Wild Mushrooms DF V

Quesadillas with Olive Tapenade and Roasted Tomato V

Vegetable Sushi served with Wasabi and Pickled Ginger GF DF V

Zucchini and Parmesan Madeleines V

Sweet Potato and Herb Samosas with Yogurt V

Miniature Vegetarian Quiche V

Miniature Wild Mushroom Tarts V

Spinach Balls, Mustard Sauce V

Artichoke and Brie Crostini V

Puff Pastry Pissaladiere DF V

Phyllo with Artichoke Parmesan V

Sun-dried Tomato Tapenade on Polenta Crostini GF V

### Fresh Fruit

Fresh cut Fruit Display GF DF V

Melon wrapped with Prosciutto GF DF

Fruit Sauces (optional)

Kahlua-Chocolate GF DF

Raspberry GF

Tequila Dip GF

Strawberry Yogurt GF

Marshmallow Cream GF

Minted Melon Balls GF DF V

Melon wrapped with Smoked Salmon GF DF

## MEAT

### Beef

Filet Mignon Morsels with Sherry Mustard Sauce GF DF

Danish-rolled Flank Steak, horseradish sauce, french bread

Taco Appetizer with Tortilla Chips

Beef Tenderloin on small rolls DF

Beef Chili Croustades DF

### Meatballs

Italian in Marinara Sauce

Burgundy Beef Balls (wrapped in bacon) with Mustard Sauce

Moroccan-style meatballs (lamb)

Danish (veal and beef) with Creamy Dill Sauce

Lemon-Dill Veal Balls

Asian Meatballs in snow pea picks (pork and sausage)

## HORS D'OEUVRES

### Lamb

Baby Lamb Chops GF DF

Lamb and Couscous Dolmades with Minted Yogurt Sauce GF

### Ham/Prosciutto/Pork

Glazed Ham Slices on Cheddar Biscuits

Mini Reubens

Asparagus and Prosciutto Bundles (goat cheese and basil) GF

Franks in Pastry DF

Pork Tenderloin Sandwiches DF

Prosciutto Roulades (melon and stilton cheese) GF

Palmiers with Prosciutto, Honey Mustard and Parmesan

Prosciutto wrapped bread sticks with melon and figs DF

Figs in a Blanket (pork wrapped figs bathed in rich balsamic glaze) GF DF

Grape Leaves stuffed with Prosciutto, Dried Fruit and Herbed Rice GF DF

Sausage Croustades

Mushroom Nachos (chorizo sausage) GF DF

Ricotta and Sausage Quiche

Apple and Sausage stuffed Mushrooms GF

Sausage Rolls (puff pastry) DF

Polenta Crostini with Sausage Topping GF

Brochettes of Melon, Prosciutto & Mozzarella GF

## POULTRY

Chicken Quesadillas with Papaya

Chicken Dijon Morsels

Cajun Chicken Morsels DF

Curried Chicken and Almond Pinwheel

Oriental Chicken Croustades DF

Duck & Mustard Green Wontons w/Vietnamese Style Sauce

Duck Cassoulet Croustades DF

Chicken Satay with Spicy Peanut Sauce GF DF

Endive with chicken, wild rice GF DF

Smoked Turkey on Lemon Parsley Biscuits DF

Tangy Turkey Meatballs

Herbed Cherry Chicken Salad Tea Sandwiches

## SEAFOOD & FISH

### Trout/Tuna

Smoked Trout Canapes

Tuna Salad Tea Sandwiches

Calamari

Calamari Salad in Croustade Shells DF

Spicy Tuna Sushi served with Wasabi and Pickled ginger GF



## HORS D'OEUVRES

### Crab

Crab Madeleines

Crab Quesadillas, Salsa

Miniature Crab Quiche

Belgian Endive with Crab Salad GF

Warm Crab and Artichoke Dip

Crab, Mango and Mint Nori Rolls GF DF

Phyllo with Crab and Brie

Crab-stuffed Mushrooms

Crabmeat Mousse, Crackers

Chou Puffs with Crab-Avocado Filling

Clams DiMaggio with Crabmeat

Crab Fritters with Spicy Lime Sauce DF

### Scallops

Scallops wrapped with Bacon GF DF

Smoked Bay Scallops

### Salmon

Endive Boats with Smoked Salmon Mousse GF

Smoked Salmon Roulades on Toast

Smoked Salmon Tea Sandwich

New Potatoes stuffed with Smoked Salmon and Horseradish GF

Decorated Poached Salmon, Cucumber Dill Sauce or Pink Peppercorn Tarter Sauce GF

Or accompanied with roasted beet and cucumber salads GF DF

Smoked Salmon and Cucumber Canapes DF

Smoked Salmon and Cream Cheese on Polenta GF

New Potatoes with Caviar and Crème Fraiche GF

Smoked Salmon Bruschetta with Tomato-Avocado Salsa DF

Smoked Salmon w/Curried Egg Salad on Rye Toasts

### Lobster

Lobster Crepe Beggar's Purses

Tomatoes with Lobster Salad GF



## DINNER ENTRÉES

### BEEF

#### Roast Tenderloin of Beef, Port and Butter Sauce **DF**

Lobster Ravioli, Spicy Tomato Sauce

Roasted Vegetables **GF DF V**

#### Roast Tenderloin of Beef, Bearnaise Sauce **DF**

Twice Baked Potatoes **DF**

Vegetables Glazed with Balsamic Vinegar **GF DF V**

#### Roast Tenderloin of Beef, Red Wine Sauce with Wild Mushrooms **GF**

Sweet Potato Puree **DF**

Steamed Fresh Asparagus **GF DF V**

#### Grilled Marinated London Broil **GF DF**

Potatoes Boursin **DF**

Haricot Verts **GF DF V**

#### Smoked Beef Brisket, Texas Barbecue Sauce **GF DF**

Sweet Potato Flan **DF**

Melange of Green Vegetables **GF DF V**

### SEAFOOD

#### Baked Salmon, Creole Mustard Sauce **GF**

Potato, Tomato and Onion Gratin **GF DF V**

Steamed Fresh Asparagus **GF DF V**

#### Baked Salmon with Asian Style Sauce **GF DF**

Autumn Potatoes **GF DF V**

Haricot Verts **GF DF V**

#### Roasted Salmon, Pink Peppercorn Tartar Sauce **GF**

Wild Mushroom Ravioli, Pepper Cream Sauce

Oven Roasted Vegetables **GF DF V**

#### Jumbo Lump Crab Cakes, Tartar Sauce

Angel Hair Pasta with Pesto Sauce

Steamed Fresh Vegetables **GF DF V**

#### Chilean Sea Bass, Mango Salsa **DF**

Crispy Garlic Risotto Cakes **DF**

Green Bean Sauté **GF DF V**

#### Grilled Shrimp Kebabs **GF DF**

Basmati Rice with Almonds **GF DF**

Steamed Fresh Snow Peas **GF DF V**

#### Flounder with Jumbo Lump Crabmeat

Garlic Smashed Potatoes **GF**

Dilled Julienne Carrots **GF DF V**

### LAMB & PORK

#### Grilled, Marinated Leg of Lamb **GF DF**

Roasted Potatoes **GF DF V**

Julienne Vegetables **GF DF V**

#### Pork Tenderloin and Spinach Roulade

Scalloped Potato, Butternut Squash and Leeks **V**

Green Bean Sauté **GF DF V**

#### Roast Rack of Lamb **GF DF**

Potatoes Dauphinoise with Wild Mushrooms **GF V**

Julienne Vegetables **GF DF V**

#### Roast Tenderloin of Pork, Mustard Cream Sauce **GF**

Autumn Potatoes **GF DF V**

Steamed Fresh Baby Carrots **GF DF V**

#### Roast Rack of Lamb, Mint Sauce **GF DF**

Stilton Potato Gratin **GF V**

Baby Carrots **GF DF V**

#### Roast Tenderloin of Pork, Ivory Onion Cream **GF**

Mashed Potatoes with Celery Root and Blue Cheese **GF V**

Haricot Verts **GF DF V**

## DINNER ENTRÉES

### POULTRY

#### Chicken Breast in Puff Pastry, White Wine Cream Sauce

Vegetable Rice **GF DF V**

Steamed Fresh Asparagus **GF DF V**

#### Chicken Dijon

Nutted Wild Rice **GF DF V**

Steamed Fresh Baby Vegetables **GF DF V**

#### Chicken Breast in Tarragon Cream Sauce

Autumn Potatoes **GF DF V**

Steamed Fresh Asparagus **GF DF V**

#### Chicken Piccata **DF**

Eggplant Parmesan

Broccoli Rabe **GF DF V**

#### Chicken Marsala **DF**

Butternut Squash Risotto **GF**

Broccolini **GF DF V**

#### Chicken Francaise **DF**

Roasted Red Potatoes **GF DF V**

Steamed Fresh Vegetables **GF DF V**

#### Grilled Marinated Chicken Breast **GF DF**

Basmati Rice **GF DF V**

Grilled Vegetables with Thyme-Butter Basting Sauce **GF V**

#### Cornish Game Hens with Garlic and Rosemary **GF DF**

Potato Gnocchi with Creamy Tomato and Porcini Sauce

Vegetables Glazed with Balsamic Vinegar **GF DF V**

#### Chicken Satay with Peanut Sauce **GF DF**

Pad Thai **GF DF**

Baby Bok Choy **GF DF V**

### VEGETARIAN

Butternut Squash Lasagna with Rosemary and Garlic **V**

Vegetarian Strudel **V**

Pasta Primavera **V**

Feta-stuffed Roasted Eggplant and Roasted Bell Peppers with Arugula **GF V**

Roasted Vegetable Napoleon **GF V**

Wild Mushroom Ravioli, Pepper Cream Sauce **V**

Saffron Linguine with Spicy Vegetables **DF V**

Fresh Tomato Tart **V**

Vegetable Jambalaya **GF DF V**

Polenta Lasagna with Escarole And Three Cheeses **GF V**  
cream, parmesan and jack cheeses

Vegetable Curry with Basmati Rice **GF DF V**

Eggplant Parmesan **V**

Curry Vegetables in Curry Crepes **V**

Vegetable Kebabs with Thyme Butter Basting Sauce Over Herbed Steamed Rice **V**

Vegetable Wellington **V**

Green Chili Quiche with Corn-Sage Crust **V**

Vegetarian Chili **GF DF V**

Pasta Roll **V**

Ratatouille **V**



## DINNER ENTRÉES

All of our entrées are accompanied by a Baby Green Salad with your choice of Blush, French or Balsamic Vinaigrette, and an assortment of French and Italian breads and rolls. For an additional cost you may substitute one of the following for the Baby Green Salad:

### SALADS

Garden Salad V

Baby Spinach Salad V

Caesar Salad V

Roasted Pear Salad with Gorgonzola Cheese and Toasted Walnuts V

Bruschetta with White Beans, Olives and Tomatoes V

Feta Stuffed, Roasted Eggplant with Arugula V

Tomato and Fresh Mozzarella Salad V

Roasted Beet and Goat Cheese Salad V

Mixed Green Salad with Oranges, Dried Cranberries and Toasted Pecans V

Heirloom Tomato Salad V

Baby Green Salad with Goat Cheese Stuffed Figs Wrapped in Bacon

Mixed Baby Greens with Bacon Wrapped Figs

Mediterranean Salad V

Antipasto Salad V





## PASTA

All of our pasta dishes can be chosen for an appetizer, side dish, entrée, or choose several to create a customized pasta bar.

### CUSTOM PASTA

#### Pasta Type

Penne

Tortellini

Potato Gnocchi

Fettuccini

Linguine

Angel Hair

Rigatoni

Fusilli

thin, spindly

Conchiglie

conch shell

Farfalle

bowtie

Lasagna

Canneloni

filled pasta tubes

Gemelli

short, dried pasta shapes

Cavatappi

Orecchiette

Wild Mushroom Ravioli

Butternut Squash Ravioli

Lobster Ravioli

Cheese Ravioli

Spinach Ravioli

#### Sauces

Primavera

Tomato-Porcini Cream

Gorgonzola Cream

Red Clam

White Wine Clam

Bouillabaise

Wild Mushroom

Tomato Vodka

Sauce Raphael

Salmon and Cream Sauce

Lobster, Tomato and Tarragon

Pesto

Bolognese

Pepper Cream

Tomato

Marinara

#### Risotto

Seafood

Spring Vegetable

Risotto Porcini Casserole

Wild Mushroom & Sundried Tomato

Torta Di Riso

Roasted Garlic and Wild Mushroom

Butternut Squash

Crispy Garlic Risotto Cakes

## PASTA

### SPECIALTY PASTA DISHES

Pasta Rolls Stuffed with Ricotta , Spinach and Prosciutto served with a Sun-dried Tomato Vinaigrette

Roasted Butternut Squash, Rosemary and Garlic Lasagna

Orecchiette with Spicy Sausage and Broccoli Rabe

Orzo Pilaf with Mushrooms, Leeks and Sun-dried Tomatoes

Polenta Lasagna with Escarole and Three Cheeses

Butternut Squash Ravioli with Sage Cream Sauce

Cavatelli with Beets and Swiss Chard

Penne with Roasted Vegetables, Tomatoes and Basil

Pappardelle with Grilled Chicken and Mushrooms in a Light Broth

Penne with Sun-dried Tomatoes, Mushrooms and Artichoke Hearts

Gnocchi with Chicken, Sun-dried Tomatoes, Gorgonzola and Pine Nuts

Saffron Linguine with Spicy Shrimp and Vegetables

Spinach and Egg Fettucini with Shrimp Scampi Alfredo

Basil Scallop Linguine

Italian Sausage and Penne

Baked Ziti

Pad Thai

Noodle Kugel

Green Orzo

Cold Sesame Noodles

Pasta with Shrimp and Basil Vinaigrette



## DESSERTS

### COOKIES

Brown Sugar Chocolate Chip Cookies

Lemon Bars with Raspberries

Chocolate Pecan Pie Bars

Sacher Bites

Marbled Pumpkin-Cream Cheese Bars

Linzer Hearts

Lemon Almond Madeleines

Pecan Tassies

Orange Bizcochitos

Mexican Tea Cakes

Raspberry-Coconut Squares

Cappuccino Brownies

Raspberry Cheesecake Beggar's Purses

Pistachio Cookies

Pecan Diamonds

Chocolate dipped Macaroons

### CHEESECAKES

Creamy White Chocolate and Cherry Cheesecake

Cappuccino Cheesecake Pie with Pecan sauce

Lemon Cheesecake with Hazelnut Crust GF

Italian Ricotta Cheesecake

Chocolate Cheesecake w/Raspberries GF

Margarita Cheesecake

Plain Cheesecake with Fresh Fruit

Peanut Butter and Chocolate Cheesecake GF DF

Pumpkin Cheesecake

Key Lime Cheesecake GF

mini and regular size

### CAKES

Chocolate Pistachio Cake

Raspberry Angelfood Cake with Raspberry Amaretto Sauce

Strawberry Shortcake (Lemon-Poppy Seed)

Fresh Pineapple Upside-Down Cake

Mexican Chocolate Cake with Roasted Banana Sauce

Chocolate Hazelnut Cake

Red Velvet Cake



## DESSERTS

### TARTS & PIES

#### Tarts

Pear Almond Tart

Blueberry Lemon Tart

Raspberry Chocolate Tart with Pecan Crust

Fruit Cobblers

Fresh Fruit Tart

mini and regular size

Strawberry Chocolate Tart

Black and White Chocolate Macaroon Tart with Raspberry sauce

French Apple Tart

Fruit Crisps

#### Pies

Apple

Cherry

Rhubarb-Strawberry

Apple Custard

Peach

### SPECIALTY DESSERTS

Key Lime Mascarpone Cannoli with Mango Sauce

White Chocolate Mousse with Frangelico GF

Crepe Caramel/ Pumpkin Flan

English Trifle

Raspberry and Hazelnut Roll

Pumpkin Cake Roll

Poached Pears GF DF V

Frozen Lemon Torte GF

Napoleons

Kahlua Dipped Strawberries GF DF V

Chocolate Profiteroles with Coffee Ice Cream and Bittersweet Chocolate Sauce

Coconut Crème Brulee GF

Passion Fruit Mousse with Raspberry Swirl GF

Lemon Cream and Raspberry Phyllo

Chocolate Amaretto Mousse GF

Melon Slices with Blueberry Vodka Sauce GF DF

Chilled Lemon Soufflé GF

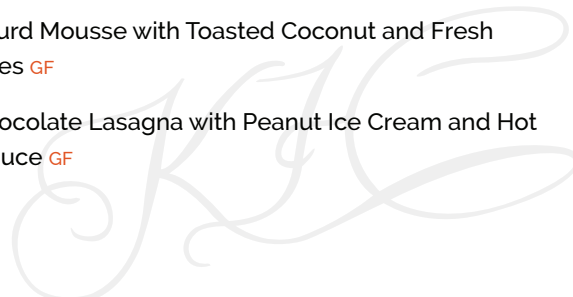
Tiramisu

Chocolate Souffle-filled Crepes

Miniature Cream Puffs or Eclairs

Lemon Curd Mousse with Toasted Coconut and Fresh Blueberries GF

White Chocolate Lasagna with Peanut Ice Cream and Hot Fudge Sauce GF



## BRUNCH

### EGGS & MAIN DISHES

Baked Omelet **GF**

Roasted Vegetable Frittata **GF**

Basil Breakfast Strata with Prosciutto, Chicken or Plain

Fabulous French Toast with Warm Berry Compote

Crepes with Seafood, Vegetable or Chicken Filling

Quiche

Lorraine, Crab, Vegetarian, Wild Mushroom, Green Chili and more

### MEAT

Roast Tenderloin of Beef, Horseradish Sauce **GF**

Smoked Turkey **GF DF**

Sausage Links **GF DF**

Glazed Ham **GF DF**

Bacon **GF DF**

### FISH

Seafood Paella Salad with Tomato-Garlic Mayonnaise **GF**

Smoked Salmon Roulades

Smoked Salmon, Cream Cheese, Tomato, Onion on a Bagel

New Potatoes with Smoked Salmon **GF**

Poached Salmon with Cucumber Dill, Pink Peppercorn or Creole Mustard Sauces **GF**

with Roasted Beet Salad and Cucumber Salad **GF V**

Sole and Salmon Roulades with Herb Sauce

Smoked Salmon and Melon **GF DF**

Smoked Salmon and Cucumber Canapes **DF**

Shrimp Pancakes with Cilantro and Green Pepper Sauce **DF**

### FRUIT & PASTRIES

Fresh cut Fruit and Berries **GF DF V**

Fresh Fruit Kebab **GF DF V**

Minted Melon Balls **GF DF V**

Champagne Oranges **GF DF V**

Breakfast Parfait with Granola

Biscotti

Danishes

Muffins

Sticky Buns

Buttermilk Biscuits



## BRUNCH

### POTATO & PASTA

Home Fried Potatoes GF V

Potatoes Boursin GF

Potato Salad GF

Grilled Chicken and Penne Pasta

Potato Pancakes DF

Potatoes Lyonnaise GF

Fresh Garden Tortellini Salad V

Pasta Roll, Sun-dried Tomato Vinaigrette

### VEGETABLES

Baby Green Salad GF DF V

Caesar Salad GF DF V

Spinach Salad GF DF V

Steamed Vegetables GF DF V

Vegetable Strudel V

Tomato Halves with Spinach GF V

