

C A T E R I N G B Y

Karen Hunter

Hors d'oeuvres

CHEESE

Standing Cheese Recipes

Decorated Brie Wheel
Baked Brie with Strawberries
Porcini Fondue with Sausage and Bread Dippers
Vermont Cheddar Cheese with Dried Fruit and Nuts
Gourmet Cheese Display with Grape Clusters and Crackers

Butlered Cheese Recipes

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| Crepes with Asparagus | Phyllo cups with Goat Cheese, Pine Nuts and Sun-dried Tomatoes |
| Belgian Endive with Herb Cheese | Goat Cheese Crisps with Mushroom Ragout |
| Belgian Endive with Walnut Salad | Date and Nut Cream Cheese Sandwiches |
| Gouda Crepe Beggars' Purses | Walnut, Arugula and Gorgonzola Crostini |
| Parmesan Puff Pastry Straws | Brie and Papaya Quesadillas |
| Artichoke Cheese Squares | Tomato and Mozzarella Bruschetta |
| Fontina Risotto Balls | Mushrooms with Walnuts and St. Andre |
| Roquefort Grapes | |
| Pesto Palmiers | |

VEGETABLE

Standing Vegetable Recipes

Crudités with Dipping Sauces
Dipping Sauces: Hummus, Classic Spinach, Onion, Lemon-Anchovy,
Cottage Cheese and Dill, Ranch, Basil, Broccoli, Taco Ranch Dip
Roasted Vegetable Terrine Crostini
Artichoke Parmesan Dip with Melba Rounds
Mexican Artichoke Dip with Tortilla Chips
Guacamole and Salsa with Tortilla Chips
Bruschetta Bar

Butlered Vegetable Recipes

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| Marinated Olives | Spinach and Artichoke Squares |
| Zucchini and Parmesan Madeleines | Spinach Balls, Mustard Sauce |
| Crostini with Olive Tapenade | Spinach- stuffed Mushrooms |
| Radish Canapés | Artichoke and Brie Crostini |
| Celery Root Pancakes with Avocado Cream | Tomato and Basil Bruschetta |
| Miniature Vegetarian Quiche | Puff Pastry Pissaladiere |
| Wild Mushroom and Fontina Cheese Pizza | Phyllo with Wild Mushrooms |
| Miniature Wild Mushroom Tarts | Phyllo with Artichoke Parmesan |
| Sun-dried Tomato Tapenade on Polenta Crostini | Quesadillas w/ Olive Tapenade and Roasted Tomato |
| Vegetable Sushi served w/Wasabi & Pickled Ginger | |

Hors d'oeuvres (continued)

BEEF, PORK, LAMB, VEAL AND HAM

Beef

Filet Mignon Morsels with Sherry Mustard Sauce
Beef Tenderloin on small rolls
Taco Salad Appetizer with
Tortilla Chips

Danish-rolled Flank Steak, horseradish sauce and
French bread
Beef Chili Croustades

Meatballs: Italian in Marinara Sauce, Danish (veal and beef) with Creamy Dill Sauce,
Burgundy Beef Balls (wrapped in bacon) with Mustard Sauce, Lemon-Dill Veal Balls,
Moroccan-style meatballs (lamb) and Asian Meatballs in snow pea picks (pork and sausage)

Lamb

Baby Lamb Chops
Lamb and Couscous Dolmades with Minted Yogurt Sauce

Ham/Prosciutto/Pork

Glazed Ham Slices on Cheddar Biscuits
Mini Reubens
Asparagus and Prosciutto Bundles (goat cheese
and basil)
Franks in Pastry
Pork Tenderloin Sandwiches
Prosciutto Roulades (melon and stilton cheese)
Brochettes of Melon, Prosciutto & Mozzarella

Palmiers with Prosciutto, Honey Mustard
and Parmesan
Grape Leaves stuffed with Prosciutto, Dried Fruit
and Herbed Rice
Prosciutto wrapped bread sticks with melon
and figs
Figs in a Blanket (pork wrapped figs bathed in rich
balsamic glaze)

Sausage

Mushroom Nachos (chorizo sausage)
Ricotta and Sausage Quiche
Apple and Sausage stuffed Mushrooms

Sausage Rolls (puff pastry)
Polenta Crostini with Sausage Topping

CHICKEN AND TURKEY

Chicken Quesadillas with Papaya
Chicken Dijon Morsels
Cajun Chicken Morsels
Curried Chicken and Almond Pinwheel
Oriental Chicken Croustades
Chicken Satay with Spicy Peanut Sauce
Duck & Mustard Green Wonton w/
Vietnamese Style Sauce

Endive w/ chicken, wild rice & pecan salad
Smoked Turkey on Lemon Parsley Biscuits
Tangy Turkey Meatballs
Herbed Cherry Chicken Salad Tea
Sandwiches
Duck Cassoulet Croustades

FRESH FRUIT

Fresh cut Fruit Display
Fruit Sauces: (optional) Kahlua-Chocolate, Raspberry, Tequila Dip,
Strawberry Yogurt, Marshmallow Cream
Minted Melon Balls
Melon wrapped with Prosciutto
Melon wrapped with Smoked Salmon

Hors d'oeuvres (continued)

SEAFOOD/FISH

Crab

Crab Madeleines
Phyllo with Crab and Brie
Crab Quesadillas, Salsa
Crab-stuffed Mushrooms
Miniature Crab Quiche
Crabmeat Mousse, Crackers

Belgian Endive with Crab Salad
Chou Puffs with Crab-Avocado Filling
Warm Crab and Artichoke Dip
Clams DiMaggio with Crabmeat
Crab, Mango and Mint Nori Rolls
Crab Fritters with Spicy Lime Sauce

Shrimp

Shrimp Cocktail with Cocktail Sauce
Shrimp with Guacamole
Shrimp wrapped with Snow Peas
Shrimp Newberg Croustades

Shrimp and Scallop Skewers in Bouillabaisse Sauce
Shrimp Madeleines
Shrimp Pancakes w/cilantro and green pepper sauce
Prosciutto wrapped Shrimp

Scallops

Scallops wrapped with Bacon
Smoked Bay Scallops

Salmon

Endive Boats with Smoked Salmon Mousse
Smoked Salmon and Cucumber Canapés
Sole and Salmon Roulades, Herb Sauce
Smoked Salmon Roulades on Toast
Smoked Salmon and Cream Cheese on Polenta
Smoked Salmon Tea Sandwich
New Potatoes with Caviar and Crème Fraiche
New Potatoes stuffed with Smoked Salmon and Horseradish
Smoked Salmon Bruschetta with Tomato-Avocado Salsa
Decorated Poached Salmon, Cucumber Dill Sauce or Pink Peppercorn Tarter Sauce,
or accompanied with roasted beet and cucumber salads

Trout/Tuna

Smoked Trout Canapés
Tuna Salad Tea Sandwiches
Spicy Tuna Sushi served w/Wasabi and Pickled Ginger

Calamari

Calamari Salad in Croustade Shells

Lobster

Lobster Crepe Beggar's Purses
Tomatoes with Lobster Salad

C A T E R I N G B Y

Karen Hunter

Vegetarian Entrees

Butternut Squash Lasagna with Rosemary and Garlic

Vegetarian Strudel

Pasta Primavera

Vegetable Lasagna

Feta-stuffed Roasted Eggplant
and Roasted Bell Peppers with Arugula

Roasted Vegetable Napoleon

Saffron Linguine with Spicy Vegetables

Green Chili Quiche with Corn-Sage Crust

Vegetarian Chili

Vegetable Curry with Basmati Rice

Wild Mushroom Ravioli, Pepper Cream Sauce

Polenta Lasagna with Escarole
And Three Cheeses
(cream, parmesan and jack cheeses)

Curry Vegetables in Curry Crepes

Vegetable Wellington

Vegetable Kebabs with Thyme Butter Basting Sauce
Over Herbed Steamed Rice

Fresh Tomato Tart

Vegetable Jambalaya

Eggplant Parmesan

Pasta Roll

C A T E R I N G B Y

Karen Hunter

Sample Dinner Menus

Roast Tenderloin of Beef, Port and Butter Sauce
Lobster Ravioli, Spicy Tomato Sauce
Roasted Vegetables

Roasted Salmon, Pink Peppercorn Tarter Sauce
Wild Mushroom Ravioli, Pepper Cream Sauce
Oven Roasted Vegetables

Roast Tenderloin of Beef, Béarnaise Sauce
Twice Baked Potatoes
Vegetables Glazed with Balsamic Vinegar

Chilean Sea Bass, Mango Salsa
Crispy Garlic Risotto Cakes
Green Beans Sauté

Roast Tenderloin of Beef, Red Wine Sauce with
Wild Mushrooms
Sweet Potato Puree
Steamed Fresh Asparagus

Grilled Shrimp Kebabs
Basmati Rice with Almonds
Steamed Fresh Snow Peas

Grilled Marinated London Broil
Potatoes Boursin
Haricot Verts

Flounder with Jumbo Lump Crabmeat
Garlic Smashed Potatoes
Dilled Julienne Carrots

Smoked Beef Brisket, Texas Barbecue Sauce
Sweet Potato Flan
Melange of Green Vegetables

Grilled, Marinated Leg of Lamb
Spicy Vegetable Couscous
Julienne Vegetables

Baked Salmon, Creole Mustard Sauce
Potato, Tomato and Onion Gratin
Steamed Fresh Asparagus

Roast Rack of Lamb
Potatoes Dauphinoise with Wild Mushrooms
Julienne Vegetables

Baked Salmon with Asian Style Sauce
Autumn Potatoes
Haricot Verts

Roast Rack of Lamb, Mint Sauce
Stilton Potato Gratin
Buttered Baby Carrots

Grouper w/ Tomato and Basil
Yukon Gold Smashed Potatoes
Haricot Verts

Jumbo Lump Crab Cakes, Tarter Sauce
Angel Hair Pasta with Pesto
Steamed Fresh Vegetables

Pork Tenderloin and Spinach Roulade
Scalloped Potato, Butternut Squash and Leeks
Green Bean Sauté

Chicken Breast in Tarragon Cream Sauce
Wild Rice w/ Dried Cranberries,
Green Onions and Pecans
Steamed Fresh Asparagus

Roast Tenderloin of Pork, Mustard Cream Sauce
Autumn Potatoes
Steamed Fresh Baby Carrots

Chicken Francaise
Pistachio Pomegranate Pilaf
Steamed Fresh Vegetables

Roast Tenderloin of Pork, Ivory Onion Cream
Mashed Potatoes with Celery Root and Blue
Cheese
Haricot Verts

Potato Gnocchi with Creamy Tomato and
Porcini Sauce
Cornish Game Hens with Garlic and Rosemary
Vegetables Glazed with Balsamic Vinegar

Chicken Breast in Puff Pastry, White Wine
Cream Sauce
Vegetable Rice
Steamed Fresh Asparagus

Grilled Marinated Chicken Breast
Basmati Rice
Grilled Vegetables with Thyme-Butter Basting
Sauce

Chicken Dijon
Nuttled Wild Rice
Steamed Fresh Baby Vegetables

Chicken Piccata
Eggplant Parmesan
Broccoli Rabe

Chicken Marsala
Butternut Squash Risotto
Broccolini

Chicken Satay w/ Peanut Sauce
Pad Thai
Baby Bok Choy

Roasted Salmon over
French Lentil Ragout
Haricot Verts

Tilapia Piccata
Butternut Squash Ravioli w/ Sage Cream Sauce
Julienne Vegetables

All of our entrees 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:

Garden Salad
Baby Spinach Salad
Caesar Salad
Roasted Pear Salad w/ Gorgonzola Cheese and Toasted Walnuts
Bruschetta w/ White Beans, Olives and Tomatoes
Feta Stuffed, Roasted Eggplant w/ Arugula
Tomato and Fresh Mozzarella Salad
Roasted Beet and Goat Cheese Salad
Mixed Green Salad with Oranges, Dried Cranberries and Toasted Pecans
Heirloom Tomato Salad
Baby Green Salad with Goat Cheese Stuffed Figs Wrapped in Bacon
Mixed Baby Greens with Bacon Wrapped Figs
Mediterranean Salad
Antipasto Salad

Pasta

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

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

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
Key Lime Cheesecake
(mini and regular size)
Plain Cheesecake with Fresh Fruit
Peanut Butter and Chocolate Cheesecake
Pumpkin Cheesecake

Chocolate Cheesecake w/Raspberries
Margarita Cheesecake
Chocolate Espresso Cheesecake
Cappuccino Cheesecake Pie with Pecan sauce
Lemon Cheesecake with Hazelnut Crust
Italian Ricotta Cheesecake

Cakes

Chocolate Pistachio Cake
Mexican Chocolate Cake with Roasted
Banana Sauce
Raspberry Angel food Cake with Raspberry
Amaretto Sauce

Chocolate Hazelnut Cake
Strawberry Shortcake (Lemon-Poppy Seed)
Red Velvet Cake
Fresh Pineapple Upside-Down Cake

Tarts/Pies

Fresh Fruit Tart (miniature and regular size)
Pear Almond Tart
Strawberry Chocolate Tart
Blueberry Lemon Tart
Black and White Chocolate Macaroon Tart
with Raspberry sauce
Raspberry Chocolate Tart with Pecan Crust

French Apple Tart
Fruit Cobblers
Fruit Crisps
Pies: Apple, Cherry, Rhubarb-Strawberry,
Apple Custard, Peach

Desserts (continued)

Special Desserts

Key Lime Mascarpone Cannoli w/ Mango Sauce

White Chocolate Mousse with Frangelico

Creme Caramel/ Pumpkin Flan

English Trifle

Raspberry and Hazelnut Roll

Pumpkin Cake Roll

Poached Pears

Tiramisu

Frozen Lemon Torte

Miniature Cream Puffs or Eclairs

Kahlua Dipped Strawberries

Coconut Crème Brulee

Lemon Cream and Raspberry Phyllo Napoleons

Passion Fruit Mousse with Raspberry Swirl

Chocolate Amaretto Mousse

Melon Slices with Blueberry Vodka Sauce

Chilled Lemon Soufflé

White Chocolate Lasagna with Peanut Ice Cream
and Hot Fudge Sauce

Chocolate Soufflé-filled Crepes

Lemon Curd Mousse with Toasted Coconut and
Fresh Blueberries

Chocolate Profiteroles with Coffee Ice Cream and
Bittersweet Chocolate Sauce

C A T E R I N G B Y

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Brunch

Egg or Main Dish

Baked Omelet
Roasted Vegetable Frittata
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

Fruit and Pastries

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| Fresh cut Fruit and Berries | Muffins |
| Biscotti | Champagne Oranges |
| Fresh Fruit Kebab | Sticky Buns |
| Danishes | Breakfast Parfait with Granola |
| Minted Melon Balls | Buttermilk Biscuits |

Fish

Poached Salmon with Cucumber Dill, Pink Peppercorn or Creole Mustard Sauces
with Roasted Beet Salad and Cucumber Salad
Seafood Paella Salad with Tomato-Garlic Mayonnaise
Sole and Salmon Roulades with Herb Sauce
Smoked Salmon Roulades
Smoked Salmon and Melon
Smoked Salmon, Cream Cheese, Tomato, Onion on a Bagel
Smoked Salmon and Cucumber Canapés
New Potatoes with Smoked Salmon
Shrimp Pancakes with Cilantro and Green Pepper Sauce

Meat

Roast Tenderloin of Beef, Horseradish Sauce
Glazed Ham
Smoked Turkey
Bacon
Sausage Links

Potato, Pasta or Vegetable

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| Home Fried Potatoes | Marinated, Roasted or Steamed Vegetables |
| Baby Green Salad | Potato Salad |
| Potatoes Pancakes | Fresh Garden Tortellini Salad |
| Caesar Salad | Tomato Halves with Spinach |
| Potatoes Boursin | Grilled Chicken and Penne Pasta |
| Spinach Salad | Vegetable Strudel |
| Potatoes Lyonnaise | Pasta Roll, Sun-dried Tomato Vinaigrette |

Beverages

Reg/Decaf Coffee/Tea Service Orange, Cranberry, Tomato Juices