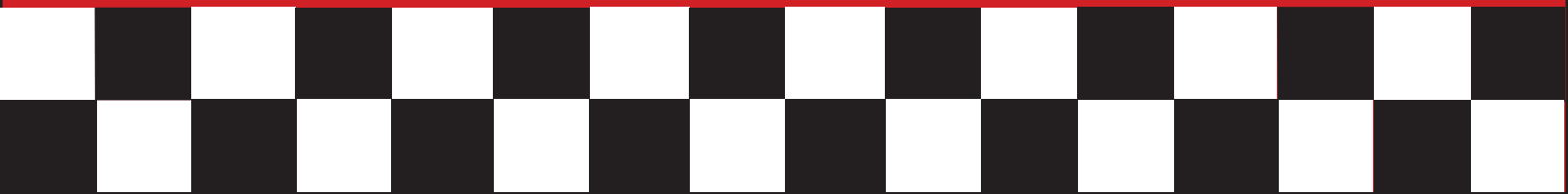




CASUAL CUISINE CATERERS



Wedding Buffet Menu



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BRUNCH BUFFET

- Assortment of breakfast pastries w/ condiments
- Sliced virginia baked ham or hardwood bacon & sausage
- Gruyere & chive frittata
- Breakfast potatoes

Coffee, juice assortment, ice water

(add extra for french toast)

DESSERT BUFTET

- Seasonal fresh fruit & cheese (Served w/crackers & crustinis)
- Assorted mini tarts (key lime, pecan choc. Chip, banana cream, coconut cream, cheesecake, lemon chiffon)
- Brownies & cookies & macaroons
- Mini eclairs
- Chocolate dip strawberries

SANDWICH BUFFET

- Assortment of petite sandwiches: choice of 3 (chicken almond salad, egg salad, deviled ham salad, Roast turkey & cheese, roast beef & cheese, cucumber & boursin cheese)
- Fresh seasonal fruit platter w/citrus dipping sauce
- Vegetable crudité display w/ choice of dip or homemade pasta salad
- Dips (southwest ranch, spinach, roasted red pepper & fetta, artichoke, hummus, french onion)
- Salads (italian pasta, classic macaroni, mandarin bowtie, mexican pasta, potato salad)

PETITE HORS D' OEUVRES*

Choice of 3 hors d'oeuvres* (2 cold and 1 hot)

Cold: (mini baked potato cups, cucumber cups filled w/ black bean & corn salsa, stuffed mushrooms,

Apple & bleu cheese tarts, deviled eggs, strawberries filled w/ cream cheese, chocolate dipped strawberries,

Assortment of bruschetta topped w/(goat cheese & honey, caprese, roasted red pepper & feta, olive tapenade)

Spirals filled w/ (chicken, egg or deviled ham salad), homemade tortilla chips & salsa, Hot: sweet & sour chicken bites,

cajun chicken strips, island coconut chicken bites, chicken or beef satay, mini vegetable egg rolls, fried mozzarella sticks

w/marinara sauce

CALL FOR ADDITIONAL CHOICES

(Add extra for cold hors. – or hot hors.)

All buffets include your choice of sparkling punch or fruited lemonade, ice water

(Add extra assorted mini desserts for)



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FRESH SALAD BUFFET

Choice of one entrée salad

Caribbean chicken caesar salad

-grilled caribbean chicken breast & creamy caesar dressing)

CHOPPED COBB SALAD

-fresh mixed greens, avocado, bacon, chicken breast, tomatoes, hard boiled eggs, blue cheese, green onions & buttermilk ranch dressing Cran-apple walnut & goat cheese salad

-w/ blackened grilled chicken, field greens topped w/ cranberries, sliced crisp apples, goat cheese & raspberry vinaigrette dressing

All salads come with an assortment of breads, rolls & butter (substitute grilled shrimp for \$2.50 pp)

SOUP & SALAD BUFFET

Choice of 2 soups (classic chicken noodle, vegetarian minestrone, tomato basil, broccoli & cheese,

New england clam chowder, white bean chili

-mixed garden salad w/ (tomatoes, cucumbers, red onion & salad dressing)

Assortment of breads, rolls & butter

LIGHT DINNER BUFFET

Chicken or steak fajitas (served w/ flour tortillas, sour cream, salsa, shredded cheese. Includes spanish rice & refried beans)

Baked meat lasagna (served w/ tossed caesar salad & garlic bread)

Beef or chicken kabobs (marinated in teriyaki sauce atop a bed of jamine rice and grilled asian vegetables, rolls & butter)

3 cheese baked zita (penne pasta baked in 3 chesses and a rich marinara sauce, tossed caesar salad & garlic bread)

FULL DINNER BUFFET

Parmesan encrusted tilapia (served w/ rice pilaf, chef choice of vegetables, roll and butter)

Chicken cordon bleu (served w/ wild rice, green bean almandine, r

Chicken parmesan (served w/ spaghetti topped with marinara sauce and provolone cheese & garlic bread)

Mango chicken (breast of chicken glazed w/mango chutney, chutney, coconut rice, asian vegetables, rolls and butter)

Moroccan chicken (chicken breast coated w/moroccan spices, mediterranean couscous, roasted vegetables & pita bread)

Honey ginger grilled salmon (served w/ coconut or wild rice, grilled summer vegetables, rolls and butter)*

Grilled medallions of beef (served w/garlic mashed potatoes, julienne cut vegetables, rolls and butter)*

*THIS IS JUST A SAMPLE OF OUR FOOD ITEMS.

Prices reflect a 50-guest minimum. For backyard or outdoor weddings, check out our bar-b-q and southern/cajun menus.

Please call us for additional suggestions to customize your wedding.