



PLATED PACKAGES

The dishes created in our kitchen reflect a commitment to originality, freshness and the celebration of taste.

The prices quoted are for events of 50-100 guests or more. These Menus are estimates only, and are only a small representation of our offerings.

The actual price may vary based on the guest headcount, event location, hours of service, and logistics involved. No substitutions, please. Please contact a Catering Concepts Event Specialist to create a Custom Menu, receive pricing on a smaller event, or to have one of these menus proposed for your event with your precise details.

PLATED DINNER #1

\$24.00 per person for Food

STATIONARY HORS D'OEUVRES

Select Three

Fresh Fruit and Domestic Cheese Display

Featuring Cheddar, Havarti and Gouda with Seedless Red Grapes, Strawberries, and Assorted Crackers

Corn Tortilla Chips and Fresh Salsa Station

With Multi-Colored Corn Tortilla Chips, Fresh Pico de Gallo and Roasted Corn Salsa

**All Beef Meatballs
(Select one)**

Bourbon BBQ Meatballs
Sweet and Sour Meatballs
Teriyaki Glazed Meatballs with Pineapples

**Cocktail Franks in a Blanket
With Honey Dijon Sauce**

Fresh Vegetable Display

A Beautiful Display of Fresh Vegetables featuring Carrot Sticks, Celery, Cucumber, Broccoli, and Grape Tomatoes with Cucumber Wasabi Dipping Sauce

**SALAD
Select One**

Catering Concepts House Salad

Fresh Greens with Cucumbers, Tomatoes, Julienne Carrots, Sunflower Seeds, Herbed Croutons and White Balsamic Vinaigrette

Classic Caesar

Fresh Cut Romaine Lettuce with Garlic Croutons, Grated Parmesan and Caesar Dressing

**ENTREE
Select One**



Grilled Chicken Rockefeller

Grilled Chicken Breast topped with Sauteed Spinach, Bacon and Gruyere Cheese, and a Tomato-Basil Cream Sauce. Served with Sunburst Squash and Vegetable Rice Pilaf

Grilled Chicken Nicoise

Grilled Chicken Breast topped with Sauteed Artichoke hearts, Baby Spinach, Roasted Tomatoes, Kalamata Olives and Parmesan Cheese. Served with Green Beans, Roasted Garlic Mashers and Basil Cream Sauce.

Coconut Tilapia Fillet

Coconut Encrusted Tilapia Fillet with Vegetable Rice pilaf, Seasonal Vegetables, and a Coconut Rum Sauce and Mango Chutney

Herb Seared Pork Tenderloin

Herb Seared Pork Tenderloin Sliced and Fanned with Garlic Rosemary Risotto and Seasonal Vegetables finished with a Roasted Fennel Cream Sauce

PLATED DINNER #2

\$27.00 per person for Food



STATIONARY HORS D'OEUVRES

Select Three

Fresh Fruit Display

Featuring Fresh Cantaloupe, Seedless Red Grapes, Golden Pineapple, Strawberries, and Lemon Poppy Seed Yogurt Dip

Cheese Display

With Aged Cheddar, Smoked Gouda, Havarti, Pepper Jack and Assorted Crackers

Build Your Own Bruschetta

With Red Bell Pepper, Garlic Hummus, Boursin Cheese Spread, Tomato-Basil Concasse' and French Bread Crostini

Spinach and Artichoke Dip

Spinach, Artichokes, Cream Cheese, with a touch of Garlic combine to make this dip a party favorite!

Served with Assorted Crackers

Black Bean Empanadas

Mini Empanadas filled with a blend of Black Beans, Smoked Corn, and Jalapeno Peppers with a touch of Fresh Cilantro.

Served with a Cilantro Lime Sour Cream

Chicken Quesadilla Cornucopia

An Authentic combination of Monterrey Jack Cheese and Mozzarella Cheese blended with Fresh Cilantro, Jalapeno Peppers, and Cayenne Pepper wrapped in a Soft Flour Tortilla presented in an Open Faced Cornucopia Shape and served with a Chipotle Aioli

Smithfield Ham

Served on Mini Potato Rolls with a Honey Mustard Spread

SALAD

Select One

Catering Concepts House Salad

Fresh Greens with Cucumbers, Tomatoes, Julienne Carrots, Sunflower Seeds, Herbed Croutons and White Balsamic Vinaigrette

Classic Caesar

Fresh Cut Romaine Lettuce with Garlic Croutons, Grated Parmesan and Caesar Dressing

ENTREE

Select One

Bronzed Chicken Breast

Sweet and Spicy Rubbed Chicken Breast with Cuban Rice, Roasted Corn and Bell Pepper Salsa, Cumin Black Bean Sauce and Avocado Aioli

Chicken Vol au Vents

A Creamy Chicken Ragout served over Truffled Mashed potatoes in a Pastry Vol au Vent with Pearl Onions, Baby Peas, Carrots and a Roasted Red Pepper Cream Sauce

Lemon Caper Chicken

Herb Grilled Chicken Breast with Sauteed Green Beans, Roasted Tomatoes, Parmesan Risotto, and topped with a Lemon-Caper and White Wine Butter Sauce

Soy-Sesame Salmon Fillet

Miso Crusted Salmon Fillet with Braised Bok Choy and Carrots, Jasmine Rice and Crispy Wontons finished with a Soy-Sesame Reduction

Caribbean Pork Tenderloin

Roasted Jerk Rubbed Pork Tenderloin with Tropical Rice Pilaf, Sauteed Bell Peppers, Onions, and Plantains finished with a Jalapeno-Pineapple Salsa

PLATED DINNER #3
\$30.00 per person for Food

STATIONARY HORS D'OEUVRES
Select Three

Fresh Fruit and Display

Featuring Fresh Cantaloupe, Seedless Red Grapes, Golden Pineapple, Strawberries, and Lemon Poppy Seed Yogurt Dip

Cheese Display

With Aged Cheddar, Smoked Gouda, Havarti, Pepper Jack and Assorted Crackers

Tangier Island Crab Dip

Served with Assorted Crackers

Spinach and Artichoke Dip

Spinach, Artichokes, Cream Cheese, with a touch of Garlic combine to make this dip a party favorite!

Served with Assorted Crackers

Roasted Eggplant Phyllo Flower

Fresh Eggplant and Minced Onions Roasted with Olive Oil, Feta Cheese, Pignoli Nuts, and Mediterranean Seasonings. Served with a Chive Aioli

Flatbread Rounds

Topped with Black Mission Fig and Goat Cheese

Smoked Bacon Wrapped Sea Scallops

Roasted to a Golden Brown,
Topped with a Smoky BBQ Sauce

SALAD
Select One

Catering Concepts House Salad

Fresh Greens with Cucumbers, Tomatoes, Julienne Carrots, Sunflower Seeds, Herbed Croutons and White Balsamic Vinaigrette

Baby Romaine Hearts

with Truffled Caesar Dressing, Fresh Tomato Basil Concasse, and Shaved Asiago Cheese

Stoli Salad

Fresh Baby Spinach, Grilled Asparagus, Strawberries, Mandarin Oranges, and Shiitake Mushrooms with a Stoli Vodka Vinaigrette

ENTREE Select One

Grilled Chicken with Spinach, Artichoke and Crab Au Gratin

Grilled Chicken Breast topped with Spinach, Artichoke and Crab Au Gratin served with Seasonal Vegetables and Roasted Tomato Risotto

Madeira Chicken Breast

Pan Seared Chicken Breast with Sauteed Pearl Onions, Smoked Bacon Lardoons and Quartered Button Mushrooms in a Madeira Demi Glace with Truffled Mashed Potatoes and Fresh Asparagus

Bourbon Maple Glazed Chicken Breast

Grilled Chicken Breast glazed with a Bourbon Maple Demi Glace, Rice Pilaf, Seasonal Vegetables and Spicy Roasted Pecans

Grilled Garlic-Pepper Crusted Filet Mignon

Grilled Beef Tenderloin Medallion Rubbed with Cracked Pepper and Garlic. Served with Roasted Turnip Mashed Potatoes, Sauteed Pearl Onions, Green Beans and Tomatoes, and finished with a Brandy Peppercorn Demi Glace

Andouille and Crab Stuffed Flounder Fillet

Fresh Flounder Fillet Rolled and Stuffed with Lump Crab and Andouille Dressing served with Baby Vegetables, Creamy Risotto and Finished with a Roasted Chili Cream Sauce

Lemon Basil and Thyme Salmon Fillet

With Saffron Rice Pilaf, Green Beans Provencal and a Light Sherry Cream Sauce

BEVERAGES

Iced Tea

ADDITIONS TO MENU PRICING BEVERAGES

**Assorted Sodas
\$1.50/person**

Coffee Service

\$1.50/person

Bar Set-ups

Orange Juice, Grapefruit Juice, Cranberry Juice, Bloody Mary Mix, Sour Mix, Tonic and Soda Water, Coke, Diet Coke, Ginger Ale, 7-Up, All Fruit Garnishes, Beverage Napkins, Straws, Ice, and Party Mix

\$4.00/person

Liquor License

Catering Concepts has a full caterer's liquor license and can accommodate a variety of beverage scenarios to fit your event.

SERVICE AND RENTAL ESTIMATES

Catering Concepts' Staff is Friendly, Attentive, and Trained to oversee every detail of your event. The following estimates are based on 100 guests for a 4 hour event, including travel, setup and breakdown labor. Pricing will vary according to venue, headcount, and logistics of event.

EVENT SERVICE STAFF

\$17.00/per guest

1 Chef

2 Kitchen Staff

1 Captain

6 Servers

1 Bartender

EQUIPMENT RENTAL

\$9.00/per guest

120" Round Tablecloths for 13- 5' round seating tables

Tablecloths for Hors doeuvres and Bar Stations

Hors 'doeuvres plates

Dinner plates

Salad plates

Cake plates

Dinner forks

Salad forks

Teaspoons

Dinner knives

Cake forks

Napkins

Wine Glasses

Beer/Water Glasses

**Selection and pricing are updated regularly.
Pricing does not include labor or any required rentals. All prices are subject to State and Local Tax. A 10% Service Charge will be added to all events. Our Event Specialists will be happy to assist you with any questions you may have.
Thank you for considering Catering Concepts for you next event!**

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