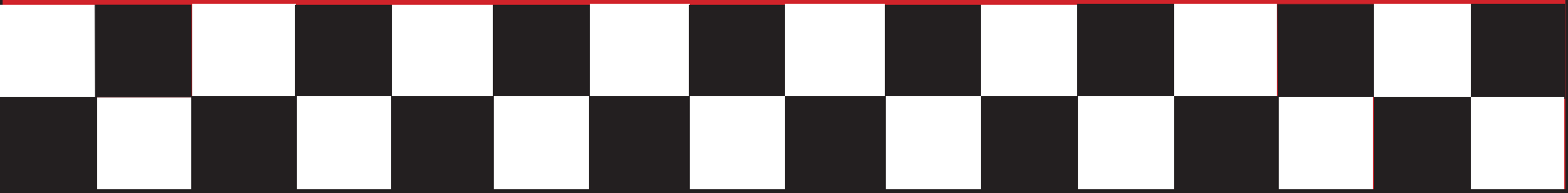




# **CASUAL CUISINE CATERERS**



**WEDDING BUFFET MENU**



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**BRUNCH BUFFET** **\$14.95**

- 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 french toast for \$1.50 pp)

**DESSERT BUFFET** **\$9.95**

- 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** **\$10.95**

- 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' OEUUVRES\*** **\$7.95**

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 cold hors. \$3.00 pp – hot hors. \$3.50 pp)

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

(Add assorted mini desserts for \$2.50 pp)



**CASUAL CUISINE CATERERS**  
**WEDDING BUFFET MENU**

**FRESH SALAD BUFFET**

**\$8.95**

*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**

**\$7.95**

*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**

**\$12.95**

*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**

**\$15.95 & \$19.95\***

*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.*