



We Bring the Event to You!

*A great event depends upon Great Food,
Great Service, Great Presentation and
Great Logistics*

Premium Hors d' Oeuvres Menus by *A Catered Affair* are designed for the client who desires a large variety of menu options as well as additional extraordinary service.

After your initial complimentary conversation, we will provide to you as many planning sessions and on-site consultations as needed to design your event. We know that every event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning and creating an itinerary, so your event flows in the manner you desire. During your event, we will work with you to ensure that your itinerary is followed and your plans are carried out.

We will handle coordination and ordering rental items as needed such as linens, china, tables, chairs, lighting, tents, etc.

Menu Pricing includes:

- Your own Personal Event Coordinator who will help in creating your pre-determined plan and itinerary for service during the event.
- Clear Glass appetizer plates, beverage glass, stainless forks and white disposable cocktail napkins are included. China, flatware and linen napkin upgrades are available in many different styles and colors.

		Silver	Golden	Platinum
		6 selections	8 selections	10 selections
226 and up		call for pricing		
161 – 225	guests	26.01	29.13	33.37
101 – 160	guests	26.29	29.42	33.54
61 – 100	guests	26.58	29.78	33.71
30 – 60	guests	26.87	29.89	33.87
10 – 29	guests	call for pricing		



2008 Premium Cocktail Party Menus

Beef Loin Satay with Asian Hoisin BBQ Sauce

Served on a bed of jicama slaw

Double Cream Brie Fondue

Served with fresh sliced apples and brioche bread cubes

Lobster Tartlets

A delicious blend of champagne, poached lobster and gruyere cheese baked in a savory bite-sized shell

Smoked Gouda Grit Cakes with Bronzed Shrimp

Bite-sized cheese grit cake topped with seasoned shrimp and garnished with tasso cream ***can be a vegetarian option

Caribbean Crab Cakes

Hand formed bite-sized crab cakes topped with a spicy apple slaw and a drizzle of citrus aioli

Fried Green Tomatoes

Topped with fresh buffalo mozzarella, tomato basil relish and drizzled with a balsamic reduction

Blackberry Pork Tenderloin

Served with mini corn cakes and roasted corn relish and garnished with fresh blackberries

Asian Duck Dumplings

Roasted duck, nappa cabbage, and special seasonings are wrapped in tender wontons and served with soy ginger sauce

Beef Tenderloin Sandwich

Two-bite rolls filled with medium rare thinly sliced beef, caramelized onions and horseradish cream



2008 Premium Cocktail Party Menus

Cheddar Chive Gougères

Cheese puff pastry shells filled with curried chicken salad

Lollipop Lamb Chops

Dressed with orange-pomegranate glaze and ginger mint chutney

Spicy Quesadillas

- Black bean & roasted vegetable with cheddar
- Tequila lime shrimp
- Chicken with pepper jack cheese

served with cilantro sour cream & guacamole -
(choice of 2 flavors)

Stuffed Button Mushrooms

With your choice of seafood, creamy spinach, or Italian sausage stuffing
served over parmesan cream (choice of 1)

Creole Crawfish Etouffe

Served hot in petite parmesan pastry shells

Bacon Wrapped Duck en Brochette

Glazed with a honey meade sauce

Creole Crawfish Tartlets

Piquant crawfish mixed with peppers, onions and a cream custard then baked
in a bite-sized tart shell

Skewered Scallops

Served alongside pickled lime aioli



Traditional Hors d' Oeuvres Menus by *A Catered Affair* are designed for the client who desires the next level of menu options as well as additional service.

After your initial complimentary conversation, we will provide to you an additional one-hour planning session and as many telephone consultations as needed to design your event. One on-site evaluation is available if needed. We know that every event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning and creating an itinerary so your event flows in the manner you desire. During your event, we will work with you to ensure that your itinerary is followed and your plans are carried out.

We will assist you with coordinating and ordering rental items as needed such as linens, china, tables, chairs, etc.

Menu Pricing includes:

- Your own Personal Event Coordinator who will help in creating your pre-determined plan and itinerary for service during the event.
- Clear Glass appetizer plates, beverage glass, stainless forks and white disposable cocktail napkins are included. China, flatware and linen napkin upgrades are available in many different styles and colors.

Traditional	Sapphire 6 selections	Emerald 8 selections	Diamond 10 selections
226 and up	call for pricing		
161 – 225 guests	18.13	29.13	30.37
101 – 160 guests	18.35	29.42	30.54
61 – 100 guests	18.58	29.78	30.71
30 – 60 guests	23.87	29.89	30.37
10 – 29 guests	call for pricing		



2008 Traditional Cocktail Party Menus

Southwest Dry Rub Pork Tenderloin Medallions

Marinated in 16 herbs and spices then served with mango chutney, honey dijon mustard, and silver dollar yeast rolls

Dip Duo Deluxe-

Hot crab dip and sundried tomato artichoke dip with our house recipe crostini, pita, and flour tortilla chips

Indonesian Chicken Satay

Accompanied by spicy peanut dipping sauce

Smoked Salmon Latke

Fried potato pancakes topped with Nova Scotia smoked salmon and herb crème fraîche

Stuffed Mini Potato

These mini twice baked potato skins are filled with cheddar cheese, coppicola ham, and chives and with fontina, caramelized onion and fennel sour cream

Parmesan Asparagus Crisps

Asparagus tips rolled in phyllo, sprinkled with aged parmesan cheese and baked until golden

Zesty Black Bean Cakes

Topped with carne asada avocado relish



2008 Traditional Cocktail Party Menus

Demitasse Shooters

Flavorful corn chowder accompanied by crab fritters served in demitasse cups

Uncommon Mushrooms

Blend of boursin cheese, diced button mushrooms, and baby spinach spooned into bite sized phyllo cups

Spanakopita

A traditional blend of spinach and feta cheese wrapped in phyllo pastry then baked until golden

Crudite Cylinder Display

Seasonal fresh vegetables artfully displayed in clear glass cylinders. Served with buttermilk ranch and garlic bleu cheese dips.

Beef and Potato Skewers

Brushed with honey-ancho glaze and served with cilantro chimichurri

Praline Chicken Tenders

Lightly breaded chicken tenders, fried golden and dipped in brown sugar praline sauce ; served with coconut yogurt sauce

you may also choose selections from the Classic Menu

Beverage choose 2

Iced Tea - available as Fruited Tea, Minted Tea, Southern Style Sweetened ,
Unsweetened Tea, Coffee or Hot Tea



Classic Hors d' Oeuvres Menus by *A Catered Affair* are designed for the client who desires deliciously prepared foods utilizing high quality ingredients with minimal details. Classic Menu meals require minimal assistance in planning.

After your initial complimentary conversation, we will provide an additional one-hour planning session at no charge. We know that every event is important and we want to understand any special details surrounding your food and beverage service.

We will assist with ordering rental items as needed. On site planning sessions are available for an additional charge.

Menu Pricing includes:

- Your Personal Event Coordinator who will assist you in planning an itinerary for service during the event.
- All disposable dishes, flatware and white disposable napkins. We utilize only rigid Clear Plastic Dishes - no flimsy paper products. China, flatware and linen napkin upgrades are available in many different styles and colors

Classic		Sapphire 5 selections	Emerald 7 selections	Diamond 9 selections
226	and up	call for pricing		
161 – 225	guests	15.74	20.24	24.56
101 – 160	guests	15.90	20.55	24.82
61 – 100	guests	15.08	20.78	24.08
30 – 60	guests	18.93	25.71	28.38
10 – 29	guests	call for pricing		



2008 Classic Cocktail Party Menus

Garden Fresh Vegetables

A colorful array of fresh, seasonal veggies served with a roasted vegetable ranch dip

Bourbon Spiked Meatball

Slow cooked in our Jack Daniels spiked barbeque sauce

Favorite Buffalo Chicken Wings

Deep fried and then tossed with choice of buffalo or bbq sauce
Served with blue cheese dipping sauce and celery sticks

Dip Duo Classic

Spinach and artichoke dip
Spicy cheesy queso Dip
Served with tri-colored tortilla chips

Triple Mini Quiche

Lorraine, Cajun shrimp and Mushroom fillings

Asian BBQ Pork Sandwich

Pulled pork barbeque and orange sesame slaw on silver dollar rolls

Beef Burgers Minis

Angus beef, swiss cheese, and brandied tomato aioli on a fresh baked bun

Southern Sausage Balls

Served fondue style with green chili white gravy

Pinwheel Bites

Cappicola with mozzarella and tomato fresco
Roasted pepper pesto and asparagus
Turkey and avocado cilantro cream cheese
Choose 2 flavors wrapped in assorted flour tortillas

Beverage choose 1 of the following

Iced Tea - available as Fruited Tea, Minted Tea, Southern Style Sweetened and Unsweetened Tea, Coffee or Hot Tea



Options also Available

Spring Time Lemonade Bar

Raspberry, Strawberry and Lemon Lime flavored lemonades displayed in clear glass apothecary containers with appropriate garnishes such as fresh raspberries and strawberries along with fresh lemon and lime slices. 2.75 per guest

Hot Chocolate Bar

Dark Chocolate melted and served warm in our European Silver urns and garnished with chocolate stir sticks, fresh whipped cream and chocolate shavings. 2.75 per guest

Espresso and Cappuccino Bar

We bring the coffeehouse to you! Fresh, made to order Espresso, Cappuccino, Lattes, and Chai. Includes hot and iced specialty teas and hot cocoa for the kid in all of us. 5.91 per guest.

Elegant Carving Station

Pamper your guests with the addition of a professionally attired attendant serving hand-carved roasted meats. Choose from the following options.

Pan Roasted Turkey or USDA Choice Roast Sirloin of Beef or Bone-In Ham

Includes appropriate spreads for the meat chosen such as Horseradish Sauce, Traditional Fresh Horseradish, Assorted Mustards, or Cranberry Mayonnaise. Assorted Fresh Baked Breads and Rolls are included in the display. 3.50 per guest plus chef attendant fee.

**** Pricing includes all Display Equipment needed to provide a separate station