Jeanne Dexter's Catering Kitchen

Hors d'oeuvres

Bacon Wrapped Scallops Stuffed with Horseradish

Beef Sliders

Chicken Sate' w/ Peanut Sauce

Coconut Shrimp w/ Mango Chutney

Hummus w/ Black Bean Chips

Mini Quiche

Pigs in a Blanket w/ Mustard

Pork Sliders

Sausage Rolls

Soup Shots Potato, Pumpkin, Butternut Squash & Tomato Basil

Smoked Salmon on Dark Bread with chopped Onions & Capers Baked Brie Tartlet's w/ Raspberry Couli

Brushetta on Croistini's

Cheeses & Artichoke Croistini's

Crab Cakes with Key Lime Mustard Sauce

Mini Grilled Cheese Squares Bacon & Bleu, American, Tomato Bacon

Olive & Sun Dried Tomato Canapé

Olive Tapenade

Potstickers w/ Teriyaki

Shrimp Cocktail w/ Cocktail Sauce

Spanikopita, Spinach and Feta

Turkey or Beef Meatballs

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Displays, Boards & Trays

Artichoke & Spinach Dip

Baked Brie with Walnuts & Brown Sugar

Flatbread Pizzas Bacon & Onion, Proscuitto & Caramelized Onion, Fig, Goat Cheese & Onion, Pepperoni & Cheese, Sausage & Cheese

Guacamole, Salsa & Chips

Three Cheese & Artichoke Dip

Assorted International Cheese Board or Tray

Crudite Cups, Crudite' in mini cups w/ Dressing

Fresh Fruit with Yogurt Dip

Relish Platter Olives, Marinated Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers



Macaroni & Cheese Options: Plain, Bacon, Crab, etc...

Orzo Salad Cucumber, Tomato, Olives, Capers, Feta & Greek Vinaigrette Dressing

Quinoa Salad Apple Cider Vinegar, Kale, Craisins, Mandarin Oranges & Celery

Leaf Salads Caesar, Greek, Mixed Garden, Spinach, Strawberry & Kale Caesar

Thai Chicken Salad

Tomato, Mozzarella (Bocconcini) & Basil

Roasted Caramelized Brussel Sprouts With Onions

Asparagus w/ Onions and Pecorino Mashed Potatoes or Potato Bar Butter, Sour Cream, Scallions, Cheeses & Bacon

Seasoned Roasted Potatoes

Sweet Potatoes Baked or Mashed

Roasted Peppers and Onions Red, Yellow, Orange & Green (Seasonal colors)

Quiche Spinach, Mushroom, Broccoli, Vegetable, Bacon & Onion

Vegetable Medley Broccoli, Cauliflower & Carrots

Cauliflower (Sautéed Florets)

Southwestern Corn

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Roast Tenderloin of Beef Includes Horseradish Cream & Silver Dollar Rolls

> Roast Breast of Turkey includes Cranberry Sauce & Rolls

> > **Baked Salmon**

Roasted Pulled Pork Herb Seasoned or Barbeque

Chicken Marsala, Picatta, Francaise, Cacciatore or Grilled

Sausage, Peppers & Onions

Flank Steak Chimichurri

Meat Loaf or Meatballs Ground Beef or Turkey



Lasagna Vegetable - Spinach, Mushroom, Vegetable Meat - Beef or Sausage

> Baked Ziti Signature item

Penne & Sun Dried Tomato Pesto

Dittalini Mac & Cheese

Penne Ala Vodka

Farfalle w/ Wild Mushroom Cream Sauce

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Brunch Menu

French Toast or Miniature Waffles served with Syrup

Cheese Blintzes

Fresh Seasonal Fruit Display

French Crepes Filled with Spinach and Gruyere Cheese

Trifle, Creamy Vanilla or Plain Yogurt Layered with fresh seasonal berries, topped with Granola



Omelet Bar

Prepared table side by our Chef. Accompanied by: Cheddar, Swiss, Tomatoes, Onions, Mushrooms, Peppers, Ham, Bacon, Sausage

Scrambled Eggs

Quiche Mushroom, Broccoli, Vegetable or Bacon & Onion

Potatoes

Hash Browns With Green Peppers and Onions

Potatoes O'Brien

Potato Lasagna Layers of Red Bliss Potatoes & Onions stacked Lasagna Style

Brunch Meats

Baked Virginia Ham Carved Roasted Turkey Breast Sausage Links Crispy Bacon Carved Roast Beef or Tenderloin

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Brunch Breads

Bagel Board With Cream Cheese, Vegetable or Plain, Butter & Jam Danish, Rughala, Mini Muffins, Croissants Served with Orange Honey Butter

Beverages S

Orange and Cranberry Juices

Coffee and Tea



Smoked Salmon Display Served with Capers & Bermuda Onions Sliced Vine Ripe Tomatoes & Cucumber, Chive Cream Cheese

Albacore Tuna Salad

Egg Salad

Mexican Buffet Station

Taco's, Hard or Soft Shells or Tortilla's

Seasoned Ground Beef or Turkey

Chicken Shredded or Grilled

Pork Served Pulled Pork Style.

Shredded Lettuce

Diced Onions

Black and Green Olives

Assorted Tortilla Chips

Spanish Rice

Enchiladas Enchilada or Verde Sauce

Chili Relleno

Chopped Tomatoes

Cheddar and Mexican Cheeses

Salsa Medium Heat - Red and/or Green Salsa

Sour Cream

Guacamole

Pinto or Black Beans

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Blondies Grasshopper Brownies Kahlua Brownies Salted Caramel Brownies



Fruit Tarts Key Lime Tarts



Cranberry Macadamia Nut Cookies

Jack Daniels Pecan Wedges

Oatmeal Cookies

Peanut Butter Cookies

Specialty Cookies by Request

🦯 Fresh Seasonal Fruit w/ Chocolate Fondue 🥪

Assorted Pies

Hand Made Amish Pies Made by DEBBIE APPLESEED!

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Baked Potato Bar

Celery and Carrots Sticks w/any menu

Flatbread Pizzas Cheese Only, Vegetable, Pepperoni or Sausage

Fresh Fruit w/ Yogurt Dip

Fruit and Garden Salads Assorted and Seasonal

Grilled Chicken Breast Sandwich or Tenders Barbecue Sauce and plain

Lite Macaroni & Cheese

Quiche

Roasted Herbed Potato Wedges (Healthy Fries)

Soups (Assorted)

Sweet Potato Fries

Tuna and Egg Salad (Lite version)

Turkey Burgers or Meatballs

Turkey Meatloaf

Turkey Sandwiches

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