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 \& Blew, American, Tomato Bacon

Olive \& Sun Dried Tomato Canape

Olive Tapenade
Potstickers w/ Teriyaki
Shrimp Cocktail w/ Cocktail Sauce

Spanikopita, Spinach and Feta
Turkey or Beef Meatballs

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

## $\bigcirc$ Accompaniments

## 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
C.Call (772) 202-8255 or email cateredbyjeanne@gmail.com for your customized menu! :

## Meats

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

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

Quiche
Mushroom, Broccoli,
Vegetable or Bacon \& Onion

Scrambled Eggs


Hash Browns
With Green Peppers and Onions
Potatoes O'Brien

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


## Baked Virginia Ham

Carved Roasted Turkey Breast
Sausage Links

Crispy Bacon
Carved Roast Beef or Tenderloin

## Brunch Breads

Bagel Board
With Cream Cheese, Vegetable or Plain, Butter \& Jam

Danish, Rughala, Mini Muffins, Croissants
Served with Orange Honey Butter
$\qquad$
Orange and Cranberry Juices
Coffee and Tea

## $\curvearrowright$ Additional Brunch Features

Smoked Salmon Display
Served with Capers \& Bermuda Onions
Albacore Tuna Salad

Sliced Vine Ripe Tomatoes \& Cucumber, Chive Cream Cheese 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

## Desserts \& More



Blondies
Grasshopper Brownies
Kahlua Brownies
Salted Caramel Brownies


Fruit Tarts
Key Lime Tarts


## Cranberry Macadamia Nut Cookies Jack Daniels Pecan Wedges <br> Oatmeal Cookies

## Peanut Butter Cookies

C Specialty Cookies by Request

## Fresh Seasonal Fruit w/ Chocolate Fondue


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## Chocolate \& Vanilla

Chocolate, Butterscotch or Caramel \& Strawberry Sauces Nuts

Sprinkles
Whipped Cream
Crushed Oreo's

## Reese's Pieces

 Available for Theme Parties or just because you want it!

## ac Chocolate Shot Machine w/ Shot Glasses



## Popcorn Machine, Popcorn and Bags

© Margarita Machine
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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

