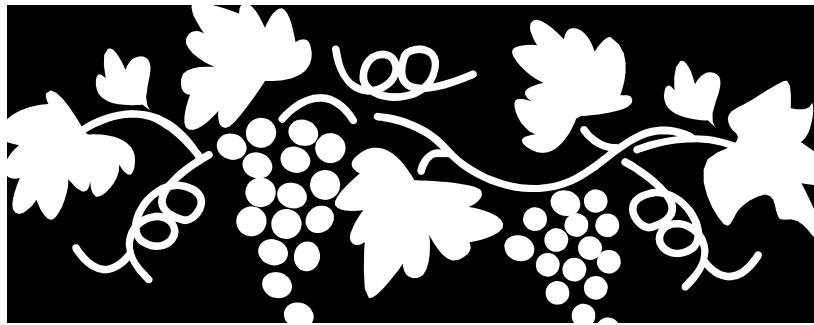


Annemarie's Cuisine, Inc.

Full Catering Menu



“Be a Guest at Your Own Event”

Phone: 215.806.7675 | Fax: 215.576.7982

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Annemarie Silva has been a catering success in the Philadelphia area for over 25 years and has been a local attraction since her career began at the legendary Ashbourne Market. Every client has benefitted from her exquisite menu choices and she has mastered the art of focusing on cultural requirements.

Her culinary flair and personal attention to detail has put the finishing touches on success Corporate Events and Catered Affairs throughout Philadelphia, Bucks and Montgomery counties.

Annemarie's philosophy is that every client stands alone. In order to stay with your vision from start to finish, she has created personalized consulting services such as menu design, event coordination and selected tastings. Her personal attention is guaranteed.

Enjoy!



Holidays

Graduation

Bar / Bat Mitzvah

First Holy Communion

Confirmation

Rehearsal Dinner

Wedding/ Anniversary

Baby / Bridal Shower

New Baby

New Home

Funerals

Shiva

Corporate Events

Open Houses

Fund Raisers

Any Occasion...Any Style...Anytime

Servers...Chefs...Bartenders...Tents...Chairs...Tables...Linens



Cold Hors D'oeuvres

- Cheese Tray w/ Grapes, Strawberries & Crackers
- Crudités and Dip
- Antipasti Tray w/ Roasted Peppers, Eggplant, Grilled Vegetables, Olives, Asiago Cheese & French Bread
- Hummus & Salsa Tray
- Shrimp Cocktail
- Crab Salad or Salmon Salad on Black Bread
- New Potatoes, Cherry Tomatoes, Snow Peas or Belgian Endive with Assorted Cheese Fillings
- Fresh Mozzarella, Tomato, Caramelized Onions, Basil on French Bread
- Bruschetta – Traditional, Greek or Goat Cheese w/Tomatoes & Mint
- Grilled Asparagus, Peppers, Squash, Hummus & Crumbled Feta on French Bread or Cocktail Wraps
- Roasted Eggplant topped w/ Caramelized Onions & Feta
- Flaked Poached Salmon on Black Bread w/ Roasted Onion Horseradish Sauce
- Cucumber Cups filled w/ Spicy Crab Filling

Hot Hors D'oeuvres

- Vegetarian Egg Roll w/Asian Sauce
- Mushrooms filled w/Creamy Baby Spinach
- Mini Vegetarian, Chicken or Steak Quesadilla Bites w/Sour Cream
- Cashew or Almond Chicken w/Apricot or Orange Dipping Sauce
- Asian Chicken Skewers
- Kosher Franks & Blankets w/ Spicy Mustard Sauce
- Sweet & Sour Meatballs
- Baby Grilled lamb Chops- Marinated in Hoisin Sauce
- Petite London Broil on skewers w/Asian Sauce
- Scallops wrapped in Bacon w/Cocktail or Horseradish Sauce
- Pan-Seared Scallops w/Balsamic Reduction
- Mini Crab Cakes w/Cocktail or Horseradish Sauce
- Bourbon Shrimp
- Mushrooms filled w/ Crabmeat
- Pistachio Salmon Nuggets w/Balsamic Reduction
- Baked Brie Wrapped in French Pastry filled w/ Strawberries & Sweet Pecans
- Wings...Baked ~ Fried~ Hot Wings ~ Asian Wings



Sliders & more....

- Mini Burgers on Potato Roll topped w/ Caramelized Onions, Shiitake Mushrooms & Gruyere or American Cheese
- Mini Portabella Burgers topped w/Provolone Cheese
- Mini Crispy Chicken w/ BBQ Sauce & Pickle
- Mini BBQ Pastrami w/Melted Swiss
- Mini Hot Roast Beef w/Melted Provolone on French Bread Rounds
- Crab Cake on Hawaiian Roll w/ Onion Blossom Sauce
- Mini Corned Beef Special on Rye served w/ our Homemade Coleslaw

See our petite sandwich menu

Small Plates / Shots

- Salad of your choice
- Baked Macaroni & Cheese
- Broccoli, Cranberry, Pistachio, Sunflower Salad Cup
- Individual Crudités Cups w/Dip
- Oven Fries w/Kosher Salt & Pepper...Great Served w/ Mini Burgers!
- Oriental Orzo served in 2 oz shot glass
- Penne [petite] w/Tiny Homemade Italian Meatballs
- Creamy Tomato Soup w/Challah Grilled Cheese Triangles
- Filet thinly sliced, Onion blossom Sauce topped w/Caramelized Onions
- Chicken Marsala over Rice
- Flat Bread w/Grilled Chicken, Spinach, Crisp Bacon, Scallions
Mozzarella & Provolone Cheese
- Flat Bread w/Mushrooms, Spinach, Greek Olives, Ricotta, Parmesan &
Mozzarella Cheeses
- Penne Pasta w/ Rose Sauce
- Mini Nacho Plates
- Gazpacho Shots
- Italian Wedding Soup

Any item on the regular menu can be created as a small plate or shot



Salads

- Chopped Broccoli, Cauliflower, Red Peppers, Cranberries, Sunflower Seeds & Pistachios in Sweet Vinaigrette
- Mixed Greens, Crisp Apples, English Cucumber, Asiago Cheese
- Caesar Salad w/ Homemade Croutons & Caesar Dressing
- Simple Salad – Greens tossed w/ Carrots, Cucumbers, & Grape Tomatoes
- Medley of Mixed Greens, Strawberries, Grapes, Caramelized Walnuts & Honey Goat Cheese
- Romaine, Mixed Greens, Hearts of Palm, Grape Tomatoes, Toasted Pine Nuts, & shaved Asiago Cheese
- Mixed Greens w/Blue Cheese, Poached Pears, Sugared Pecans & sliced Red Onion
- Southwest Salad - Medley of Greens, Black Beans, Cucumber, Grape Tomatoes, Avocado, Cheddar Cheese & Red Onion
- Italian Tomato Salad w/ Fresh Basil
- Fresh Mozzarella & Tomatoes on Bib Lettuce & Basil Oil Drizzle
- Greek Salad w/Feta, Kalamata Olives, Roasted Red Pepper & Cucumber

Homemade Dressings:

Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon Poppy Vinaigrette,
Caesar, Ranch, Russian



Meat, Chicken and Veal Entrees

- Chicken or Veal Marsala w/Medley of Mushrooms
- Cashew or Almond Chicken w/Wine Apricot Sauce
- Chicken Filled w/Roasted Peppers, Spinach, Feta Cheese, rolled in Chopped Cashews & served w/a light Red Sauce
- Chicken Rosa - Pasta w/sautéed Chicken, in a creamy pink Sauce
- Chicken or Veal Parmesan (baked)
- Southern Fried Chicken
- Baked Breaded Chicken or Baked Herb Chicken
- Chicken or Veal in Lemon Wine Sauce
- Chicken Walnut Stir-Fry- Snow Peas, Shiitake Mushrooms, Carrots, Water Chestnuts & Chives in a Soy Plum Sauce
- Chicken Franchise
- Roasted Turkey Breast sliced w/Homemade Gravy
- Roasted Turkey Breast topped w/Stuffing & Homemade Gravy
- Whole Roasted Turkey carved back on the bone
- Brisket w/Caramelized Onions & Sweet Baby Carrots
- Meatloaf filled w/Shallots and Mushrooms smothered in a southern BBQ Sauce or Brown Sauce
- Filet Mignon marinated w/fresh herbs in Shallot Mushroom Peppercorn Sauce
- Filet Mignon steaks pan seared w/Charred Onion, Zucchini & Balsamic Vinegar
- Marinated Flank Steak
- Petite London Broil
- Asian Lamb Chops
- Hot Roast Beef w/Homemade Gravy
- Baked Brown Sugar Ham
- Sweet & Sour Meatballs
- Italian Meatballs
- Meat & Cheese Lasagna
- Sausage, Peppers & Onions simmered in Homemade Marinara
- Baby Back Pork Ribs
- Braised Short Ribs w/Red Wine, Carrot & Tomatoes
- Roasted Pulled Park w/ Gravy or BBQ Sauce



Vegetarian Entrees / Sides

- Lasagna layered w/Medley of Cheeses & Homemade Marinara
- Oriental Tofu tossed w/Water Chestnuts, Snow Peas, Peppers, Carrots, Chives & Cashews
- Manicotti filled w/Creamy Crabmeat & Baby Spinach topped with a light Marinara Sauce
- Penne Pasta tossed in Vodka Rose Sauce
- Bowtie Pasta with vegetables, Basil, Garlic, Olive Oil
- Vegetable or Mushroom Risotto
- Eggplant Parmesan- baked & layered w/Marinara & Mozzarella Cheese
- Eggplant Rollitini filled with Spinach, Ricotta, Parmesan & Mozzarella
- Portabella Mushrooms topped w/Caramelized Onions, Peppers, Spinach, & Provolone Cheese
- Vegetarian Stack- Choose all your favorite Vegetables!

Fish Entrées

- Jumbo Lump Crab Cakes served w/Cocktail or Sherry Wine Sauce
- Portabella Mushrooms filled w/Seafood Medley
- Salmon Cakes prepared w/fresh Poached Salmon and Chive Roasted Pepper Dill Sauce
- Baked Salmon topped w/Jumbo Lump Crab, Leeks & fresh Tomatoes
- Pistachio Salmon w/Balsamic Reduction
- Salmon topped w/Spanish Salsa
- Tilapia Mediterranean- Tomatoes, Artichokes, Capers & Wine
- Tilapia w/Lemon Butter Sauce
- Red Snapper- topped w/fresh Tomatoes and Herbs
- Almond Trout w/ Butter Trout
- Asian Red Snapper w/Shoestring Carrots, Peppers, Leeks & Snow Peas
- Flounder filled w/Spinach or Crabmeat
- Flounder Franchise
- Grilled BBQ Shrimp & Vegetables
- French Pastry filled w/Crabmeat & Asparagus



Cold Entrées

- Classic Chicken Salad w/Celery and Parsley
- Mango Chive Chicken Salad
- Classic Chicken Salad w/Grapes, Apples, Walnuts
- Chicken Salad w/Cranberries & Chives
- Tuna Salad w/Sweet Carrots & Celery
- Egg Salad
- Salmon Salad prepared w/fresh Poached Salmon
- Poached Salmon w/chive dill sauce
- Seafood Salad w/Grape Tomatoes, Chives & Olives in a Lemon Dressing
- Shrimp Salad
- Lobster Salad w/Cilantro Avocado Dressing
- Grilled Shrimp Salad w/Feta Cheese, Roasted Peppers, Grape Tomatoes & Lemon Herb Vinaigrette
- Tuna or Chicken Nicoise

On the side (cold)

- Asian Sesame Noodle Pasta w/Vegetables
- Oriental Orzo Salad
- Pasta Salad w/Vegetables, Sundried Tomato and Feta Cheese
- Orzo salad w/Baby Spinach, Grape Tomato, Sundried Tomato, Caramelized Shallots & Parmesan Cheese
- Coleslaw w/Sweet Carrot & Celery
- Red Skinned Potato Salad
- Southern Style Potato Salad
- Broccoli Salad w/Assorted Vegetables, Cranberries, Pistachios & Sunflower Seeds
- Quinoa Salad w/Tomato, Mint, Cucumber & Feta Cheese
- Ferro Salad w/Grilled Vegetables



On The Side Potatoes & Rice (hot)

- Gold & Red Potatoes w/Caramelized Shallots, Parsley & Chives
- Mashed Potatoes
- Three Cheese Potato Au Gratin
- Sweet Potato Wedges w/Honey Brown Sugar
- Twice Baked Potatoes
- Oven Roasted Potatoes & Onions
- Lemon Herb Roasted Potatoes
- Baked Macaroni w/Cheddar & Port Wine Cheeses
- Kasha & Bowties w/Caramelized Onions
- Kugel - Sweet, Spinach, Mushroom
- String Beans w/Mushrooms, Chives & Lemon Olive Oil
- White Rice w/Black Beans, Corn, Tomatoes, Caramelized Onions, Roasted Peppers & Cilantro
- Brown Rice w/Medley of Sautéed Mushrooms & Shallots
- Black Rice w/Roasted Broccoli, Shallots, Red & Yellow Peppers
- White and Wild Rice w/Leeks, Cranberries & Asparagus
- Mushroom Risotto

On The Side Vegetables (hot)

- Roasted Broccoli, Cauliflower & Peppers
- Steamed Zucchini, Fresh Roasted Tomatoes, Sautéed Onions & Parmesan Cheese
- Breaded Fried Eggplant
- Creamy Baby Spinach
- Sugar Snap Peas, Carrot & Mushrooms w/Mint Butter
- String Beans w/Sugared Buttered Almonds
- String Beans w/Mushrooms & Shallots
- Roasted Asparagus w/Pine Nuts & Plum Tomatoes
- Roasted Asparagus w/Julienne of Leeks, Red & Yellow Peppers
- Roasted Brussels Sprouts
- Roasted Vegetables tossed w/Olive Oil & fresh Basil
- Sweet Buttered Corn
- Bundled Julienne of Vegetables



Miniature Sandwich Menu ~ Available in Petite Size & Open Face

- Roasted Turkey - Homemade! – Honey Mustard, Lettuce & Tomato
- BBQ Turkey, Roasted Peppers, Lettuce
- Smoked Turkey w/Swiss Cheese and Chipotle Mayonnaise
- Honey Baked Ham w/Gruyere and Raspberry Mustard
- Roast Beef – Homemade! w/Horseradish Sauce & Caramelized Onions
- BBQ Pastrami – Homemade! – w/Swiss Cheese
- Chicken Salad (all white meat) - Homemade! – Lettuce & Tomato
- Tuna Salad w/ Spring Mix & Tomato
- Egg Salad – Homemade! on mini Challah Roll
- Horseradish Chicken Salad w/ Grapes & Apples on Croissant
- Mango Chicken Salad w/Clover Sprouts
- Cranberry Chicken Salad w/Lettuce
- Grilled Chicken, Avocado, Caramelized Onions, Tomato
(Bacon Optional)
- BBQ Grilled Chicken, Roasted Peppers, Mixed Greens, Frizzled Onions
- Grilled Chicken, Black Beans, Tomatoes, Cilantro, Caramelized Onions,
& Roasted Peppers
- BBQ Chicken, Peppers, Spinach, Tomato, Lettuce
- Corned Beef w/Russian Dressing, Lettuce (side of coleslaw)
- Mini Italian Hoagies w/Olive Oil, Basil, Oregano & Vinegar
- Ham & Gruyere Cheese- Honey Mustard – Croissant
- Ham, Turkey, Swiss, Raspberry Honey Mustard
- Mini Turkey or Chicken Salad (Club or Special)

Bread **~Rolls**

Baguette
Challah
Roll Rye
Wrap
Pita
Croissants
Black
Bread
Potato
Rolls
Hawaiian

Vegetarian / Vegan

- Sautéed Baby Spinach, Roasted Peppers, Portabella Mushrooms, Lettuce & Asiago Cheese
- Grilled Vegetables - Hummus & Feta Cheese
- Grilled Vegetables & Provolone Cheese
- Tomato, Fresh Basil, Mozzarella, Garlic on Baguette
- Asparagus, Mushrooms, Peppers, Tomatoes, Lettuce & Fresh Mozzarella
- Sprouts, English Cucumbe, Avocado, Cheddar Cheese, Tomato & Lettuce
- **Fish (Additional Charge):**
- Salmon Salad- Cucumber, Tomato-Black Bread~
- Shrimp or Crab Salad lettuce Croissant ~
- Nova, Cream Cheese, Cucumber & Chives~ [Can Be Prepared Open Face]
- White Fish Salad, Tomato, Cucumber & Chives~[Can Be Prepared Open Face]



Breakfast~ Brunch Ideas

Frittatas

- Mushroom, Onion, Tomato & Cheese
- Spinach, Onion & Cheese
- Ham, Tomato, Chive & Avocado
- Potato, Onion, & Black Olive
- Nova, Onions & Cheese
- Sides: Potato Lyonnaise, Citrus Salad, Green salad, Chopped Salad, Assorted Breads

Omelet Stations

- Whole Eggs, Egg Whites & Egg Substitute
- Assorted Vegetable & Cheese Fillings

Breakfast Entrees

- Scrambled Eggs
- Bacon, Turkey Bacon, Ham, Sausage
- Home Fried Potatoes
- Assorted Breads & Bagels

Continental Breakfast

- Orange Juice, Coffee, Tea
- Bagels w/Cream Cheese, Butter, Assorted Fruit Jams
- Assorted Muffins & Sweet Tray
- Fresh Fruit Tray or Fruit Salad

French Toast, Pancakes and Blintzes

- Challah French Toast with Butter and Pure Maple Syrup
- French Toast filled w/Strawberries, Brown Sugar & Cream Cheese
- Mini Pancakes topped w/Lemon Sugar & fresh Raspberries
- Mini Blueberry Pancakes
- Cheese Blintzes w/Sour Cream and fresh Strawberry Sauce
- Mini Cheese Blintzes w/Sour Cream and fresh Strawberry Sauce

Breakfast Sweets.....

- Mini Danish
- Scones
- Cinnamon Buns
- Croissants
- Muffins
- Schnecken
- Mini Yogurt Parfait w/Granola and Fresh Fruit



Soups

- Vegetable Soup
- Mushroom Barley Soup
- Potato Leek Soup
- Tomato Bisque
- Split Pea Soup
- Gazpacho (seasonal)
- French Onion Soup
- Chicken Skinny Noodle Soup
- Lobster Crab Bisque
- Corn & Chicken Chowder
- Pasta Fagioli

Get Creative with Stations / Bars at Your Next Event!

- Salad Bar
- Soup Bar
- Cheese Steak Bar
- Mashed Potato Bar
- Burger / Hot Dog Bar
- Taco Bar
- Pasta Station
- Omelet Station
- Dessert Bar
- Juice Bar
- Ice Cream Bar
- Candy Bar
- Cookie Bar



Dessert Menu

- Birthday Cakes [Our #1 Pick] Sour Cream Cake w/ Cream Cheese Frosting
- Homemade Pies
- Cheese Cake with seasonal Fresh Fruit
- Jewish Apple Cake
- Strawberry Short Cake
- Chocolate Strawberry Shortcake
- Gina's Chocolate Cake
- Banana Chocolate Chip Cake
- Carrot Cake
- Bubbe's Kamish
- Bubbe's Schnecken
- Chocolate Brownies
- Chocolate Dipped Strawberries
- Rice Pudding ~ Bread Pudding
- Homemade Cookies ~Chocolate Chip~ Sugar~ Cranberry Oatmeal~ Russian Tea Chocolate Almond ~ Almond Cinnamon~ Snow Sugar~ Thumb Print~ Peanut Butter~ Peanut Butter Chocolate Chip
- *MINI... MINIMINI*
- Mini Cupcakes... *see our cupcake menu*
- Mini Éclairs
- Mini Cream Puffs
- Mini Key Lime Pie
- Mini Apple Pie
- Mini Pumpkin Pie
- Mini Chocolate Truffles
- Petit Fours
- Mini Rice Pudding Cups
- Mini Root Beer Floats
- Milk Shot – topped w/ Chocolate Chip Cookie
- Fruit Salad Shots
- Mini Dessert Tray
- Smoothie Bar
- Fruit Salad
- Fresh Fruit Kebobs
- Fresh Fruit Tray



Cup Cake Menu

- Red Velvet
- Vanilla ~ Chocolate~ Dark Chocolate
- Lemon
- Chocolate Chip
- Mint
- Peanut Butter
- Strawberry Filled
- Orange Creamsicle
- Vanilla Bean
- Banana Chocolate Chip
- Marble
- Strawberry & Vanilla Swirl
- Tie Dye
- Oreo Cookie
- Chips O'Hoy
- Twix
- Chocolate Chip Cookie Dough Brownie
- Snickers
- Peanut Butter M&M
- Neapolitan
- Butterfinger
- Andes Mint
- Cookie Dough
- Reese's Peanut Butter Cup
- Key Lime
- Butter Pecan
- Cotton Candy
- S'mores
- Rice Krispie Treat
- Nerds
- Pumpkin
- English Toffee
- Nutella
- Cinnamon Toast Crunch
- Kit Kat
- Pineapple Upside Down
- Peppermint Crunch

Alcohol Infused Cupcakes:

- Peach Ciroc
- Hennessy and Coke
- White Russian
- Margarita



Sample Menus

#1 - Shiva Dinner

- ❖ Tossed Salad
 - ❖ Chicken Marsala, Lemon Chicken, Cashew Apricot Chicken or Roasted Chicken
 - ❖ Garlic Mashed Potatoes, Herbed Roasted Potatoes or Kasha & Bowties
 - ❖ Roasted Vegetables or Sugar Snap with Shallots
 - ❖ Challah, Rolls or French Bread
- ~22.00 per person

#2 - Simple Dinner Party

- ❖ Caesar Salad
 - ❖ Grilled Chicken with Spinach, Mushrooms, Provolone, Fresh Tomatoes & Basil
 - ❖ Crab Cakes with Cocktail or Sherry Cream Sauce
 - ❖ Penne Pasta with Rose Sauce
 - ❖ Roasted Asparagus
 - ❖ Assorted Rolls & Butter
 - ❖ Homemade Cookies & Brownies
- ~35.00 per person

#3 - Dairy/Vegetarian Lunch, Funeral, Shiva

- ❖ Broccoli Salad or Tossed Salad with Honey Balsamic Dressing
 - ❖ Oriental Pasta Salad or Feta Pasta Salad
 - ❖ Mini Sandwiches [3 per person]
 - ✓ Egg Salad on Challah Roll
 - ✓ Salmon Salad & Cucumber on Black Bread
 - ✓ Grilled Vegetable, Provolone, Lettuce & Tomato on Baguette
 - ✓ Fresh Mozzarella, Tomato, Spring Mix & Basil on French Bread
 - ✓ Tuna Salad, Lettuce & Tomato on Mini Croissant
- (Turkey, Chicken Salad & Roast Beef available for Non Dairy Meals)
- ❖ Fresh Fruit Salad
 - ❖ Homemade Cookies & Brownies
- ~24.00 per person



#4 - Complete Dinner Party

- ❖ Crudités with Dip
 - ❖ Mushrooms with Vegetables & Cheese
 - ❖ Spanakopita
 - ❖ London Broil Teriyaki on Skewers
 - ❖ Grilled Scallops with Balsamic Reduction
 - ❖ Salad of Mixed Greens, Strawberries, Grapes, Caramelized Walnuts
 - & Goat Cheese with Balsamic Vinaigrette
 - ❖ Bowtie Pasta with Baby Spinach, Mushrooms, Roasted Garlic & Parmesan
 - ❖ Filet Mignon
 - ❖ Crab Cakes with Cocktail or Sherry Cream Sauce
 - ❖ String Bean Sautéed with Shallots
- ~ 49.00 per person

#5 - Cold Buffet & Hot Hors D'oeuvres Package Stationary

- ❖ Crudite & Dips

Passed

- ❖ Lamb chops w/Hoisin sauce
- ❖ Franks and Blanket w/ spicy Mustard
- ❖ Shrimp Cocktail w/Cocktail Sauce
- ❖ Cheese Burger Sliders w/Mushrooms & Cheese
- ❖ Macaroni & Cheese Cups
- ❖ Mini Crab Cakes w/Onion Blossom Sauce
- ❖ Sesame Teriyaki Skewered Chicken

Buffet

- ❖ Broccoli Cranberry Salad w/Peppers, Cauliflower, Sunflower Seeds & Pistachios
- ❖ Medley of Mixed Greens, Strawberries, English Cucumber, Sweet Pecans, Crisp Apples, Asiago Cheese
- ❖ Homemade Balsamic Vinaigrette
- ❖ Feta Pasta Salad
- ❖ Miniature sandwiches
 - ✓ Eye Roast sliced thin on Challah Roll w/Caramelized Onions, Onion Blossom Sauce & Lettuce
 - ✓ Grilled Chicken, Bourbon BBQ Sauce, Lettuce & Tomato, Cheese (optional)
 - ✓ Asparagus, Portabella Mushrooms, Baby Spinach, Roasted Peppers, Lettuce, Asiago or Provolone Cheese

