

Annemarie's Cuisine

Sample Catering Menus

“We Bring Your Vision To The Table”



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Buffet Breakfast #1

- Scrambled Eggs with Cheese ~ Scrambled Eggs No Cheese
- Scrambled Eggs Creation w/ Mushrooms, Spinach & Cheese
- Pancakes

~ Toppings:

- ~Chocolate Chips, Strawberries,
- ~Whip Cream, & Bananas

~Regular Syrup, Pure Maple Syrup

Choice of 2:

- Pork Sausage
 - Turkey Sausage
 - Pork Bacon
 - Turkey Bacon
 - Ham Slices
-
- Breakfast Potatoes
 - Fresh Fruit Salad
 - Hawaiian Rolls with Butter
 - Hot Beverage Station (includes Creamer, Sugar, & Sweetener)
 - Coffee ~ Regular~ Decaffeinated
 - Hot Tea ~ Assorted Variety

Buffet Breakfast #2

- Omelet Station
 - ~Eggs, Egg Whites, Baby Spinach, Broccoli, Mushrooms, Onions, Tomatoes, Peppers, Parsley, Salt, Pepper, American Cheese, Shredded Mozzarella, Feta Cheese, Olive Oil, Butter
- Scrambled Eggs & Cheese, & Scrambled Eggs No Cheese
- Waffle Station or French Toast Station
 - ~ Toppings: Chocolate Chips, Strawberries, Bananas, Whip Cream
 - ~Regular Syrup, Pure Maple Syrup
- Choice of 2:
 - Pork Sausage
 - Turkey Sausage
 - Pork Bacon
 - Turkey Bacon
 - Ham Slices
- Breakfast Potatoes
- Fresh Fruit Salad
- Hawaiian Rolls with Butter
- Desserts
 - ~Mini Danish~ Chocolate Croissants ~ Lemon Bars ~ Homemade Cookies
- Hot Beverage Station (includes Creamer, Sugar, & Sweetener)
 - Coffee ~ Regular~ Decaffeinated
 - Hot Tea ~ Assorted Variety

Buffet Brunch #3

Choice of 1:

- Petite Smoothies
~ Banana Berry ~ Mixed Berry
- Yogurt Parfait Shots ~ Granola, Berries

Includes:

- Scrambled Eggs & Cheese
- Scrambled Eggs No Cheese
- Petite Buttermilk Pancakes
~ Chocolate Chips ~ Fresh Strawberries ~ Bananas
~ Pure Maple Syrup ~ Regular Syrup
- Slice Pineapple Glazed Ham
- Turkey in Gravy
- Parslied Scallion Potatoes

Desserts

- Mini Danish ~ Chocolate Croissants ~ Brownies ~Homemade Cookies~
~Schnecken
- Hot Beverage Station (includes Creamer, Sugar, & Sweetener)
 - Coffee ~ Regular~ Decaffeinated
 - Hot Tea ~ Assorted Variety

Cold Buffet Lunch #4

Salad ~ Choice of 2

- Mixed Greens, Sugared Pecans, English Cucumber, Crisp Apples, Asiago Cheese, Tossed with Homemade Balsamic Dressing
- Caesar Salad with Croutons, Parmesan Cheese, Tossed with Caesar Dressing
- Broccoli Cranberry Salad – Broccoli, Cauliflower, Pistachios, Red and Yellow Peppers, Sunflower Seeds, Craisins, Tossed in a Cider Vinaigrette Dressing
- Pasta Feta Salad~ Bow-tie Pasta, Fresh Spinach, Basil, Sundried Tomatoes, Grape Tomatoes in an Olive Oil Mixture
- Oriental Orzo Salad ~ Roasted Peppers, Broccoli, Snow Peas, & Chives in a Homemade Oriental Dressing

Miniature Sandwiches ~ Choice of 5

~ Croissants, Baguette, Rye, Wrap, Challah Roll, Hawaiian Roll

- Tuna Salad - Sweet Shredded Carrot, Celery, Lettuce & Plum Tomatoes
- Grilled Asparagus, Roasted Peppers, Diced Tomatoes, Mixed Greens- Hummus & Feta Cheese
- Grilled Vegetable & Provolone Cheese
- Egg Salad with lettuce
- Fresh Mozzarella, Lettuce, Tomato, Basil – Drizzled with Balsamic Vinegar and Lite Olive Oil
- Roast Beef - Caramelized Onions, Lettuce, Horseradish Sauce
- Grilled Chicken – Avocado, Lettuce, Tomato, & Cilantro
- Roasted Turkey - Raspberry Honey Mustard, Lettuce & Tomato
- Chicken Salad – Celery & Parsley with Lettuce and Tomato
- Gluten Free Sandwiches Can Be Prepared with English Cucumbers
- Mango Chicken Salad – Mango, chives, Mayo
-

Dessert Tray Cookies, Brownies, Lemon Squares and Buttercake

Hot Lunch Buffet #5

Choice of 1

- Fresh Garden Salad w/Mixed Greens, Shredded Carrot, Cucumber & Tomatoes-served w/choice of two dressings
- Caesar Salad, Homemade Croutons, Caesar Dressing & Parmesan Ch
- Vegetable du Jour
- String Beans w/ Shallots
- Roasted Vegetables
- Homemade Coleslaw
- Mashed Potatoes
- Roasted Red Skin Potatoes
- White & Wild Rice with Craisins & Shallots

Choice of 1

- Penne Pasta w/Vodka Rose Sauce
- Penne Pasta Marinara
- Bowtie Pasta w/Sauté Vegetables & Garlic & Oil

Choice of 2

- Lemon Chicken or Chicken Marsala or Chicken Parmesan
- Turkey & Gravy
- Hot Roast Beef & Gravy
- Homemade Italian Meatballs in Marinara
- Sweet or Hot Italian Sausage & Peppers
- Baked Tilapia topped with Fresh Herbs & Tomatoes

Rolls & Butter

Sit Down Cold Lunch #6

Choice of 2

- Fresh Garden Salad w/Mixed Greens, Shredded Carrot, Cucumber & Tomatoes-served w/choice of two dressings
- Caesar Salad, Homemade Croutons, Caesar Dressing & Parmesan Cheese
- Pasta Feta Salad~ Bow-tie Pasta, Fresh Spinach, Basil, Sundried Tomatoes, Grape Tomatoes in an Olive Oil Mixture
- Broccoli Cranberry Salad – Broccoli, Cauliflower, Pistachios, Red and Yellow Peppers, Sunflower Seeds, Craisins, Tossed in a Homemade Cider Vinaigrette
- Oriental Pasta Salad ~ Roasted Peppers, Broccoli, Snow Peas, & Chives in a Homemade Oriental Dressing
- Fresh Fruit Salad

Choice of 1

- Frittatas ~ Feta, Onion, & Spinach
- Oriental Chicken Salad
- Mango Chicken Salad
- Classic Chicken Salad with Apples, Craisins & Grapes

Cocktail Party #7

- Cheese Tray with Assorted Cheeses, Grapes, Strawberries & Crackers
- Crudité Tray & Dip
- Bruschetta - Fresh Mozzarella with Tomato & Basil Served on Fresh Crostini
- Franks in a Blanket – served with Spicy Mustard Sauce
- Mushrooms Topped with Creamy Baby Spinach
- Teriyaki Petite London Broil
- Chicken Cilantro Dumplings – served with Asian Sauce
- Flatbread Topped with Spinach, Mushrooms, Olives, & Mozzarella Cheese
- Almond Chicken with Apricot Wine Sauce

Personalized Cocktail Party #8

Passed & Stationary Appetizers

- Cheese Tray with Assorted Cheeses, Grapes, Strawberries & Crackers
- Brie with Fresh Berry Topping
- Crudit  Tray & Dip
- Bruschetta - Fresh Mozzarella with Tomato & Basil Served on Fresh Crostini
- Challah Grilled Cheese Triangles
- Tomato Soup Shots
- Franks in a Blanket – served with Spicy Mustard Sauce
- Grilled Petite Lamb Chops with a Hoisin Sauce
- Teriyaki Petite London Broil
- Mini Cheese Burger Slider topped with Caramelized Onion & Pickle
- Crispy Chicken Sliders on Hawaiian Roll with BBQ Sauce
- Chicken Cilantro Dumplings – served with Asian Sauce
- Almond Chicken with Apricot Wine Sauce
- Scallops Wrapped in Bacon with an Onion Horseradish Sauce
- Shrimp Cocktail with Cocktail Sauce
- Lemon Wine Shrimp with Panko
- Homemade Mini Crab Cakes with Onion Horseradish Sauce
- Pistachio Salmon Nuggets Drizzle with Balsamic Reduction
- Dancing Ebi Roll (Cooked Crab and Shrimp Sushi)
- Vegetarian Roll with Mango
- Flatbread Topped with Spinach, Mushrooms, Olives, & Mozzarella Cheese

Stations Party Buffet #9

Appetizer Station #1

- Cheese Tray with Grapes & Strawberries
- Brie & Berries Skewer
 - Assorted Crackers
 - Gluten Free Crackers
- Vegetable Trays with Dips
- Broccoli cranberry shots
- Franks n Blanket w/ Spicy Mustard
- Spanakopita – Spinach and Feta Cheese filo
- Bruschetta with Fresh Basil, tomato & Basil

Pasta Station # 2

Pasta Station, w Penne Pasta, Spaghetti Squash, Rose Sauce, Marinara, Cream Sauce, Baby Spinach, Mushrooms, Zucchini, Onions, Garlic, Peppers, Salt, Parsley Pepper, Oil, Parmesan

- French Bread, angle sliced

Soup & Grilled Cheese Station # 3

~Grilled Cheese Triangles ~Tomato Bisque Shots

Mashed Potato Bar Station #4

~ Gravy, Bacon, Cheddar Cheese, Chives, Sour Cream, Salt & Pepper

Philly Cheese Steak Station #5

Cheese Steak ~ Plain Beef Steak ~ Chicken Steak
~ Mini Steak Rolls ~ Hot Peppers ~ Ketchup ~ Caramelized Onions
~ Sautéed Mushrooms ~ Hot Sauce

Mac & Cheese Station

Toppings ~ Cheddar Cheese, Bacon, Chives, Salt & Pepper

Carving Station

~Filet ~ Ham ~Roasted Turkey Breast

Slider Station #6

- Choice of 2: ~Mini Cheeseburger, ~ Mini Crispy Chicken Sandwiches
~ Mini BBQ Pulled Chicken ~ Mini Crab Cakes

Just Desserts Station #7

~See the last page of this menu for our dessert selection

Stationary & Passed Appetizer & Buffet Dinner #10

Appetizers ~ Choice of 5

- Cheese Tray with Assorted Cubed Cheeses with Grapes & Strawberries
- Cracker Tray
- Crudité Tray & Dip
- Bruschetta - Fresh Mozzarella with Tomato & Basil Served on Fresh Crostini
- Franks in a Blanket – served with Mustard Sauce
- Spanakopita – Spinach, Feta & Filo Dough
- Chicken Cilantro Dumplings – served with Asian Sauce
- Teriyaki Petite London Broil
- Almond Chicken with Apricot Wine Sauce_

Buffet Dinner

Salad ~ Choice of 1:

- Caesar Salad – Crisp Romaine, Croutons, Asiago, Tossed with Caesar Dressing
- Mixed Green Salad –with Sugared Pecans, Apples, English Cucumber, Asiago Cheese -Tossed in a Homemade Balsamic Dressing

Pasta ~ Choice of 1:

- Baby Penne Pasta ~ Sauce & Grated Cheese on the Side: Marinara, Rosa, Alfredo
- Bow Tie Pasta with Olive Oil, Roasted Garlic, Sautéed Spinach, Shallots, Roasted Tomatoes, Sautéed Mushrooms

Entrée ~ Choice of 1:

- Chicken Marsala with a Medley of Mushrooms
- Chicken Parmesan
- Chicken Francaise

Vegetable ~ Choice of 1:

- Vegetable Medley or String Beans with Shallots

Rolls & Butter

- Hot Beverage Station (includes Creamer, Sugar, & Sweetener)
 - Coffee ~ Regular~ Decaffeinated
 - Hot Tea ~ Assorted Variety

Passed & Stationary Appetizer Dinner Buffet #11

Appetizers ~ Choice of 5

- Cheese Tray with Assorted Cheeses, Grapes, Strawberries & Crackers
- Brie with Fresh Berry Topping
- Crudit  Tray & Dip
- Bruschetta - Fresh Mozzarella with Tomato & Basil Served on Fresh Crostini
- Chicken Cilantro Dumplings – served with Asian Sauce
- Franks in a Blanket – served with Spicy Mustard Sauce
- Almond Chicken with Apricot Wine Sauce
- Teriyaki Petite London Broil
- Scallops Wrapped in Bacon with an Onion Horseradish Sauce
- Shrimp Cocktail with Cocktail Sauce
- Pistachio Salmon Nuggets Drizzled with Balsamic Reduction

Buffet Dinner

Salad ~ Choice of 1:

- Caesar Salad – Crisp Romaine, Croutons, Asiago, Tossed with Caesar Dressing
- Mixed Green Salad –with Sugared Pecans, Apples, English Cucumber, Asiago Cheese -Tossed in a Homemade Balsamic Dressing

Entr e ~ Choice of 2:

- Apricot Almond Chicken
- Chicken Marsala with a Medley of Mushrooms
- Chicken Franchise in a Lemon Wine Sauce
- Chicken with Grilled Portabella Mushrooms, Caramelized Onions, Provolone Cheese, topped with White Wine
- Artichoke Lemon Wine Salmon

Side ~ Choice of 2:

- Penne Rosa
- Parslied Scallion Potatoes
- Mashed Potatoes
- Roasted Vegetables
- White & Wild Rice with Shallots & Craisins
- String beans & Sweet Baby Carrots

Rolls & Butter

Buffet Dinner #12

Appetizers (Choice of 10)

- Grilled Petite Lamb Chops with a Hoisin Sauce
- Shrimp Cocktail with Cocktail Sauce
- Lemon Wine Shrimp with Panko
- Dancing Ebi Roll (Cooked Crab and Shrimp Sushi)
- Homemade Mini Crab Cakes with Onion Horseradish Sauce
- Chicken Cilantro Dumplings – Served with Asian Sauce
- Franks in a Blanket – Served with Mustard Sauce
- Scallops Wrapped in Bacon with an Onion Horseradish Sauce
- Pistachio Salmon Nuggets Drizzled with Balsamic Reduction
- Almond Chicken with Apricot Wine Sauce
- Cheese Steak Egg Rolls served with Marinara Sauce
- Homemade Salmon Cakes with Onion Horseradish Sauce

Plated Salad ~ Adults

- Mixed Green Salad – with Sugared Pecans, Apples, English Cucumber, Asiago Cheese - Tossed in a Homemade Balsamic Dressing

Buffet Dinner ~ Adults

Entrée ~ Choice of 1:

- Filet Mignon Roasted ~ Served with Mushroom Shallot Madeira Sauce
- Braised Beef Short Ribs
- Cashew Chicken filled with Roasted Peppers, Baby Spinach, & Feta, Topped with
a Light Wine Marinara Sauce
- Pistachio Salmon topped with Balsamic Reduction
- Artichoke Lemon Wine Salmon

Chicken ~ Choice of 1:

- Cashew Chicken served with Apricot Dipping sauce
- Chicken Francaise
- Chicken Marsala with a Medley of Mushrooms

Sides ~ Choice of 2:

- Garlic Mashed Potatoes or Parsley Scallion Potatoes
- White and Wild Rice with Shallots and Craisins
- Mushroom Risotto with Shallots
- String Beans Gremolata

Includes ~ Mini Challah Rolls & Butter

Dessert

Create Your Own Sundae Bar

- Ice Cream Bar- Vanilla & Chocolate
~ Chocolate Syrup ~ Caramel ~ Cherries ~ Banana ~ Strawberries
~ Whipped Cream ~ Sprinkles ~ M&Ms ~ Oreos

Hot Beverage Station ~ includes Creamer, Sugar, Sweet n Low

- Coffee ~ Regular ~ Decaffeinated ~ Hot Tea ~ Assorted Variety

Adult Dinner Sit Down #13

Salad ~ Choice of 1

- Mixed Green Salad – with Sugared Pecans, Apples, English Cucumber, Asiago Cheese
Tossed in a Homemade Balsamic Dressing
- Mixed Green Salad – with Blueberries, Strawberries, English Cucumber, Feta Chees
Tossed in a Cider Vinaigrette

Entrée ~ Choice of 1 per Guest

- Filet Mignon Roasted ~ Served with Mushroom Shallot Madeira Sauce
Portabella Mushroom topped with Jumbo Lump Crab Meat Béchamel
- Cashew Chicken filled with Roasted Peppers, Baby Spinach, & Feta, Topped
with a Light Wine Marinara Sauce
- Chicken with Grilled Portabella Mushrooms, Caramelized Onions, Provolone
Cheese,
topped with White Wine
- Pistachio Salmon topped with Balsamic Reduction
- Artichoke Lemon Wine Salmon
- Homemade Crab Cakes

Potato ~ Choice of 1

- Garlic or Regular Mashed Potatoes
- Parsley Scallion Potatoes

Vegetable~ Choice of 1

- Vegetable Medley
- Green Bean Gremolata

Dessert

- Scoop of Vanilla Ice Cream, Chocolate Fudge Brownie, with Fresh Strawberries,
Blueberries, and a Homemade Berry Sauce

- Hot Beverage Station (includes Creamer, Sugar, & Sweetener)
 - Coffee ~ Regular~ Decaffeinated
 - Hot Tea ~ Assorted Variety

Kids Menu

Snack Bar Appetizer ~ Choice of 3

- Franks in a Blanket with Mustard Sauce
- Nachos & Cheese
- Pretzel Nuggets
- Chips & Dip
- Popcorn
- Chicken Cilantro Dumplings – Served with Asian Scallion Sauce

Buffet Dinner

Choice of 1:

- Caesar Salad – Crisp Romaine, Homemade Croutons, Shaved Asiago, Tossed with Caesar Dressing
- Fresh Fruit Salad

Choice of 1:

- Mash Potato Bar
~ Gravy, Cheddar Cheese, Chives, Sour Cream, Salt & Pepper
- Hand Cut Fries ~ Plain or Parmesan Style
- Marinara Pasta
- Homemade Macaroni & Cheese

Choice of 2:

- Mini Burger Sliders on Mini Potato Roll
~ Ketchup ~ Caramelized Onions ~ Pickles
- Cheese Steak ~ Plain Beef Steak ~
~ Mini Steak Rolls ~ Hot Peppers ~ Ketchup ~ Caramelized Onions
~ Sautéed Mushrooms ~ Hot Sauce
- Crispy Chicken Fingers
~ Ketchup ~ Honey Mustard ~ BBQ Sauce
- Thin Crust Pizza Squares
- Cheese Quesadilla or Chicken and Cheese Quesadilla
~ Sour Cream ~ Salsa
- Taco Bar Station Served with Soft Tortilla Shells & Nacho Chips
~ Served with Seasoned Beef and Chicken

Toppings:

- ~ Monterey Jack & Cheddar Cheese ~ Salsa ~ Jalapeño Peppers
- ~ Hot Sauce ~ Lettuce ~ Chopped Tomatoes ~ Sour Cream ~
- ~ Homemade Guacamole ~ Salt & Pepper

Create Your Own Sundae Bar

- Ice cream Bar - Vanilla & Chocolate
~ Chocolate Syrup, Caramel, Cherries, Banana, Strawberries, Whipped Cream, Sprinkles, M&Ms, & Oreos

DESSERT OPTIONS

Homemade Dessert Bar

Mini Cupcakes

Red Velvet ~ Banana Walnut ~ Vanilla
Bean ~ Cookies & Cream ~ Chocolate
Lemon ~ Heath Bar ~ Reece Cups ~ Kit
Kat ~ Smores ~ Peanut Butter
Butter Pecan ~ Snickers ~ Nutella
~ Butterfinger ~ Toffee

Cookie Trays or Cookie Bar

Chocolate Chips ~ M&M Chocolate Chips
~ Cookies & Cream Chocolate Chip ~
Sugar ~ White Snow ~ Thumb Print ~
Chocolate w/ Almonds ~ Cinnamon ~
Snickers Doodle ~ Peanut Butter ~
Russian Tea

Create Your Own Sundae Bar

- Ice cream Bar- Vanilla & Chocolate
- Chocolate Syrup, Caramel,
Cherries, Banana, Strawberries,
Whipped Cream, Sprinkles, M&Ms,
& Oreos

Petit Fours

- Vanilla
- Chocolate
- Personalized ~Name ~ Initial ~
Flowers

Cakes

- Jewish Apple Cake
- Banana Chocolate Chip Cake
- Chocolate Cake
- Pound Cake
- Sour Cream Coffee Cake

Petite Bites

- Chocolate Brownies
- Lemon Squares
- Mini Cream Puffs or Mini Eclairs
- Butter Cake Bites
- Mini Cheese Cakes
- Mini Apple Pies
- Chocolate Covered Strawberry

Dessert Shots & Parfaits

- Chocolate Mousse Shots
- Key Lime Mousse Shots
- Lemon Mousse Shots
- Cheesecake Shots
- Rice Pudding Shots
- Strawberry Shortcake Shots
- Vanilla Greek Yogurt topped with
Granola
- Vanilla Greek Yogurt topped
Seasonal Fresh Fruit

Breads

- Cranberry Orange Bread
- Pumpkin Bread
- Banana Chocolate Chip

Mini Cheese Blintzes

- Sour Cream
- Berry Sauce

Candy Bar

- Custom prepared Candy Bar

Fresh Fruit (Seasonal)

- ~ Pineapple, Watermelon, Cantaloupe, Honeydew, Blackberry, Raspberry, Strawberry, Grapes
- Fruit Kabobs
- Fruit Tray
- Fruit Salad

Snacks To Go

- Soft Pretzels
- Cookie Bags
- Chocolate Covered Pretzels

Beverages

- Hot Beverage Station includes Creamer, Sugar, Sugar Substitutes
 - Coffee ~ Regular ~ Decaffeinated
 - Hot Tea ~ Assorted Variety

Cold Beverage Station

- Ice Tea ~ Peach ~ Raspberry
- Lemonade ~ Strawberry ~
- Assorted Soda
- Water Bottles
- Shirley Temples

Adult Beverage Station

- Available upon Request
- Liquor Liability Insured

*Any Occasion, Any Style,
Anywhere*

*Cocktail Parties, Stations,
Buffets, Sit Down Dinners*



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