



WEDDINGS & GALA AFFAIRS

Event Caterers staff assists with planning from “yes” to “I do” with events such as bridal showers, rehearsal dinners and the wedding day. We are dedicated to your special day and devote our staff to making it perfect! We specialize in full service off premise events of all types, and can assist in creating unique themed events. Event Caterers has partnered with various vendors and can provide you with reputable services including florists, limousines, venues and many more.

COCKTAIL & DINNER PARTIES

Event Caterers can host an elegant dinner or cocktail party at your home or venue for as little as two people or as many as you like. Choose from our sample menus or create your own type of cuisine to customize your occasion. We also offer personal chef services to enhance your event.

The following sample menus are our most popular recent selections. Event Caterers prides itself on custom designing every event to fit our client’s needs. We encourage our clients to challenge our abilities & take advantage of our style of menu planning. Tastings to sample our cuisine are complimentary and a must for most full service events.

PASSED HORS D'OEUVRES

COLD SELECTIONS

Tuna tartar, cucumber wrap, Tobilco caviar & wasabi cream

Tomato and mozzarella bruschetta crostini

Beef crostini, Parmesan crisp, olive tapenade

Proscuitto, roasted pepper, basil crostini

Smoked trout, crème fraiche, caviar on endive

Shrimp cocktail with cocktail sauce

Orange glazed shrimp with avocado papaya salad on endive

Tomato, baby arugala & goat cheese bruschetta

Petite filet mignon, tarragon Dijon on garlic crostini

Sesame seared rare Ahi tuna, wasabi aioli on rice cracker

Strawberry stuffed with herb Boursin cheese & candied walnut

Wild mushroom with Parmigiano-Reggiano on garlic crostini

California roll with wasabi & sweet soy sauce

Lump crab, roasted corn salsa, avocado on tortilla crisp

Blackened tuna tetaki over sushi

Diver Scallop Ceviche, Red onion, Tomato, Mango on a Plantain Crisp

Roasted Corn and Lump Crab salad, Champagne reduction, tortilla chip

Fresh Figs, goat cheese, aged balsamic

Watermelon, ahi tuna, goat cheese

PASSED HORS D'OEUVRES (continued)

HOT SELECTIONS

Wild mushroom tartlet, white truffle oil
Thai grilled chicken satay, peanut sauce
Blue cheese tart & roasted apple conserve
Sesame-ginger chicken tender, mango mustard sauce
Coconut shrimp, apricot horseradish sauce
Stuffed mushrooms with crab, sausage or vegetarian stuffing
Chesapeake crab cakes with lemon & remoulade sauce
Bacon-blue cheese slider, pear ketchup
Mini Beef Wellington, Chianti reduction
Baby lamb chop, lemon thyme glaze
Blackened tenderloin, roasted corn salsa & blue corn tortillas
Seared lamb loin capanata & olive toast
Beef empanadas with jalapeno cream
Smoked chicken, manchego quesadilla
Shropshire cheddar, walnut & apple conserve
Grilled cheese, tomato soup sipper
Risotto cake, prosciutto & Romano cheese
Fried calamari, honey-wasabi aioli, bamboo cone
Sugar Cane Skewered Shrimp, Pomegranate Glaze
Cornmeal Crusted Jalapeno Pepper, Stuffed with roasted eggplant
& Manchego cheese, Red Pepper Drizzle
Philly cheese steak wrap
Local Ricotta, heirloom tomato, xvoo on grilled flat bread

STATIONARY DISPLAYS

Fresh Seasonal Fruit Display

Soup Sipper Display

Bruschetta Display

Tomato-basil, olive tapanade, white bean-spinach & artichoke dips with garlic crostini

Imported & Domestic Cheese Display

Selection of premium cheeses with grapes, strawberries & rustic breads
(Can be created with local cheeses, honey comb and paired with wines)

Vegetable Crudité

Selection of fresh seasonal vegetables with dips

Mediterranean Dips

Hummus, baba ghanoush, tabbouleh, white bean dip, olive dip, eggplant capanata,
served with pita & flat breads

Italian Antipasto

Selection of sliced, cooked & cured meats, sopresata and sausages, roasted vegetables,
olives, stuffed peppers & marinated mozzarella

Seafood Display

Selection of smoked seafood with traditional garnishes

Chilled jumbo shrimp, cracked crab claws, oysters, littleneck clams, mussels and lobster
with horseradish cocktail and Louis sauces

Sesame seared ahi tuna loin served with sweet soy, Thai chili, wasabi cream

Scallop ceviche, tender baby greens, cilantro-lime dressing

Wood grilled lobster tails

Sushi Station

Selection of vegetable & seafood, sushi & sashimi, served with wasabi,
soy sauce & ginger prepared by our chef on site

Carving Station

Roasted sweet soy glazed salmon

Cedar planked salmon with whole grain mustard beurre blanc

Cracked pepper tenderloin beef with au jus & dijon beurre blanc

Sesame seared Ahi tuna loin served with three Asian sauces

Roasted breast of turkey with thyme pan roasted gravy

Roasted leg of lamb with fresh mint-apple chutney

FULL SERVICE PLATED EVENTS

FIRST COURSE

Grilled Asparagus, red onion & feta cheese with a citrus vinaigrette

White & green asparagus, roasted red beets, goat cheese & mache salad with aged balsamic

Handmade roasted garlic & spinach filled ravioli, asparagus, red pepper, thyme, truffle oil cream

Handmade fresh mozzarella, vine ripened tomato, baby arugala, basil oil & balsamic reduction

Maryland style crab cake with Cajun remoulade & chive oil

Wild & domestic mushroom, roasted Roma tomato on garlic crostini

Orange glazed jumbo shrimp, avocado-papaya salad, citrus beurre blanc

Ahi tuna tartar, fried rock shrimp, crème fraiche, Japanese caviar & sweet and sour Thai noodle salad

Watermelon, Sesame Ahi tuna, jalapeno oil, baby arugala, aged balsamic, avocado cream

Gateau of grilled vegetable, mozzarella di bufala, sun dried tomato aioli & aged Balsamic

Prosciutto wrapped arugala, imported burrata, oven roasted tomatoes, garlic-fried mushrooms

Trio of tuna tartar, truffle beef tartar, spaghetti squash, olive, veg ratatouille

SOUP COURSE

Shrimp and Lobster bisque, creme fraiche and caviar

Butternut squash bisque

German potato soup

Creamy spinach & oyster soup

Sweet potato & smoked chili bisque

Black bean & avocado soup

Maine lobster broth & smoked tomato chutney

Vodka spiked gazpacho

Crab & roasted corn chowder

Littleneck clam chowder, New England style

FULL SERVICE PLATED EVENTS (continued)

SALAD COURSES

Spinach & strawberry salad with a sweet sesame dressing

Arugala, endive, radicchio with a lemon thyme dressing

Romaine spears, shaved Parmesan and Caesar dressing

Avocado, Roma tomato & red onion with a citrus vinaigrette

Artichoke heart & lobster salad with oak leaf & frisee, champagne-Dijon vinaigrette

Cobb salad, tender baby greens, avocado, smoked bacon, aged cheddar, buttermilk ranch dressing

Baby arugala, pear, fried goat cheese, sea salted almonds, port wine reduction vinaigrette

Baby spinach, smoked bacon & grilled portabello salad, lemon-Dijon vinaigrette

Panzanella salad with cucumber and fresh basil

Chop Chop salad with mixed greens, cucumber, tomato, asparagus, snap

peas, carrots, red onion, red pepper, feta, xvoo, aged sherry vinegar

MAIN ENTREE COURSES

Porcini ravioli, asparagus, red pepper, thyme & white truffle cream

Farfalle with black olives, wild mushrooms & creamy leek sauce

Honey glazed salmon, wilted greens, scallion mashed potato with a whole grain mustard beurre blanc

Crab stuffed shrimp, scallion mashed potato with lemon beurre blanc

Roasted Sea Bass, beluga lentils, lobster, carrot & coriander nage

Panko crusted swordfish, garlic-sesame spinach, lemongrass beurre blanc

Grilled basil pesto chicken, Tuscan roasted vegetables, roasted garlic mashed potatoes

Sautéed chicken breast, garlic baby spinach, fresh mozzarella & chardonnay sauce

Grilled chicken paillard, baby arugala, grape tomato, fresh mozzarella in a balsamic reduction

Herb roasted Frenched chicken breast, truffle mashed potatoes & broccolini

Roasted Long Island breast of Duck, pumpkin ravioli in a caramel cognac cream

Grilled Black Angus filet mignon, truffle potato gratin, asparagus, porcini & foie gras demi-glace

Surf & Turf, Grilled Black Angus filet mignon, truffle potato gratin, porcini mushroom & foie gras demi-glace paired with crab stuffed shrimp & lemon beurre blanc

*Consuming raw and undercooked meat or seafood may increase the risk of food borne illness

FULL SERVICE BUFFET EVENTS

ENTREES SELECTIONS

Cracked pepper tenderloin of beef served with au jus & Dijon beurre blanc

Tenderloin of beef with mushrooms & pearl onions in a port wine glaze

Roasted sirloin with a creamy Gorgonzola sauce

Grilled marinated flank steak with corn & sweet pepper-cilantro relish

Sautéed gulf shrimp, oven roasted tomato, garlic basil butter sauce

Black pepper crusted salmon with sherry wine mustard sauce

Roasted salmon with tomato, olive, caper tapanade

Grilled Mahi-Mahi with warm shrimp and mango sauce

Roasted scrod with garlic cloves, vine ripened tomatoes, olives, basil chardonnay
& extra virgin olive oil

Pan roasted salmon with Dijon beurre blanc

Grilled red snapper with roasted sweet corn & Roma tomato broth

Grilled rosemary chicken, shallot chardonnay mushroom sauce

Sautéed chicken breast layered with portabello mushroom & baby spinach
in a sherry cream sauce

Grilled rosemary chicken breast in a shallot-chardonnay mushroom sauce

Pecan crusted chicken breast with a bourbon maple sauce

Stewed chicken tenderloin with Italian sausage, red peppers, potatoes in a
garlic wine sauce

Sautéed chicken Florentine served with garlic baby spinach & fresh
mozzarella in a chardonnay sauce

Stuffed breast of chicken with asparagus & crab finished with a tarragon cream sauce

Stuffed breast of chicken rolled with eggplant, roasted red peppers
& fresh mozzarella finished with a sun dried tomato coulis

Herb crusted rack of lamb with basil jus

Cracked pepper crusted pork tenderloin with a cognac cream sauce

FULL SERVICE BUFFET EVENTS (continued)

PASTA SELECTIONS

Rigatoni with baby spinach & asiago Alfredo sauce

Penne with fresh mozzarella & pomodoro sauce

Ziti with broccoli, garlic & oil

Cavatelli with Proscuitto, peas & a creamy chardonnay sauce

Farfalle with black olives, capers, red onion in a spicy marinara sauce

Fusilli with creamy tomato basil vodka sauce

Orecchiette with wild mushrooms in roasted garlic leek sauce

Gemelli pasta in a creamy pesto sauce

ANTIPASTO SELECTIONS

Grilled Asparagus, red onion & feta cheese with a citrus vinaigrette

Roasted fingerling potato, smoked bacon & herb salad

Grilled portabello, roasted tomato, grilled zucchini, balsamic reduction

Haricot verts & three bean salad

Tuna Nicoise, haricot verts, h.b. eggs, kalamata olives, potatoes, baby greens, herb vinaigrette

Maple glazed roasted sweet potatoes

Wild mushroom ravioli, asparagus, roasted peppers, tomato-saffron coulis

Sweet & Sour Thai noodle & vegetable salad

SALAD SELECTIONS

Caesar salad with garlic-parmesan croutons

Spinach & strawberry salad with a sweet sesame dressing

Mesclun salad, endive, radicchio with lemon olive oil dressing

ACCOMPANIMENTS

Herb roasted red potatoes

Wild rice and vegetable orzo pilaf

Roasted garlic and sour cream whipped potatoes

Seasonal vegetable medley

Haricot verts, Shittake mushrooms & red pepper

Garlic broccoli

*Consuming raw and undercooked meat or seafood may increase the risk of food borne illness

THEMED STATION EVENTS

COCKTAIL RECEPTION

Passed Hors D'oeuvres

Mini Soups

Beverage service

THEMED BUFFET STATIONS

Southern Barbeque

Slow smoked BBQ pork

Dry-rubbed and BBQ glazed baby back ribs

BBQ beef brisket

Traditional buttermilk slaw

Sweet and spicy grilled red pepper, mango, napa cabbage slaw

Traditional beef and bean chili

Sweet potato, chili, bourbon soup

Corn bread and Rolls

ASIAN STATION

Korean BBQ short ribs

Chicken, baby spinach, udon noodle salad

Sweet & sour Thai noodle, vegetable salad

Various types of Sushi (prepared by sushi chef on site)

Sesame seared Ahi Tuna with Thai chili, sweet soy & wasabi cream

Sweet soy glazed Atlantic Salmon

SEAFOOD STATION

Clams on the ½ shell, mussels & shrimp cocktail

Smoked seafood selection, horseradish sauce, red onion, capers & lemon

Romaine spears, shaved Parmesan and Caesar dressing

Diver scallop ceviche, mixed greens, cilantro-lime dressing

Roasted scrod with garlic cloves, vine ripened tomatoes, olives, basil, chardonnay and extra virgin olive oil

*Can add King Crab legs or lobster upon request

THEMED STATION EVENTS (continued)

NEW ENGLAND LOBSTER POT

Littleneck clam steamers

Grilled hot & sweet sausages

Corn on the cob

Boiled red potatoes

Pepper roasted filet mignon, horseradish cream

Cream of potato and leek soup

Boiled or grilled lobsters, lemon & butter sauces

ITALIAN STATION

Grilled, herb rubbed beef tenderloin, porcini jus

Sauteed chicken breast, garlic baby spinach, fresh mozzarella & chardonnay sauce

Cavatelli with prosciutto, peas in a roasted garlic cream sauce

Grilled seasonal vegetables with a balsamic glaze

Tuscan white bean soup

Garden tomato, mozzarella di bufala, baby arugala, parmesan reggiano & balsamic vinaigrette

Wild mushroom ravioli, grilled asparagus, roasted peppers & tomatosaffron coulis

FAMILY STYLE EVENTS

(MOST ITEMS ON THE PREVIOUS MENUS CAN BE SERVED IN THIS STYLE)

ENTREES

Ale Marinated NY Strip, Crispy Fried Onions

Dry Rubbed Skirt Steak, Proscuitto Wrapped Caramelized Peaches

BBQ Baby Back Ribs, Napa Cabbage-Mango-Red Pepper Slaw

Herb Crusted Tilapia, Sauteed Broccolini, Choron Sauce

Cajun Grilled Shrimp with Cheesy Grits

Pesto Chicken Paillard, Asparagus, Zucchini, Squash, Eggplant, Red

Peppers, Portabellos, Roma Tomatoes

Mac & Cheese, Manchego, Parmesan, Truffle oil & Crumbs

Buttermilk Fried Chicken, Braised Kale with Bacon

Roasted Whole pig, Prepared into BBQ Pulled Pork

Wood fired, Cider Marinated Chicken (on the bone)

Herb Crusted Lamb Loins, Eggplant Caponata

Snapper or Stripped Bass, Roasted Fennel, Blood Orange, Mixed Greens

Risotto with proscuitto, Spring Peas, Shaved Parmesan

Brunch Selections

Mixed Berry Parfaits: Layered Vanilla yogurt, granola & fresh berries

Croissants, muffins & danishes

Assorted bagels with flavored or traditional cream cheese

Fresh seasonal fruit display

Smoked Salmon and Trout with red onion, capers and topped with crème fraiche

Quiche (chef creations)

Frittata (chef creations)

Stuffed french toast, cinnamon cheese cheese, raspberry sauce

Chicken salad, grapes, walnuts on crostini

Filet medallions paired with a poached egg, crisp proscuitto on a crostini with hollandaise sauce

Roasted fingerling potato home fries

*Consuming raw and undercooked meat or seafood may increase the risk of food borne illness

FAMILY STYLE EVENTS (continued)

DESSERT SELECTIONS

Mini pastries, petit fours & gourmet cookies

Customized Cakes

Pies & Tarts: Key Lime, Apple, Pecan, Boston Cream, Citron, Pear

Chocolate dipped fruits

Fresh seasonal fruit display

Cup Cake Towers

Dessert Tables

Crepe stations

Sabayon with fresh berries