

# Main Event

## PRODUCTIONS

EVENTS @

1 4  
1 8

  
a catered affair  


a catered affair  
**EXPRESS**



Appetizer Menus

# We Bring the Event to You!

*A great event depends upon Great Food, Great Service, Great Presentation and Great Logistics*

**PREMIUM** HORS D' OEUVRES MENUS BY A CATERED AFFAIR are designed for the client who desires a large variety of menu options as well as additional extraordinary service.

After your initial complimentary conversation, we will provide to you as many planning sessions and on-site consultations as needed to design your event. We know that your event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning and creating an itinerary, so your event flows in the manner you desire. During your event, we will work with you to ensure that your itinerary is followed and your plans are carried out.

We will handle coordination of all rental items as needed such as linens, china, tables, chairs, lighting, tents, etc.

## **Menu Pricing includes:**

- Your own Personal Event Coordinator who will help in creating your pre-determined plan and itinerary for service.
- Clear Glass appetizer plates, beverage glass, stainless forks and white disposable cocktail napkins are included. China, flatware and linen napkin upgrades are available in many different styles and colors.

<b>Premium</b>	SILVER <i>6 selections</i>	GOLDEN <i>8 selections</i>	PLATINUM <i>10 selections</i>
>150 guests		<i>call for pricing</i>	
101 – 150 guests	28.29	31.42	35.54
51 – 100 guests	28.58	31.78	35.71
25 – 50 guests	28.87	31.89	35.87
<25 guests		<i>call for pricing</i>	

*plus applicable fees and tax*

\*you may also choose selections from the Traditional or Classic Menu\*

# Premium Cocktail Party Menus

## Beef Tenderloin Sandwich

Two-bite rolls filled with medium rare thinly sliced beef, caramelized onions and horseradish cream

## Beef and Potato Skewers

Brushed with honey-ancho glaze and served with cilantro chimichurri

## Lobster Tartlets

A delicious blend of champagne-poached lobster and gruyere cheese baked in a savory bite-sized shell

## Maryland Crab Cakes

Hand formed bite-sized crab cakes topped with a traditional remoulade sauce

## Creole Crawfish Tartlets

Piquant crawfish mixed with peppers, onions and cream custard then baked in a bite-sized tart shell

## Parmesan Risotto Cake

Half-dollar size round cakes topped with tomato concassé

## Skewered Shrimp

Seasoned lightly with Cajun spices, grilled and served with a cocktail dipping sauce

## Fried Green Tomatoes 1418

A new twist on a Southern Favorite!

Topped with shredded mozzarella and garnished with tabouli

## Blackberry Pork Tenderloin

Pork is seasoned with aromatic spices before searing and then sliced into medallions. Served in a ginger blackberry sauce and garnished with roasted corn relish with fresh blackberries

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{ Premium Menu continued }

Parmesan Asparagus Crisps

Asparagus tips rolled in phyllo, sprinkled with aged parmesan cheese and baked until golden

Asian Duck Dumplings

Roasted duck, nappa cabbage, and special seasonings are wrapped in tender wontons and served with soy ginger sauce

Bacon Wrapped Duck

Bite-sized morsels of tender duck breast wrapped with applewood bacon and baked until crispy. Drizzled with seasonal smoked fruit butter just before serving.

Lollipop Lamb Chops

Dressed with gin marinade and served with a cranberry-jalepeno relish

Cheddar Chive Gougères

Cheese puff pastry shells filled with zesty southwest chicken salad

Espresso Chicken Crostini

Espresso-rubbed breast of chicken atop a toasted French bread crisp. Coffee aioli, fresh arugula and a slice of roma tomato complete this crostini.

Dip Duo Deluxe

Hot crab dip and sun-dried tomato artichoke dip served with our house crisped pita chips

European-style Cheese Fondue

Served with fresh sliced apples and brioche bread cubes

Stuffed Button Mushrooms

With your choice of (1) seafood, creamy spinach, or Italian sausage stuffing served over marinara and garnished with fresh parsley

Bacon Wrapped Apple Slices

Drizzled with caramel for a delightful taste of sweet and salty

**TRADITIONAL** HORS D' OEUVRES MENUS BY A CATERED AFFAIR  
are designed for the client who desires the next level of menu options  
as well as additional service.

After your initial complimentary conversation, we will provide to you an additional one-hour planning session and as many telephone consultations as needed to design your event. One on-site evaluation is available if needed. We know that every event is important and we want to understand all the details surrounding your special occasion.

The Team at *A Catered Affair* will assist you with planning and creating an itinerary so your event flows in the manner you desire. During your event, we will work with you to ensure that your itinerary is followed and your plans are carried out.

We will assist you with coordinating and ordering rental items as needed such as linens, china, tables, chairs, etc.

**Menu Pricing includes:**

- Your own Personal Event Coordinator who will help in creating your pre-determined plan and itinerary for service.
- Clear Glass appetizer plates, beverage glass, stainless forks and white disposable cocktail napkins are included. China, flatware and linen napkin upgrades are available in many different styles and colors.

<b>Traditional</b>	SAPPHIRE <i>6 selections</i>	EMERALD <i>8 selections</i>	DIAMOND <i>10 selections</i>
>150 guests		<i>call for pricing</i>	
101 – 150 guests	25.35	29.42	31.54
51 – 100 guests	25.58	29.78	31.71
25 – 50 guests	25.87	29.89	31.87
<25 guests		<i>call for pricing</i>	

*plus applicable fees and tax*

\*you may also choose selections from the Classic Menu\*

# Traditional Cocktail Party Menus

Southwest Dry Rub Pork Tenderloin Medallions  
Marinated in 16 herbs and spices then served with mango chutney,  
and silver dollar yeast rolls

Mini Pork Sandwiches  
Thinly sliced roasted pork loin served with our signature relish on house-baked rolls

Dip Deluxe  
Traditional spinach artichoke dip with house crisped pita chips

Grilled Chicken Tenders  
Marinated in a light Italian vinaigrette and accompanied by bbq and  
honey mustard dipping sauces

Smoked Salmon Latke  
Fried potato pancakes topped with Nova Scotia smoked salmon and herb crème fraiché.  
Vegetarian latkes available topped with a blend of sautéed garlic, green onion and  
goat cheese. Garnished with a sprinkle of paprika

Stuffed Mini Potato  
Small red skinned potatoes are hollowed out and filled with a blend of mashed potatoes,  
a trio of cheeses, herbs and spices. Baked until warmed thru and garnished  
with red pepper curls

Zesty Black Bean Cakes  
Rustic coins of black bean, tomato and cilantro sautéed crispy and topped with queso  
fresca and a lively mix of seasonal chilies with lime

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{ Traditional Menu continued }

### Veggie Shooters

Individual shot glasses with lightly blanched crisp tender crudite assortment.  
Dipping sauce inside each glass

### Demitasse Shooters

Flavorful Seasonal chowder accompanied by a mini sandwich  
and served in demitasse cups

Lobster bisque soup sip with a mini crab fritter  
Butternut squash soup sip with a mini grilled cheese  
Sweet corn chowder soup sip with a mini crab fritter  
Tomato basil soup sip with a mini grilled cheese

### Praline Chicken Tenders

Lightly breaded chicken tenders, fried golden and tossed in brown sugar praline sauce

### Artichoke Fritter

Savory herbed artichokes are fried golden and served with a spicy remoulade sauce

### Empanadas

A delightful savory filled tender pastry. Ask about our chef's seasonal options

Vegetable provencale  
Green olive and chorizo  
Black bean  
Apple and Banana (sweet version)

### Deconstructed Caprese Salad

Mini mozzarella balls, grape tomatoes skewered and drizzled with balsamic vinegar and  
premium olive oil, garnished with chiffonade of fresh basil

**CLASSIC** HORS D' OEUVRES MENUS BY A CATERED AFFAIR are designed for the client who desires deliciously prepared foods utilizing high quality ingredients with minimal details. Classic Menu meals require minimal assistance in planning.

After your initial complimentary conversation, we will provide an additional one-hour planning session at no charge. We know that every event is important and we want to understand any special details surrounding your food and beverage service.

We will assist with ordering rental items as needed.

**Menu Pricing includes:**

- Your Personal Event Coordinator who will assist you in planning an itinerary for service.
- All disposable dishes, flatware and white disposable napkins. We utilize only rigid Clear Plastic Dishes – no flimsy paper products. China, flatware and linen napkin upgrades are available in many different styles and colors

<b>Classic</b>	SAPPHIRE <i>6 selections</i>	EMERALD <i>8 selections</i>
>150 guests	<i>call for pricing</i>	
101 – 150 guests	19.54	23.24
51 – 100 guests	19.70	23.55
25 – 50 guests	19.92	23.78
<25 guests	<i>call for pricing</i>	

*plus applicable fees and tax*

# Classic Cocktail Party Menus

## Bourbon Spiked Meatball

Slow cooked in our Jack Daniels spiked barbeque sauce

## Favorite Buffalo Chicken Wings

Deep fried and then tossed with choice of buffalo or barbeque sauce  
Served with blue cheese dipping sauce and celery sticks

## Classic Chip and Dip

Spicy cheesy queso dip and salsa fresca  
Served with tri-colored tortilla chips

## Ricotta Tartlets

Italian version of mini quiche - savory seasonal vegetarian filled tartlets  
Zucchini and herbs  
Cauliflower mousse  
Pumpkin  
Sweet red pepper  
Dessert tartlets also available

## Mini Beef Burgers

Angus beef, swiss cheese, and brandied tomato aioli on a fresh baked bun

## Southern Sausage Balls

Served fondue style with green-chili white gravy

## Spicy Vegetable Fritters

An assortment of beans, seasonal vegetables, herbs and spices that are mixed together and formed into a bite-sized cylinder shape, rolled in breadcrumbs, then fried until crispy.  
Served with red pepper jelly dipping sauce.

## Crudite Cylinder Display

Seasonal fresh vegetables artfully displayed in clear glass cylinders.  
Served with buttermilk ranch dipping sauce

## Beverages choose 2 for each of the above menus

Iced Tea (available as Fruited Tea, Minted Tea, Southern Style Sweetened)  
Unsweetened Tea, Coffee or Hot Tea

THE FOLLOWING FEES APPLY TO THE ABOVE MENUS:

**Service Staff**

\$30 per hour for Onsite Event Manager.  
\$25 per hour for waitstaff.  
\$25 per hour for kitchen and culinary staff.

Staff members will arrive onsite, setup buffet according to the pre-determined plan set with you and your Personal Event Coordinator. Initial setup Staff arrive approximately 2 hours prior to event – depending upon your event details.

Waitstaff assigned to the buffet will maintain buffet for approximately 1.5-2 hours and then remove it and cleanup all food and beverage items.

Waitstaff assigned to guest areas will maintain the guest tables to be free of empty plates and glasses. At the end of the event, the food and beverage area will be returned to the condition upon arrival.

Staff hours approximately

**Staffing ratios:**

1 Event manager per 200 guests.  
1 waiter per 35 guests  
Culinary staff needs are dependent upon individual party details – please discuss with your Event Coordinator.

**Event fees**

Range from 10-20% depending on location and event details. Event fee covers all Event planning sessions, Standard buffet decor, Buffet service equipment, All necessary Kitchen and Transportation equipment to maintain proper food temperatures, All necessary Buffet Equipment, All necessary liability insurances, Transportation and Fuel Costs

**Reservations**

A retainer of 50% is required to reserve your event. 25% payment is due 2 months in advance of your event and final payment is due with final guest count 10 business days in advance. Cash, Check or Credit Card is accepted for payment.

**Cancellations**

180 days or more prior to event date; 100% of retainer will be refunded less a \$200 administration fee

179-90 days prior to event date; 50% of retainer will be refunded less a \$300 administration fee

89-60 days prior to event date; 25% of retainer will be refunded less a \$500 administration fee

60-30 days prior to event date; 10% of retainer will be refunded less a \$1000 administration fee

30 days or less prior to event date; No refund

*Any exception to payment schedule or refund policy must be approved by management*