

INFUSE CATERING & EVENTS

HOT HOR D'OEUVRES

Herb-stuffed mushrooms * Bruschetta with house-made crostini * Beef teriyaki skewers * Chicken satay skewers w/teriyaki sesame sauce * Sweet & sour chicken brochettes * Sea scallops wrapped in bacon * Filet mignon sliders w/horseradish sauce * Creamy Brie w/brown sugar and fruit compote in flaky phyllo Roasted lamb lollipops w/mint sauce * Seasonal soup shooters w/crostini * Boneless wings of fire w/blue cheese * Spanakopita w/spinach and feta * Miniature Crab Cake Sriracha Remoulade * Hot sausage bites w/peppers and onions * Kielbasa topped with bourbon Pineapples * Assorted mini quiche * Fried Chicken Slider Dill Pickle, Garlic Aioli, Potato Roll * Mac and Cheese Balls * Shrimp Cocktail * Mini Chicken and Waffle w/ syrup glaze * Philly cheesesteak spring rolls * Mini beef franks in pastry w/spicy mustard * Encrusted mushrooms w/fontina cheese * Mini Chicken cordon bleu * Asparagus in filo dough * Petit beef Wellington * Vegetable quesadilla



COLD HOR D'OEUVRES

Assorted cheese board w/crackers Crudites w/house * Carved watermelon w/fruit salad * Shrimp cocktail display * Smoked Salmon Fleurette with Capers and Cream Cheese * Fresh sliced fruit display * Mini fruit skewers * Mini Endives bites (chicken salad, seafood salad) * Lobster salad on crispy garlic bread * Mini cucumber bites * Baby Shrimp Canapé * Mini caprese salad skewer * Antipasto skewers (Italian or Greek) * Stuffed artichoke hearts w/crabmeat

BUFFET ENTRÉE

***** Served with your choice of starch and seasonal vegetable***

Boneless Braised Short Ribs * Chicken Marsala: Chicken Breast smothered in a savory Marsala Wine Demi-Glacé with fresh Mushrooms and Shallots * Spinach and Smoked Mozzarella-stuffed Chicken Breast with Roasted Garlic and fresh Thyme Sauce Macadamia and Sweet Chili-crusting Salmon * Rosemary Braised Chicken in Mushroom and pearl onion wine au jus * Baked salmon w/dill sauce * Beef tips w/peppers and onions in a mushroom au jus * Filet mignon w/béarnaise * Stuffed lobster tail * Shrimp and scallops in vodka sauce * Roasted pork encrusted w/Rosemary * New England Baked Haddock * Chicken Piccata with Lemon and Capers in a White Wine Sauce * Garlic and Peppercorn-crusting Tri-tip, served with a Mushroom Merlot Demi-Glacé

ENTRÉE ACCOMPANIMENTS

PASTA

Penne with Asparagus, Grape Tomato and Parmesan Cream * Tuscan Vegetable Pasta with Roasted Vegetables & Parmesan Vegetables: Penne w/creamy pesto * Baked Mac & Cheese * Penne w/chicken and broccoli * Bowties in rich vodka sauce * Ravioli: (Spinach and feta, Butternut squash, Lobster & cheese) choice of sauce * Tortellini primavera * Tortellini Carbonara, Vodka sauce * Shells stuffed w/ricotta and herbs in savory marinara Cheese, meat or vegetable lasagna

RICE

Cilantro Lemon Basmati Rice * Rice and beans (red beans) * Fried rice * African Jollof Rice * Wild Rice * White Rice * Risotto (mushroom, dill, & vegetables)

POTATO

Traditional Mashed Potatoes * Garlic Mashed Potatoes * Bourbon and Vanilla Mashed Sweet Potatoes * Horseradish Mashed Potatoes * Cheddar Mashed Potatoes * Cajun Roasted Potato * Roasted Red Bliss Potatoes with Rosemary * Herb Roasted Potato * Roasted Yukon Gold and Sweet Potatoes * Caramelized Onion and Cheddar Mashed Potatoes

SALADS

Fresh Garden Salad * Classic Caesar (add chicken, shrimp or steak) * Greek Salad * Baby spinach * Red bliss Potato Salad * Orzo w/tomato and feta * Quinoa Arugula Salad * Caprese Salad * Creamy coleslaw

Dressings: Balsamic * Raspberry * Italian * Creamy Italian * Ranch * Thousand Island

Fajita Bar

Spicy Chicken, Beef, Peppers and Onions, served with Soft Flour Tortillas, Hard Shell Taco, shredded Lettuce, Tomato, Cheese, Sour Cream, Guacamole and Salsa

Served with Spanish Rice and Tortilla Chips

Santa Fe Salad: Mixed Field Greens with a medley of chopped grilled Vegetables including Corn, Asparagus Tips, Green Onion, Zucchini with Tomatoes and Avocado, tossed in Cilantro-lime Vinaigrette

Pasta Bar

Selections of: Cheese Tortellini and Penne Pasta

Sauce choices: Alfredo, Thick Tomato Sauce and Vodka Sauce

Choices of: Shrimp, Sautéed Chicken, Sweet Italian Sausage, and Vegetables **Topping Choices:** Parmesan Cheese



and crushed Red Pepper

Served with Homemade Focaccia Bread

Baked Potato Bar

Baked Russet/ Idaho Potato

Topped with: Shredded chicken, Ground beef, Crumbled bacon, Whipped butter Sour cream, Shredded cheddar cheese, diced tomatoes, Chopped green onions, Black olives.

CARVING STATIONS

Steamship Round of Beef

Au Jus and Horseradish Cream

Roast Double Breast Vermont Turkey

Traditional Gravy and Cranberry Chutney

Herb Roasted Leg of Lamb

Rosemary Jus

Roast Tenderloin of Beef

Sherry Peppercorn Sauce

Baked Virginia Ham

Molasses and Mustard Glaze

Pommery Seared Sirloin of Beef

Red Wine Demi

Pineapple and Sugar Glazed

Corned Beef Brisket

***All Carved Items Served with Miniature Rolls and Condiments Chef Required at \$70.00 each



