Located in Mt. Lebanon
100 Central Square
Pittsburgh, PA 15228
412-531-2222
www.rania.com
Hello!

Thank you for your interest in Rania’s Catering.

We work at many venues in the area, but the Children’s Museum really is a wonderful venue and lends itself to a smashing party. We would handle all of the details surrounding the event, from rentals, to staffing to menu planning. We are in touch with outstanding musicians, florists and photographers. We do not "up charge" on any of these services. We only want the party to flow without a hitch and we really only want happy guests the night of the event.

When it comes to menu planning, we do that with you on a one to one basis. I don’t have prefixed menus, but I can share lots of ideas with you in the way of menus from other events. First of all, if you want to keep your costs down, don’t think that a buffet will accomplish this for you. Buffets end up resulting in more food choices. That’s what drives up the cost. You can contain your costs by offering folks a lovely served meal and still give them a choice in what they eat. Meal choices are easy for us if you decide that you want your guests to have a choice from your reception card and we can accommodate just about any style cuisine that you have in mind. Please know that our pricing varies anywhere from $45.00 to $95.00 per person when it comes to menus. However, most of our events fall in the $55.00 to $70.00 range. It’s very rare to go under or over that figure. I would say that the average meal falls in the $60.00 per person range. This includes 6 varieties of passed hors d’oeuvre all the way to your choice of dessert, which we make in our pastry shop. As far as stations are concerned, they do lend themselves to a slightly higher cost, as there are more options and hence: more food. It is certainly possible to do a Tuscan Station (fruits / vegetables / cheeses / dips) with a sit down dinner and still keep your costs in line. However, when you offer stations, you almost have to go with the full selection of several proteins (meats / poultry / seafood and fish), grains and vegetables. I’ve always told my clients that we can be more flexible, when it comes to pricing, by offering selections for a sit down dinner. We always cook on site and never bring our food into the venue precooked or held in warming units! We make everything in house and buy absolutely nothing from outside vendors. We deal with as many local farmers and suppliers as humanly possible do not use frozen, canned or pre-made products. Our meats are hormone and antibiotic free.

Utilizing professional chefs, waiters and bartenders, I also handle staffing for your event. The chefs run $130.00 for the night, the waiters run $120.00 for the night, the floor manager runs $140.00 for the night and the bartenders run $160.00 for the night. The staffing remains the same in the way of number of waiters and chefs, whether you do a sit down dinner or stations. The floor manager and I show up early with the bartenders to get the wines and such items chilled and to get the bars stocked and ready to go. We are the last to leave, as we have to pack up whatever is left over to put into a designated vehicle for you to take home.

One of the best things about the Children’s Museum is that you get to host your own bar and that saves you tons of money. Some venues and all hotels and clubs charge around $40.00 per guest for a four hour bar with dinner wine being yet another charge. They also charge gratuity and tax on top of that. All in all it could end up to around $55.00 per guest, even if some of your guests are nursing ginger ale all night long! For you to host the bar, depending on wine selections, you could be spending around $12.00 per guest with lots left over. It really is one of the biggest selling points for the Children’s Museum.

Rentals at the Children’s Museum for full service parties generally fall in the $25.00 price range with delivery and take away fees added on at the end of the bill. Please note that your rental from the Children’s Museum includes 130 cafe chairs along with 100 black chairs, and 20 – 60” round tables for guest dining. Additionally they have some 6-foot and 8-
foot tables for you to use. They also have 4 high top tables and 21 low top tables that can be used during the cocktail hour. This constitutes a savings, when it comes to rentals. I absolutely can come in with a price for rentals that would fall into the lower end of that range simply by renting only what is absolutely necessary for your event.

We charge 7% sales tax on the menu and rentals, but not on the staffing. We do not charge gratuity but most people end up giving our staff a tip. I would say they get about a $30.00 - $50.00 tip in their envelope at the end of the night and they are most pleased. People say that we do have the best service in town, and I feel that is an accurate assessment.

If we were to keep your menu costs to $55.00 - $70.00 per person, your rentals at $25.00 - $30.00 per person and your staffing between $20.00 - $22.00 per person, then your total estimate would fall in the $100.00 - $122.00 per person range

I would be happy to discuss menus with you if you would like to continue this "conversation." I look forward to hearing back from you soon and welcome questions or comments. Please know that I would love to treat you to lunch if you would like to come here and meet with me. Should you decide to contract with our catering service, please note that we offer full tastings on the first course, the entrees as well as the wedding cake. My store is located in Mt Lebanon at 100 Central Square. My phone number is 412-531-2222.

Looking forward to meeting you soon!

Rania
Cold Hors D’oeuvre:

- California Rolls with Wasabi and Soy Dipping Sauce
- Tuna Rolls with Wasabi and Soy Dipping Sauce
- Mini Mediterranean Bites (piped with lemon hummus)
- Bruschetta
- Buffalo Mozzarella & Roma Tomato Crostini with Basil
- Caprese Salad on a Stick
- Antipasto on a Stick
- Fillet of Beef Crostini with Horseradish
- Smoked Salmon Crostini with Goat Cheese
- Crostini with Goat Cheese and Fig Tapenade
- Pesto and Artichoke Bruschetta
- Walnut Toasts with Goat Cheese and Fresh Figs (seasonal)
- Walnut Toasts with Goat Cheese and Peach (seasonal)
- Crostini with Blue Cheese and Pear
- Pesto and Brie Crostini
- Goat Cheese and Roasted Red Pepper Crostini
- Mushroom Crostini with Teleggio
- Steamed Baby New Potatoes with Bacon & Blue Cheese
- Steamed Baby New Potatoes with Olive Tapenade
- Smoked Salmon Deviled Eggs topped with Caviar
Lobster Stuffed Eggs
Salsa Deviled Eggs
Shrimp and Snow Peas with Mustard Sauce
Speared Prosciutto wrapped Melon
Mustard Dilled Shrimp Canapés
Belgian Endive with Smoked Salmon Mousse ~ Capers ~ Dill
Belgian Endive with Smoked Trout Mousse ~ Capers ~ Dill
Belgian Endive with Roasted Red Pepper Mousse
Grilled Figs with Goat Cheese / Balsamic Syrup
Peppered Biscuits with Cheddar and Pecans
Smoked Duck Quesadilla Cornucopias ~ Red Pepper Chili Glaze
Smoked Duck on Pumpkin Bread ~ Blackberry Preserves
Quesadilla Roulade with Smoked Turkey and Boursin Cheese
Toasted Sesame Ahi Tuna on Wafer ~ Wasabi Cream Dollop
Chicken, Veal and Pork Pate En Brioche / Onion Jam
Boursin Cheese Profiteroles
Wild Mushroom Cheese Profiteroles
Siracha Chicken Profiteroles
Cajun Shrimp Mousse Profiteroles
Pesto Hummus Profiteroles
Red Pepper Jelly Cream Cheese Profiteroles
Pimento Cheese Profiteroles
Smoked Duck Mousse Profiteroles / Red Pepper Chili Glaze
Wonton Flowers Stuffed with Crab
Thai Curried Chicken Salad in Phyllo Cups
Guacamole Phyllo Cups finished with Tomato Cilantro Relish
Smoked Salmon ~ Cream Cheese ~ Cucumber Bites
Striped Cucumber Cups with Smoked Trout Mousse
Striped Cucumber Cups with Smoked Salmon Mousse
Striped Cucumber Cups with Gorgonzola Cream
Smoked Salmon Mousse Macarons
Tri Colored Tortellini Skewers with Lemon Crème Fraiche
Orange Muffins with Smoked Turkey & Cranberries
Pesto Chicken Tartlets
Gorgonzola and Pine Nut Tartlets
Fontina Cheese Tartlets
Boursin Cheese Tartlets
Ham Biscuits with Honey Mustard
Mini Ham and Cheese Biscuits with Apple Salsa
California Roulade of Chicken wrapped in Prosciutto
Southwest Roulade with Roasted Red Peppers and Black Beans
Crisp Asparagus wrapped in Smoked Peppered Salmon
Goat Cheese Canapé with Sweet Peppers
Manchego Quince Skewers
Chopped Caesar Salad on Belgium Endive Spears
Gorgonzola Cream on Belgium Endive ~ Toasted Pine Nuts
Kim Chi Shrimp over Mango Puree ~ Asian Spoon Service
Watermelon and Feta Bites
Cucumber Cups filled with Chopped Greek Salad
Vol au Vont piped with Pimento Cheese

Shot Glass Soups / Bisque

Wild Mushroom Bisque
Roasted Tomato and Basil
Brandied Butternut Bisque
Asparagus Bisque
Seafood Bisque
Pumpkin Bisque topped with Toasted Pepitas
English Pea Bisque
Vichyssoise
Red Gazpacho
White Gazpacho
Red Gazpacho Shrimp Shooters
Chilled Corn Bisque finished with Crab
Cold Peaches and Cream
Cold Strawberries and Cream

**Hot Hors D’oeuvre:**

Caramelized Onions and Goat Cheese in Phyllo
Tiropetes (Feta Cheese in Phyllo)
Spanakopetes (Spinach and Cheese in Phyllo)
Lobster in Phyllo
Wild Mushrooms in Phyllo
Sausage and Dijon in Phyllo
Chicken and Andouille Sausage in Phyllo
Goat Cheese, Dates and Bacon in Phyllo
Artichokes, Roasted Red Peppers and Parmesan in Phyllo
Sesame Beef in Phyllo
Fried Lobster Toast with Citrus Soy Sauce
Grilled New Zealand Lamb Chops with Tzatziki Sauce
Lamb, Beef or Chicken Koftas with Tomato Salsa
Tequila Shrimp Skewers with Texas Red Sauce
Grilled Bacon wrapped Shrimp ~ Remloulade Sauce
Grilled Pesto Shrimp Skewers ~ Lemon Aioli Sauce
Shrimp with Goat Cheese and Prosciutto
Spicy Shrimp Skewers with Romesco Sauce
Sweet and Sour Grilled Shrimp Skewers ~ Spicy Peach Sauce
Indonesian Chicken Satay with a Peanut Sauce
Indonesian Beef Satay ~ Peanut Sauce
Peppered Beef Skewers ~ Horseradish Sauce
Peppered Beef Skewers ~ Stilton Sauce
Beef Empanadas
Greek Meatballs with Mustard Dipping Sauce (Keftedes)
Greek Meatballs with Chili Pepper Dipping Sauce
Chorizo Pastry Puffs
Grilled Beef Kielbasa With Honey Mustard
Stilton Stuffed Mushrooms Baked with Garlic Breadcrumbs
Baby Bella Mushrooms Stuffed with Crab
Baby Bella Mushrooms Stuffed with Fromage Blanc
Sausage Stuffed Mushrooms
Caramelized Onion and Jack Cheese Quesadillas with Guacamole or Fresh Salsa finish
Wild Mushroom and Smoked Gouda Quesadillas
Smoked Duck and Gruyere Quesadillas ~ Cranberry Relish
Pesto and Gruyere Grilled Cheese Triangles
Grilled Creamed Wild Mushroom Cheese Triangles
Grilled Cheese Jalapeno Poppers
Fried Wontons with Plum Sauce
Cajun Corn Cakes with Smoked Tomato Salsa
Grilled Scallops wrapped in Bacon / Dipping Sauce
Grilled Asparagus with Proscuitto with Aioli
Indonesian Chicken Satay with a Peanut Sauce
Teriyaki Chicken Skewers with Szechuan Sauce
Wonton Cups Stuffed with Spicy Orange Hoisin Pork
Triple Mushroom Tarts
Goat Cheese and Caramelized Onion Tarts
Caramelized Onion, Brie and Apple Tarts
Caramelized Onion and Gorgonzola Pizzas on Focaccia
Miniature Crab Cakes with choice of:
Cajun Remoulade ~ Caper-Chive Sauce ~ Basil Sauce
Tarragon Sauce ~ Mustard-Dill Sauce
Barbecued Beef Brisket Slider with Caramelized Onions
Carolina Pork Sliders ~ Smoked Cheddar ~ Sweet BBQ Sauce
Chinaberry Pork Sliders ~ Water Chestnut Chili Sauce
Filet of Beef Sliders ~ Horseradish Dill Cream
Lamb Burger Sliders ~ Tzatziki Sauce
Fondue Cheesecake Bites
Miniature Quiche:
Beef / Sausage / Ham / Shrimp / Mushroom / Onion
Prosciutto and Honey Mustard Palmiers
Anchovies and Caramelized Onions on Puff Pastry Squares
Potato Pancakes with Sour Cream and Dill
Potato Pancakes ~ Smoked Salmon ~ Crème Fraiche
Potato Pancakes ~ American Caviar ~ Crème Fraiche
Zucchini Pancakes topped ~ Herbed Goat Cheese Rosette
Potato Wedges with Crème Fraiche and Pesto Dip
Samosas with Mint Chutney
Middle Eastern Spiced Chicken Tostadas
Fried Macaroni and Cheese
Truffled French Fries
Pizza Bites
Gorgonzola stuffed Dates wrapped in Prosciutto
Spicy Sausage stuffed Dates wrapped in Bacon
Antipasto Table

Imported Italian Meat Selection
Imported and Domestic Cheese Selection ~ Season Fruits
Tuscan Bread and Flat Crackers
Marinated Olives
Marinated Artichokes
Marinated Roasted Red Peppers
Faro Salad with Pickled Vegetables ~ Smoked Mozzarella
Grilled Marinated Eggplant ~ Red Peppers ~ Manouri Cheese
Traditional Caprese Salad Platter (Seasonal) Holy Oil
Tuscan White Bean Salad
Sausage stuffed Hot Italian Peppers ~ Marinara Sauce
Crostini Bar:
  Bruschetta Bowl ~ Salsa di Parmigiana ~ Gorgonzola Spread
  Roasted Wild Mushrooms finished with Truffle Salt
  Assorted Hummus bowls ~ Herbed Pita Crisps
  Baba Ghanoush ~ Herbed Pita Crisps
  Stuffed Grape Leaves ~ Tzatziki Sauce
  White Bean Dip with Herbed Pita Crisps
  Tapenade ~ French Bread Crostini

First Course Selections

Mixed Greens with Seasonal Fruits #1
  Mixed Greens with Blackberries ~ Strawberries ~ Raspberries ~ Red Bermuda Onion ~ Roasted Walnuts ~
  Gorgonzola Cheese ~ Pear Balsamic Vinegar and Greek Olive Oil Vinaigrette

Mixed Greens with Seasonal Fruit #2
  Mixed Field Greens with Pears ~ Candied Pecans ~ Red Bermuda Onions ~ Goat Cheese Crouton ~ Pear
  Balsamic Vinegar and Greek Olive Oil Vinaigrette

Signature Salad #1 (Served Family Style)
  Mixed Field Greens ~ Shredded Carrots ~ Grape Tomatoes ~ Cucumbers Yellow Peppers ~ Gorgonzola
  Cheese ~ House Made Croutons ~ Pear Balsamic Vinegar and Greek Olive Oil Vinaigrette
Signature Salad #2 (Served Family Style)
Mixed Field Greens ~ Shredded Carrots ~ Red And Yellow Peppers ~ Grape Tomatoes ~ Chick Peas ~ 
Cucumbers ~ Red Bermuda Onion ~ Pepperoncini ~ House Made Croutons ~ Imported Olives ~ Gorgonzola 
Cheese ~ Lemon Dill Vinaigrette

Greek Salad
Mixed Greens ~ Artichokes ~ Kalamata Olives ~ Red Onion ~ Pepperoncini ~
Cucumbers ~ Heirloom Tomatoes ~ Feta Cheese ~ Pita Croutons ~ Greek Lemon Dill Vinaigrette

Mixed Heirloom Tomato Salad #1
Heirloom Tomatoes ~ Marinated Bocconcini ~ Pitted Kalamata Olives ~ Fresh Basil ~ Bathed In Greek Olive 
Oil with Sea Salt and Coarse Black Pepper

Mixed Heirloom Tomato Salad #2
Heirloom Tomatoes ~ Marinated Baby Bocconcini ~ Fresh Basil ~ Sea Salt ~ Fresh Cracked Pepper ~ Greek 
Olive Oil ~ Balsamic Syrup

Mixed Heirloom Tomato Salad #3
Heirloom Tomato Salad to include Yellow Teardrop ~ Red Teardrop ~ Heirloom Green Tomatoes ~ Ciliegine ~
Greek Olive Oil ~ Fresh Basil ~ Sea Salt ~ Fresh Cracked Pepper

Tomato Salad with Blue Cheese and Bacon
Herbed Cider Vinaigrette

Heirloom Tomato and Bread Salad ~ Basil ~ Red Onion
Red Wine Vinaigrette

Hearts of Palm Salad
Bibb Lettuce ~ Hearts of Palm ~ White Raisins ~ Grape Tomatoes ~ Gorgonzola Fresh Lemon and Greek 
Olive Oil Dressing

Chilled Tian of Crab with Basil and Red Pepper infused Olive Oil

Winter Caprese Salad
Slow Roasted Roma Tomatoes ~ Bocconcini ~ Balsamic Syrup ~ Pesto ~ Toasted Pine Nuts

Asparagus Vinaigrette
Served with Black Pepper Pecorino Zabaglione and served over a bed of Boston Bibb Lettuce with Red 
Pepper Confit

Fall Salad
Mixed Seasonal Greens with Toasted Pumpkin Seeds ~ Dried Figs ~ Crisp Pancetta Sticks ~ Boursin Cheese 
Crumbles ~ Apple Cider Vinaigrette

Organic Baby Kale Salad ~ Lemony Caesar Dressing

Watercress ~ Pear ~ Walnut Salad ~ Cider Poppy Seed Dressing

Beet Salad with Belgian Endive ~ Roquefort ~ Toasted Walnuts

Roasted Golden and Red Baby Beets with Arugula
Gold Raisins ~ Toasted Walnuts ~ Shaved Ricotta Salata ~ Tangerine Vinaigrette

Roasted Baby Beet Salad ~ Arugula ~ Blue Cheese ~ Toasted Croutons
Red Wine and Lemon Vinaigrette
Roasted Beet Salad with Toasted Pistachios ~ Arugula ~ Shaved Pecorino
Balsamic Vinaigrette

Portobello Mushroom Salad ~ Romaine ~ Red Bell Pepper ~ Feta Cheese
Red Wine Vinaigrette

Organic Baby Spinach Salad with Mixed Berries and Candied Pecans
Gorgonzola Cheese ~ Red Wine Dijon Vinaigrette

Organic Baby Spinach Salad with Bacon ~ Caesar Dressing

Organic Baby Spinach Salad ~ Bacon ~ Orange Segments ~ Red Onion
Honey Dijon Vinaigrette

Korean Spinach Salad ~ Water Chestnuts ~ Bacon ~ Vidalia Onion ~ Bean Sprouts ~ Hard Cooked Egg
Korean Salad Dressing

Arugula and Parmesan Salad with Crisp Pancetta and Kalamata Olives
Lemon Vinaigrette

Arugula Salad with Dates ~ Almonds ~ Oranges ~ Shaved Parmesan
Lemon Vinaigrette

Arugula and Olive Salad ~ House Made Croutons
Lemon Vinaigrette

Arugula Salad with Aged Gouda and Dried Cherries and Praline Brittle
Dijon Vinaigrette

Arugula ~ Fennel and Orange Salad
Lemon Vinaigrette

Sicilian Harvest Salad
Golden Raisins ~ Grapes ~ Apricots ~ Prosciutto ~ Lemon Vinaigrette

Watermelon and Feta Salad (Seasonal)
Fresh Mint ~ Arugula ~ Citrus Vinaigrette

Tomato and Feta Salad (Seasonal)
White Balsamic Vinaigrette

Shaved Brussels Sprout Salad with Roasted Pears and Bacon
IPA Mustard Vinaigrette

**Beef, Lamb and Veal Entree Selections**

Filet of Beef ~ Blue Cheese Crust
Brown rice ~ Wild rice ~ Quinoa ~ Leek Pilaf
Roasted Burst Grape Tomatoes tossed in olive oil and herbs

Grilled Filet Mignon ~ Bordelaise Sauce
Summer garden risotto
Fresh crisp cooked asparagus ~ lemon confit ~ Greek olive oil
Grilled Filet Mignon ~ Bordelaise Sauce
Roasted Greek style potatoes finished with rosemary
Panko ~ Parmesan roasted Roma tomatoes

Grilled Filet Mignon ~ Sauce Au Poivre
Boursin mashed potatoes ~ Rosemary garnish
Sautéed fresh vegetable medley

Grilled Marinated Filet Mignon ~ Red Wine Sauce
Finished with grapes and Gorgonzola cheese
Watercress and arugula salad
Caramelized onion risotto cake

Herb Crusted Filet Mignon ~ Demi-Glace
Celery Root Puree ~ Rosemary garnish
Roasted green top baby carrots finished with local honey

Grilled Marinated Filet Mignon ~ Horseradish Mousse
Caramelized Onion Risotto Wedge ~ Herb garnish
Sautéed sweet peppers and Vidalia Onions

Grilled Filet Mignon Topped with Jumbo Lump Crab Salad
Wild mushroom risotto cake
Watercress and arugula salad ~ burst grape tomatoes

Grilled Filet Mignon ~ Red Wine Sauce ~ Grapes ~ Gorgonzola
Wild mushroom risotto cake
Watercress and arugula salad

Grilled Marinated New York Strip Steak ~ Chimichurri Drizzle
Chilies Rellenos
Black bean and corn salad with roasted red peppers
Herb garnish

Beef Bourguignon
Truffle mashed potatoes

Duet Plate:
Grilled Marinated Filet Mignon ~ Jumbo Lump Crab Cake
Wild mushroom and merlot sauce
Yukon gold smashed potatoes, chives and garlic
Fluted lemon cup ~ Cajun Remoulade sauce

Duet Plate of Grilled Marinated Filet ~ Sauce Au Poivre
Roasted breast of chicken stuffed with sausage-dried cherries-Pistachio-port wine sauce
Boursin cheese smashed potatoes
Roasted green top baby carrots finished with local honey

Pomegranate Braised Beef Short Ribs
Caramelized Onion Risotto Wedge
Roasted green top baby carrots finished with local honey

Osso Bucco ~ Sweet peas ~ Lemon gremolata
Tuscan beans simmered in house made tomato sauce
Slow Roasted Lamb Shank
Buttered orzo with shaved Parmesan
Roasted root vegetables

Roasted Loin of Lamb
Marinated in lemon ~ olive oil ~ garlic ~ herbs
Wild rice and white rice pilaf with scallions, parsley and pine nuts
Panko ~ Parmesan Roasted Roma tomatoes
Rosemary garnish

Roasted Loin of Lamb ~ Port Currant Sauce
Rice and orzo pilaf ~ scallions ~ parsley ~ toasted pine nuts
Ratatouille ~ Herb garnish

Rosemary Braised Veal Shanks
Mascarpone Polenta ~ Herb garnish
Steamed English Pea

Tenderloin of Veal ~ Port Currant Sauce
Roasted root vegetables
Wild rice pilaf ~ herb garnish

Veal Chops ~ Sweet Potato Gravy
Candied butternut squash ~ Fresh herb garnish
Crisp steamed Haricots Verts ~ Confit of lemon

Grilled Marinated Veal Chops ~ Marsala Demi Glace
Panko ~ Parmesan Roasted Roma tomatoes
Caramelized onion risotto wedge ~ herb garnish

Braised Veal Shanks wrapped in Eggplant
House made tomato sauce
Buttered Orzo ~ herb garnish

Grilled Veal Chops ~ Merlot Sauce
Celery Root Puree ~ herb garnish
Roasted Root Vegetables

Fish and Seafood Entrée Selections

Herb Encrusted Branzino ~ Fresh tomato ~ caper ~ Kalamata relish
Caramelized onion risotto cake wedge ~ Herb garnish
Haricots Verts finished with lemon and olive oil

Oven Grilled Halibut
Ceci pasta finished with tomato sauce, currants, capers and pine nuts ~ Herb garnish

Pan Seared Chilean Sea Bass ~ Beurre Blanc
Lobster Potato Hash

Grilled Marinated Salmon ~ Red wine sauce
Potato and parsnip puree ~ Herb garnish
Seasonal vegetable
Grilled Marinated Sweet and Spicy Salmon
Summer corn salad ~ red peppers, basil and lime dressing
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil Herb garnish

Mustard Encrusted Salmon ~ Beet vinaigrette
Roasted spaghetti squash ~ Fresh lemon vinaigrette
Arugula salad

Jumbo Lump Crab Cake ~ Cajun Remoulade
Wild rice salad with dried cherries-almonds-apricots ~ Herb garnish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Stuffed Filet of Sole ~ Lobster and crab and sauce veloute
Wild mushroom risotto cake wedge ~ Herb garnish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Grilled lemon and olive oil marinated Salmon Filet
Fresh tomato, basil, red Bermuda onion, caper and Greek olive oil relish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil
Caramelized onion risotto cake ~ Herb garnish

Skewered Citrus Marinated Jumbo Shrimp
Mixed Grain Salad with fresh herbs
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Skewered Asian Marinated Swordfish
Stir Fried Rice ~ Herb garnish
Crisp Stir Fried Vegetables with Almonds

Skewered Mediterranean Marinated Scallops
Quinoa Salad with dried cherries and toasted pine nuts
Grilled Vegetables ~ Herb garnish

Swordfish Piccata ~ Lemon ~ White Wine ~ Garlic ~ Capers
Crisp Roasted Lemon Mustard Tarragon Potatoes
Roasted Cauliflower with Raisins and Toasted Pine Nuts
Tarragon sprig garnish

Pork Entrée Selections

Prosciutto Wrapped Roasted Pork Tenderloin with Cherry Balsamic Sauce
Risotto with Parmesan and Herbs
Green Beans with toasted hazelnuts and brown butter

Parmesan and Rosemary Encrusted Pork Tenderloin ~ Balsamic Sauce
Brown rice with mushrooms and leeks
Sautéé Shredded Zucchini with Spiced Carrots and Almonds

Maple Glazed Pork Tenderloins
Fried Parmesan polenta wedge ~ Herb garnish
Red cabbage slaw with bacon ~ scallions ~ toasted pecans

Mustard Maple Glazed Pork Tenderloin
Smashed yams with butter and brown sugar
Brussels Sprouts with bacon

**Pork Medallions ~ Calvados and Sautéed Apples**
Orzo with roasted fall vegetables
Fresh herb garnish

**Mixed Grill (Scallops ~ Pork ~ Beef) Kabobs ~ Cilantro drizzle**
Farro Risotto with onions and carrots
Sautéed red and orange peppers ~ Vidalia onions

**Pork Cordon Bleu**
Scaloped Potatoes ~ Herb garnish
Roasted green top baby carrots finished with local honey

**Pork Loin a la Porchetta (Stuffed loin with Sausage, Fennel and Herbs)**
Potatoes Lyonnaise ~ Herb garnish
Crisp steamed broccoli finished with lemon and Greek olive oil

**Rolled Roast of Pork with Fig and Chipotle Stuffing**
Smashed sweet potatoes ~ Herb garnish
Vidalia onion tart with fresh thyme

**Pork Tenderloin ~ Apricot Chutney**
Wild rice pilaf with toasted almonds ~ scallions ~ parsley
Roasted green and orange cauliflower ~ Herb garnish

**Pork Tenderloin ~ Apple Onion Marmalade**
Buttermilk smashed potatoes ~ Herb garnish
Green Beans with toasted hazelnuts and brown butter

**Roasted Pork Loin with Poached Plums**
Couscous with dates and pistachios ~ Herb garnish
Maple mustard green beans

**Stuffed Bone in Pork Chops with Bacon and Smoked Gouda**
Butternut Squash Risotto ~ Herb garnish
Sautéed Autumn Vegetables

**Braised Pork Shank with Prosciutto and Porcini Mushrooms**
Caramelized Onion Risotto ~ Herb garnish
Steamed English Peas

**Braised Pork Shank ~ Belgian Ale and Caramelized Onion Gravy**
Roasted Mushroom Risotto ~ Herb garnish
Roasted Brussels Sprouts with bacon and caramelized onion

**Poultry Entrée Selections**

**Grilled Lemon Herb Marinated Cornish Hen ~ Lemon Sauce**
Wild rice pilaf with toasted almonds, apricots and dried cherries
Sautéed baby autumn vegetables ~ Herb garnish

**Stuffed Chicken Breasts #1 ~ Citrus Sauce**
Rosemary, goat and ricotta cheese and almonds
Fresh crisp cooked asparagus ~ lemon confit ~ Greek olive oil
Wild rice pilaf with scallions and parsley ~ Herb garnish
**Stuffed Chicken Breasts #2 ~ Port Demi-Glace ~ Brie**
Sweet Italian Sausage, pistachios and dried cherries
Caramelized onion risotto cake wedge ~ Herb garnish
Lightly roasted asparagus finished with lemon and fruity olive oil

**Stuffed Chicken Breasts #3 ~ Demi-Glace**
Spinach, goat cheese, wild mushrooms and sundried tomatoes Caramelized onion risotto cake wedge ~ Herb garnish
Panko ~ Parmesan roasted Roma tomatoes

**Stuffed Chicken Breasts #4 ~ Wild Mushroom Demi-Glace**
Spinach, shitake mushrooms, Asiago cheese and sundried tomatoes Caramelized onion risotto cake wedge ~ Herb garnish
Crisp steamed haricots vert finished with garlic, lemon and fruity olive oil

**Sautéd Free-Range Chicken**
Pancetta, figs and wild mushrooms ~ fresh fig garnish
Caramelized onion risotto cake wedge
Lightly roasted haricots verts with fresh herbs

**Boneless Breast of Chicken ~ Wild mushroom and merlot sauce**
Caramelized onion risotto cake wedge ~ Herb garnish
Panko ~ Parmesan roasted Roma tomatoes

**Grilled Marinated Boneless Breast of Chicken**
Pesto cream and sundried tomato Sauce ~ toasted pine nuts
Wild mushroom risotto cake wedge ~ Herb garnish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

**Grilled Tuscan Chicken ~ Mediterranean Sauce**
Roasted Greek style potatoes with fresh herbs
Grilled eggplant ~ Roasted red peppers ~ Manouri Cheese

**Grilled Lemon Herb Boneless Breast of Chicken**
Sautéed Snap Peas with butter and dill
Butternut Squash Risotto ~ Herb garnish

**Mediterranean Chicken ~ Tomato ~ Mushroom ~ Olive Sauce**
Buttered Orzo with fresh basil ~ Herb garnish
Sauteed Green and Yellow Squash with Peppers and Onions

**Roasted Garlic Chicken with Green Olives**
Buttered Orzo with fresh herbs
Roasted green top baby carrots finished with local honey

**Chicken Marsala ~ Marsala Mushroom Sauce**
Dauphinoise Potatoes ~ Herb garnish
Seasonal Vegetable

**Chicken with Leeks and Mushrooms**
Wild Rice Pilaf with scallions and parsley ~ Herb garnish
Roasted green top baby carrots finished with local honey

**Chicken Tagine ~ Preserved Lemon**
Dried Cherry and Apricot Couscous with Almonds
**Chicken Vindaloo** ~ Cilantro garnish  
Domed fragrant beef biryani pullao  
Cauliflower/green peas and paneer in spicy herb sauce ~ lemon wedge

**Pan Seared Rare Duck Breast** ~ Cherry Chipotle Sauce  
Wild Rice Pilaf ~ Herb garnish  
Sautéed Butternut Squash and Yams finished with brown sugar

---

**Vegetarian Entree Selections**

**Eggplant Napoleon**  
Layered with goat cheese and sundried tomato pesto  
Sits on a bed of Israeli couscous salad with diced grilled vegetables  
Sunburst pattern of asparagus tips

**Greek Tasting plate:**  
Mid-sized filo triangle filled with spinach and feta cheese  
Stuffed grape leaves with Tzatziki sauce presented in a fluted lemon cup  
Stuffed Portobello mushroom a la Greque  
Roasted red pepper roulade filled with goat cheese

**Individual Lasagna Roll**  
Béchamel sauce and finished with homemade marinara sauce  
The filling in the roll is spinach, ricotta and Parmesan  
Served with asparagus tips

**Caramelized onion and goat cheese tart**  
Served with a Greek orzo salad-frilled eggplant with grilled red peppers and finished with Manouri cheese-balsamic syrup and Greek olive oil

**Vegetarian Moussaka**  
Layered potatoes ~ tomatoes ~ eggplant ~ zucchini  
Finished with a rich béchamel sauce

**Vegetable Pad Thai**

**Middle Eastern Platter**  
Consists of Spinach and Cheese Triangle  
Stuffed Portobello Mushroom a la Greque  
Stuffed grape leaves with Tzatziki sauce in a fluted lemon cup  
Roasted red pepper and goat cheese roulade

**Mid-Size Wild Mushroom Filo Triangle**  
Served with sautéed baby autumn vegetable, carrots-green and yellow patty pan squash-zucchini and yam puree  
Fresh rosemary herb garnish to finish the plate

**Sweet Pea and Leek Ravioli**  
With light basil cream sauce, herb garnishes and freshly grated Parmesan

**Wild Mushroom and Roasted Butternut Squash Farfale Pasta**  
With a light mascarpone and sage sauce – freshly shaved Parmesan and steamed spring peas for garnish

**Butternut Squash Ravioli**
Finished with a brown mascarpone sauce and served with steamed baby peas for garnish and freshly grated Parmigiano Reggiano

**Spinach and Asiago Ravioli**
Finished with a light cream sauce infused with fresh spinach and roasted red peppers and freshly grated Parmigiano

**Wild Mushroom Ravioli**
Finished with a light wild mushroom cream sauce and a fresh spring peas-freshly grated Asiago cheese

**Butternut Squash and Wild Risotto ~ Shaved Parmesan**

**Summer Garden Risotto ~ Shaved Parmesan**

**Wild Mushroom Stew with Cipollini Onions ~ Root Vegetables ~ Porcini Cream ~ Puff Pastry Top**

**Greens and Beans**

**Zoodles with Pesto ~ Roasted Grape Tomatoes ~ Shaved Parmesan**
Sample Wedding Cake Batters and Flavors:

Our Cakes are made with only the finest ingredients with flavors ranging from the simple to the complex ~ We make all of cakes from scratch and we never use processed fillings or frostings ~ Every cake is a unique masterpiece and every cake is designed specifically for our brides

**Batters:**
- Dark Chocolate
- Golden Vanilla
- Coconut
- Carrot
- Red Velvet
- Lady Baltimore

**Fillings:**
- Raspberry
- Strawberry
- Peach
- Mango
- Apricot
- Lemon
- French Custard
- Chocolate Mousse
- Hazelnut
- Almond
- Ganache
- Chocolate Fudge

**Frostings:**
- Vanilla Buttercream
- Chocolate Buttercream
- Almond Buttercream
- Fondant

**Miniature French and Italian Pastry Selection:**
- Shortbread Cookies – Dipped in White Chocolate ~ Rosette of Lemon Bavarian
- Mocha Moon with Marzipan ~ Ganache Finish
- Canolli
- Sacher Hearts – Chocolate Chiffon ~ Raspberry ~ Ganache
- Petit Fours – Almond with Apricot or Raspberry ~ Fondant
- Fruit Tarts ~ Custard Filling ~ Fresh Fruit
- Key Lime Tarts
- Miniature Cheese Cake Cutout ~ Fruit topping
- Meringue Fingers ~ Flavored Butter Cream ~ Nuts
- Hazelnut Squares – Square Tartlet with Hazelnut ~ Ganache
- Chocolate Mousse Cups with Assorted Mousse Filling
- Chocolate Ganache Diamonds – Ganache Cake ~ Ganache Finish
Burnt Almond Balls
Yellow or Chocolate Pyramids
Chocolate Éclairs with Chocolate Mousse Filling ~ Ganache
Cream Puffs with Cherries and Cream
Baklava
Phyllo Cups with Custard and Fresh Fruit
Marzipan Slices – Bavarian Filled; one-half Moon Covered in Marzipan
Grenadine Sickle Pears stuffed with Mascarpone
Apple Gallettes with Caramel Buttercream
Mocha Moons
Citrus Bavarians
Pistachio Frangipan Barquettes

**Cookies ~ Brownies ~ Bar Cookies:**
Chocolate Chip
Oatmeal
Peanut Butter
Sugar
White Chocolate Chip
Almond Macaroons
Coconut Macaroons
Double Chocolate Brownies
Blondies
Lemon Bars
Pecan Diamonds
Chocolate Turtle Bars
Cherry Coconut Bars
Blueberry Coconut Bars