



CONROY CATERING

Sample Corporate Menu Selections

www.conroycatering.com



Corporate Cocktail Party Sample Menu

Guest Capacity

Knowlton Mansion: 50-300 guests

Glen Foerd Mansion: 50-155 guests

Premium Open Bar

Handmade Butlered Hors D'oeuvres

Pan-Fried Chinese Vegetarian Dumplings with Soy Ginger Dipping Sauce

Crab and Brie Phyllo Pastry

Herb Toast with Filet of Beef and Brie (*COLD*)

Chicken and Jalapeños Quesadillas with Salsa Fresca and Chipotle Sour Cream

Skillet-Smoked Cajun Shrimp and Roasted Corn Cakes with Mango Chutney

Pasta Station

Linguini with Red Clam Sauce

Cheese Tortellini with Roasted Tomato Basil Cream Sauce

Breast of Chicken, Mushrooms, Artichokes, Capers and Smoked Prosciutto in Lemon Butter with Orrechiette

Served with: Crusty Hearth-baked Breads and Garlic Herb Butter

Tapas Station

Sautéed Artichokes with Garlic and Wine, Polenta and Gorgonzola Layered Cake,

Stuffed Fried Olive, Spicy Shrimp and Chorizo, Prosciutto with Grissini, Salmon and Leek Rolls



Holiday Party Sample Menu

GUEST CAPACITY

KNOWLTON MANSION: 50-250 GUESTS

GLEN FOERD MANSION: 50-155 GUESTS

Premium Open Bar

Handmade Butlered Hors D'oeuvres

Skewered Beef and Scallion Negimaki with a Mirin Glaze

Crab and Brie Phyllo Pastry

Crispy Fried Raviolis with Tomato Basil Dip

Pan-Fried Chinese Lobster Dumplings with Soy Ginger Dipping Sauce

California Sushi Rolls with Pickled Ginger and Wasabi-Flavored Soy Sauce (*COLD*)

Cocktail Hour Soup Station

Tomato Herb Soup served in Miniature Cups with Miniature Grilled Cheese Dipper

Carving Station

Flank Steak with Mushroom Demiglace or Roasted Shallot Demiglace

Roasted Loin of Pork with Apple Cider Reduction

Served with

Roasted New Potatoes with Crumbled Blue Cheese

Wild Mushroom Risotto

Assorted Rustic Rolls and Butter

Pasta Station

Breast of Chicken Cacciatore with Tricolor Peppers and Onion Marinara over Penne

Potato Gnocchi with Fresh Broccoli and Diced Tomato and Garlic Oil

Cheese Raviolotti with a Meat Ragout

Served With:

Romaine and Arugula Caesar Salad with Hand Sauteed Croutons
and Freshly Shaven Parmesan Curls

Rosemary Focaccia with Tomato Basil Bruschetta

Crusty Hearthbaked Breads with Garlic Herb Butter

Miniature Dessert Display

Miniature Cannolis, Chocolate Eclairs, Assorted Fancy Cookies,

Seasonal Fruit with Chocolate Sauce or Whipped Cream

Columbian Coffee, Herbal Teas



Elegant Retirement Dinner Sample Menu

Guest Capacity

Knowlton Mansion: 50-250 guests

Glen Foerd Mansion: 50-136 guests

Premium Open Bar

Handmade Butlered Hors D'oeuvres

Crab Rangoon with Plum Dipping Sauce

Lobster Potato Croquette

Sesame Chicken with Honey Mustard Dip

Miniature Calzones with Italian Sweet Sausage with Marinara

Vegetarian Spring Rolls with Sweet and Spicy Red Pepper "Jelly"

Cocktail Hour Sushi Station

California Rolls, Spicy Tuna Rolls, Vegetable Rolls, Barbecued Eel Nigiri, Shrimp Tempura Maki, Philadelphia Smoked Salmon Rolls & Tuna Nigiri

Served with Pickled Ginger and Wasabi Soy Sauce

First Course

Fresh Baby Spinach with Red Grapes, Toasted Pinenuts and Blue Cheese with Balsamic Vinaigrette

Main Course

Guests Advance Choice of One of the Following:

Lightly Battered Breast of Chicken Stuffed with Prosciutto, Fresh Spinach, Mozzarella and Roasted Red Peppers with Roasted Tomato Basil Concassé

or

Rack of Lamb with Rosemary Scallion Crust with a Madeira Demiglace

Accompanied By:

Young Asparagus with Parmesan Butter

Roasted New Potatoes with Fresh Herbs and Garlic

French Rolls and Butter Rosettes

Butlered Miniature Ice Cream Desserts

Apple Caramel Pies:

Phyllo Cup filled with Green Apple Sorbet and Caramel Sauce

Chocolate covered Banana:

Dark Chocolate Cup filled with Banana Ice Cream and Rum Chocolate Sauce

Cherry Cheesecake:

Sweet Buttercrust Tartlette filled with Mascarpone Cream and Cherry Ice cream



Employee Training Session Sample Menu

Guest Capacity

Knowlton Mansion: 25-225 guests

Glen Foerd Mansion: 25-70 guests

All Day Event

Frittata-Breakfast Buffet

Wild Mushrooms, Grilled Vegetables, Spinach Potatoes and Fontina Cheese

Artfully Layered with Fresh Herbs and Eggs.

Served with Smoked Sausage links and Croissants with Butter and Jam with Rich Columbian Coffee, Gourmet Teas, Fruit Juices, Ice Water

Backyard Barbeque-Lunch Buffet

Marinated Flank Steak with Roasted Shallot Demiglace.

Grilled Chicken Breast with Mango Red Pepper Salsa.

Baby Spinach Salad with Red Onion and Grapes, Homemade Croutons, Crumbled Egg and

Chopped Bacon with a Honey-Poppy Seed Dressing.

Skillet Grilled Vegetables and Roasted New Potatoes with Fresh Herb & Garlic.

Basket of Country Rolls.

Peach and Blueberry Cobbler with Columbian Coffee & Herbal Teas

Philly Time-Afternoon Break

Philadelphia's Finest! Soft Pretzels with Spicy Mustard, Tastykakes and Yummy Goldenberg Peanut Chews make this break a Hometown Favorite!