



CONROY
CATERING

Sample Sit Down Menu Selections



Sit Down Sample Menu One

Top Shelf Open Bar

Handmade Butlered Hors D'oeuvres

Artichoke Heart Fritters with Lemon Caper Aioli

Pan-Fried Chinese Pork Dumplings with Soy Ginger Dipping Sauce

Skewered Spicy Pan Seared Sea Scallops with Sweet Roasted Red Pepper Cream

Black-and-White Sesame-Crusted Ahi Tuna Roll with Wasabi Aioli (cold)

Skewered Beef and Scallion Negimaki with Sesame Soy Dipping Sauce

Pasta Station I

Cheese Purse with Calamata Olives, Sun Dried Tomatoes, and Baby Spinach with Olive Oil and Garlic; Penne Arrabbiata with Spicy Sausage and Tomato Sauce; Grilled Focaccia

Carving Station I

Hand Carved Pork Tenderloin. Presented on Baguette, Drizzled with Apple Cider Reduction and an Onion Marmalade

First Course

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

Main Course

Breast of Chicken Saltimbocca Stuffed with Prosciutto, Aged Provolone and Sage with a Dry Sherry Sage Sauce

or

10oz Roasted Filet Mignon with Portabella & Black Truffle Butter in a Port Wine Sauce

Accompanied by:

Roasted Fingerling Potatoes

Young Asparagus with Parmesan Butter

French Rolls and Butter Rosettes

Dessert Flambé Station

A Uniformed Attendant Preparing A Variety Of Flambéed Fruits Served Over Vanilla Bean Ice Cream:

Strawberries Grand Marnier With Chocolate Sauce, Fresh Peaches and Cream with Raspberry Sauce, & Bananas Foster

Custom Wedding Cake

Chocolate Chip Chiffon Cake with Chocolate Buttercream Filling

Columbian Coffees, Herbal Teas



Sit Down Sample Menu Two

Top Shelf Open Bar

Handmade Butlered Hors D'oeuvres

Crab Rangoon with Plum Dipping Sauce
Roasted Petite Potato with Pesto Cream Cheese and Roasted Red Peppers
Confit of Duck Spring Rolls with Soy Ginger Dipping Sauce
Lobster Tarragon Phyllo Pastry
Miniature Calzones with Italian Sweet Sausage with Marinara

Soup Station

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

Seared Tuna Station

Black-and-White Sesame-Crusted Ahi Tuna Roll with Wasabi Aioli

First Course

Baby Greens with Crumbled Feta Cheese and Grilled Asparagus with Tarragon Red Wine Vinaigrette

Main Course

Poached Filet of Salmon with Lump Crabmeat and Lemon Thyme Beurre Blanc

or

Grilled Loin of Veal with Caramelized Vidalia Onion & Shallot Compote with Merlot Thyme Jus

Accompanied by:

Horseradish Mashed Potatoes
Baby French Green Beans
French Rolls and Butter Rosettes

Deluxe Cheesecake Station

New York Style Cheesecake topped with Caramel Sauce
Chocolate Chip Cheesecake with White & Dark Chocolate Shavings
Raspberry Cheesecake topped with Fresh Seasonal Berries
Lemon Cheesecake topped with Whipped Cream

Custom Wedding Cake

Marble Pound Cake with a Mocha Bavarian Cream Filling
Columbian Coffees, Herbal Teas



Sit Down Sample Menu Three

Top Shelf Open Bar

Handmade Butlered Hors D'oeuvres

Grilled Loin of Pork Satays with Sun-Dried Cherry Apple Chutney
Miniature Maryland Crab Cakes with Tartar Sauce
BBQ Duck and Manchego Quesadillas with Salsa Fresca and Smoked Chile Cream
Mexican Smoked Cheese and Vegetable Spring Rolls with Guacamole Sour Cream
Skewered Sesame-Crusted Salmon with Orange Miso Sauce

Carving Station II

Hand Carved Magret Duck Breast, skewered and served with a trio of sauces: Balsamic Reduction, Apricot Sauce, Port Wine Reduction

Crudité

Marinated Cauliflower, Whole Asparagus, Baby Carrots, Tri-color Peppers, Broccoli Spears, Cherry Tomatoes and Button Mushrooms with a Garden Vegetable Dip

First Course

Tomato Herb Bisque with Lump Crabmeat

Main Course

6oz Grilled Petite Filet Mignon with Wild Mushroom Demiglace & 4oz Petite Maryland Lump Crab Cake with Brandy Corn Coulis

Accompanied by:

Parmesan Fresh Herb Risotto
Sautéed Broccoli Rabe with Garlic and Grated Pecorino
French Rolls and Butter Rosettes

Home-style Dessert Buffet

Apple Fruit Cobbler
French Silk Pie
German Chocolate Cake
Fresh Fruit Tarts

Wedding Cake

Carrot Cake with Cream Cheese Buttercream Filling;
Columbian Coffees, Herbal Teas



Sit Down Sample Menu Four

Top Shelf Open Bar

Handmade Butlered Hors D'oeuvres

Melon Wrapped in Imported Prosciutto di Parma (cold)

Sesame Chicken with Honey Mustard Dip

Roasted Tomato Basil Bruschetta

Lobster Potato Croquette

Chicken and Jalapeños Quesadillas with Salsa Fresca and Chipotle Sour Cream

Pasta Station II

Penne Pasta with Sun Dried Tomato Pesto Cream Sauce; Cavatapi with Sautéed Spinach, Mushrooms, Olive Oil and finished with Pecorino and Crushed Red Pepper; Grilled Focaccia

Carving Station III

Hand Carved Apple Hickory Smoked Chicken Breast. Presented on Multi Grain Baguette with a Cranberry Aioli

First Course

Medley of Wild Winter Greens with Dried Cranberries, Stilton and Slivered Pistachios with Roasted Shallot Vinaigrette

Main Course

Potato-Crusted Cod with a Roasted Yellow Pepper Coulis

or

Rack of Lamb with Rosemary Scallion Crust

Accompanied by:

Yukon Gold and Sweet Potato Mash with Fresh Chives

Broccoli Florets

French Rolls and Butter Rosettes

Gourmet Sundae Bar

Vanilla Bean Ice Cream, Cherry Gelato, and Banana Ice Cream

Served with

Chocolate Cups, Buttercrust Tartlettes, Warm Chocolate Brownies, With Caramel Sauce,

Chocolate Sauce, Raspberry Sauce, Whipped Cream,

Fresh Summer Berries

Wedding Cake

Vanilla Pound Cake with a Strawberry Buttercream Filling;

Columbian Coffees, Herbal Teas



Sit Down Sample Menu Five

Top Shelf Open Bar

Handmade Butlered Hors D'oeuvres

Spinach Crepe Spirals with Sun-dried Tomato Basil Cream Cheese and Pinenuts (cold)

Traditional Quesadillas with Salsa Fresca and Smoked Chile Cream

Herb Toast with Filet of Beef and Brie (cold)

Pan-Fried Chinese Lobster Dumplings with Soy Ginger Dipping Sauce

Crispy Pumpkin Raviolis with Acorn Squash Chutney

Fondue

Featuring a Cheese Fondue Display with Steamed Asparagus Spears, Walnut Bread, Sliced Apples with Prosciutto and Baby Boiled Potatoes

Soup Station

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

First Course

Red Oak, Mache and Frissé with Dry Roasted Apples and Whole Wheat Croutons with Sour Cherry Vinaigrette

Main Course

14oz Grilled Rib Eye Steak with Port Wine Demiglace

or

Medallions of Herb Crusted Lobster Sautéed in Olive Oil with Shrimp Champagne

Accompanied by:

Roasted Garlic Mashed Potatoes

Wilted Spinach with Red Pepper and Shitake Mushrooms

French Rolls and Butter Rosettes

Buffet of Miniature Desserts

Seasonal Fruit with Chocolate Sauce or Whipped Cream, Assorted Miniature Tarts, Raspberry Swans, Peanut Butter Bon Bons, Mocha Coffee Torte, Frangipanes, Chocolate Rum Pearls, Assorted Fancy Cookies, Miniature Cheesecakes, Cannolis, Chocolate Eclairs, Chocolate Mousse in Praline Phyllo Cups

Wedding Cake

Lemon Chiffon Cake with a Raspberry Buttercream Filling

Columbian Coffees, Herbal Teas