



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