



# CONROY CATERING

## Sample Food Station Menu Selections

[www.conroycatering.com](http://www.conroycatering.com)



## *Food Station Sample Menu One*

### **Top Shelf Open Bar**

#### **Handmade Butlered Hors D'oeuvres**

Skillet-Smoked Sea Scallops on Crisp Tortillas with Southwestern Corn Relish  
Spicy Grilled Beef Satays with Chipotle Chili Barbecue Sauce (cold)  
Lemon-Pepper Shrimp & Cilantro Pesto Quesadillas with Salsa Fresca & Smoked Chile Cream  
Parmesan Risotto Cakes with Sweet Roasted Red Pepper Cream  
Moroccan-Style Breast of Chicken Satays with a Fig and Port Reduction

#### **Crudité**

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

#### **Seared Tuna Station**

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

### **FOOD STATIONS:**

#### **Carving Station**

Roasted Sirloin with a Cracked Peppercorn Sauce  
Roasted Breast of Turkey with Cranberry Orange Chutney or Pan Gravy  
Served with:  
Butternutsquash Gratin  
Honey Glazed Baby Carrots with Fresh Dill  
Assorted Rustic Rolls & Butter

#### **Pasta Station**

Lobster Ravioli with a Brandy Cream Sauce and Wild Mushrooms  
Crab and Broccoli Cannelloni with a Roasted Shallot Cream Sauce  
Cavatapi with Sausage, Eggplant and Basil  
Served with:  
Romaine & Arugula Caesar Salad with Shaved Parmesan Curls  
and Homemade Sautéed Croutons  
Crusty Hearth Baked Breads & Parmesan Butter



## *Food Station Sample Menu One (continued)*

### **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**

Raspberry Marble Chiffon Cake with a Raspberry Mousse Filling  
Columbian Coffee, Herbal Teas



## *Food Station Sample Menu Two*

### **Top Shelf Open Bar**

#### **Handmade Butlered Hors D'oeuvres**

Crispy Fried Raviolis with Tomato Basil Dip  
Crab and Brie Phyllo Pastry  
Spicy Lamb Kebab with Yogurt Dipping Sauce  
Caramelized Onion and Goat Cheese Tart  
California Sushi Rolls with Pickled Ginger and Wasabi-Flavored Soy Sauce (cold)

#### **Pasta Station I**

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

#### **Carving Station III**

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

### **FOOD STATIONS:**

#### **Asian Station**

Grilled Teriyaki Pork Loin with a Pineapple Miso Sauce  
Vietnamese Shrimp and Crab Cakes with Chili-Lime Sauce  
Mango & Sweet Red Pepper Stir-Fry with Chicken  
Served with:  
Stir Fried Sweet Potatoes  
Asian Greens Stir Fired with Garlic Slivers

#### **Grill Station**

Flank Steak with Chipotle Chili Barbeque  
Filet of Grouper with Roasted Vegetable Salsa  
Served with:  
Assorted Rustic Rolls and Butter  
Chef's Seasonal green salad with balsamic vinaigrette  
Grilled Zucchini with Summer Squash Salad with Basil-Parmesan Dressing



## *Food Station Sample Menu Two (Continued)*

### **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

### **Custom Wedding Cake**

Chocolate Chiffon Cake with a Caramel Buttercream Filling

Columbian Coffee, Herbal Teas



## *Food Station Sample Menu Three*

### **Top Shelf Open Bar**

#### **Handmade Butlered Hors D'oeuvres**

Mushroom Duxelle Phyllo Pastry  
Wok-Charred Tuna on a Tortilla Chip with Cardamom Cream  
Miniature Calzones with Italian Sweet Sausage with Marinara  
Blini with Smoked Salmon and Caviar (*COLD*)  
Grilled Breast of Duck Satays with a Homemade Worcestershire Sauce

#### **Soup Station**

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

#### **Fondue**

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

### **FOOD STATIONS:**

#### **Cajun Creole Station**

Chicken Fricassee  
Trout with Roasted Pecan Sauce  
Served with:  
Dirty Rice  
Sweet & Sour Rutabaga  
Tiny Pineapple Corn Muffins

#### **Mediterranean Station**

Calamari Fritti with Tomato Basil Dip  
Wild Mushroom Risotto  
Veal Meatballs in Spicy Chorizo Sauce  
Served with:  
Fresh Crisp Romaine, Arugula, Radicchio, Red Leaf Lettuces, Imported Olives, Roasted Marinated Peppers, Focaccia, Tapénades, Bocconcini (Marinated Mozzarella, Plum Tomatoes And Fresh Basil), Stuffed Grape Leaves, Assorted Flavored Oils And Vinegars, Balsamic Vinegar, Extra Virgin Olive Oil



## *Food Station Sample Menu Three (Continued)*

### **Carving Station**

Flank Steak with Chipotle Chili Barbeque Sauce

Pork Tenderloin with Warm Apple Raisin Compote

Served With:

Baby French Green Beans

Roasted Garlic Mashed Potatoes

Assorted Rustic Rolls & Butter

### **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**

Vanilla Pound Cake with Fresh Sliced Strawberries Filling

Columbian Coffee, Herbal Teas



## *Food Station Sample Menu Four*

### **Top Shelf Open Bar**

#### **Handmade Butlered Hors D'oeuvres**

Crispy Vegetarian Spring Rolls with Sweet and Spicy Red Pepper "Jelly"  
Herb Toast with Filet of Beef and Brie (cold)  
Confit of Duck with a Citrus Vinaigrette (*COLD*)  
Pan-Fried Chinese Vegetarian Dumplings with Soy Ginger Dipping Sauce  
Stuffed Mushrooms with Crabmeat

#### **Dim Sum Station**

Steamed Lobster Dumplings  
Crispy Pan Fried Vegetarian Spring Rolls  
Shrimp Rice Paper Parcels  
Steamed Roast Pork Bun  
Presented with a Selection of Sauces: Soy Ginger Sauce, Red Pepper "Jelly",  
Red Wine Vinegar and Hot Chili Pepper Oil

### **FOOD STATIONS**

#### **Southwest Station**

Texas Barbecue Brisket  
Pecan Crusted Chicken Breast with a Whole Grain Mustard Sauce  
Served with:  
Yukon Gold Baked Potatoes  
Fried Green Tomatoes  
Black Bean Salsa and Blue Corn Chips

#### **Pasta Station**

Linguini with White or 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:  
Romaine & Arugula Caesar Salad with Shaved Parmesan Curls  
and Homemade Sautéed Croutons  
Crusty Hearth Baked Breads & Parmesan Butter



## *Food Station Sample Menu Four (Continued)*

### **Mediterranean Station**

Grilled Salmon Basted with Lemon Basil Oil

Creamy Gorgonzola Polenta

Mussels Pusillipo

Served with:

Fresh Crisp Romaine, Arugula, Radicchio, Red Leaf Lettuces, Imported Olives, Roasted Marinated Peppers, Focaccia, Tapénades, Bocconcini (Marinated Mozzarella, Plum Tomatoes And Fresh Basil), Stuffed Grape Leaves, Assorted Flavored Oils And Vinegars, Balsamic Vinegar, Extra Virgin Olive Oil

### **Home-style Dessert Buffet**

Cherry Fruit Cobbler

Coconut Custard Pie

Strawberry Royale Cakes

German Peach Kuchen Tarts

### **Custom Wedding Cake**

Orange Chiffon Cake with White Chocolate Buttercream Filling

Columbian Coffee, Herbal Tea



# *Food Station Sample Menu Five*

## **Top Shelf Open Bar**

### **Handmade Butlered Hors D'oeuvres**

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

Stuffed Mushrooms Mediterranean-Style

Spinach and Feta Phyllo Pastry

Lobster Potato Croquette

Skewered Beef and Scallion Negimaki with a Mirin Glaze

### **Ceviche Station**

Experience the exotic tropical combination of flavors found in this Latin-American old world favorite.

Shrimp Ceviche with Roasted Tomatoes and Onions, Bay Scallop Ceviche with Melon Pearls,  
Spicy Tuna Ceviche Laced with Coconut Milk, Served with Slices of Chilled Sweet Potato, Plantain Chips  
and Toasted Tortilla Triangles

## **FOOD STATIONS:**

### **Grill Station**

Major Beef Loin with Wild Mushroom Demi Glace

Swordfish with a Lemon Herb Butter

Served with:

Skillet Grilled Vegetables

Grilled Sweet Potatoes

Assorted Rustic Rolls & Butter

### **Asian Station**

Honey Walnut Shrimp with Stir-fried Vegetables and a Star Anise Sauce

Pad Thai with Chicken, Shrimp & Tofu

Served with:

Singapore Rice Noodles

Thai Basil and Sweet Corn Stir-fry



## *Food Station Sample Menu Five (continued)*

### **Pasta Station**

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

Mussels Fra Diabolo over Linguine

Cavatapi with Sautéed Spinach, Mushrooms, Olive Oil, with Pecorino and Crushed Red Pepper Served with:

Romaine & Arugula Caesar Salad with Shaved Parmesan Curls

and Homemade Sautéed Croutons

Crusty Hearth Baked Breads & Parmesan Butter

### **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

### **Custom Wedding Cake**

Lemon Pound Cake with Strawberry Mousse Filling

Columbian Coffee, Herbal Teas