

## ***Hoboken Catering Complete Buffet Dinner:***

***\$34.95pp Adult, \$24.95pp Kids under 12yrs, under 3yrs is Free***

### **Hors d'oeuvres (Choose 2)**

#### **Grilled Vegetable Kebob**

*Portobello, Pepper, Zucchini, Eggplant & Red Onion with Tzatziki Dip*

#### **Sesame Peanut Chicken Sate -**

*Thai Marinated Chicken Skewer with Spicy Peanut Sauce*

#### **Mini Sirloin Cheeseburgers**

*Sirloin Beef, Caramelized Onions, Vermont Cheddar & Ketchup, on a Mini Potato Bun*

#### **Mini Empanadas**

*Crispy Hand Made Empanada's, Stuffed with Spanish Olive & Choice of Beef, Chicken or Turkey*

#### **Pork, Chicken or Vegetable Pot Sticker**

*Served with Scallion Honey-Teriyaki Sauce*

#### **Spanakopita**

*Fillo Dough Filled with Spinach & Feta*

#### **Boursin Stuffed Mushrooms**

*Baby Bella Mushrooms Stuffed with Garlic & Fine Herb Boursin Cheese. Topped with Toasted Panko*

#### **Petite Risotto Balls**

*Risotto, Mozzarella & Asiago Cheeses, Coated with Bread Crumbs, Dusted with Parmesan. Marinara Dip.*

#### **Pigs in a Blanket**

*Mini Beef Dogs Wrapped in Puff Pastry & served with Spicy Mustard & Ketchup*

#### **Mini Lamb Meatballs**

*Mediterranean Lamb Meatballs with a Tzatziki Sauce*

#### **Plum Tomato & Basil Bruschetta**

*Bruschetta on Garlic Toast Points with Boursin Cheese & Shaved Parmesan and Balsamic Reduction Drizzle*

#### **Smoked Salmon Mousse Canapé**

*Smoked Salmon Mousse, Caper, Lemon Zest and Dill*

#### **Goat Cheese & Sun-dried Tomato Canapé**

*Herbed Goat Cheese Piped into Fillo Cups Tart Shells topped with Marinated Sun-dried Tomato*

#### **Prosciutto Wrapped Grilled Asparagus**

*Grilled Asparagus Spears Wrapped with Prosciutto Ham, Over Brie on Toast Points*

#### **Caprese Skewer**

*Bocconcini, Basil & Cherry Tomato with a Drizzle of Balsamic Reduction*

## **Salads (Choose 2)**

### **California Avocado & Thai Noodle**

*Crisp greens, avocados, Thai-style noodles, carrots, red pepper, cabbage, cucumber, mint, and cilantro.  
In a Spicy Thai Peanut dressing.*

### **Southwestern Fiesta Chicken**

*Cajun Chicken, Roasted Corn Black Bean Salad, Cucumber, Cherry Tomato, Avocado & Shredded Cheddar,  
over greens. Chipotle lime ranch dressing.*

### **Mesculan Greens & Mango**

*Sweet Ripe Mango, Baby Greens, Cherry Tomato & Candies Pecans, Drizzled with Honey Balsamic Dressing*

### **Fresh Mozzarella, Tomato & Basil**

*Drizzled with balsamic reduction*

### **Roast Turkey Cobb**

*Roasted turkey, cherry tomatoes, cucumbers, bacon, hard-boiled Egg, avocado, crumbled Blue cheese over  
romaine hearts. Buttermilk Ranch Dressing*

### **Classic Caesar**

*Crisp Romaine, Shaved Parmesan, Herb Croutons*

### **Waldorf**

*Green apples, celery, walnuts, grapes with a yogurt-mayo dressing over mixed baby greens*

### **Cavatappi Italian Pasta**

*Diced Salami, Pepperoni, Provolone, Red Onion, Roasted Peppers, Rotini Pasta & Italian Herb Vinaigrette*

### **Mediterranean Couscous**

*Cumber, tomato, red onion, dill, feta & garbanzo beans, with Lemon Vinaigrette*

### **Mixed Grain & Herb**

*Couscous & Quinoa Salad with Dill, Basil, Mint, Red Onion, Cucumber & Pepper  
Lemon Vinaigrette over a bed of baby spinach*

### **Roasted Red Potato Salad with Dijon Dressing**

*Red bliss potatoes, celery, scallion & pepper with a sour cream Dijon dressing*

## ***Entrée (Choose Three)***

### **Pasta:**

*Penne a la Vodka with Shaved Parmesan*  
*Baked Ziti Marinara with Fresh Basil & Herbed Ricotta*  
*Cavatappi with Grilled Chicken & Sun-dried Tomato & Basil*  
*Penne with Spinach, Tomato, Basil & Gorgonzola Cream (v)*  
*Pasta Primavera with Julienne Vegetables & Wine Broth (v)*  
*Pappardelle Pasta with a Wild Mushroom Sauce (v)*

### **Poultry:**

*Pan Fried Chicken Breast with Oregano Garlic Sauce*  
*Char-Grilled Chicken Breast with Pineapple Mango Salsa*  
*Lemon, Sage & Roasted Garlic Chicken Breast*  
*Chicken Parmesan with Fresh Mozzarella*  
*Chicken Marsala*  
*Chicken Franchise*  
*Chicken Coq Au Vin, White Wine Braised Chicken Breast*  
*Orange Glazed Balsamic Chicken Breast*

### **Meat**

*Roast Pork Tenderloin with a Sweet & Spicy Glaze*  
*Virginia Baked Ham with Pineapple Chutney*  
*Sweet & Spicy Sausage and Peppers*  
*Country Meatloaf with Pan Gravy*  
*Grilled Flank Steak with Mushroom Gravy*

### **Seafood**

*New England Baked Cod with Herb Crust*  
*Pan Seared Salmon with Lemon & Dill*  
*Stuffed Flounder Florentine*  
*Shrimp Jambalaya*  
*Lemon Sole stuffed with Crab*  
*Blackened Catfish w/ Jalapeno Pineapple Salsa*

*Accompaniments: (Choose Two)*

*Candied Sweet Potatoes*

*Roasted Butternut Squash with Sage Butter*

*Glazed Baby Carrots with Brown Sugar*

*Sautéed Green Beans with Toasted Almonds*

*Rosemary Mashed Potatoes*

*Asiago Cheese Potatoes Gratin*

*Corn Bread Pudding*

*Sautéed Squash & Zucchini*

*Wild Rice with Dried Cranberries*

*Sautéed Broccoli Rabe with Garlic & Olive Oil*

*Vegetable Medley- Carrot, Corn, Peas and Broccoli*

*Roasted Acorn Squash with Goat Cheese & Balsamic*

*Cornbread, Pecan & Crimini Mushroom Stuffing*

*Balsamic Drizzled Char-Grilled Asparagus*

*Roasted Fingerling Potatoes with Sea Salt & Garlic*

*Spanish Style Rice or Spanish Style Beans*

**(Staffing, Service fee, tax and any rentals or disposable-ware such as linen, tables, chairs, glassware, plates, urns, utensils, racks, sterno etc. & rental delivery fees are not included in the pricing. Pricing is based per person and the minimum order allowed for this menu is 20 guest.)**

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