



# A Touch of Gourmet by Debi

*We have all your  
catering needs covered*

*Call Debi Werner at 973-668-9302*

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## Option A

Choose:  
two Hors d'oeuvres  
two Main Entrees  
two Sides

*\$22 per person  
(dinner rolls included)*

## Option B

Choose  
three Hors d'oeuvres  
three Main Entrees  
two Sides

*\$24 per person  
(dinner rolls included)*

## Option C

Choose  
four Hors d'oeuvres  
three Main Entrees  
three Sides

*\$26 per person  
(dinner rolls included)*

\*\*Prices subject to change



# Main Entrees

Sausage, Peppers & Onions

Meat Lasagna

Homemade Italian Meatballs

Chicken Parmesan

Chicken Marsala

Pepper Steak

Pork Roast with Gravy

Pub Style Shepherd's Pie with Cheddar Mash

Penne with Sausage Puttanesca

Stuffed Shells in Marinara

Crispy Buffalo Chicken with Blue Cheese Sauce

Chicken with Maple Mustard Sauce

Apricot Balsamic Glazed Pork

Bang Bang Chicken

Taco Bar

\*\*Shrimp Scampi

\*\*Penne in Smoke Gouda with Cajun Chicken

\*\*Additional \$3 per person

Children's Menu Available upon Request

## Sides – Hot

Penne in Pink Vodka Sauce  
Ziti with Marinara Sauce  
Mashed Potatoes with or without Roasted Garlic  
Baked Potatoes with Sour Cream & Chives  
Baked Kraut with Bacon & Apple  
Fresh Green Beans in Garlic Butter  
Roasted Sliced Carrots with Fry Spice & Hot Honey  
Macaroni and Cheese with Crispy Bread Topping  
Asparagus with Lemon Caper Sauce  
Swiss Vegetable Medley Casserole  
Yellow Squash Carrot Casserole  
Bacon Blue Cheese Brussel Sprouts  
French Green Bean Casserole  
Fresh Spinach with Roasted Garlic  
Perogies with Garlic Sauce, Onion & Bacon

## Sides – Cold

Potato Salad  
Macaroni Salad  
Cole Slaw  
Caesar Salad  
English Cucumber, Tomato & Red Onion with Balsamic Dressing  
Caprese Salad with Balsamic Dressing  
Spring Mix with Peppers, Tomatoes & Cucumber with Italian Dressing  
Fresh Spinach with Bacon, Water Chestnuts, Egg & Sweet/Spicy Dressing  
Baby Arugula with Watermelon & Feta

# Hors d'oeuvres

Taco Bar

Crudit  Platter with dip

Mini Quiches

Seasonal Fruit Platter

Bruschetta on Garlic Tips

Vegetable Egg Rolls

Caprese Salad on toothpicks w/ balsamic glaze

English Cucumber with lemon pepper

Mini Reubens

\*Bistro Tips/Roast beef with Horseradish Mayo

Pigs in a Blanket

Kielbasa in Sweet & Spicy Sauce

Nacho Cup with Rotisserie Chicken Salad

Buffalo Wings with Blue Cheese

Apricot Wings

\*Canadian Crostini (Canadian Bacon, Mozzarella, & Parmesan  
Reggiano with Peach Preserves)

Warm Brie with Blueberry Chutney

\*Charcuterie Board

\*Cajun Shrimp with Garlic Aioli

\*Shrimp Cocktail

\*Additional \$3 per person

## Sandwich Board

Choice of  
three Sandwiches & two Side Salads

Served with a variety of chips  
and assorted cookies

*\$21 per person*

## Sandwich Choices

Roast Beef, Provolone, Bacon Sliders w/ Horseradish Sauce

Rotisserie Chicken Sliders with Cranberry Chutney

Ham & Swiss on Rye w/ Sweet Honey Mustard, Lettuce & Tomato

Pulled Pork Sliders

Meatball Parmesan Sandwich on 3" garlic roll

Rotisserie Chicken Salad on Croissant

Tuna Salad w/ Provolone & Red Onion on Croissant

## Side Salad Choices

Potato Salad

Southern Macaroni Salad

Coleslaw

English Cucumber, Tomato & Red Onions w/ Balsamic Dressing

Creamy Broccoli with Bacon

Caesar Salad

# Seasonal BBQ

(AVAILABLE MAY THRU SEPTEMBER)

Choose

One Grilled Special

Two Sides

Served with Hamburgers, Cheeseburgers & Hot dogs  
w/ ketchup, mustard, relish, sliced tomato & onion

*\$22 per person*

## Grilled Special Choices

BBQ Chicken

BBQ Ribs

Kielbasa

Chicken or Pork Kabobs

\*Cajun Shrimp Kabob with Lime Aioli

\*Additional \$3 per person

## Side Salad Choices

Potato Salad

Macaroni Salad

Coleslaw

Cucumber, Tomato & Red Onions w/ Balsamic Dressing

Green Beans w/ Grape Tomatoes, Mozzarella & Zesty Italian dressing

Baked Beans

Cavatelli & Broccoli in Garlic Butter