



*A Touch
of
Gourmet
by Debi*

*We have all your
catering needs covered*

Call Debi Werner at 973-668-9302

A Touch of Gourmet by Debi

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

**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
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

Crudité 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
Three Sides

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

\$25 per person

Grilled Special Choices

BBQ Chicken

BBQ Ribs

Kielbasa

Sausage, peppers & onions

Chicken or Pork Kabobs

*Cajun Shrimp Kabob with Lime Aioli

*Additional \$3 per person

Side Salad Choices

Potato Salad

Macaroni Salad

Coleslaw

Macaroni & Cheese

Corn on the Cob

Cucumber, Tomato & Red Onions w/ Balsamic Dressing

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

Baked Beans

Cavatelli & Broccoli in Garlic Butter