



*Steve's Catering*  
*Buffet Menu Selection Package*  
2009

*Chef Steven j. Wells*  
*Stamford, Connecticut*

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*Southern Hospitality up here in the North*  
*Fine quality food for all occasions*

## *Steve's Catering Guidelines*

*Menu selections may be mixed or matched depending on the client's preference. If an entrée selection is dropped or added to the client's menu selection, Steve's catering must be notified at least five days in advance.*

*Limited buffet selections:*

- *Three meats or fish*
- *Two side dishes*
- *One vegetable*
- *One salad*
- *One bread*
- *One dessert*
- *One beverage (Steve's Catering does not provide alcohol)*
- *Any additional items from the menu selection will be an additional \$10 per person.*

*All hot menu prices and theme menu selections range from \$35 to \$55 per person.*

<i>\$35.00</i>	<i>\$45.00</i>	<i>\$55.00</i>
<i>50 – 99</i>	<i>100 – 199</i>	<i>200+</i>

*Display platters are priced separately from the buffet selections. There is a choice of two display platters. See platter selections per prices.*

*Hot and cold hors d'oeuvres are included in menu selections per buffets and plated functions. There is a choice of four hors d'oeuvres.*

*Per hors d'oeuvres party's only, a per person price is given. See hors d'oeuvres section.*

*Action stations are an additional \$100 per station. A uniformed chef attendant will serve to order.*

*Plated menu package selection prices may range higher than buffet menu prices due to the quality and cost of the plated items.*

*Wait-staff is charged at a rate of \$15 to \$20 per hour.*

*If Steve's catering is chosen, samples of the client's choices can be made available. There will be additional kitchen fee of \$75.00 per day as well as a 6 percent sales tax. Prices subject to change annually.*

*Thank you per choosing Steve's catering.*

# *Steve's Catering*

## *Hot Buffet Menu Selection*

*Herb Roasted Chicken*  
*Chicken Francese*  
*Grilled Chicken*  
*Stuffed Chicken Breast*  
*Teriyaki Chicken*  
*Chicken Marsala*  
*Curry Chicken*  
*Jerk Chicken*  
*Fried Chicken*  
*Chicken and Dumplings*  
*Chicken Cacciatore*  
*Buffalo Wings*  
*Barbecue Spare Ribs*  
*Sausage and Peppers*  
*Smothered Pork Chops*  
*Fried Pork Chops*  
*Stewed Pork*  
*Shepherd's Pie w/ Sweet Potato Topping*  
*Swedish Meatballs*  
*Stewed Turkey Wings*  
*Turkey Necks*  
*Turkey Gumbo*  
*Smoked Neck Bones*  
*Baked Ziti*  
*Lasagna with Meatballs*  
*Braised Rabbit – Market price\**  
*Half Duck – Market price\**  
*Pepper Steak*  
*Stewed Beef*  
*Salmon Roulade*  
*Jambalaya*  
*Fried Fish (snapper, catfish, whiting)*  
*Stuffed Filet of Sole*  
*Stuffed Lobster – Market price\**

# *Steve's Catering*

## *Side Dishes per Hot Menu Selections*

*Mashed Potatoes*  
*Roasted Red Potatoes*  
*Scallop Potatoes*  
*Candied Yams*  
*Baked Sweet Potatoes*  
*Yellow Rice*  
*Red Beans and Rice*  
*Rice Pilaf*  
*Creamed Spinach*  
*Macaroni and Cheese*  
*Tuna Casserole*  
*String Beans*  
*Vegetable Medley*  
*Coleslaw*  
*Cornbread*  
*Fried Plantains*  
*Zucchini*  
*(Or any side dish requested)*

## *Desserts*

*Peach Cobbler*  
*Apple Cobbler*  
*Chocolate Mousse Cup with Fresh Berries*  
*Key Lime Pie*  
*Bread Pudding and Kentucky Bourbon Sauce*  
*Carrot Cake*  
*Pineapple Upside down Cake*  
*Cheesecake*  
*Chocolate Covered Strawberries*  
*Chocolate Covered Cherries*  
*Viennese Table*  
*Banana Pudding*  
*Pound Cake*  
*(Or any dessert requested)*

# *Steve's Catering*

## *Cold Buffet Menu Selection*

*Tossed Caesar Salad*  
*House Salad*  
*Pasta Salad*  
*Antipasto Salad*  
*Seafood Salad*  
*Chicken Salad*  
*Ham and Pasta Salad*  
*Broccoli and Tortellini Salad*  
*Caribbean Crabmeat Salad*  
*Faralle with Asparagus Salad*  
*Greek Orzo Salad*  
*Vegetable Pasta Salad*  
*Potato Salad*  
*Egg Salad*  
*Fresh Fruit Salad*  
*Sweet Potato Salad w/Apples and Bacon*  
*Macaroni Salad*  
*Tuna Salad*  
*Three Bean Salad*  
*Cucumber and Tomato Salad*

## *Platters*

***Assorted Cheese and Fruit Display***

*served with assorted crackers*

*\$2 per person*

***Seasonal Fresh Fruit Assortment***

*served with yogurt dip*

*\$1.50 per person*

***Baked Brie en Croute with Whole Wheel Brie and Encrusted Flaky Pastry, Baked Golden***

*served warm with crusty French bread*

*\$40 per wheel*

***Chilled Shrimp Display***

*served with lemon wedges and cocktail sauce*

*\$4 per person*

***Grilled Vegetable Display***

*served with hummus*

*\$3 per person*

***Antipasto Display***

*includes assorted Italian delicacies including marinated artichoke hearts, mushrooms, assorted olives, pepperoni, roasted red peppers, fresh mozzarella, salami, capicola and provolone served with Sicilian bread*

*\$4.25 per person*

***Norwegian Smoked Salmon***

*served with cream cheese, capers, red onions, chopped eggs and fresh bread*

*\*market price\**

***Seven Layer Tex Dip***

*layers of bean dip, guacamole, cheese, olives and sour cream served with tortilla chips*

*\$20 per platter (serves 10 – 12 guests)*

***Sushi and Sashimi Display***

*variety of fresh sushi and sashimi served with wasabi, soy sauce, pickled ginger; chopsticks included*

*\*market price per dozen\**

***Fresh Garden Crudités Display***

*display of fresh seasonal vegetables served with assorted dips*

*\$3.95 per person*

***Raw Bar***

*display of raw oysters, clams, mussels, rock crab claws and king crab legs served with cocktail sauce and fresh lemons*

*\*market price per dozen\**

### Premium Hors d'oeuvres

*There is a charge of \$10 per person per an event that only serves hors d'oeuvres. A selection of eight of the finest hors d'oeuvres may be chosen to be served butler style throughout your event. Please note: hors d'oeuvres per buffets and plated dinners are included in the package. Any hors d'oeuvres can be substituted for one that is not included on menu upon request.*

### Hot Hors d'oeuvres

*Mini Maryland Crab Cakes with Remoulade Sauce  
Chicken Empanada with Spicy Salsa  
Stuffed Mushrooms  
Beef Satay with a South Western Chipolte Sauce  
Spinach and Feta Cheese Phyllo Triangles  
Chicken Satay with a Peanut Dipping Sauce  
Sesame Breaded Chicken with Honey Mustard  
Vegetable Spring Rolls with Asian Dipping Sauce  
Franks en Croute with Whole Grain Mustard  
Baby Beef Wellington with a Béarnaise Sauce  
Mini Beef Patties  
Sweet Potato Fritters*

### Cold Hors d'oeuvres

*Chilled Shrimp and Cocktail Sauce  
Smoked Norwegian Salmon  
Smoked Salmon Mousse  
Seared Yellow Fin Tuna  
Red Potato with Sour Cream  
Tuna and Cucumber Boats  
Deviled Eggs  
Grilled Brushetta with Tomato, Garlic, Basil and Romano Cheese  
Roasted Tenderloin Canapé  
Asparagus Tips wrapped in Prosciutto  
Smoked Duck Breast on Endive  
California Rolls with Asian Dipping Sauce*

## Action Stations

### Carving Station

*(Select two of the following)*

*Honey Roasted Ham with a Pineapple Glaze*

*Roasted Turkey Breast with Cranberry Sauce and Homemade Gravy*

*Herb Crusted Leg of Lamb served with Mint au Jus*

*Peppered Tenderloin of Beef with a Red Wine Reduction*

### Pasta Station

*(Select two of the following Pasta's and Sauce's)*

#### Pasta's

*Penne*

*Fusilli*

*Tri-colored Tortellini*

*Rigatoni*

#### Sauce's

*Marinara*

*A la Vodka*

*Basil Alfredo*

*Sun-dried Tomatoes with Pesto*

*Clam Sauce with Fresh Herbs*

### Sauté Station

*(Selection of one)*

#### **Gulf Shrimp Provencal**

*sautéed shrimp with white wine, lemon, parsley and tomatoes served with rice*

#### **China Stir Fry**

*choice of pork, chicken or vegetables served with fried rice*

#### **Sautéed Portabella Mushrooms**

*consisting of shallots, garlic, fresh herbs, roasted peppers and balsamic vinegar*

## Themed Menu Selections

### Chinatown

*Shrimp Lo Mein*  
*Beef Broccoli Stir-Fry*  
*Teriyaki Chicken Breast*  
*Honey Sesame Chicken Wings*  
*Spring Rolls*  
*Stir-Fried Rice*  
*Stir-Fried Vegetables*  
*Chopsticks*

### Taste of Italy

*Chicken Marsala*  
*Chicken Parmesan*  
*Baked Lasagna with Meatballs*  
*Baked Ziti*  
*Sausage and Peppers*  
*Pasta Primavera Salad*  
*Garden Salad with 2 Dressings*  
*Garlic Breadsticks*

### Mexican Fiesta

*Assorted Tortilla Chips with Bean Dip*  
*South American Pasta Salad with Corn, Black Beans and Cilantro*  
*Rice and Red Beans*  
*Taco Shells*  
*Lettuce, Diced Tomatoes, Cheddar Cheese, Sour Cream, Salsa, Jalapenos and Guacamole*  
*Mixed Greens with Dressing*

Hawaiian Luau

*Beef / Chicken Kabobs with Teriyaki Sauce*  
*Roasted Pork with Honey Mustard Sauce*  
*Macadamia Nut Rice*  
*Fried Rice*  
*Grilled Seasonal Vegetables*  
*Fresh Fruit*  
*Garden Salad*  
*Hawaiian Sweet Rolls*

Southern Hospitality

*Fried Chicken*  
*Barbecue Spare Ribs*  
*Macaroni and Cheese*  
*Seafood Salad*  
*Potato Salad*  
*Candied Yams*  
*Fresh String Beans*  
*Cornbread*

Caribbean Flare

*Mini Beef Patties*  
*Black Beans and Rice*  
*Caribbean Jerk Chicken*  
*Curried Pork*  
*Seasonal Steamed Vegetable Medley*  
*Pasta Salad with Sweet Peppers and Dill*

Viennese Table

*Assorted Tortes, Mousses, Cakes, Pies, Chocolate Dipped Strawberries, etc.*

*\*Gourmet Coffee and Herbal Tea can also be made available\**

## Summer Barbecue Delights

### Southern Pig Roast

*Freshly roasted pig 40-60 lbs*  
*Honey barbecue chicken*  
*NY Sirloin*  
*Baked Beans*  
*Homemade Applesauce*  
*Cornbread*  
*Corn on the Cob*  
*Coleslaw*  
*Choice of Salad*  
*Choice of Beverage*  
*Watermelon*  
*Bread pudding w/ Kentucky Bourbon Sauce*

### New England Clam Bake

*NY Sirloin*  
*Lobster*  
*Clams*  
*Mussels*  
*Red-bliss Potatoes*  
*Onions*  
*Sweet Potatoes*  
*Corn on the Cob*  
*Sweet Sausage*  
*Chowder (Red or White)*  
*Melted Butter*  
*Choice of Salad*  
*Watermelon*  
*Choice of Beverage*  
*Assorted Cookies and Brownies*

### Caribbean Lamb Roast

*Whole Roasted Lamb 40-60 lbs*  
*Seafood Kebabs*  
*Jerk Chicken*  
*Rice and Peas*  
*Fried Dumplings (Johnny Cakes)*

*Fried Plantains*  
*Kool Salad (Coleslaw)*  
*Watermelon*  
*Choice of Salad*  
*Choice of Beverage*  
*Rum Cake*

**Southern Fish Fry**

*Fried Whiting or Catfish*  
*Creamy Cheddar Grits or White Rice*  
*Macaroni and Cheese*  
*Texas Chili*  
*Hushpuppies*  
*Corn on the Cob*  
*Cornbread*  
*Homemade Gravy*  
*Choice of Salad*  
*Choice of Beverage*  
*Tartar Sauce*  
*Lemons*  
*Malt Vinegar*  
*Pineapple Upside-down Cake*

**Backyard Cookouts**

*Grilled NY Sirloin*  
*Grilled Swordfish w/ Fruit Salsa*  
*Grilled Sweet Sausage*  
*Burger/Cheeseburgers (Lettuce, Tomatoes)*  
*Hotdogs (Sauerkraut)*  
*Barbecue Baby Back Ribs*  
*Corn on the Cob*  
*Coleslaw*  
*Watermelon*  
*Choice of Salad*  
*Choice of Beverage*  
*Peach Cobbler*

**Party Supplies**

*Lunch Napkins*

*\$3.00 per 150 count*

<i>Dinner Napkins</i>	<i>\$5.00 per 150 count</i>
<i>Paper Table Covers</i>	<i>.15 /feet</i>
<i>6" Plates</i>	<i>\$7.50 per 100 count</i>
<i>9"Plates</i>	<i>\$10.00 per 100 count</i>
<i>Soup Bowl</i>	<i>\$8.00 per 100 count</i>
<i>8 oz. Hot Beverage Cups</i>	<i>\$2.50 per 100 count</i>
<i>9 oz. Hot Beverage Cups</i>	<i>\$12.00 per 100 count</i>
<i>12 oz. Cold Beverage Cups</i>	<i>\$5.00 per 100 count</i>
<i>Plastic Forks</i>	<i>\$2.50 for 100 count</i>
<i>Plastic Spoons</i>	<i>\$2.50 per 100 count</i>
<i>Plastic Knives</i>	<i>\$2.50 per 100 count</i>
<i>Ice Sculpture</i>	<i>\$250.00 Each</i>
<i>Punch Fountain</i>	<i>\$45.00 Each</i>
<i>Chocolate Fountain</i>	<i>\$45.00 Each</i>
<i>Silver Chaffing Dishes</i>	<i>\$45.00 Each</i>
<i>Copper Chaffing Dishes</i>	<i>\$45.00 Each</i>
<i>Stainless Chaffing Dishes</i>	<i>\$18.50 Each</i>

*\*China and Silverware is not available\**