

## **CHEESE & FRUIT ENSEMBLES**

**Artisan Cheeses** - Selection of handcrafted cheeses garnished with dried fruits, grapes, and English walnuts served on a wooden carving board accompanied with sliced breads and crackers. **\$ 85.00**

**The Ultimate Baked Brie** - Imported French Triple Cream St. Andre Brie beautifully garnished with grapes and strawberries, accompanied by Bremmer Wafers. **\$75.00**

**Baked Brie** - A work of art! Warm Brie cheese encased in puff pastry with raspberry preserves served with Bremmer Wafers. **\$65.00**

**Imported Cheese Tray** - A lovely assortment of imported cheeses beautifully garnished and served with assorted gourmet crackers. **\$55.00**

**Gourmet Cheese Tray** - A lovely assortment of domestic cheeses surrounding our special recipe cheeseball. Served with raspberry preserves and assorted gourmet crackers. **\$48.00**

**Roquefort Grapes** - Clusters of red delicious grapes coated with Bleu cheese and rolled in toasted pecans. **\$45.00**

**Cheddar Cheese Ring Mold** - A soft spreadable cheese ring filled with raspberry preserves surrounded by gourmet crackers. **\$40.00**

**Gourmet Cheeseball** - Our signature recipe cheeseball served with raspberry preserves, garnished with toasted pecans and gourmet crackers. **\$20.00**

**Cheese & Fruit Display** - A selection of sliced domestic and imported cheeses garnished with seasonal fruit and assorted gourmet crackers. **\$48.00**

**Fresh Fruit Presentation** - An elegantly arranged tray of fresh seasonal fruits. **\$40.00**

**Colossal Gourmet Cheese, Fresh Fruit, Vegetable Crudité Presentation** - A beautiful centerpiece presentation of cascading gourmet cheese, fresh fruit, and vegetables served with assorted dips and crackers. Suitable for weddings and large receptions. **\$6.00 per person**

**Fresh Fruit Kabob with Raspberry Sauce** - Three pieces of fresh seasonal fruit served with a delicate raspberry yogurt dipping sauce. Minimum order 24 pieces. **\$1.50 each**

**Raspberry Yogurt Dip** - The best fruit dip you have ever tasted. Made with raspberry preserves and yogurt. **\$6.00 per pint**

## **CARVING STATION**

**Chef Carving Station** – Your choice of Black Oak Ham, Marinated Tenderloin of Beef, Raspberry Glazed Turkey Breast, or Roasted Pork Tenderloin. Includes homemade rolls, horseradish sauce, and honey mustard spreads. **\$7.00 - \$10.00 per person** (depending upon meat choices)

### **BEEF**

**Marinated Tenderloin of Beef** - By far the best filet in town. Beautifully garnished. Beef thinly sliced with fresh baked rolls, horseradish, and Honey Dijon mustard sauces. **\$150.00**

**Tangy Meatballs** – Delectable, melt in your mouth, all beef meatballs. Slow cooked in a cranberry sauerkraut sauce. **\$75.00**

**Open-Faced Beef Tenderloin Sandwiches** - Thinly sliced marinated tenderloin of beef on fresh baked sourdough baguettes. Spread with our sour cream spring onion sauce or horseradish sauce. Minimum order 24 pieces. **\$3.00 each**

**Open-Faced Party Sandwiches** - Prime Black Angus Sirloin Beef on thinly sliced, fresh baked sourdough baguettes spread with horseradish sauce. Minimum order 24 pieces. **\$2.00 each**

**Beef Satay with Spicy Peanut Sauce** – Skewers of perfectly marinated Grilled Beef. Sets the stage for an Asian flair. Minimum order 24 pieces. **\$2.00 each**

### **POULTRY**

**Whole – Herb Roasted Turkey Breast** - garnished on a party platter served with rolls. **\$75.00 per platter**

**All of the following menu options have a minimum order of 24 pieces**

**Lexington Style Chicken Barbeque** - Served on potato rolls with barbeque and Texas Pete sauce on the side. **\$2.50 each**

**Chicken Souvlaki Kabob** – Skewered pieces of marinated tender chicken breasts. Served with Tzatziki dipping sauce on side. **\$2.00 each**

**Thai Chicken Satay** - Perfectly marinated Grilled Chicken Skewers with your choice of teriyaki or peanut dipping sauce. Add pineapple for a further tropical flair. **\$2.00 each**

**Chicken Breast Roulades** - Fresh roasted chicken breast stuffed with spinach and roasted red peppers with a dried tomato aioli spread. **\$1.50 each**

**Mini-Quesadillas** - Selection available includes chicken **or** vegetarian. Served with salsa on the side. **\$1.50 each**

**Chicken Salad Phyllo Cups** – Flaky Greek pastry filled with our special chicken salad recipe. **\$1.25 each**

**Smoked Turkey Pumpkin Muffins** - Our famous mini-pumpkin muffins with slices of smoked turkey and honey butter spread. **\$1.25 each**

**Baja Rolls** - Smoked turkey, guacamole, chopped tomato, and cheddar cheese in a flour tortilla served with salsa. **\$1.25 each**

## **PORK**

**Ham Biscuits** - Your choice of Smithfield or Black Oak ham on our special bite size homemade biscuits.

**2" Smithfield Ham Biscuits \$12.00 per dozen**

**2" Black Oak Ham Biscuits \$9.50 per dozen**

**All of the following menu options have a minimum order of 24 pieces**

**Mini Capicola Ham & Mozzarella Ciabatta Pizza** – Eye catching with the red and yellow peppers and fresh basil. Great for the young at heart. **\$2.00 each**

**Fresh Melon Bite** – Fresh cantelope or honeydew melon wrapped with Prima Prosciutto ham. **\$1.75 each**

**Stuffed Mushrooms** - Jumbo mushrooms stuffed with sausage and cream cheese. Served hot. **\$1.50 each**

**Puff Pastry Sausage Roll-Ups** - Old-fashioned sausage roll-ups in puff pastry with Parmesan cheese and poppy seeds. **\$1.25 each**

## **SEAFOOD - CRAB**

**Ultimate Hot Crab Dip** – Fresh Blue-crab meat in a delicately seasoned creamy dip includes toast points. **\$75.00**

**Crab Mold** - Fresh crab meat presented in fish mold with cocktail sauce. Served with gourmet crackers. **\$60.00**

**Crab & Artichoke Dip** - Fresh Blue-crab meat with artichokes in a delicately seasoned creamy dip, served hot with your choice of toast points or cocktail rounds. **\$56.00**

**All of the following menu options have a minimum order of 24 pieces**

**Crab & Ricotta Tartlets** - Fresh Blue-crab meat mixed with herbs and Ricotta Cheese. **\$3.00 each**

**Crab Imperial Stuffed Mushrooms** - Jumbo mushrooms stuffed with fresh crab meat and cream cheese – served hot. **\$2.00 each**

**Miniature Chesapeake Crab Cakes** - Served with chipotle mayonnaise. **\$1.50 each**

### **SEAFOOD - LOBSTER**

**All of the following menu options have a minimum order of 24 pieces**

**Lobster Rolls** - Treat yourself to this amazing light Lobster Salad with fresh celery and capers on a homemade petit roll. **\$4.00 each**

### **SEAFOOD - SALMON**

**Whole Poached Salmon** - Encrusted with paper-thin cucumber slices. Artfully garnished and served with toast points, dill sauce, capers, chopped egg, and chopped red onion. **\$150.00**

**Half Poached Salmon** - Encrusted with paper-thin cucumber slices. Artfully garnished and served with toast points, dill sauce, capers, chopped egg, and chopped red onion. **\$80.00**

**Half Smoked Salmon** - Garnished with cucumber slices and served with dill sauce and toast points. **\$80.00**

**Salmon Mousse** - Presented in fish mold with gourmet crackers. **\$75.00**

**Smoked Salmon & Cream Cheese Spread** - Served with cocktail rounds. **\$15.00 per pint**

**All of the following menu options have a minimum order of 24 pieces**

**Smoked Salmon and Dill Sauce** - Piped onto rye bread rounds and garnished with red caviar. **\$3.00 each**

**Smoked Salmon Chiffonade** - served on Belgium Endive Leaves. **\$2.00 each**

**Slow Roasted Salmon Bites** – Bite size roasted Salmon served with citrus dipping sauce. **\$2.00 each**

## **SEAFOOD - SHRIMP**

**Grand Shrimp Cocktail** - Jumbo shrimp with lemon slices accompanied by Salem Kitchen's homemade cocktail sauce. **\$75.00**

**Shrimp Mold with Whole Baby Shrimp** - Shrimp and spices come together for a zesty dish. Served with Salem Kitchen's homemade cocktail sauce and gourmet crackers. **\$50.00**

**All of the following menu options have a minimum order of 24 pieces**

**BBQ Bacon Wrapped Shrimp** - Apricot Ancho dipping sauce compliments the smoked bacon perfectly. **\$1.75 each**

**Marinated Shrimp** - Wrapped in snow peas. **\$1.50 each**

## **SEAFOOD - TROUT**

**All of the following menu options have a minimum order of 24 pieces**

**Smoked Trout Mousse** – Smoked Trout presented in cucumber cups. **\$1.25 each**

## **SEAFOOD - TUNA**

**Blackened Tuna Bites** - Chef's special. Perfectly blended blackened seasonings make these Tuna Bites absolutely sensational. Served with cream salsa! **\$75.00**

## **FESTIVE TRAYS & DIPS**

**Mediterranean Hors D'oeuvres Platter** - includes Hummus, pita chips, olives, red peppers, and stuffed grape leaves. **\$45.00**

**Antipasto Tray** - Marinated artichoke hearts, grape tomatoes, imported olives, Genoa salami, Swiss cheese, and Feta cheese. **\$45.00**

**Platter of Plenty** - An assortment of colorful lightly-blanched seasonal vegetables with a lemon-garlic aioli dipping sauce. **\$45.00**

**Spinach Dip** - A party classic! Beautifully presented in a cabbage "bowl" served with tortilla chips. **\$45.00**

**Spinach Artichoke Dip** - For those who want it all. Served with tortilla chips. **\$45.00**

**Hot Artichoke Parmesan Dip** - Served with cocktail rounds. **\$45.00**

**Mexican Layer Dip** - A festive tray of seasoned refried beans, sour cream, guacamole, chopped tomatoes, black olives, green onions, and cheddar cheese. Served with tortilla chips. **\$45.00**

**Asparagus Spear Ecstasy** - Beautiful asparagus presentation with lemon tarragon dipping sauce. **\$40.00**

**Fresh Vegetable Basket** - Baby carrots, celery, red peppers, yellow squash, broccoli, cucumber, and asparagus with your choice of ranch dressing, spinach dip, or Tzatziki sauce on the side. **\$35.00**

**Grilled Seasonal Vegetables** - Squash, zucchini, asparagus, eggplant, red peppers, and portabella mushrooms. Served with a light sour cream cucumber dip **\$30.00**

**Black Bean Salsa** - A favorite for casual entertainment – includes tortilla chips! **\$25.00**

**All of the following menu options have a minimum order of 24 pieces**

**Antipasto Skewers** - Imported olives, sun-dried tomatoes, mozzarella balls, and marinated artichoke hearts on miniature skewers. **\$1.75 each**

**Stuffed Mushrooms** - Jumbo mushrooms stuffed spinach and Parmesan, or herbed breadcrumbs – served hot. **\$1.50 each**

## **PASTA**

**Pasta Station** - Choice of three pastas and three sauces. Pasta choices: Angel Hair, Rotini, Spaghetti, Fettuccini, Bow Tie, Penne, or stuffed Ravioli. Sauces: Marinara, Sun-dried tomato cream, Vodka cream, Monterey cream, Wild mushroom, or Citrus herb. Minimum guest number of 50. **\$4.00 - \$7.00 per person** (Depending on choices) Great for weddings and large receptions.

**Tortellini Pick-Ups** - Tri-colored tortellini served with a fresh basil pesto sauce. **\$30.00**

## **HOT POTATO BAR**

**Salem Kitchen's Signature Party Potatoes/Sweet Potato Casserole** – Your choice of potato served in a Martini Glass with assorted condiments such as cheddar cheese, sour cream, and bacon bits. **\$3.00-\$5.00 per person**. Great for weddings and large receptions.

## **TASTES & TIDBITS**

**Salem Kitchen's famous Handmade Cheesestraws** – The snack that started it all. Made from real butter and cheddar cheese, these cheesestraws are far the best in town. \*Trans fat free\* **\$15.00 lb.**

**In-House Roasted Pecan Halves** – Roasted to perfection and lightly salted. They will be the hit of any party. **\$15.00 lb**

**Assorted Snack Mixes** - Call for selection and availability. **\$4.95-\$5.95 lb.**

**All of the following menu options have a minimum order of 24 pieces**

**Belgium Endive with Boursin Cheese** – Creamy herbed goat's cheese piped on a Belgium endive leaf. **\$1.50 each**

**Hummus in Belgium Endive** - Our special Mediterranean spice blended hummus piped on a Belgium endive leaf. **\$1.50 each**

**Sesame Asparagus Canapés** - Marinated asparagus in a toasted canapé with sesame seeds. **\$1.50 each**

**Nutty Napoleons** - Pecans with Stilton cream cheese. **\$1.25 each**

**Spanikopita** - Blended spinach and cheese in a light phyllo pastry. **\$1.00 each**

**Spinach & Cheese Squares** - Sautéed spinach, cheddar cheese, and onions blended to make a “no crust” mini quiche. **\$1.00 each**

**Zesty Tomato Crostini** - Delectable roma tomatoes, fresh basil, and black olives on baguette rounds. **\$1.00 each**

**Stuffed Celery** - Celery hearts stuffed with pimento or herbed cheese. **\$.75 each**

### **Finger Sandwiches**

Chicken Salad on Bread Rounds **\$1.25 each**

Pimiento Cheese **\$1.00 each**

Cream Cheese Olive Rounds **\$1.00 each**

Open-Faced Roma Tomato Rounds (Seasonal) **\$1.00 each**

Five-Vegetable Spread **\$.75 each**

Egg Salad **\$.75 each**

Open-Faced Cucumber Rounds **\$.75 each**

**Cherry Stuffed Tomatoes** – Cherry tomatoes stuffed with fresh basil aioli. **\$.75 each**

**Deviled Eggs** – Deviled egg halves served on bed of parsley; plain or with Wasabi. **\$.50 each**

## **SWEETS**

**All of the following menu options have a minimum order of 24 pieces**

***Pure Indulgence Desserts*** - This upscale dessert presentation includes assorted mini pastries and Chantilly fruit boats. **\$1.50 each**

***Shelbies*** - An elegant confectionery treat of buttercream, sandwiched between two pecan halves and dipped in chocolate. **\$1.25 each**

***Knackerli*** - The colors and shapes of the dried fruits and nuts on a bite sized white or dark chocolate base make a gorgeous presentation.. **\$1.25 each**

***Raspberry Rugalach*** - Anne's specialty. Raspberry Preserves wrapped in homemade pastry. Sure to please any crowd. **\$1.25 each**

***Cookie Tray*** - Arrangement of assorted homemade cookies on a tray. **\$1.00 each**

***Dessert Bar Assortment*** - 1" bite size dessert includes lemon bars, raspberry bars, brownies, coconut pecan bars, cheese cake, or seasonal bars. **\$.50 each**

***Mini Cookies*** - Assortment of Chocolate Chip, Oatmeal Raisin, Sugar, and Peanut Butter Cookies. **\$.50 each**

## **SEASONAL ITEMS**

**All of the following menu options have a minimum order of 24 pieces**

***Gourmet Chocolate Dipped Strawberries with Stem*** - Delicious Strawberries dipped in white and dark chocolate. **\$1.50 each**

***Bride and Groom Gourmet Chocolate Dipped Strawberries with Stem*** - Delicious Strawberries dipped in white and dark chocolate. Artistically designed to mimic a bridal gown and tuxedo. **\$3.50 each**