

THE
CATERED TABLE
— ELEVATING EVERY EVENT —



by Shawn Stoddard

Appetizers

MARINATED TENDERLOIN KABOBS

BEEF TENDER TIPS SKEWERED WITH PEPPERS AND ONIONS

CHICKEN TENDERS

SERVED WITH HONEY MUSTARD AND BARBECUE SAUCE

BOURBON CHICKEN SKEWERS

CARAMELIZED GRILLED CHICKEN TOSSED IN A
SWEET-SAVORY BOURBON GLAZE

JAMAICAN CHICKEN SKEWERS

SEASONED WITH A VARIETY OF CARIBBEAN SPICES

TROPICAL CHICKEN SKEWERS

CHICKEN GLAZED WITH TROPICAL MARINADE AND
SKEWERED WITH PINEAPPLE, RED AND GREEN PEPPERS

CHICKEN BUFFALO DIP

ROASTED CHICKEN WITH A BLEND OF BUFFALO SAUCE
AND RANCH DRESSING AND MONTEREY JACK
IN A CREAM CHEESE BASE SERVED WITH
“THE CATERED TABLE” HOUSEMADE TORTILLA CHIPS

MINI CHICKEN SALAD CROISSANTS

HOUSEMADE CHICKEN SALAD ON MINI CROISSANTS

SLIDERS

TRADITIONAL BEEF SLIDER, PULLED PORK SLIDER OR
GRILLED OR FRIED CHICKEN SLIDERS

THAI PEANUT CHICKEN SATAY

STRIPS OF CHICKEN BREAST MARINATED
IN A SPICY THAI SAUCE

MARYLAND CRAB CAKES

SERVED WITH SWEET CHILI OR REMOULADE SAUCE

COCONUT BATTERED SHRIMP

SERVED WITH SWEET CHILI OR COCKTAIL SAUCE

SCALLOPS WRAPPED IN BACON

SEA SCALLOP WRAPPED IN APPLEWOOD BACON AND
TOPPED WITH BROWN SUGAR AND CINNAMON

STEAK GRILLADE

GRILLED TENDERLOIN SERVED ON A GARLIC CROSTINI WITH
HORSERADISH AND CARAMELIZED ONIONS

STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED A BLEND OF SEASONED CREAM
CHEESE AND PARMESAN CHEESE

PORK ROLLS AND SPRING ROLLS

SERVED WITH SWEET AND SOUR SAUCE

QUESADILLAS

VEGETABLE, CHICKEN OR BEEF WITH CHEESE

TOMATO BASIL BRUSCHETTA

SPINACH BASIL PESTO, DICED RED AND YELLOW
TOMATOES SERVED ON A GARLIC CROSTINI

BAKED BRIE

TOPPED WITH BROWN CINNAMON SUGAR
OR RASPBERRY PUREE

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POTATO PUFFS

SEASONED MASHED POTATO ENCRUSTED WITH ITALIAN BREADCRUMBS TOPPED WITH SOUR CREAM

MINI TWICE BAKED POTATO

NEW POTATOES STUFFED WITH SOUR CREAM, CHIVES, BACON AND A DOLLOP OF SOUR CREAM

BAKED CRABMEAT SOUFFLE

SERVED WITH "THE CATERED TABLE" HOUSEMADE TORTILLA CHIPS

HOT ARTICHOKE SOUFFLE

SERVED WITH "THE CATERED TABLE" HOUSEMADE TORTILLA CHIPS

CONCH FRITTERS

SERVED WITH A REMOULADE SAUCE

GOURMET PINWHEEL ROLLUPS

SLICED ROAST BEEF, SOUTHERN ROASTED TURKEY OR VIRGINIA BAKED HAM WITH SWISS OR PROVOLONE CHEESE, LETTUCE, TOMATO AND MAYONNAISE WRAPPED IN A FLOUR TORTILLA

ASSORTED MINI HOAGIES

SLICED ROAST BEEF, SOUTHERN ROASTED TURKEY, AND VIRGINIA BAKED HAM SERVED ON A ROLL WITH DIJON MUSTARD AND MAYONNAISE

CHICKEN, TUNA OR SHRIMP TARTLETS

HOUSEMADE CHICKEN, TUNA OR SHRIMP SALAD SERVED IN A FLAKY PHYLLO SHELL

ANTIPASTO SHOOTER

FRESH MOZZARELLA, GENOA SALAMI, BASIL, GRAPE TOMATO AND CHEESE TORTELLINI TOSSED IN A BALSAMIC GLAZE

SMOKED SALMON PINWHEELS

LAYERED SMOKED SALMON WITH CREAM CHEESE AND SCALLIONS

TROPICAL SALSA

GRILLED CORN AND FRESH PINEAPPLE WITH CILANTRO, BELL PEPPER AND SEASONINGS

SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE

SUSHI

PHILADELPHIA, CALIFORNIA OR SPICY TUNA ROLLS

SOUTHWESTERN SPINACH DIP

SERVED WITH ITALIAN BREAD SQUARES

CUCUMBER LEMON PEPPER CANAPES

SERVED ON A PUMPERNICKEL ROUND

MINI QUICHE WEDGE

QUICHE LORRAINE, SPINACH AND SWISS OR HAM AND CHEDDAR



Side Dishes

TWICE BAKED POTATO
GARLIC SMASHED POTATOES
SCALLOPED POTATO
THREE ROASTED POTATOES
DUCHESS POTATOES
BAKED POTATO
WILD RICE
RICE PILAF
SPANISH RICE
RISOTTO
SWEET POTATO SOUFFLE
CORNBREAD SOUFFLE
HERB STUFFING
MAC AND CHEESE
BROCCOLI SALAD

Vegetables

GREEN BEAN ALMONDINE
FRESH VEGETABLE MEDLEY
SOUTHERN STYLE GREEN BEANS
SNOW PEAS AND CARROTS
STEAMED BROCCOLI
GLAZED BABY CARROTS
BROCCOLI CASSEROLE
GRILLED ASPARAGUS
CAULIFLOWER OR BROCCOLI AU GRATIN
GREEN BEAN CASSEROLE
SQUASH MEDLEY