

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 TARLETS

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

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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

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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