

FOODIES CATERING INC. & FOODIE EVENTS

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LIKE US ON FACE BOOK @ FOODIES CATERING INC & FOODIE EVENTS

FOODIES ELEGANT DINNER PARTY FOR 10 GUESTS OR MORE
HAVING A LAST MINUTE GET TOGETHER ? BE A GUESTS AT YOUR OWN PARTY

CHOOSE 2 OF THE DISPLAY ITEMS

ANTIPASTO SKEWERS W/ PROSCIUTTO, ROASTED PEPPERS & OLIVES BEAUTIFULLY PRESENTED
MEZZE PLATTER - HUMMUS, TZATZIKI, CAPONATA, OLIVES, MARINATED FETA, ROASTED BEETS & PITA
GARDEN CRUDITE W/ 2 DIPS
STUFFED SKINNY BAGUETTES- CHOICES: SUSHI TUNA NICOISE, ITALIAN HOAGIE, GRILLED VEGETABLE HOAGIE, CAPRESE, FRIED EGG CARAMEL BACON
CRISPY ONION & MANCHEGO CHEESE
BRUSCHETTA BAR- CLASSIC, GRILLED VEGGIE, FETA & OLIVE, & ROASTED ASPARAGUS, KALE & SPINACH 1 QT EACH COMES W/ HOUSE MADE TOASTS
CLASSIC CHEESE AND FRUIT DISPLAY
7 LAYER TEX MEX DIP - CHEDDAR & JACK CHEESES, SALSA, BLACK BEAN DIP, SOUR CREAM, CHIPOTLE VEGETABLE DIP, LETTUCE & CHIPS
HOT SPINACH AND ARTICHOKE DIP W/ HOUSE BAKED BAGEL & PITA CHIPS
NICOISE PIZZA W/ CARAMEL ONIONS, 3 CHEESES, ROASTED TOMATOES & BLACK OLIVES
PUFF PASTRY WRAPPED BRIE STUFFED W/ BERRIES PRESENTED W/ FRENCH BREAD TOASTS & FRESH FRUIT
STUFFED BRIE W/ FIGS & OTHER DRIED FRUIT & SPICED NUTS WRAPPED W/ PUFF PASTRY
FOODIES AWESOME FRENCH BREAD PIZZAS 2' OF DELICIOUS TOPPING = MEAT LOVERS, CLASSIC, OR VEGETABLE & GOAT CHEESE
CHEDDAR BACON & CAULIFLOWER NAAN PRESENTED W/ FOODIES RED PEPPER HUMMUS

OR

3 OF THE FOLLOWING HORS D'OEUVRES TO BUTLER

ROASTED CHICKEN & PARM, 3 CHEESE & MUSHROOM, OR LASAGNA WONTONS
FOODIES HANDMADE GLUTEN FREE VEGETABLE PANCAKES - CAULIFLOWER, BROCCOLI, ZUCCHINI, MINT & FETA, BLACK BEAN, MUSHROOM, WILD RICE &
KALE, CORN, BACON & PEPPER, CARROT KALE, OR CLASSIC POTATO
MAC & CHEESE BALLS
BLOODY MARY SHRIMP COCKTAIL SHOOTERS
SHRIMP & MANGO CEVICHE SHOOTERS
ROAST BEEF ON GARLIC TOASTS W / HORSERADISH & CRISPY LEEKS
VEG, CHICKEN, EDAMAME OR SHRIMP DUMPLINGS
POTATO PANCAKES W/ SOUR CREAM & TOBIKO GLUTEN FREE AVAILABLE
CLASSIC PIGS IN THE BLANKET KOSHER AVAILABLE
SHRIMP & CORN, DEVEILED CLAM OR VEGETARIAN FRITTERS W/ CHIPOTLE MAYO
BROCCOLI, CAULIFLOWER OR ZUCCHINI PANCAKES
SALMON CRAB CAKES W/ TZATZIKI SAUCE
SEARED SUSHI TUNA ON WASABI CRACKERS W/ WAKAME & TOBIKO
PASTRY PARTY ROLLS - HAM & SWISS CHICKEN TACO & CHEDDAR KALE, SPINACH & GOUDA OR SALAMI, TOMATO & PROVOLONE

CHOOSE 1 OF THE FOLLOWING ENTREES FROM ONE OF THE CATEGORIES BELOW

CATEGORY #1 \$ 67.99 PP

9 HOUR BRAISED SHORT RIBS

GRILLED FLANK STEAK PRESENTED W/ GRILLED CHIPOLINNI ONIONS & CHIMICHURRI SAUCE
GRILLED FLANK STEAK STUFFED W/ PROSCIUTTO, ROASTED TOMATOES & FONTINA
FOODIES FAMOUS JUMBO SHRIMP GRILLED, & PRESENTED W/ 2 SAUCES
GRILLED VEGGIES STUFFED BREAST OF CHICKEN W/ A TOASTED PANKO & ALMOND CRUST
RARE SUSHI TUNA W/ A SESAME & HERB CRUST PRESENTED OVER WAKAME SEAWEED SALAD W/ TOBIKO, WASBAI MAYO & PICKLED GINGER

CATEGORY #2 \$74.99 PP

GRILLED JUMBO SCALLOPS PRESENTED OVER ROASTED JERSEY CORN SALAD
GRILLED FILET MIGNON SLICED & PRESENTED W/ CRISPY LEEKS OVER GREENS W/ HORSERADISH SAUCE
ROASTED KALE, GOAT CHEESE & SHITAKI MUSHROOM STUFFED FILET PRESENTED OVER CARAMELIZED SHALLOTS
GRILLED 1 1/4 LB LOBSTERS PRESENTED W/ LEMON, TOMATO, & ROASTED CORN SALSA
DEVEILED CRAB STUFFED JUMBO SHRIMP ON A ZUCCHINI BED SIZE U-8
FOODIES AMAZING LOBSTER SALAD NAPOLEON W/ A FRIED GREEN TOMATO, & CRISPY CARROTS PINK MAYO
JUMBO LUMP CRAB CAKES OVER TRI-COLOR COLE SLAW
OVEN ROASTED SHRIMP & AVOCADO STUFFED LOBSTER HALVES
FOODIES CLASSIC SURF & TURF - SLICED FILET MIGNON & GRILLED JUMBO SHRIMP

CATEGORY #3 \$62.99 PP

CEDAR PLANK ROASTED SALMON W/ A VEGGIE, LEEK & SCALLION CRUST
TERIYAKI, & SCALLION CRUSTED SALMON W/ SAUTEED CUCUMBERS
GRILLED FILET OF SALMON PRESENTED W/ GRILLED PEACH SALSA
CLASSIC WHOLE POACHED SALMON W/ CUCUMBER SAUCES, & CUCUMBER SALAD
HERB CRUSTED CHICKEN BREAST W/ GRILLED VEGETABLE & GOAT CHEESE STUFFING
HERB & LIME MARINATED STEAK W/ WILD MUSHROOMS & GRILLED MIX OF ONIONS
MAPLE GLAZED PORK TENDERLOIN W/ ROASTED CORN SALAD

CHOOSE 1 OF THE FOLLOWING VEGETABLES

POACHED ASPARAGUS SPEARS W/ A MEDLY OF BERRIES
FRENCH BEANS W CINNAMON ALMONDS
SPANISH STRING BEANS W/ TOMATOES & SHAVED MANCHEGO
BABY CARROTS W/ HONEY LIME GLAZE
JERSEY TOMATOES W/ RED ONION & BASIL CHIFFONADE
GRILLED ARTICHOKE W/ LEMON & PARM AIOLI
ROASTED BEETS W/ ORANGE, BLUE CHEESE & PICKLED ONIONS
GRILLED ASSORTED VEGETABLE PLATTER
SAUTEED BRUSSELS SPROUTS W/ ORANGE ZEST
SAUTEED KALE W/ GARLIC, DRIED FRUITS & SUNFLOWER SEEDS

CHOOSE 1 OF THE FOLLOWING SALADS FOODIES VINAIGRETTES ARE HOMEMADE

SHREDDED KALE SALAD W/ DRIED FRUIT, FETA & POMEGRANATE VIN
CLASSIC BIBB WEDGE OVER VINE RIPE TOMATOES W/ BLUE CHEESE & BACON DRESSING
HEIRLOOM TOMATOES W/ FRESH HERBS, MICRO GREENS & A LIGHT RED WINE VIN
FRISSEE ROASTED ASPARAGUS, MUSHROOMS & MANCHEGO CHEESE LEMON VIN
MESCLUN SALAD W/ BERRIES & GOAT CHEESE & SUNFLOWER SEEDS
CLASSIC CHOPPED STEAKHOUSE SALAD OVER CHOPPED ICEBERG W OR W/O BACON & BLUE CHEESE
RED, WHITE & GREEN SALAD W/ SHAVED PARMESAN, MAPLE GLAZED BACON, ROASTED CORN & LEMON VIN
MIXED GREENS W/ HOUSE DRIED APPLES, SPICED NUTS & MAYTAG BLUE
GERMAN CUCUMBER SALAD - NO OIL
HEARTY GREENS W/ ROASTED BEETS, A TRIO OF CITRUS & SPICED CASHEWS
GARDEN ACADIA SALAD MIX W/ MIXED GARDEN VEGETABLES & GREEN GODDESS DRESSING

CHOOSE 1 OF THE FOLLOWING STARCHES

FARRO W/ ASPARAGUS, PEAS & EDAMAME
EGGPLANT MEATBALLS PARM DIP
TRUFFLE MAC & CHEESE
WILD RICE PILAF
FOODIES AWESOME PENNE W/ OUR HOMEMADE PINK SAUCE W/ MUSHROOMS & PEAS
ROASTED RED POTATOES W/ GOAT CHEESE & FRESH HERBS
ROASTED YUKONS W/ ROSEMARY, SHALLOTS & CHIVES
TWICE BAKED BABY POTATOES W/ CHEDDAR, & GREEN ONIONS
WILD RICE PILAF
MOROCCAN SPINACH & VEGETABLE COUSCOUS
ISRAELI COUSCOUS W/ HAND CUT VEGGIES
PANKO CRUSTED EGGPLANT W/ GREEN OLIVE PESTO
TRI COLORED ORZO W/ SPINACH, TOMATOES, & HERBS
QUINOA W/ BROCCOLI & ASPARAGUS
SMASHED POTATOES CAKES W/ CHIVES, LEEKS & 3 CHEESES

CHOOSE 1 OF THE FOLLOWING DESSERTS

FOODIES ASSORTED MINI CONFECTIONS
CHOCOLATE DIPPED FRUIT ASSORTMENT
MINI HOT FUDGE SUNDAES
FRESH FRUIT COBBLERS W/ WHIPPED VANILLA CREAM
HOMEMADE MINI ICE CREAM OR SORBET SANDWICHES
FRESH CUT FRUIT PLATTER
FOODIES HOMEMADE FRESH FRUIT PIES
CHOCOLATE LOVERS CAKE

PRICING & DETAILS - MINIMUM GUEST COUNT = 10 GUESTS 1 ENTREE PER MENU SHOULD YOU PREFER 2 ENTREES SEE PEGGY
ITEMS SUBJECT TO AVAILABILITY

CATEGORY # 1 @\$67.99 PP

CATEGORY #2 @\$74.99 PP

CATEGORY #3 @ \$62.99 PP

+ 7% N.J. SALES TAX

+ 10% CHARGE FOR THE USE OF FOODIES SERVING PIECES, PLATTERS, SERVING TRAYS & COOKING EQUIPMENT

STAFF @\$170.00 PER WAITER OR BAR STAFF \$190.00 PER CHEF + 5% GRATUITY INCLUDES DELIVERY, SET-UP, SERVICE & CLEAN-UP STAFF MUST BE PAID IN CASH UPON COMPLETION OF EVENT

OVERTIME APPLIES TO PARTIES REQUIRING DRIVE TIME OR ANY PARTIES OVER 4 HOURS IN LENGTH @ \$15.00 PER STAFF PER HOUR OR PORTION OF ABOVE PRICE DOES NOT INCLUDE TAX, LIQUOR, MIXERS, ICE, COFFEE, PAPER GOODS, OR RENTAL EQUIPMENT. SOME MENU ITEMS REQUIRE RENTAL EQUIPMENT.

PRICE INCLUDES A FRESH BAKED BREAD BASKET.

ALL STAFFING & RENTAL EQUIPMENT THROUGH FOODIES

MENU ORDERS & GUEST COUNTS MUST BE PLACED @ LEAST 1 WEEK PRIOR TO EVENT DATE. REDUCTIONS IN GUEST COUNT WILL NOT BE ACCEPTED W/ LESS THAN 7 DAYS NOTICE.

BOOKING VIA EMAIL, FAX OR PHONE HOUSE VISITS ARE NOT AVAILABLE FOR THIS PACKAGE

EVENT PLANNING AVAILABLE THROUGH FOODIE EVENTS. PLEASE SEE PEGGY FOR PRICING & DETAILS PLEASE LET US SERVE YOU THE BEST WE CAN BY GIVING US AMPLE TIME FOR YOUR ORDER

DINNER 2017