

This menu can also be
butlered, plated and served*
Fees apply

Izenberg's Catering

BUFFET ~ BUDGET C

Without appetizers, discount of
\$3.50 per person
Pricing below

CHOOSE 4 HOT STATIONED APPETIZERS:

Steamed dumpling "bags" in Asian soup spoons (rentals needed/butlery recommended*); vegetable or chicken
Teriyaki beef and/or Thai peanut chicken satay
Mini vegetable egg rolls with dipping sauce
Mini latke bites (potato pancakes)
Mini knishes (pastry filled bites of potato & onion, vegetable or mushroom & cheese)
Spinach in phyllo dough
Mini seasonal soups in demitasse cups with bite size grilled sandwiches (rentals needed/butlery recommended*)
Mini crab cake bites

CHOOSE 2 STATIONED APPETIZERS:

Artisan cheese board with assorted breads, breadsticks, olives, hummus & grapes
Bruschetta (traditional, lump crab or shrimp)
Crudités display
Caesar salad bites in parmesan cups
Gourmet tea sandwiches (Goat cheese & apricot, smoked fish, etc)
Caramelized onion & cheese strudel bites
Fig & kalamata olive tapenade crostini
Shrimp cocktail shots (rentals needed*)
Deviled eggs topped with shrimp

CHOOSE 2 SALADS:

Iceberg salad with cucumbers, tomatoes & crumbled bacon. Bleu cheese dressing
Mixed greens salad with cucumbers, tomatoes & homemade croutons. Dressing of choice
Caesar salad with shredded parmesan & croutons. Caesar dressing
Spinach salad with strawberries, goat cheese, candied walnuts & cucumbers. Dressing of choice

CHOOSE 3 ENTREES:

Chicken Marsala
Chicken Parmesan
Chicken Picatta
Roasted Turkey with gravy
Roasted Beef with gravy
Beef Steaks (Philly style, with rolls, onions & cheeses on the side)
Chicken Steaks (same as above)
Meatballs in choice of sauce (beef, turkey or pork combo): Italian, sweet & sour, Swedish
Lasagna (cheese, beef, artichoke, vegetable) in choice of marinara or alfredo sauce
Turkey London Broil
Glazed Chicken (garlic, honey-dijon, apricot or BBQ)
Poached Salmon with creamy lemon dill sauce or creamy horseradish sauce
Filet of beef with caramelized onions & creamy horseradish sauce on the side

CHOOSE 2 SIDE DISHES:

Pasta with butter and/or marinara with parmesan on the side
Long grain & wild rice
Rice pilaf
Whipped potatoes
Cheesy garlic bread
Buttered red potatoes
Roasted potato wedges with garlic & parmesan
Grilled mixed vegetables (colorful, in season)
Steamed broccoli
String beans amandine
Buttered sweet carrots (with or without peas & cocktail onions)
Fettuccini Alfredo
Steamed broccoli & cauliflower mix

***Rentals (linens, chafers, platters, boards, china, silverware, etc.), venue fees, liquor liability insurance, service/bar/kitchen staff, taxes are all additional charges. Pricing above is for menu only.**

Up to 40 guests: \$42.95 per person
Up to 60 guests: \$41.95 per person
Up to 80 guests: \$40.95 per person
Up to 100 guests: \$39.95 per person

More than 100 guests: Please e-mail us for quote at IzenbergsCatering@aol.com