HORS D'OEUVRES (HOT) BUTLERED OR STATIONARY

Stuffed Artichoke Hearts...with goat cheese or crab stuffing Stuffed Mushrooms... with crab or Italian sausage Spinach & Feta in Puff Pastry Chicken Brochettes Clams Casino Chicken Saté... chicken breast marinated in teriyaki sauce on a skewer Beef Tenderloin en croute Smokies in Puff Pastry Water Chestnuts Wrapped in Bacon Cheese Puffs Mini Shrimp or Pork Egg Rolls Spring Roll with Vegetables Petite Quiche Baked Wheel of Brie Smoked Chicken Quesadilla Scallops Wrapped in Bacon Mini Crab Cakes Meatballs, Swedish or Italian Chicken Wings, "Buffalo", "Garlic", "BBQ" or "Jamacian" Grilled Salmon with White Wine Capers Hot Artichoke Dip Stuffed Banana Peppers Sliced Tenderloin stuffed with Garganzola cheese Wrapped in Bacon

HORS D'OEUVRES (COLD) BUTLERED OR STATIONARY

Fresh Fruit Tray Vegetable Tray Cheese & Cracker Tray Cheese & Fruit Tray Antipasto Tray Assorted Cold Canapés Proscuitto & Melon Petite Sandwich Tray Shrimp Cocktail Whole Poached Salmon Smoked Salmon Spinach & Vegetable Dip Platters Cream Cheese & Crab Dip Platters Sushi Platters Bruschetta

STATIONED HORS D'OEUVRES -CARVING-

Beef Tenderloin Roasted Turkey Breast Herb Encrusted Pork Tenderloin Smoked Turkey Breast Served with petite rolls, sliced bagetts & assorted spreads.

-GRILLING STATIONS-

Jamaican Chicken on Skewers Lime Marinated Tuna on Skewers Scampi Style Shrimp on Skewers Marinated Vegetables on Skewers Sweet and Hot Italian Sausage on Skewers

DESSERT TABLE

Miniature Cheesecake Tartlet Tray • Miniature French Pastry Tray • Gourmet Cookie Tray Gourmet Bars • Whole Sliced Cakes, Flans, Cheese Cakes, Pies Old Fashioned Tiramisu • Key Lime Island Pie • Chocolate Beyond Reason • Raspberry Bash Caramel Apple Pie • Kentucky Bourbon Pecan Pie • New York Style Cheese Cake Gourmet Carrot Cake • Snickers Pie

DELI SPECIALTIES

THREE FOOT SUB (serves 12-18 people) *Choice of Italian, Turkey, Ham, Roast Beef, Tuna, Chicken Salad, Combo Turkey, Roast Beef, Ham. All subs made with Provolone Cheese, Lettuce, Tomato, Onion, Oil, Oregano, Salt & Pepper on a Breadworks Roll.*

DELI TRAY

Baked Ham, Turkey, Roast Beef, Swiss Cheese, Provolone Cheese, Lettuce, Tomato, Onion. Condiments: Mayonnaise, Mustard, Assorted Breadworks Bread & Rolls, Whole Wheat, Marble Rye, White, Kaiser Rolls. Paper products included.

BOX LUNCHES

Incudes: Sandwich, Fresh Fruit, Potato or Pasta Salad, Fresh Baked Cookies, Condiments, Soft Drinks. Choice of Sandwiches includes: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad Choice of Bread: Marble Rye, Whole Wheat, White, Kaiser Roll, Croissant

SIDE DISHES

Red Skin Potato Salad • Pasta Salad • Cole Slaw Fresh Fruit Tray • Marinated Vegetable Salad Macaroni Salad • Hawaiian Chicken Salad Broccoli, Bacon & Cheddar Salad • Garden Salad Caesar Salad

THEME PARTIES

REGIONAL SPECIALTIES HAWAIIAN LUAU • CLAM BAKE WESTERN BBQ'S • LAMB ROASTS GERMAN • CARIBBEAN THEME POLISH • CAJUN • ITALIAN • CREOLE MEXICAN • PIG ROASTS CHINESE • CRAB OR LOBSTER BAKE

*Consumption of raw or under-cooked meat may increase the risk of food-borne illness. Please make us aware of any food allergies

BUFFET MENU SUGGESTIONS

MAIN ENTREE

CHICKEN

Chicken Romero Chicken Romano Chicken Marsala Herb Baked Chicken Breast Filet Supreme Stuffed Chicken Breast Filet with Bread Stuffing or Rice Stuffing Fried Chicken (whole fryers cut into 8ths, no backbone) Herb Baked Chicken Chicken Kiev Chicken Cordon Bleu Chicken Florentine Chicken Picatta

BEEF

Prime Rib, carved to order Roast Top Round, presliced or carved Tenderloin, presliced or carved Sauerbraten Braised Brisket Steamship Round (serves 150 people) carved to order Swiss Steak

PORK

Baked HamRRoast Fresh HamPStuffed Pork LoinBBraised Pork ChopsS

Roast Pork Loin Pork Tenderloin Braised Country Style Ribs Stuffed Pork Chops

SEAFOOD

Salmon Filet Swordfish Steak Tuna Steak Mahi Mahi Crab Legs

ALSO

Leg of Lamb Crown Roast Roast Turkey Breast Lamb Chops Whole Roast Turkey

PASTAS

LinguinePennéFettuccineRigatoniTortelliniSpaghettiStuffed ShellsItalian Sauce, White Clam, RedSAUCES: Marinara, Meat Sauce, White Clam, RedClam, Meatballs, Italian Sausage, Alfredo

POTATOES & RICES

- Parsley Buttered New Potatoes Baked Potatoes Twice Baked Potatoes Escalloped Potatoes Au Gratin Potatoes Mashed Potatoes
- Rice Pilaf Spanish Rice Plain Steamed Rice Candied Yams Rissoto

VEGETABLES

BARBEQUE SERVICE

Texas Style • Kansas City Style • Carolina

Style

Brisket • Lamb • Pork Butt • Pig Roast

Goat • Chicken • Ribs • Hamburgers

Hot Dogs • Sausage

VENUES

Armstrong Farms • Greystone Fields

Hampton Community Center • Liberty Hills (Beaver)

Lobby Hall (New Kensington)

Pine Twp Community Center • The Mansion

A Variety of Church, Library or Social Rooms

JUST ASK

- Green Beans Almondine Southern Style Green Beans Honey Glazed Carrots Green Peas with Onions Green Peas with Mushrooms Buttered Green Peas Green Beans with Mushrooms Broccoli, Cauliflower, Carrot Mix
- Broccoli Cauliflower Carrots Vichey Corn Sugar Snap Peas



"Your Catering Specialists" GOURMET TO DOWN-HOME COOKING



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Lobster Shrimp Crabcakes Cod Talapia