

## HORS D'OEUVRES (HOT)

### BUTLERED OR STATIONARY

- Stuffed Artichoke Hearts...with goat cheese GF or crab stuffing
- Stuffed Mushrooms... with crab or Italian sausage (sweet or hot) GF
- Spinach & Feta in Puff Pastry
- Chicken Brochettes GF
- Chicken Satay...marinated chicken breast on a skewer GF
- Beef Tenderloin en croute
- Smokies in Puff Pastry
- Water Chestnuts Wrapped in Bacon GF
- Cheese Puffs
- Cheese Puffs with Bacon
- Shrimp Spring Rolls
- Vegetable Rolls
- Quiche
- Baked Wheel of Brie
- Smoked Chicken Quesadilla Station
- Scallops Wrapped in Bacon GF
- Mini Crab Cakes with Mango Salsa
- Meatballs: Swedish or Italian
- Chicken Wings, choice of Buffalo, Garlic, BBQ or Jamaican GF
- Grilled Salmon with White Wine Capers GF
- Hot Artichoke Dip with Crackers
- Stuffed Banana Peppers with Hot Italian Sausage
- Sliced Tenderloin stuffed with Gorgonzola cheese Wrapped in Bacon GF
- Seared Scallops GF
- Chicken Tenders
- Grilled Chicken Tenders GF

## HORS D'OEUVRES (COLD)

### BUTLERED OR STATIONARY

- Fresh Fruit Tray GF V
- Vegetable Tray GF V
- Cheese & Cracker Tray
- Cheese & Fruit Tray GF
- Antipasto Tray GF
- Charcuterie Board
- Assorted Cold Canapés
- Prosciutto & Melon GF
- Petite Sandwich Tray
- Shrimp Cocktail GF
- Whole Poached Salmon GF
- Shrimp Ceviche GF
- Smoked Salmon GF
- Vegetable Platters with Spinach Dip or Ranch Dip GF
- Cream Cheese & Crab Dip Platters with Crackers
- Sushi Platters
- California Rolls GF
- Bruschetta V with Crustinis

## STATIONED HORS D'OEUVRES

### -CARVING-

- Beef Tenderloin
- Roasted Turkey Breast
- Herb Encrusted Pork Tenderloin
- Smoked Turkey Breast
- Served with petite rolls, sliced baguettes & 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
- Hamburger/Cheeseburger/Hot Dogs

## DELI SPECIALTIES

**HOAGIE RING** (cut in 20 pieces)  
*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

*Includes: Sandwich, Fresh Fruit, Fresh Baked Cookies, Water, Condiments.* Choice of Sandwiches includes: *Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad*  
Choice of Bread: *Marble Rye, Whole Wheat, White, Kaiser Roll, Croissant*

### SALADS

Red Skin Potato Salad • Pasta Salad • Cole Slaw  
Fresh Fruit Salad • Marinated Vegetable Salad  
Macaroni Salad • Broccoli, Bacon & Cheddar Salad  
Garden Salad • Caesar Salad  
Spring Mix Berry Salad with Feta & Nuts  
Fall Spring Salad with Apple, Walnuts & Cranberries

## THEME PARTIES

### REGIONAL SPECIALTIES

#### HAWAIIAN LUAU

#### WESTERN BBQ'S • LAMB ROASTS

#### GERMAN • CARIBBEAN THEME

#### POLISH • CAJUN • ITALIAN • CREOLE

#### MEXICAN • PIG ROASTS

#### CHINESE • CRAB OR LOBSTER BAKE

## DESSERT TABLE

Miniature Cheesecake Tartlet Tray • Gourmet Cookie Tray

Gourmet Bars • Whole Sliced Cakes, Cheese Cakes, Pies

Old Fashioned Tiramisu • Key Lime Island Pie • Chocolate Beyond Reason

Lemonberry Cream Mascarpone Cake • Caramel Apple Pie • Kentucky Bourbon Pecan Pie

New York Style Cheese Cake • Gourmet Carrot Cake • Whole or Half Sheet Cake

\*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

- Stuffed Chicken Breast Filled with Rice Stuffing **GF**
- 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 Piccata

### BEEF

- Prime Rib, carved to order
- Roast Top Round, presliced or carved
- Tenderloin, presliced or carved
- Filet Mignon
- New York Strip Steak
- Braised Brisket/BBQ Brisket
- Steamship Round (serves 150 people) carved to order
- Swiss Steak

### PORK

- Baked Ham
- Roast Fresh Ham
- Stuffed Pork Loin
- Braised Pork Chops
- Roast Pork Loin
- Pork Tenderloin
- Braised Country Style Ribs
- Stuffed Pork Chops

### SEAFOOD

- Salmon Filet
- Swordfish Steak
- Tuna Steak
- Mahi Mahi
- Crab Legs
- Lobster
- Shrimp
- Crabcakes
- Cod
- Haddock

### ALSO

- Leg of Lamb
- Crown Roast
- Roast Turkey Breast
- Lamb Chops
- Whole Roast Turkey
- Portabella Stack **V**

## PASTAS

- Linguine
  - Fettuccine
  - Tortellini
  - Stuffed Shells
  - Lasagna, Meat or Vegetable
  - Penné
  - Rigatoni
  - Spaghetti
  - Bowtie
- SAUCES: *Marinara, Meat Sauce, White Clam, Pesto, Meatballs, Italian Sausage, Alfredo*

## POTATOES & RICES

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

## VEGETABLES

- 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 Vichy
- Corn
- Green Beans
- Corn on the Cob *Seasonal*

## BARBEQUE SERVICE

**Texas Style Dry Rub • Carolina Style**

**Sweet Memphis • Spicy Creole**

- Brisket • Lamb • Pork Butt • Pig Roast
- Goat • Chicken • Ribs • Hamburgers
- Hot Dogs • Sausage (hot or sweet)

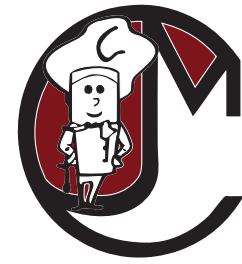
## VENUES

- Armstrong Farms • Avenue in Sarver • Gardens of Stonebridge
- Glen Eden Barn • Hampton Community Center
- Hartwood Acres • Laube Hall (Freeport) • Mars VFW
- Pine Twp Community Center • Shrine Center
- Stables at Connoquenessing
- Teamsters Local 249 Hall (Lawrenceville)

\*\*\* Many entrees can be made gluten free if requested

**GF** = gluten free

**GF V** = gluten free/vegan

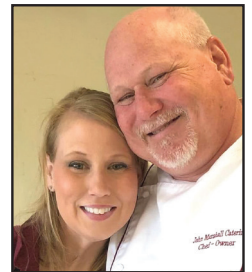


# John Marshall Catering, LLC

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