

CATERING BY CHEF DARYL



Menu Options & Suggestions

Appetizer Selections

SHRIMP COCKTAIL

Choice of U-12 or 21-25 shrimp chilled with lemon and choice of homemade mild or hot cocktail sauce

BACON WRAPPED SCALLOPS

U-12 Scallops wrapped in Maplewood smoked bacon with a hoisin and pineapple marinade

ARTICHOKES FRENCH

marinated artichoke hearts egg battered with sherry French sauce

VEGETABLE CRUDITE

seasonal vegetables sliced and displayed
choice of pink brandy ranch, honey mustard or dill bleu cheese dipping sauces

IMPORTED CHEESE DISPLAY

Cranberry English Stilton, Smoked Gouda, Dill Havarti, crackers
other cheese available - this is a popular combination example

STUFFED BAKED BRIE

wheel of baked brie stuffed with dried fruit compote
wrapped with puff pastry dough baked to golden brown

MINI BAGELS GRAV LOX DISPLAY

NYC style lox kit with cured or smoked salmon
dill cream cheese, capers, tomato and onion

CHICKEN SATAY SKEWERS

Thai satay style chicken with peanut sauce

PORK STUFFED WON TONS WITH SAUCE

Won ton skins stuffed with a pork and vegetable eggroll filling
served with Daryl's sweet and sour sauce

PORK POT STICKERS WITH HOMEMADE SAUCE

Asian dumplings filled with either chicken or pork sautéed and steamed
served with soy and ginger sauce

SAUSAGE STUFFED MUSHROOMS

Andouille sausage stuffed in cremini mushrooms
topped with asiago cheese

CRAB CAKE STUFFED MUSHROOMS

Cremini mushrooms stuffed with Maryland crab cake mixture
served with Maine inspired remoulade

ASSORTED MINI QUICHE

mini pie shells stuffed with a variety of flavored quiche

MINI BEEF WELLINGTON

puff pastries stuffed with tenderloin and mushroom duxelle

MINI CHICKEN CORDON BLEU

mini puff pastries stuffed with chicken, ham and Swiss cheese

REUBEN PHYLLO CUPS

crispy phyllo cups filled with corned beef, thousand island, Swiss cheese and sauerkraut

TURKEY BLT PINWHEELS

served with a cranberry mayo

OTHER STARTERS AVAILABLE UPON REQUEST

Selection of Sides & Accompaniments

TRADITIONAL CAESAR SALAD

with homemade parmesan crisps

TOSSED SALAD WITH GARDEN VEGGIES AND 2 DRESSINGS

options include Daryl's homemade balsamic vinaigrette and pink brandy ranch

CAPRESE SALAD

sliced plum tomatoes, fresh mozzarella and fresh basil leaves shingled and drizzled with extra virgin olive oil and balsamic reduction

MEDITERRANEAN COUSCOUS SALAD

Israeli couscous tossed with basil pesto, extra virgin olive oil, cherry tomatoes, cucumbers, feta cheese, sliced black olives, red onion and bell pepper

LOADED BAKED POTATO SALAD

skin on potatoes in a mayonnaise based potato salad mixed with bacon, cheddar, scallions and chives

ANTIPASTO SALAD

salami, pepperoni, provolone, olives, roasted red pepper, red onion, cherry tomatoes and artichoke hearts tossed in Italian vinaigrette over bed of lettuce

ASIAN SCENTED COLESLAW W/ WASABI PEAS

oriental vinaigrette and Napa cabbage

MARINATED TROPICAL FRUIT SKEWERS

marinated in honey, ginger and lime
also available as platter or salad

ASPARAGUS AND GOUDA CHEESE WRAPPED IN PHYLLO DOUGH

served hot

PROSCIUTTO WRAPPED ASPARAGUS

served hot

HERB ROASTED VEGETABLES

seasonal veggies marinated and seasoned

VARIETY OF POTATOES

garlic mashed, twice baked, roasted fingerling

RICE PILAF

made with chicken stock and herbs

VEGETARIAN HASH

specialty seasoned vegetables over hash brown potatoes

SOUPS

any kind available for sides or main entree - ask Chef Daryl for suggestions

Main Dishes & Entrees

GRILLED CHICKEN BREAST

choice of: Daryl's marinade, sundried tomato cream sauce,
basil pesto cream sauce or Florentine sauce

ROASTED AIRLINE CHICKEN BREAST

with apricot cranberry glaze

CORNMEAL CREPES

stuffed with chicken, asparagus, red onion
topped with creole remoulade

BBQ PULLED PORK

served with Kaiser Rolls

SLICED ROASTED PORK LOIN

served with Honey Dijon Gastrique

CATTLEMAN BURGERS

¼ lb. Angus Sirloin Beef Gourmet Burgers

BEER BRAISED ITALIAN SAUSAGE W/ PEPPERS AND ONIONS

comes with hoagie rolls and a side of marinara

COLD SLICED ROASTED BEEF TENDERLOIN PLATTER

perfect for gourmet sandwiches with horseradish black peppercorn sauce

HOT SLICED BEEF TENDERLOIN

served with cabernet wild mushroom reduction sauce

VEAL PICCATA

lemon white sauce with capers, fresh diced tomatoes and artichoke hearts

VEAL OSCAR

veal cutlet fried with fresh crab meat, asparagus and béarnaise sauce

POACHED SALMON

served with a mango pineapple chutney

BAKED STUFFED SOLE WITH HOLLANDAISE SAUCE

filet of sole stuffed with a scallop and crab mix

BACON WRAPPED BROOK TROUT

with vin blanc

SHRIMP SCAMPI

jumbo shrimp in lemon garlic white wine sauce

BAKED ZITI

choice of with or without ground sausage

ROASTED PORTOBELLO VEGETABLE STACKER

portobello mushroom stacked with summer squash, zucchini & roasted red pepper
marinated in melted smoked gouda

VEGETABLE NAPOLEON

puff pastry filled with herb roasted vegetables, roasted garlic hummus
over a red pepper coulis

FRESH HERB AND VEGETABLE QUICHE

made with puff pastry dough

TORTELLINI CARBONARA

tri colored tortellini with bacon, peas and asiago cream sauce

CATERING NOT LIMITED TO ITEMS LISTED. ALL FOOD REQUESTS CONSIDERED
VEGETARIAN, VEGAN & MOST SPECIALITY DIETS AVAILABLE UPON REQUEST

Additional Options

COFFEE BAR

regular, decaf and hot water in self-serve pump pots
assorted tea bags, sugar and sugar substitute, regular and flavored creamers
cups and lids, stir sticks

Desserts

CHOCOLATE DIPPED STRAWBERRIES
INDIVIDUAL FRUIT TARTS
BROWNIE TRAY
INDIVIDUAL STRAWBERRY SHORTCAKES
DARYL'S HOMEMADE APPLE CIDER DONUTS
RUSSIAN TEA COOKIES
INDIVIDUAL CRÈME BRULÉE
PINK LEMONADE BARS
CUPCAKES WITH HOMEMADE BUTTERCREAM FROSTING
S'MORES TARTS
SPECIALTY CAKES & CUPCAKE CAKES AVAILABLE UPON REQUEST

Chef Stations Available

CREPE STATION

complete with made to order crepes by the chef
cream cheese filling, assorted fruits and chocolate ganache

BANANAS FOSTER FLAMBÉ

made to order and served over purity vanilla ice cream