

# Richfield Caterers

Buffet Dinner Menu for the

## Art Factory

### Cocktail Hour

#### Hot Hors D'oeuvres (Select 8)

Chicken and Waffles with a Maple Glaze ~ Fresh Guacamole Served in a Phyllo Pastry Cup ~ Peking Duck Rolls ~ Seared Marinated Steak on Garlic Crostini with a Horseradish Cream ~ Franks in Puff Pastry with Dijon Mustard ~ Vegetable Spring Rolls ~ Cajun Shrimp Kebobs ~ Vegetable Tempura ~ Coconut Shrimp with Spicy Orange Marmalade Shrimp Wonton with Soy Ginger Sauce ~ Baked Brie with Raspberry Coulis ~ Fried Shrimp with Cajun Rémolade ~ Japanese Beef Negamaki ~ Black and White Sesame Chicken with Toasted Sesame Sauce ~ Coconut Chicken with Sweet and Sour Dip Fresh Asparagus En Croute with Horseradish Cream ~ Sea Scallops wrapped with Bacon ~ Chicken Skewers with Pineapple Glaze ~ Sweet and Sour Chicken Kebobs Sun-Dried Tomato and Artichokes in Phyllo ~ Herb Crusted Artichoke Hearts flavored with Pesto ~ Baby Maryland Crab Cakes with Creole Dip ~ Portabella Mushroom Purse Brick Oven Pizza served on Pizza Mallet ~ Truffle Macaroni and Cheese served in Martini Glasses ~ Butternut Squash Soup Shooter ~ Italian Mini Meatball served on a Spoon ~ Large Fresh Shrimp with Cocktail Sauce ~ Korean Beef Spring Roll ~ Sauté Shimeji Mushrooms Soy Sauce and Scallions on a Wonton Crisp

### Cold Displays

#### Crudités Display

Fresh Baby Carrots ~ Broccoli Florets ~ Cauliflower Florets ~ Julienne Red Peppers ~ Julienne Celery ~ Baby Cherry Tomatoes  
All served with Herb and Garlic Dip

#### Imported Cheese Display

An Assortment of International and Domestic Cheeses including;  
Asiago ~ Jarlsburg ~ Vermont Cheddar ~ Aged Gouda and Gorgonzola  
Accompanied by:

Flatbreads ~ Crackers and Breadsticks with Infused Oils

#### Tuscan Display

Marinated Grilled and seasoned Vegetables ~ Olives ~ White Bean Salad  
~ Orzo Pilaf and Marinated Mushrooms

#### Bruschetta Display

Fresh Diced Roma Plum Tomatoes with Red Onion and Basil  
Marinated in Extra Virgin Olive Oil served on Toasted French Bread

#### Mozzarella & Tomato

Fresh Sliced Mozzarella with Tomato and Basil, Drizzled in Extra Virgin Olive Oil

**Pre-Plated Seasonal Salad**  
Garden Tossed, Caesar, Greek

**Dinner**

**Hot Captains Stations**

**Salad Station**

Assorted Field Greens ~ Romaine Lettuce ~ Tomatoes ~ Dried Cranberries ~ Croutons ~ Parmesan and Feta Cheese. Served with Assorted Dressings and Fresh Baked Dinner Rolls

**Pasta Station**

**(Choice of Three Sauces)**

Portobello Mushroom Ravioli with Tri Color Cheese Tortellini ~ Penne ~ Rigatoni boiled to order and served with your choice of Sauces:  
Pesto ~ Primavera ~ Sun Dried Tomato ~ Alfredo ~ Marinara ~ Pink Vodka Bolognese ~ Carbonara ~ Garlic & Oil and Brown Butter with Sage.  
Served with Crushed Red Pepper and Grated Cheese

**Asian Station**

Asian Vegetables stir fried in a wok, accompanied by Steamed Dumplings ~ Vegetable Egg Rolls ~ Vegetable Rolls and Fried Rice.  
Served with Soy Sauce, Duck Sauce and Hoisin Sauce

**Peking Duck Station**

Crisp Boneless Duck prepared in a Wok with Scallion Flowers and Hoisin Sauce Wrapped in Moo Shoo Skins, Served with Assorted Steamed Dim Sum. With, Spicy Vegetable and Turkey Dumplings presented in Bamboo Steamers.  
Served with an Assortment of Dipping Sauces

**Bayou Station**

Grilled Chicken and Shrimp Blackened Seasoned on a Skillet with Southern Spices. Served with Black Beans & Rice and a Spicy Barbecue Sauce

**Mexican Station**

Grilled Sizzling Chicken and Beef Fajitas with Peppers and Onions Served with Salsa ~ Fresh made Guacamole ~ Tri Color Tortilla Chips ~ Cheddar Cheese and Sour Cream  
A Tequila Shot Station can be added

**San Gennaro Station**

Sweet Italian Sausage grilled to perfection, served with Peppers, Onions and Broccoli Rabe on a Warm Italian Roll.

**Meat Carving Station**

**(Choice of Two)**

Honey Glazed Corned Beef ~ Jack Daniels Rib Eye Steak ~ Roasted Vermont Turkey Breast ~ Ham ~ Roasted Pork Loin or Pastrami  
Served with Roasted Garlic or Plain Mashed Potatoes or Roasted Potatoes with Rosemary and Tyme.  
Chateaubriand with a Demi-Glaze also available

**Little Italy Station**

**(Choice of Three)**

Eggplant Rollatini ~ Balsamic Chicken ~ Fried Calamari with Marinara □  
Mussels Marinara ~ Broccoli Rabe with Cannoli Beans ~ Chicken Francese or Marsala ~ Cavatelli with Broccoli

**Fish Station**

Fresh Whole Fillets of Oregano Crusted Tilapia Seared on a Skillet, with a Citrus Sauce  
Or  
Grilled Salmon with a Mango Sauce served with Vegetable Confetti  
Or  
Blackened Seasoned Red Snapper with Vegetable Confetti

**Latin Station**

**(Choice of Three)**

Spanish Infused Seasoned rice and Beans with Pernel, Yucca Con Mojo  
~ Mofongo ~ Ropa Vieja  
Roasted Pig Available

**Wild Mushroom Station**

Shitake, Portabella & Oyster Mushrooms, sautéed to order with Garlic Oil and Sherry Wine. Served with Creamy Risotto

**Mashed Potato Station**

Garlic Mashed Potatoes ~ Sweet Mashed Potatoes ~ New Red and Yukon Gold Mashed Potatoes Served in Martini Glasses with choice of toppings:  
Sautéed Onions ~ Broccoli Florets ~ Sautéed Mushrooms and Gravy

**Macaroni and Cheese Station**

Elbow Macaroni prepared with a selection of Cheese Including:  
Wisconsin Cheddar ~ Fontana or Gruyere ~ Topped with a choice of Diced Tomatoes ~ Panko Bread Crumbs ~ Sautéed Onions ~ Chopped Bacon ~ Chicken Pieces ~ Roasted Garlic ~ Ground Beef and Shitake Mushrooms

**Taco Pizza Bar**  
**(Choice of Two)**

Traditional with Tomato Sauce, Mozzarella Cheese and Fresh Basil  
Or

Greek with Tomato Sauce, Feta Cheese, Spinach and Black Olives  
Or

White with Ricotta and Mozzarella Cheese with Fresh Basil  
Or

Buffalo with Tomato Sauce, Mozzarella Cheese and Buffalo Seasoned  
Chicken Pieces

**Boardwalk Grill**  
***Just like the Jersey Shore!***  
**(Choice of Two)**

Skewered Chicken and Beef Kabobs with an Apricot Glaze  
Or

Grilled Steaks with traditional Cheese Sauce  
with Sautéed Onions and Cherry Peppers  
Or

Miniature Hamburgers or Buffalo Chicken Burgers with Ketchup  
Mustard~ Lettuce, Tomato, American Cheese, Onions and Pickles  
Or

Mini Franks Served with Sauerkraut and Red Onions

All Served with Choice of:  
Sweet Potato Fries ~ French Fries  
Disco Fries  
(Gravy with Mozzarella Cheese)

**Paella Station**

Prepared to Order in an Oversized Wok with Spanish Infused Seasoned  
Yellow Rice. Choice of: Chicken ~ Chorizo Sausage ~ Shrimp, Clams and  
Mussels. Served with a Mixture of Onions ~ Red & Green Peppers and  
Tomatoes

**Polish Station**

Chefs will expertly prepare  
Pan Fried Pierogies served with sour cream, Potato Pancakes Pan Fried and  
Served with rich apple sauce, Grilled Kielbasa with Sauerkraut

## **Desserts**

### **Assortment of Passed Mini Desserts**

Funnel Sticks ~ Fried Oreos ~ Miniature Ice Cream Sandwiches  
Cheesecake and Cake Lollypops ~ Caramelized Banana Wonton  
Assorted Cup Cakes ~ Donuts ~ Cookies ~ Sorbet Cones ~ Bonbons  
Mini Pastries ~ Mousses ~ Puddings in Miniature Martini Glasses  
And, Much, Much More!

### **Hot Apple Or Mixed Berry Crisp Station**

Fresh Apples baked with a Delightful Crumb Topping  
Served with Vanilla Ice Cream

### **Bananas Foster**

Fresh Bananas Sautéed with Rum ~ Brown Sugar and Cinnamon  
Served over Vanilla Ice Cream

### **Fresh Fruit Platter**

An Assortment of both Seasonal and Tropical Fruits

### **Coffee/Tea Station**

Columbian Brewed Premium and Decaffeinated Coffee with an  
Assortment of Herbal Tea

## **Wedding Cake Supplied by Host**

**\$100.00 Per Person + 6.625% Sales Tax  
+ 21% Service Charge**

## **Bar Options**

### **Premium Open Bar**

**(\$30 per person + 6.625% Sales Tax  
+ 21% Service Charge)**

### **Wine, Beer & Champagne**

**(\$15 Per Person + 6.625% Sales Tax  
+ 21% Service Charge)**

## **Optional Menu Items**

### **Lamb Chops**

**(Additional \$4.00 Per Adult)**

Herb Crusted and Cooked to Perfection!

### **Sushi Station**

**(\$2,000.00 Cocktail Hour or \$2,500.00 Dinner)**

Artistically Presented Assortment of Sushi ~ Sashimi ~ Vegetable Maki with an Array of Rolls. Crafted by Asian Chefs with Ginger ~ Soy Sauce ~Wasabi and Spicy Mayo

### **Raw Bar**

**(Additional \$25.00 Per Person)**

Displayed on a Hand Carved Ice Sculpture  
Jumbo Shrimp ~ Blue Point Clams & Oysters  
and Lobster Tails

With Cocktail Sauce ~ Horseradish and Lemon Wedges.

### **Limited Raw Bar**

**(Additional \$12.00 Per Person)**

Jumbo Shrimp and Clams Served with Cocktail and Mignonette Sauces.  
With White Horseradish and Lemon Wedges

### **Sabrett Hot Dog Cart**

**(\$500.00)**

An Authentic Stainless Steel Hot Dog Cart, With All Beef Sabrett Hot Dogs  
Yellow Mustard ~ Ketchup ~ Sauerkraut and Red Onions

### **Ice Sculpture**

**(\$300.00 Cocktail Hour)**

### **Cotton Candy Station**

**(\$500.00)**

Cotton Candy served on Traditional Paper Cones

### **Popcorn Station**

**(\$500.00)**

Freshly Made Popcorn Served in Traditional Popcorn Containers.

### **Donut Station**

**(\$5.00 Per Person)**

A Gourmet Selection of Assorted Fresh Baked Donuts Uniquely  
Displayed. A Great Addition to any Party!