

Richfield Caterers

Sit Down 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

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

Entrees

**The Choice of Two Entrees will be offered at tableside to your
Honored Guests:**

Tilapia or Salmon with Your Choice of Preparation:

Pecan Crusted, Oreganata, Herb Crusted, Horseradish Crusted, Grilled, Cajun Rubbed,
Mango Sauce and Savoy

One of the following Poultry Selections

Chicken Wellington

Chicken Breast coated with a Mushroom Duxelles wrapped in Puff Pastry
served with a Madeira Sauce

Pignoli Chicken

Stuffed with Pignoli Nuts and Seasoned Breadcrumbs
served with a Woodland Mushroom Sauce

Florentine Chicken

Stuffed with Broccoli, Spinach, Ricotta and Parmesan Cheese served with a Dijon Sauce

Boneless Breast of Chicken

Served with Marsala, Francaise, or Piccata Sauce

Herb Crusted Chicken

Coated with Fresh Herbs and Parmesan Cheese served with a Mustard Dill Sauce

Artichoke and Sun Dried Tomato Chicken

French Breast of Chicken stuffed with Sun Dried Tomatoes and Artichokes
Served with a Champagne Sauce

Chicken Valdostano

Stuffed with Prosciutto, Fontina Cheese, Spinach served with a Mushroom Sauce

Chicken Savoy

Boneless Breast of Chicken sautéed with a Balsamic Demi-Glace Sauce
Garnished with Tri Color Peppers and Portabella Mushrooms

Chicken Alla Romana

Chicken Breast Stuffed with Spinach, Asiago Cheese and Sun-Dried Tomatoes
Served with a Brandy Cream Sauce

**Your Choice of Chef Select Vegetables & Potato or Rice Selection
Special Diets are always available**

3 Choice Entrée Filet Mignon \$10.00 Per Person Extra

Dessert Selections

(choose one)



Bananas Foster

*Fresh Bananas Sautéed with 151 Rum, Brown Sugar and Cinnamon
Served over Vanilla Ice Cream in a Waffle Basket*

*Frozen Chocolate Mousse and Banana Crepe Dipped in Dark Chocolate
Served with a Raspberry Sauce*

*Chocolate Dipped Waffle Basket filled with Vanilla Ice Cream
Topped with Seasonal Berries and a Raspberry Sauce*

Hot Apple Blossom, with Vanilla Ice Cream, served with a Caramel Sauce

Warm Chocolate Lava Cake Served with Whip Cream & Berries

Wedding Cake Supplied by Host

Coffee, Decaffeinated Coffee, Herbal Teas

**\$100.00 Per Person + 6.625% Sales Tax
+ 22% Service Charge + 8% Gratuity**

All Soda, Juices, Mixers and Ice Included

**All Servers, Linen Napkins, China, Glassware, Silverware
And Ovens Included**

Bar Options

Premium Open Bar

**(\$30 per person + 6.625% Sales Tax
+ 22% Service Charge + 8% Gratuity)**

Limited Bar Wine, Beer & Champagne

**(\$15 Per Person + 6.625% Sales Tax
+ 22% Service Charge + 8% Gratuity)**

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!