

# 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 (Select 1)**

Garden Tossed, Caesar, Greek  
or Dried Fruit & Walnut Salad with Raspberry Vinaigrette Dressing

**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***

**\$105.00 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!