

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 Rémoulade ~ 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

Dinner

Pre-Plated Seasonal Salad

(Select 1 Salad)

Garden Tossed

Caesar

Greek

Dried Fruit and Walnut Salad with Raspberry Vinaigrette Dressing

Hot Captains Stations

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

**\$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
& Ovens Included**

Bar Options

Premium Open Bar

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

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!