

Café 1017 Catering

Elegant Displays (Choose one)

- Seasonal Fruit ~ Fresh Sliced Seasonal Fruits and Berries, Served with a Yogurt Dressing
- Fresh Crudités Display ~ Fresh Seasonal Garden Vegetables, Served with a Zesty Ranch Dip
- International Cheese Display ~ Imported and Domestic Cheeses, Served with Fresh Bread and Crackers

Hot Hors D'oeuvres (Choice of Two)

- Beef Empanadas
- Shrimp Dumplings
- Chicken Satay with Pineapple Salsa
- Prosciutto Crusted Scallops
- Grilled Thick Cut Bacon Skewers with Molasses
- Jumbo Mushrooms Stuffed with Dungeness Crab and Brie
- Smoked Pork Eggrolls with Jalapeno Tarter Sauce
- Grilled Salmon Kabobs with Hoisin Dipping Sauce
- Mini Beef Wellington with Mushroom Dipping Sauce



Salads (*Choice of One*)

Classic Caesar Hearts of Romaine Topped with Parmesan and Garlic
Herb Croutons

Mixed Greens Salad Medley of Fresh Lettuce Greens Topped with
Sliced Cucumbers, Grape Tomatoes and Shaved Carrots

Entrée Course (*Choice of Two*)

Includes One Starch and Fresh Vegetables

Filet Mignon Oscar 8oz.
Charbroiled Beef
Tenderloin with Béarnaise Sauce

Horseradish Encrusted Salmon
Baked Alaskan Salmon encrusted
with Fresh Horseradish and Oven
Roasted served with a Lemon
Thyme Buerre Blanc

Parmesan Crusted Tilapia Served
with Warm Rum Butter and Mango
Chutney

Chicken Chesapeake Boneless Breast
of Chicken Stuffed with Maryland
Crabmeat and Topped with
Chardonnay Saffron Cream Sauce

New York Strip Steak 12 oz. New York
Strip Steak Encrusted with Wild
Mushroom Cabernet Reduction

Filet & Chicken Breast 4 oz. Petite
Filet Mignon with Peppercorn Demi-
Glacé Accompanied by a Sautéed
Chicken Breast with Champagne
Cream Sauce

Breast of Chicken Stuffed with Sun
dried Tomatoes, Goat Cheese and
Spinach, with a Red Pepper Cream
Sauce

Surf and Turf Jumbo Scallops with
Scampi Cream Sauce and
a Petite Filet Mignon

Buffet Selections

Salads (*Choice of Two*)

Classic Caesar Hearts of Romaine Topped with Parmesan and Garlic Herb
Mixed Greens Salad Medley of Fresh Lettuce Greens Topped with Sliced
Cucumbers, Grape Tomatoes and Shaved Carrots
Spinach Salad Baby Spinach with Mandarin Oranges and Candied Walnuts
Waldorf Salad with Grapes, Apples, Celery and Dried Cranberries

Entrées (*Choice of Two*)

Includes One Starch and Fresh Vegetables

Almond Encrusted Chicken
Topped with Wild Mushroom and
Roasted Garlic Cream Sauce

French Cut Rack of Lamb Rack of
Lamb Served with a
Pomegranate Mint Jelly

Herb Crusted Fillet of Atlantic
Salmon Atlantic
Salmon Fillet Char-Grilled Served
with Oven Dried
Tomatoes and Artichokes

Sliced London Broil Thinly Sliced
Marinated Flank Steak Topped with a
Red Wine Mushroom Sauce
and Vermouth Cream

Roasted Rosemary Pork Loin
Slow Roasted Center
Cut Pork Loin, Thinly Sliced with
Bourbon Maple Glaze

BBQ Bacon Wrapped Shrimp Served
with Roasted Corn, Pepper Relish and
Jalapeno Polenta