

Station Ideas

Antipasto

- Salami, Pepperoni, and Aged Provolone
- Marinated Mushrooms, Artichokes, Black Olives, and Pepperoncini
- Layered Tomato and Mozzarella Drizzled with Balsamic Vinaigrette, Fresh Basil and Cracked Black Pepper
- International and Domestic Cheese Board with Red Grapes, Dried Fruit and Crackers
- Baked Artichoke Dip Served with Toasted Baguettes

Seafood

- Peeled and Deveined Extra Large Shrimp
- Cocktail Crab Claws
- Oysters, Clams and or Mussels on the Half Shell with Fresh Horseradish and Tobasco
- Classic Cocktail and Dijonnaise Sauces, Lemon Wedges

Salad

- Caesar Salad of Crispy Romaine Lettuce with Homemade Garlic Croutons, Grated Parmesan Cheese, Classic Caesar Dressing (Tossed to Order) OR
- Mesclun Greens with selections of Julienne Carrots, Grape Tomatoes, Cucumber Slices, Mushrooms, Garlic Croutons, Crumbled Bleu, Shredded Cheddar, Dried Cranberries, Toasted Almonds or Pecans
- Selection of Chef's Homemade Dressings
- Crusty Baguette Loaves with Whipped Butter

Fondue

- Classic Cheese Fondue served with Sliced Baguette, Crackers, Breadsticks, Red Grapes, Fresh Vegetables, and Cornichon
- Hot Fudge Fondue with Fresh Strawberries, Banana, Pound Cake, Graham Crackers, Pretzel Rods, and Marshmallows

Fajita/Quesadilla

- Seasoned Chicken, Beef Strips, or Shrimp Sautéed with Bell Peppers and Onion
- Served with Salsa, Sour Cream, Shredded Cheese, Black Olives, Guacamole
- Flour Tortillas
- Seasoned Spanish Rice
- Marinated Fresh Vegetables

Stir Fry

- Chicken Medallions, Shrimp, Scallops, Beef Strips, or Pork Medallions Stir Fried with Snow Peas, Julienne Carrots and Peppers, Water Chestnuts, Broccoli in a Soy Ginger Sauce
- Steamed White Rice
- Vegetable Springrolls with a Sweet Hot Dipping Sauce
- Chinese Fortune Cookies

25 Guest Minimums Apply

Rettew's Catering

PHONE: (717)665 – 9200

FAX: (717)664-4804

www.rettewscatering.com

Station Ideas *(Continued)*

Carving

Choose one to two meats to be carved to order

- Herb Roasted Pork Loin
- Clove Glazed Tavern Ham
- Roasted Turkey Breast
- Herb Encrusted Tenderloin of Beef
- Rosemary Infused Prime Rib of Beef
- Grilled Side of Salmon
- Sauces - Portobello Mushroom Demi-glace, Horseradish Crème, Béarnaise, Raspberry Mustard, Dill Crème, Honey Dijon *(Speak with a Catering Consultant to determine what combinations of sauce, starch and vegetable would best compliment your meat selection)*

Mashed Potato Bar *(Served in a Martini Glass)*

- Yukon Gold Mashed Potato with Crumbled Bacon, Shredded Cheddar, Sour Cream, Fresh Chopped Chives, Burgundy Demi-glace
- Whipped Sweet Potatoes with Maple Syrup, Brown Sugar, Butter Pats, and Cinnamon

Pasta Sauté

- Orecchiette, Farfalle, Gemelli, Rigatoni, Cheese Filled Tortellini, Asiago and Garlic Ravioli, or Porcini Mushroom Ravioli
- Accompaniment - Fresh Vegetables, Shrimp, Scallops, Chicken Medallions, Lobster, Crab, Italian Sausage, Petite Meatballs
- Sauces - Creamy Alfredo, Sun-dried Tomato Pesto, Tomato Marinara with Fresh Basil, Traditional Bolognese (meat sauce), Creamy Tomato Vodka, Shallot Crème, Carbonara, Spicy Tomato Arrabiata, Garlic Scampi, White Clam Sauce *(Please ask a catering consultants which sauces, pastas, and accompaniments work best together)*
- Italian Baguettes with Whipped Butter and Seasoned Olive Oil

Hand Rolled Crepes

- Seafood Newburg
- Fontina with Ham and Asparagus
- Champagne Chicken
- Brie and Black Raspberry
- Strawberries with Toasted Almonds and Whipped Cream
- Sliced Bananas with Creamy Hot Fudge

Asian Noodle Bar

- Cellophane and Soba Noodles
- Ginger Infused Chicken, Seafood, Beef, or Vegetable Broth
- Chicken Medallions, Beef Strips, or Shrimp
- Julienne Carrots, Bean Sprouts, Fresh Basil, Lime Wedges, Crushed Red Pepper, Chopped Scallions, Shiitake Mushrooms
- Vegetable Springrolls Served with a Sweet Hot Dipping Sauce

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