

Paula Tucker Catering

APPETIZERS

DIPS & SPREADS

- Fruited Cheese Log
- Tex-Mex
- Hot Seafood Dip
- Pate
- Artichoke Dip
- Cheese Ball
- Nut Glazed Brie
- Guacamole
- Beef and Olive Dip
- Spinach Dip in Bread Bowl
- Cream Cheese w/Pepper Jelly & Triscuits

All hors d'oeuvres, dips and spreads include crackers, chips and/or breads

FINGER FOODS

- Peanut Butter & Bacon Rolls
- Sausage in Puff Pastry
- Crab Rangoons w/Sweet 'n Sour Sauce
- Crab Rumaki
- Chicken Liver Rumaki
- Sautéed Kielbasa w/Honey Mustard
- Olive Cheddar Balls
- Bacon Wrapped Scallops
- Poached or Smoked Salmon
- Onion Sandwiches
- Crustless Quiche (vegetarian, meat or seafood)
- Shrimp/Cold or Grilled w/Dill
- Vegetable Tray w/Dill Dip
- Sausage Balls w/Hot Mustard
- Mini Sandwiches (assorted meats)
- Antipasto
- Asparagus Rolls
- Rib Eye Bites
- Chicken Bacon Nuggets
- Barbequed Meatballs
- Chinese Chicken Wings
- Teriyaki Kabobs
- Crab Stuffed Mushrooms
- Shrimp Toast
- Phyllo Triangles
- Reuben Rollups
- Chunk Cheese Tray
- Fruit Tray
- Crab Balls w/Reumoulade Sauce
- Chicken Breast Spirals w/Honey Mustard
- Hot Wings
- Bruchetta
- Mini Crab Cakes

SALADS

- ❑ Greens, Mandarin Oranges, Red Onion, Almonds & Poppyseed Dressing
- ❑ Spinach Salad with Bacon Dressing
- ❑ Caesar Salad
- ❑ Broccoli/Cauliflower Salad with Parmesan Dressing
- ❑ Pea & Cashew Salad
- ❑ Cauliflower & Pea with Green Onion, Cheese and Olives
- ❑ Seven Layer Salad
- ❑ Taco Salad
- ❑ Pastas – Chinese, Seafood, Italian, Parmesan or Tortellini
- ❑ Fresh Fruit
- ❑ Blueberry, Cherry Jell-O
- ❑ Potato Salad
- ❑ Molded Fruit
- ❑ Layered Winter Salad
- ❑ Three Bean Salad
- ❑ Spring Mix w/Strawberries & Mandarin Oranges & Poppyseed Dressing
- ❑ Cole Slaw
- ❑ Angel Hair Pasta w/Garlic and Vegetable
- ❑ Broccoli Apple Salad

MAIN COURSE

SIT-DOWN DINNERS

- ❑ Chicken Breast Filled w/Herb Cheese Wrapped in Bacon w/Bernaise Sauce
- ❑ Seafood Stuffed Chicken w/Newburg Sauce
- ❑ Chicken Breast in Phyllo w/Spinach-Ricotta Filling & Pink Madeira Sauce
- ❑ Glazed Cornish Hens Filled w/Wild & White Rice, Chutney, Apples & Peanuts (Booties Provided)
- ❑ Prime Rib w/Au Jus
- ❑ London Broil

(All Filets Listed Below Are 8 oz. in Weight)

- ❑ Filet Oscar
- ❑ Filet Mignon
- ❑ Phyllo Wrapped Beef Tenderloin w/Mushroom & Leek Filling
- ❑ Beef /Wellington Filled w/Mushroom Liver Pate
- ❑ Medallions of Beef Tenderloin Chasseur w/Mushroom Madeira Sauce
- ❑ Tournedos of Beef w/Eggplant, Proscuitto & Mushrooms
- ❑ Shrimp & Asparagus Topped Tenderloin w/Bernaise Sauce

(Seafood Items Available at Market Price)

- ❑ Lobster Tail
- ❑ Crab Legs

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- ❑ Salmon
- ❑ Cod
- ❑ Shrimp Scampi

BUFFET DINNERS – POULTRY

- ❑ Grilled Chicken
- ❑ Parmesan Baked Chicken
- ❑ Chicken Marsala
- ❑ Chicken Almond Casserole
- ❑ Barbequed Chicken
- ❑ Lemon Chicken
- ❑ Crab & Chicken Casserole
- ❑ Chicken w/Tomato Basil Cream Sauce
- ❑ Turkey
- ❑ Stir Fry Chicken
- ❑ Smothered Chicken
- ❑ Chicken Scallopinni

BUFFET DINNERS – BEEF

- ❑ Swiss Steak w/Mushroom Gravy
- ❑ Beef Burgundy
- ❑ Italian Beef w/Peppers
- ❑ Corned Beef
- ❑ Beef Tips w/Mushrooms

BUFFET DINNERS – PORK

- ❑ Baked Ham
- ❑ Pecan Stuffed Ham
- ❑ Roast Pork Loin
- ❑ Lasagna
- ❑ Barbequed Ribs
- ❑ Parmesan Pork Chops
- ❑ Polish Sausage w/Sauerkraut or Potatoes

BUFFET DINNERS – SEAFOOD

- ❑ Neptune's Lasagna
- ❑ Crab Quiche
- ❑ Shrimp Pasta

BUFFET DINNERS – VEGETARIAN

- ❑ Lasagna Florentine
- ❑ Vegetable Quiche
- ❑ Spinach Strata
- ❑ Angel Hair Pasta w/Stir Fry Vegetables

BOX LUNCHES

- ❑ Each box contains a sub, croissant or wrap, cheese, pasta, fruit, brownie or chips.

BRUNCH

- ❑ Quiche
- ❑ Strata
- ❑ Baked French Toast w/Orange, Maple Sauce
- ❑ Scrambled Pepperoni Eggs
- ❑ Baked Apple French Toast

(Can provide coffee, punch. China and/or linen can be ordered)

VEGETABLES

- ❑ Pea Pods with Water Chestnuts
- ❑ California Blend with Cheese Sauce
- ❑ Green Bean Bundles
- ❑ Glazed Baby Carrots
- ❑ Parmesan Tomatoes
- ❑ Stir Fry Vegetables
- ❑ Sautéed Zucchini & Summer Squash
- ❑ Asparagus with Cashew Butter, Almond or Orange Sauce (in season)
- ❑ Broccoli
- ❑ Cauliflower AuGratin
- ❑ Green Bean Casserole
- ❑ Parsley Buttered Corn
- ❑ Peas w/Bacon

POTATOES

- ❑ Mushroom Rice
- ❑ Hash Browns Au Gratin
- ❑ Pasta Primavera
- ❑ Twice Baked Potatoes (available only with table service dinner)
- ❑ Artichoke Rice
- ❑ Bourbon Baked Beans
- ❑ Shaker Squash
- ❑ Mashed
- ❑ Baked
- ❑ Red Potatoes w/Parsley Butter
- ❑ Angel Hair Pasta w/Stir Fry Vegetables
- ❑ Sweet Potatoes

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DESSERTS

- ❑ Chocolate Caramel Bars
- ❑ Lemon Cheese Cake Bars
- ❑ Almond Peanut Butter Squares
- ❑ Carrot Cake
- ❑ Chocolate Chocolate Cake
- ❑ White Chocolate Macadamia Bars
- ❑ Phyllo Pear Pouches
- ❑ Chocolate Cherry Cheese Cake
- ❑ Crepes
- ❑ Chocolate Strawberries
- ❑ Strawberry Cheese Cake
- ❑ Toffee Cheese Cake w/Caramel Sauce
- ❑ Chocolate Mocha Cheese Cake
- ❑ Frangelico Cheese Cake
- ❑ Bailey's Irish Cream Cheese Cake
- ❑ Amaretto Cheese Cake
- ❑ Poppyseed Cheese Cake