

On The Corner Cafe Catering Menu 2008

Cold Hors D'ouvres

Beef Tenderloin on Crostini with Dijon Horseradish Sauce, or Roasted Pepper Aioli
Satay of Chicken, Beef, or Pork; marinated, grilled and served with peanut sauce
Cucumber rounds, or crispy rice wafers

Topped with Sundried Tomato Mousse, Boursin Cheese or Smoked Salmon Pate

Herb Roasted Shrimp served with a zesty Remoulade

Traditional Shrimp Cocktail • Other nontraditional dipping sauces available—please ask!!!

Indonesian Curry Cheese Spread with Chutney and crackers

Caviar Pie

7 Layer Dip: Southwestern, Mediteranean, or Middle Eastern

Hot Hors D'ouvres

Crostini topped with Basil or Sundried Tomato Pesto and Shredded Parmesan Cheese

Chef's Choice Crostini The possibilities are endless!

Mini Phyllo Tartlettes

Spinach Feta

Gorgonzola and Pear

Brie and Pepper Jelly

Caramelized Onion and Smoked Gouda

Chef's Choice!

Savory Puff Pastry Bites

Stuffed Mushrooms

Maine Crab

Cheddar Beef 'n Sausage

Spinach and cheddar

Mini Crabcakes with Tropical Salsa, or Spicy Remoulade

Mini Pizza Bites with toppings of the day

Entrees

Roasted or Grilled Beef Tenderloin

Fallin' Off The Bone Barbecue Ribs

Petite Tenderloin Marinated and Grilled

Marinated Poached, Grilled or Roasted Filet of Salmon with:

Cucumber Dill Sauce

Roasted Pepper Aioli

Onion 3 Citrus Relish

Whole Roasted Turkey or Breast, stuffed or not, with pan gravy

Pork Loin

Hoisin Sweet Chili Roasted

Bistro Style with Dijon and Caramelized Onions

Marinated and Grilled Sirloin Tips

Lasagna of Various Persuasions

Traditional Meat

Spinach

French Style with White Wine Cream Sauce and Roasted Portobellos

Rustic Vegetable Tarts with fillings of the moment

Herb Marinated Grilled Boneless Breast of Chicken

Roasted Eggplant Parmesan

Sides

Creamy Garlic Mashed Potatoes

Any Imaginable Pasta

Brown Rice Pilaf

Slightly Southwestern Sweet Potatoes

Seasonal Veggies_Let's see what's out there and talk!

Salads

Hail Caesar

Crisp Romaine topped with homemade croutons, parmesan and classic Caesar dressing

In The Garden

Fresh Veggies with homemade balsamic vinaigrette

It's All Greek To Me

A classic Greek Salad with crisp veggies, feta cheese, kalamata olives & red wine

vinaigrette

All American Potato Salad

Pasta & Veggie

Pasta tossed with fresh veggies, herbs and parmesan cheese and bathed with red wine vinaigrette

Nicky's Pasta

Pasta with lots of fresh herbs, spices, parmesan cheese and olive oil

Popeye's Dream

Spinach with red peppers, bacon, hard boiled egg and sweet & sour dressing

Platters

Fruit and Cheese

An assortment of hard and soft cheeses, seasonal fruit, crackers and sliced baguettes

Mediterranean Hummus

Homemade Hummus with freshly made chips, cucumbers and calamata olives

Crudités Platter

Seasonal veggies with a choice of dips that include, but are not limited to: curry, bleu cheese, or ranch

It's A Wrap!

Wraps stuffed with both meat and veggie fillings, all artfully arranged

Vegetable Antipasto Platter

An array of grilled and roasted veggies with seasoned Italian beans, fresh mozzarella, crostini and roasted garlic spread. Add grilled Italian sausage for a hearty meal.

Finger Roll Platter

Wheat and white finger rolls stuffed with Chicken, Ham, Tuna and Egg Salads

Lobster Salad available upon request at market price.

On The Corner Deli Platter

Sliced deli meats and cheeses with all the fixin's, including condiments and rolls

Brunch

Quiche or Strata

If you can imagine it, we can make it!

Baked French Toast

Mini Muffins, or large if you insist

Bagels: Large or small/ Lots of optional sides, from cream cheese and jelly, to smoked fish

Croissants

Fresh Cut Fruit

Granolas and cereals, even oatmeal if you want!

Desserts

Assorted dessert trays, cookies, bars, pies, bread pudding and crisps always available. Lots of other options available upon consultation.

Can't see what you are thinking of? Let's talk! It's your party!

Contact us: 207.283.1181

Or email to: cornercafe@gwi.net