

The Silver Platter Catering Company



We have created our special 2011 Holiday Reception menus with you in mind, striving to anticipate your every desire. We hope to assist you in planning your very special event!



## Holiday Elegance

***Smoky Corn and Black Bean Salad***

*With our famous Tortilla Chips*

***Apricot Glazed Ham***

*Accompanied by Petite Herb Biscuits*

***Roasted Almond Crusted Chicken Tenders***

*With Apricot Mustard Sauce*

***Sweet Potato Puffs***

*Served Toasty Warm*

***Festive Roasted Red Potato Salad***

*With Apples and Sun Dried Cranberries*

***Pecan, Pumpkin, and Chocolate Tartlets***

# *A Taste of Home*

## **Mac & Cheese Martini Bar**

*Start with a Martini Glass. Add our Cavatappi Pasta with a Cheese Sauce of Your Choice: Lobster and Brie, Gorgonzola, or Champagne Cream Sauce. Finish with an Array of Toppings: Bourbon Sausages, Sautéed Mushrooms, Scallions, Bacon Bits, Diced Tomatoes, Grated Cheese, and Sour Cream*

## **Pulled Pork Sliders**

*With Spicy Slaw*

## **Southwestern Chicken Kabobs**

*With Honey Chipotle Sauce*

## **Fresh and Marinated Vegetable Display**

*With Roasted Red Pepper Aioli*

## **Bruschetta Trio**

Sun Dried Tomato, Olive Tapenade, Artichoke Parmesan

## **Donut Station**

*Warm Chocolate and Plain Donut Holes  
With Dark Chocolate, Salted Caramel, Raspberry "Jelly" Sauce  
Whipped Cream, and Sprinkles*

# *Festive Fare*

## ***Crab and Gruyere Cheese Dip***

*Accompanied by Toasted Croustades*

## ***Oven Roasted Turkey Breast***

*Presented with Petite Rolls and Cranberry Dijon Sauce*

## ***Cornbread Dressing Nibblers***

### ***Filet of Beef***

*Euro-Style Open Face on Sliced Grilled Baguettes  
With Gorgonzola Cheese and Onion Jam*

## ***Black Bean and Tomato Pinwheels***

*Soft Flour Tortillas rolled and sliced*

## ***Chicken and Vegetable Pot Stickers***

## ***Zesty Marinated Vegetables***

## ***Cheesecake Bites***

*With Brandied Cherries*

# *Warm Hospitality*

## ***Warm Shitake Mushroom and Artichoke Dip***

*With Garlic Butter Toasted French Rounds*

## ***Fish Tacos***

*In a Petite Wonton Cups*

## ***Roasted Garlic Lamb on Toasted Pita***

*With Pomegranate Glaze*

## ***Chicken Roulade***

*Stuffed with Spinach and Goat Cheese*

## ***Petite Vegetable Paninis***

*Grilled Zucchini, Yellow Squash, Red Onion, Bell Peppers  
with Pesto Mayonnaise*

## ***Rotini Pasta with Oven Dried Tomatoes and Fire Roasted Peppers***

*In a Parmesan Herb Crème*

## ***Lobster Cheesecake Torte***

*With Fresh Herbs and Three Cheeses  
Pita Crisps*

## ***Chocolate Bread Pudding***

*Scooped into Marini Glasses  
With White Chocolate Sauce*

# *A Gala Reception*

## ***Wild Mushroom Strudel***

*Served Warm and Crisp*

## ***Chesapeake Bay***

### ***Crab Cakes***

*With Saffron Aioli*

## ***Goat Cheese and Thyme Potato Pancakes***

*A Crisp Pan Seared Outside with a Creamy Filling*

## ***Pastrami Cured Smoked Salmon***

*Chopped Egg Whites and Yolks, Capers,  
With Pumpernickel Triangles*

## ***Garlic and Rosemary Crusted Tenderloin of Beef***

*Stone Ground Mustard and Horseradish Zing*

## ***Fresh Asparagus***

*With Lemon Dill Dressing and Toasted Almonds*

## ***Chocolate Decadence***

*Tiered Display of Assorted Chocolate Delites: Chocolate Ganache  
Brownies, Chocolate Silk Tartlets, Chocolate Kablua Truffles, &  
Chocolate Dipped Strawberries*