

Catering Menu

We make everything from scratch with ingredients from our farm whenever possible. Please let us know if you would like something not listed- we can do it!

First Course Options:

Display Tables - beautifully sculpted tables with all the accompaniments for your reception area

- 1. Local Cheeses- Selection of local cheeses, crackers, pickles, mustards *Add house cured charcuterie?*
- 2. Crudité- Fresh seasonal fruits and vegetables, house made dips
- 3. Shrimp Cocktail- Old Bay steamed shrimp, cocktail sauce, mignonette, accompaniments (traditionally includes the Crudité table)

Passed Hors D'oeuvres (These are a few options- we welcome your ideas!)

- Pork Dumplings
- Shrimp Dumplings

- Vegetarian Wontons
- Scallops/ Bacon

- Stuffed
 Mushrooms
- Goat cheese stuffed

cherry
tomatoes

- Thai Peanut Chicken Skewers
- Crispy Honey Shrimp

- Pork Belly Crostini
- Smoked Salmon Canapes
 Smoked Brisket

Sliders

 Mini Fish Tacos

Second Course Options:

All in One Buffet Options

New England Shrimp Boil

Old Bay Steamed Shrimp and Sausage with Salt Potatoes, Corn on the Cob, Dinner Rolls, New England Clam Chowder

<u>Barbeque</u>

BBQ Ribs, Cornell BBQ Chicken, Pulled Pork, and/or Smoked Brisket

Served with Salt Potatoes, Coleslaw, Baked Beans, Mac-n-Cheese, Garden Salad, and Cornbread

Chinese Buffet

Mongolian Beef, Kung Pao Chicken, Sweet and Sour Chicken, and/or Beef and Broccoli

Served with Vegetable Fried Rice, Vegetable Lo Mein, and Fortune Cookies

<u>Asian Fusion</u>

Red Curried Beef, Shrimp with Candied Walnuts, Kung Pao Shrimp & Scallops, and/or Chengdu Lamb

Served with Coconut Curry Vegetables, Chilled Thai Peanut Noodles, Cucumber Tomato Salad

<u>The Goodfella's</u>

Chicken Parmesan, Eggplant Parmesan, and Meatballs

Served with Pasta and Gravy (Red Sauce), Primavera Vegetables, Garlic Bread, and Caesar Salad

Having the Family Over

Hot Dogs, Cheeseburgers, and Grilled Chicken Sandwiches

Served with Potato Salad, Macaroni Salad, Baked Beans, Coleslaw, and Chips

<u>Gourmet Burger Bar</u>

Cooked to order Burgers and Homemade Veggie Burgers

Full bar of Goodies- Lettuce, Tomato, Onion, Avocado, Sweet Onion Jam, Bacon Jam, Roasted Garlic Aioli, Chipotle Mayo, Whole Grain Mustard, Farmers Ketchup, Pickled Jalapenos, etc.

Served with Hand Cut French Fries

<u>Taco Bar</u>

Braised Beef, Pulled Chicken, and Crispy Avocado's

Full Fixins bar of both Flour and Corn Tortillas, Guacamole, Pico De Gallo, Crema, Black Beans, Cotija (Mexican Soft Cheese), and much more...

The Surf and Turf

Roasted Prime Rib Carved to Order, Grilled Salmon

Served with Mashed Potatoes, Grilled Vegetables, Garden Salad, and Red Wine Demi-Glace

> All Buffets include disposable plates, bowls, silverware, and napkins. Linens, China, Silverware, and Glassware available for an additional charge

Plated Dinner Options

Pick one option from each category to offer to your guests. We will prepare fully composed dishes for each selection. Don't' see something that you want- please let us know and we would be happy to discuss.

Pricing varies by dishes selected.

- 1. **Meat** (Beef / Pork)
 - a. Prime Rib
 - b. Tenderloin
 - c. NY Strip
 - d. Mongolian Beef
 - e. Beef & Broccoli
 - f. Smoked Brisket
 - g. BBQ Pork Ribs
 - h. Any Option from Buffet Menu
- 2. Chicken
 - a. Chicken Parmesan
 - b. Grilled Chicken Breast
 - c. Chicken Marsala
 - d. Kung Pao Chicken
 - e. Sweet and Sour Chicken
 - f. Oven Roasted Chicken Breast

- g. Chicken Piccata
- 3. Seafood
 - a. Grilled Salmon
 - b. Kung Pao Shrimp
 - c. Kung Pao Scallops
 - d. Broiled Cod
 - e. Lemon Pepper Shrimp
 - f. Shrimp with Candied Walnuts
- 4. Vegetarian
 - a. Black Eyed Pea Fritter
 - b. Grilled Veg Polenta Napolean
 - c. Coconut Curry Tofu

Third Course Options:

<u>Dessert Options</u>- Here are a list of our Pastry Chef's specialties. Feel free to ask about any favorites you may have that aren't listed

• Cupcakes

- Vanilla, Chocolate, Red Velvet, Chocolate Peanut Butter, Lemon Honey, Peach Pie, etc. Have fun and pick a few flavors
- Cookies
 - Chocolate Chip, Lemon Blueberry, Strawberry Shortcake, Chocolate Peanut Butter, Crème Brulée, etc. Pick a few for some great variety
- Others
 - Apple Cider Donuts- hot and fresh on site
 - Chocolate Espresso Bites
 - Mini Boston Cream Pate Choux
 - Chocolate Brownies
- Mix and Match- Pick from each category and really wow your guests!

These options are only a few of the many possibilities we can execute. Please feel free to discuss your specific ideas with us. We would be happy to tailor the experience to your specific needs.

Please email us at <u>info@deanlane.net</u>

Or Call us at 607-242-3149