Silver Spoons Catering, Inc. takes great pleasure in presenting the following menu:

On Arrival

International Cheese Board

A tempting variety of delicious Mediterranean cheese tortas to include Brie with SunDried Tomatoes and Pine Nuts, and Cream Cheese with Pesto, offered with crisp gourmet crackers and French baguettes. Presented with wedges of fresh and aged cheeses of French Blue Cheese, Swiss Gruyere and Holland Gouda, and garnished with strawberries and grapes



Iced Tea ~ Lemonade ~ Iced Water



TRAY PASSED

Brie & Fig quesadillas

A unique blend Brie Cheese and Fig Jam grilled in a mini tortilla and served cut in triangles

Bruschetta

Warm garlic bread topped with vine ripened Italian plum tomatoes, thin sliced red onions, and Bufala mozzarella, then drizzled with a light Balsamic Vinaigrette

Dressing

California Roll

A Japanese hors d'oeuvre of avocado, crabmeat, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

Chicken Satay

Medallions of tender boneless breast of chicken marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

Gourmet Pizza

An assortment of gourmet pizzas prepared with our special toppings to include fresh basil and garlic, sliced tomato and garlic, mushrooms, and barbecued chicken

Maryland Crab Cakes en Croute

Maryland crab and tomato lobster puree blended then piped into a French pastry dough and baked to a golden brown. Served with Béarnaise Sauce



LITTLE ITALY

Chopped Italian Salad

A memorable salad of chopped butter lettuce, tomatoes, mushrooms, and red onions tossed in Balsamic Vinaigrette Dressing and topped with crumbled Gorgonzola cheese

Pasta, Pasta, Pasta

Three of our most popular sauces will be offered with our favorite pastas prepared al dente poolside and offered to your guests as follows:

Penne with Concasse Sauce

Tri-Color Tortellini with Cream & Cognac Sauce

Farfalle with Turkey Bolognese Sauce

Garlic Bread ~ Bread Sticks ~ Whipped Butter

Freshly Grated Parmigiano-Reggiano Cheese

Cracked Black Pepper



A TASTE OF MEXICO

Fajitas, Tacos & Quesadillas

Your guests will enjoy creating their own Fajitas, tacos or quesadillas using flour tortillas or corn tortillas and the following ingredients:

Mesquite Grilled Salmon
Peppers & Onions
Shredded Lettuce
Diced Tomatoes
Shredded Cheddar and Jack Cheese
Diced Onions
Sour Cream
Guacamole
Hot, Mild, and Tomatillo Salsas
Homemade Corn and Blue Corn Chips
Corn Bread, Whipped Butter
(note, no peppers or onions)

Black Beans

Our chef's version of a Caribbean classic black beans simmered with cilantro and jalapenos in a light stock



THE ORIENT EXPRESS

Chinese Chicken Salad

A medley of julienne cut chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Vinegar Dressing, then topped with crispy rice noodles offered in trendy take-out containers

Cashew Shrimp

Jumbo shrimp, zucchini, onions, and cashews simmered with garlic and oriental vegetables in a delicate, yet flavorful, Mandarin Sauce

Fried Rice

A tasty combination of rice, scallions, diced red peppers, mushrooms, eggs, and bean sprouts deliciously prepared in our woks

Spring Rolls

An Asian hors d'oeuvre of finely cut vegetables wrapped in a spring roll wrapper then fried to a golden brown and offered with a light Apricot Sauce

Fortune Cookies ~ Chop Sticks

DESSERT & COFFEE SERVICE

Chocolate Decadence Cake

Our baker will prepare a 1/2 sheet cake featuring chocolate cake, chocolate Parisian filling and decorated in your honor

Key Lime Pie

Flaky pastry pie shell filled with our tangy key lime filling will be very refreshing

Mélange of Fresh Fruit

An assortment of fresh cut fruit to include honeydew, cantaloupe, watermelon, pineapple, strawberries, grapes, and kiwi

Coffee Service

Our freshly brewed Colombian and decaffeinated coffee will be offered with the following:

Half and Half Sugar

Whipped Cream Sugar Substitutes

Herbal Teas Teas