

# FULL-SERVICE CATERING MENU SELECTIONS

PHONE: (804) 798 - 8331  
WWW.HOMEMADESBYSUZANNE.COM



FULL-SERVICE PROPOSALS ARE PROVIDED  
UPON REQUEST BY OUR CATERING MANAGERS

## **FOR FULL SERVICE CATERING INQUIRIES:**

PLEASE SCAN THE QR CODE TO  
FILL OUT AN ONLINE INQUIRY FORM



OR

CALL OUR OFFICE TO SPEAK WITH OUR  
CATERING MANAGERS,  
BARBARA & OLIVIA

**(804) 798 - 8331**

OLIVIA@HOMEMADESBYSUZANNE.COM  
BARBARA@HOMEMADESBYSUZANNE.COM

## **HORS D'OEUVRES**

STATIONARY or BUTLERED

\$4.00 - \$6.00 Per Person

**Smoked Sausage Skewers**  
with Cranberry & White Cheddar

**Petite Lamb Chops**  
French cut with palmer sauce or mint jelly

**Miniature Beef Wellingtons**  
with finely chopped portobello mushrooms &  
herbs

**Skewered Beef Tenderloin**  
Grilled, served with whipped horseradish sauce  
& Vidalia onion marmalade

**Sea Scallops Wrapped in Bacon**  
Drizzled with sweet & sour sauce

**Chilled Jumbo Shrimp**  
Served with cocktail sauce

**Cocktail backfin Crab Cakes**  
with remoulade sauce

**Whole Sides of Norwegian Smoked Salmon**  
Baby rye, whipped butter, cream cheese,  
scallions, capers & minced red onion



**Savory Sausage Balls**  
With peach Dijon sauce

**Sliced Blackened Pork Loin**  
Petite rolls with summer slaw

**Thinly Sliced Country Ham or Baked Ham**  
Sweet potato biscuits, angel biscuits or  
petite rolls



**Crispy Bacon & Cheddar Brussel Bites**  
Half a Brussel sprout skewered with smoked  
applewood bacon and cheddar cheese

**Asian Chicken Sate**  
Served with a spicy ginger peanut sauce

**Blackened Cajun Chicken**  
Skewered & Served with mango salsa

**Buttermilk Fried Chicken Bites**  
Served with a spicy peach salsa

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## HORS D'OEUVRES

CONTINUED

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### Chicken Salad Cocktail Croissants

Plain Chicken Salad  
Toasted Almond Chicken Salad  
Sun-dried Cranberry Chicken Salad

### Chicken Sausage Flatbread

Petite Naan, apple butter, thinly sliced apple & onion

### Blackberry Brie Flatbread

Petite Naan, toasted pecans and arugula tossed with balsamic

### Deviled Eggs

Garnished with fresh dill



### Caprese Skewers

Skewered Hanover tomatoes, fresh mozzarella & basil

### Grilled Fresh Pineapple

Grilled with brown sugar & dark spiced rum

### Skewered Fresh Fruit

Assortment of fresh fruit on skewers, drizzled with chocolate & sprinkled with sea salt  
Served with sugar cookies

### Salsa Trio & Corn Chips

Sweet Pineapple Salsa  
Fresh Mild Guacamole  
Hot Chiles Salsa

### Stuffed Mushrooms:

Crab, Lobster & Gruyere  
Italian sausage & marinara  
Spinach, water chestnuts & fontina

### Crostini:

Spiced apple, candied bacon & cream cheese  
Goat cheese & fig  
Pimento cheese & bacon  
Roast beef

### Mini Quiche

#### Baked in Crispy Phyllo Dough:

Lorraine  
Spinach & mushroom  
Sun-dried tomato & bacon  
Backfin crab  
Tomato, feta & purple onion  
Broccoli & cheddar  
Ham & swiss

### Brie Bites

Bourbon Pecan  
Cranberry  
Fig & almond

### Spanakopita

Spinach & feta filled pastry

## DISPLAYS

\$4.50 - \$10.00 Per Person

### Fresh Seasonal Fruit Display

Assorted seasonal fruit, served with chocolate mousse and coconut rum whipped cream



### Charcuterie Display

Assortment of cured meats  
Assortment of wedges & cheese spreads  
Berries, dried fruits & mixed nuts  
Served with crackers & fancy melba toast

### Fruit & Cheese Display

Assortment of Fresh fruit  
Wedges & Cheese Spreads





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### Colorful Crudities Display

Assortment of raw vegetables  
Served with dill buttermilk dip



### Poached Salmon Display

Watercress Mousse  
Garnished with cucumber & lemon  
Assortment of Homemade breads

## WARM DIPS

\$4.00 - \$6.00 Per Person

### Chesapeake Crab Dip

Laced with sherry, served with toasted pita points

### Triple Cheese Fondue

Served with tiny seasoned new potatoes

### Spinach & Artichoke Dip

Served with croissant squares

## STATIONS

### CHEF STATIONS

\$6.00 - \$8.00 Per Person

### Julia Child's Roasted Hens

Carved, with orange nut bread  
brown sugar mustard



### Steamship Round of Beef

Carved, with petite rolls, horseradish & Vidalia onion marmalade

### Roasted Tom Turkey

Carved, with petite rolls, house-made sweet dills  
& cranberry aioli

### Brown Sugar Glazed Virginia Ham

Carved, garnished with pineapple rings & cherries, served with sweet potato biscuits & honey mustard



### Tenderloin Saute

Beef sauteed by a chef, with petite rolls, horseradish & Vidalia onion marmalade

### Fajita Saute

Peppers & onions sauteed by a chef, with chicken and/or tenderloin, flour tortillas, diced tomato, shredded cheddar & sour cream



## DISPLAY STATIONS

\$6.00 - \$10.00 Per Person

### Fruits du Mur

Sea scallops, shrimp & lobster in a rich sherried cream sauce, served in a natural seashell

### Roasted Oysters & Italian Sausage

Served in a natural seashell

### Seafood Cocktail

Shrimp, crab & sea scallops served in an Old Bay rimmed cosmos glass  
Garnished with fresh chives, cherry tomato & lemon

### Authentic Chicken or Seafood Paella

Chorizo & saffron rice served in coconut bowls

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## DISPLAY STATIONS CONTINUED

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### Trio of Sliders

Pulled pork slider with 5-veggie slaw on a petite roll

Mini sirloin slider with cheddar cheese on a sesame bun

Buttermilk fried chicken with honey Dijon on a homemade biscuit

### Trio of Meatballs

Swedish Meatballs, nutmeg cream sauce

Cocktail Meatballs, sweet & sour sauce

Vegetarian Walnut "Meatballs," apricot sauce

### Mac & Cheese Bar

Elbow noodles baked with a 3-cheese sauce

Toppings: Applewood smoked bacon crumbles, diced tomato, chives, shredded parmesan & house-made toasted breadcrumbs



### Buttermilk Mashed Potato Bar

Toppings: sour cream, chives, Vermont cheddar, fontina, smoked applewood bacon crumbles & baby English peas

### Whipped Sweet Potato Bar

Toppings: warm marshmallow cream, toasted pecans, toasted coconut, cinnamon & sugar

### Stone-Ground Grits Bar

Plain or Cheddar Grits

Toppings: Cajun shrimp, sharp cheddar, applewood smoked bacon crumbles & andouille sausage

### Risotto Table

Tossed & garnished with fresh parmesan  
Toppings: Fontina, applewood smoked bacon crumbles, baby English peas & sauteed mushrooms

### Bruschetta Bar

Toasted baby rye & crostini

Spinach & artichoke dip

Cherry tomato halves, caramelized onion, sauteed mushrooms, prosciutto, thinly sliced hard salami, Emmental swiss, ricotta, olive tapenade & balsamic glaze

### Bowtie Pasta Bar

Vodka cream sauce & house red sauce

Seasoned Italian Meatballs

Served with garlic bread & grated parmesan

### Low Country Seafood Boil

Shrimp, smoked sausage, corn "off the cob" & seasoned potatoes  
Served in mini tin cans



### Salad Buffet

choice of salad with up to 5 toppings and 2 dressings, displayed for guests to create their own salad

### Classic Mini Caesar Salad Cups

Romaine lettuce, diced tomato, shredded parmesan, homemade croutons & creamy Caesar dressing

Served in a laced Vermont cheddar cheese cup





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## BUFFET & PLATED SELECTIONS

### SOUPS

\$5.00 - \$6.00 Per Person

**She-Crab** laced with sherry

**Five Onion Cream Soup**

**Cream of Watercress or Asparagus**

**Tomato, Basil & Parmesan**

**Shrimp Bisque**

### SALADS

\$5.00 - \$6.00 Per Person

**Garden Salad**

**Caesar Salad**

**Caprese Salad**

**Seasonal Salad**

### VEGETARIAN ENTREES

\$5.75 - \$8.00 Per Person

**Herbed Ricotta Ravioli**

**Vegetable Lasagna**

**Portobello Stuffed Mushroom**

Stuffed with spinach, jasmine rice &  
gruyere cheese

### ENTREES

\$6.00 - \$10.00 Per Person

**Mandarin Kung Pao Chicken**

Fresh pineapple and crispy wasabi wontons  
Served over white rice

**Chicken Cordon Bleu**

With Danish ham & gruyere cheese

**Mediterranean Baked Chicken**

Baked with red onion & cherry tomatoes

**Chicken Marsala**

Golden pan-fried chicken and baby bella  
mushrooms in a rich marsala wine sauce

**Grilled Chicken**

Blackberry Chablis Butter Sauce

**Panko Breaded Chicken Breast**

Tangy peach chutney

**Classic Chicken Piccata**

Boneless crispy pan-fried chicken breast  
with lemon and capers

**Buttermilk Oven-Fried Chicken**

**North Carolina or Hickory Smoked Barbecue**

Five veggie slaw & petite rolls

**Petite Filet Mignon**

Wrapped in smoked applewood bacon

**Jack Daniels Short Ribs & Yukon Gold Potatoes**

Boneless, tender short ribs with  
creamy whipped potatoes

**Sliced Prime Rib Au Jus**

Horseradish Sauce

### **Sliced Beef Tenderloin**

Whipped horseradish, bearnaise sauce  
& petite rolls

### **Roasted Salmon Filet**

Bourbon Glaze Salmon Filet

Garlic Herb Butter Salmon Filet

Cucumber Dill Sauce Salmon Filet

### **Backfin Lump Crab Cake**

Remoulade Sauce

### **Seared Tuna**

With shrimp & lemon grass risotto,  
white & black sesame seeds

### SIDES

\$3.00 - \$4.75 Per Person

**Grilled Vegetables**

**Fresh Asparagus**

**Whole Seasoned Green Beans**

**Fried Cinnamon Apples**

**Gruyere Scalloped Potatoes**

**Sour Cream Mashed Potatoes**

**Roasted Garlic & Herb Fingerling Potatoes**

**Whipped Sweet Potatoes**

**Macaroni & Cheese**

**Stoneground Grits**

**Jeweled Wild Rice Pilaf**

**Creamy Parmesan Risotto**

**Trio of Peas with Sweet Red Peppers**

**Summer Squash Casserole**

**Carrot Souffle**

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## DESSERTS

\$2.65 - \$5.00 Per Person

### MINIATURE DESSERTS

Choose Three

#### **Cream Puffs**

Filled with homemade vanilla or strawberry custard and whipped cream, drizzled with chocolate

#### **Petite Fours**

All-butter pound cake dipped in white chocolate

#### **Chocolate Mousse Cups**

Served in Dutch chocolate cups dusted with chocolate

#### **Lemon Squares**

Lemon curd filling on a thin shortbread crust

#### **Triple Chocolate Brownie**

Topped with caramel, chocolate & pecans

#### **Petite Tarts**

English Lemon  
Walnut Caramel  
Chocolate Truffle  
Key Lime  
Pecan Pie



## COOKIES

**Chocolate Chunk**

**Chocolate Chip**

**Oatmeal Raisin**

**M&M**

**Sugar**

## PIES

**Pecan**

**Lemon Chess**

**Chocolate Chess**

**Coconut Custard**

## CUPCAKES

**Strawberry Cream**

**Carrot Cake**

**Vanilla**

**Chocolate**

## CAKES

**Vanilla Pound Cake**

**Chocolate Layer Cake**

**Carrot Cake**

### **Dessert Cheese Torte**

Caramel Apple, served with spice wafers

OR

Butter Finger, served with sugar cookies



## SEASONAL DESSERTS

**Bread Pudding**

OR

**Cobbler**

