

# FULL-SERVICE CATERING MENU SELECTIONS

## HOMEMADES BY SUZANNE FINE FOODS & CATERING

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

Full-Service menu proposals are provided upon request by our Catering Managers

### HORS D'OEUVRES STATIONARY OR BUTLERED

**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

### 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

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### HORS D'OEUVRES CONTINUED...

#### 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

#### Devilled 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

#### 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 and cheese spreads  
Berries, dried fruits and mixed nuts  
Served with Crackers and fancy melba toasts

#### Fruit & Cheese Display

Assortment of Fresh Fruit  
Wedges & Cheese Spreads



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#### **Colorful Crudities Display**

Assortment of Vegetables  
Served with dill buttermilk dip



#### **Poached Salmon Display**

Watercress Mousse  
Garnished with Cucumber & Lemon  
Assortment of Homemade Breads

### WARM DIPS

#### **Warm Chesapeake Crab Dip**

Laced with sherry, served with toasted pita points

#### **Triple Cheese Fondue**

Served with tiny seasoned new potatoes

#### **Warm Spinach & Artichoke Dip**

Served with croissant squares

## STATIONS

### CHEF STATIONS

#### **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 VA Ham**

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



#### **Tenderloin Sauté**

Beef Sauteed by Chef, with petite rolls,  
horseradish & Vidalia onion marmalade

#### **Fajita Sauté**

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



### DISPLAY STATIONS

#### **Coquilles 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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#### **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 tomato sauce  
Vegetarian walnut "Meatballs," apricot sauce

#### **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 and andouille sausage

#### **Risotto Table**

Tossed and garnished with fresh parmesan  
Toppings: fontina, applewood smoke bacon crumbles, baby English peas & sauteed mushrooms

#### **Mac & Cheese Bar**

Elbow noodles baked with a three-cheese sauce  
Toppings: Applewood smoked bacon crumbles, diced tomato, fresh chives, shredded parmesan, house-made toasted breadcrumbs

#### **Bruschetta Bar**

Toasted baby rye & Crostini  
Spinach & Artichoke Dip  
Cherry tomato halves, caramelized onions, 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 cobb"  
& 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**

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

#### SOUPS

**She-Crab laced with Sherry**  
**Five Onion Cream Soup**  
**Cream of Watercress or Asparagus**  
**Tomato, Basil, Parmesan**  
**Shrimp Bisque**

#### SALADS

**Garden Salad**  
**Caesar Salad**  
**Caprese Salad**  
**Seasonal Salad**



#### ENTREES

**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

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**Roasted Salmon Filet**  
Bourbon Glaze Salmon Filet  
Garlic Herb Butter Salmon Filet  
Cucumber Dill Sauce Salmon Filet

**Backfin Lump Crab Cakes**  
Remoulade Sauce

**Seared Tuna**  
With shrimp and lemon grass risotto, white  
and black sesame seeds

#### SIDES

**Grilled Vegetables**  
with Olive Oil & Fresh Herbs

**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**  
White Cheddar or Vermont Cheddar

**Stoneground Grits**  
cheddar & bacon optional

**Jeweled Wild Rice Pilaf**

**Creamy Parmesan Risotto**

**Trio of Peas with Sweet Red Pepper  
Slivers**

**Summer Squash Casserole with Red  
Onion**

**Carrot Souffle**

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### DESSERTS

#### 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 and Pecans

##### **Petite Tarts**

English Lemon  
Walnut Caramel  
Chocolate Truffle  
Key Lime  
Pecan Pie

#### COOKIES

Chocolate Chunk  
Chocolate Chip  
Oatmeal Raisin  
M&M  
Sugar

#### WHOLE PIES

Pecan  
Lemon Chess  
Chocolate Chess  
Coconut  
Chocolate Silk



#### CUPCAKES

Strawberry Cream  
Carrot Cake  
Vanilla  
Chocolate

#### WHOLE 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