

FULL-SERVICE CATERING MENU SELECTIONS

HOMEMADES BY SUZANNE FINE FOODS & CATERING

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

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

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



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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...

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

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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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DISPLAYS CONTINUED...

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



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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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DISPLAY STATIONS CONTINUED...

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

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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

VEGETARIAN ENTREES

Herbed Ricotta Ravioli
Vegetable Lasagna
Portobello Stuffed Mushroom
Stuffed with spinach, jasmine rice & gruyere
cheese

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

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Dessert Cheese Torte

Caramel Apple, served with spice wafers

OR

Butter Finger, served with sugar cookies



SEASONAL DESSERTS

Bread Pudding

OR

Cobbler