

FULL-SERVICE CATERING MENU SELECTIONS

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



FULL-SERVICE PROPOSALS ARE PROVIDED
UPON REQUEST BY OUR CATERING TEAM.

FOR FULL SERVICE CATERING INQUIRIES:

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



YOU CAN ALSO FIND THE FORM AT
OUR WEBSITE:
WWW.HOMEMADESBYSUZANNE.COM
UNDER THE
“WEDDING & EVENT CATERING” TAB.
~OR~
CALL OUR OFFICE TO SPEAK WITH
OUR EXPERIENCED CATERING TEAM!

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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

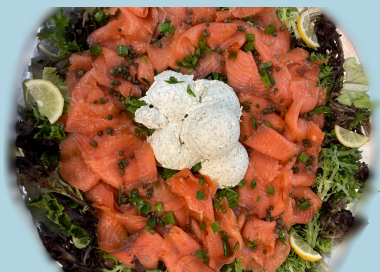
Skewered Beef Tenderloin
Grilled, served with whipped horseradish sauce
& Vidalia onion marmalade

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

\$4.00 - \$6.00 Per Person

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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DISPLAYS CONTINUED

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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

