

MENU #2

Passed Hors D' Oeuvres

choice of six (6)

Philly Steak Spring Roll
ketchup

Mini Buffalo Chicken Slider

Sesame Chicken
honey mustard

Vegetable Spring Roll
spicy hoisin

Chicken Satay
spicy peanut sauce

Beef Satay
spicy peanut sauce

Pigs in a Blanket
yellow mustard

Mini Pork or Chicken Taco
mild salsa

Cashew Chicken Spring Roll
plum sauce

Mini Crab Cake
remoulade

Brie and Raspberry Phyllo

Chicken Quesadilla
chipotle sour cream

Southwest Chicken Eggroll
black bean dip

Scallops Wrapped in Bacon

Baked Brie and Pear

Pork, Chicken, Shrimp, or Vegetable Pot Sticker
sweet chili sauce

Buffalo Chicken Egg Roll Bite
blue cheese dipping sauce

Coconut Shrimp Spring Roll
sweet chili sauce

Assorted Mini Pizzas

Mac and Cheese Melt

Smoked Gouda Arancini

Maple Dijon Chicken Wrapped in Bacon

Mushroom Duxelle and Brie Crostini

Coconut Shrimp
sweet chili sauce

Traditional Bruschetta

Lemongrass Thai Chicken Skewer
cucumber aioli

(Passed hors d'oeuvres continued on the next page)

The Phoenixville Foundry
610-889-0477 - QueenofHeartsCatering.com

MENU #2



Passed Hors D' Oeuvres choice of six (6)

Mushroom Bruschetta Blue Cheese Crostini

Asian Pear and Prosciutto
balsamic glaze

BBQ Chicken Chili Skewer

Shiitake Mushroom and Leek Spring Roll
spicy hoisin

Avocado BLT Crostini

Thai Shrimp Cocktail

Mozzarella Wrapped in Prosciutto

Peking Duck Spring Roll
plum sauce

Spanakopita

Ham and Gruyere Crescent

Portobello Parmesan Puff

Mozzarella, Salami, Pepperoncini Skewer

Crab Stuffed Mushroom

Shrimp Cocktail Shooter

Shrimp Tempura
asian barbecue

Mini Cuban Slider

Asparagus Asiago Wrapped in Phyllo

BBQ Short Rib Crostini
sharp cheddar

Stationary Hors D' Oeuvres choice of one (1)

Domestic Cheese Display
champagne dill mustard, toasted bread, fresh fruit

Bruschetta Station
traditional, wild mushroom blue cheese, sun dried
tomato boursin, baguette, assorted crostini

Raw Market Vegetables
herb cheese dip, roasted tomato dip

Artichoke and Spinach Gratin
served warm, parmesan crust, assorted breads,
crackers

MENU #2



Stationary Dessert choice of four (4)

mini assorted dessert, chocolate entremet, german chocolate, mini tiramisu, peanut butter brownie, brownie caramel, lemoncello, red velvet, white raspberry chocolate, carrot cake, opera cake, baby brownies, mini cheesecake

Full Bar Service

coke, diet coke, sprite, bottled water, ginger ale, tonic, club, orange juice, cranberry juice, lemons, limes, cherries, olives, ice

Equipment

all purpose glassware (wine, water, rocks)

high top round guest tables (5)

low cocktail guest tables (5)
based on six guests per table

bar tables

service tables

all linens and napkins in solid colors for bars, guest seating, food station table

mahogany chivari chairs with ivory pad

Included in the package price:

experienced event planner to assist in all stages of coordinating

**may assist with preferred vendor recommendations, as well as liquor, beer, wine, champagne counts and other recommendations*

all necessary trained staff to include on-site supervisor, chefs, servers and bartender

2 hour event

for staffing, deposit & payments, payment methods and additional fees information, see page 10

Based on a minimum of 100 guests

\$58.71 per guest plus 6% sales tax

Gratuity is at your own discretion

additional charge of \$275 for trucking and insurance
