



CHAMPAGNE & ROSES

CATERING AND EVENT PLANNING

Sample Menu



Butlered Hors d'Oeuvres Sampling

- Filet Mignon** with horseradish on garlic crostinis
- Thai Beef Salad** in endive cups
- Oriental Pork or Beef Dim Sum** passed in bamboo steamers
- Texas Sliders** (miniature black angus hamburgers topped with ketchup & pickle)
- Maple Glazed Duck** on sweet potato gaufrettes
- Chicken Satay** with peanut sauce
- Duck Confit** with exotic mushroom ragout
- Sesame Tuna Tartare** on edible wonton spoons
- Shrimp Ceviche** in cucumber cups
- Smoked Salmon Mousse** on toasted croûte
- Petite Crab Cakes** with spicy cocktail sauce
- Caprese Skewers** (fresh mozzarella, cherry tomato, basil, balsamic drizzle)
- Red Pepper Hummus** on pita wedges
- Gazpacho** served in cocktail spoons
- Brie & Raspberry Tartlets**

Stationary Hors d'Oeuvres Sampling

Tuscan Display

Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, Genoa salami and artichoke hearts served with thin slices of baguette, sourdough and Italian breads

Mediterraneo Display

A colorful medley of fire-roasted vegetables tossed in our house-made roasted balsamic vinaigrette dressing and beautifully displayed

International Cheese Basket

Wisconsin cheddar, smoked gouda, Swiss, pepper jack and havarti presented with assorted crackers and baguettes

Vegetable and Cheese Crudite

A colorful array of farm fresh vegetables, domestic cheeses, assorted flatbreads, gourmet crackers, crusty baguettes and house-made dips

Station Sampling

Slider Station

Miniature Black Angus Hamburgers, Petite All Beef Hot Dogs & Mini Chicken Breasts with your choice of toppings.

Toppings Include: Spicy brown mustard, ketchup, diced tomatoes, diced onions, sauerkraut, diced pickles, relish, American, provolone & Swiss cheeses

Gourmet Grilled Cheese Station

Classic American, Wisconsin cheddar & Havarti cheeses grilled to golden perfection on freshly baked white, sourdough or rye bread.

Toppings Include: Roma tomato, smoked ham, crumbled bacon, dijon mustard.
Served with a demitasse of creamy tomato soup

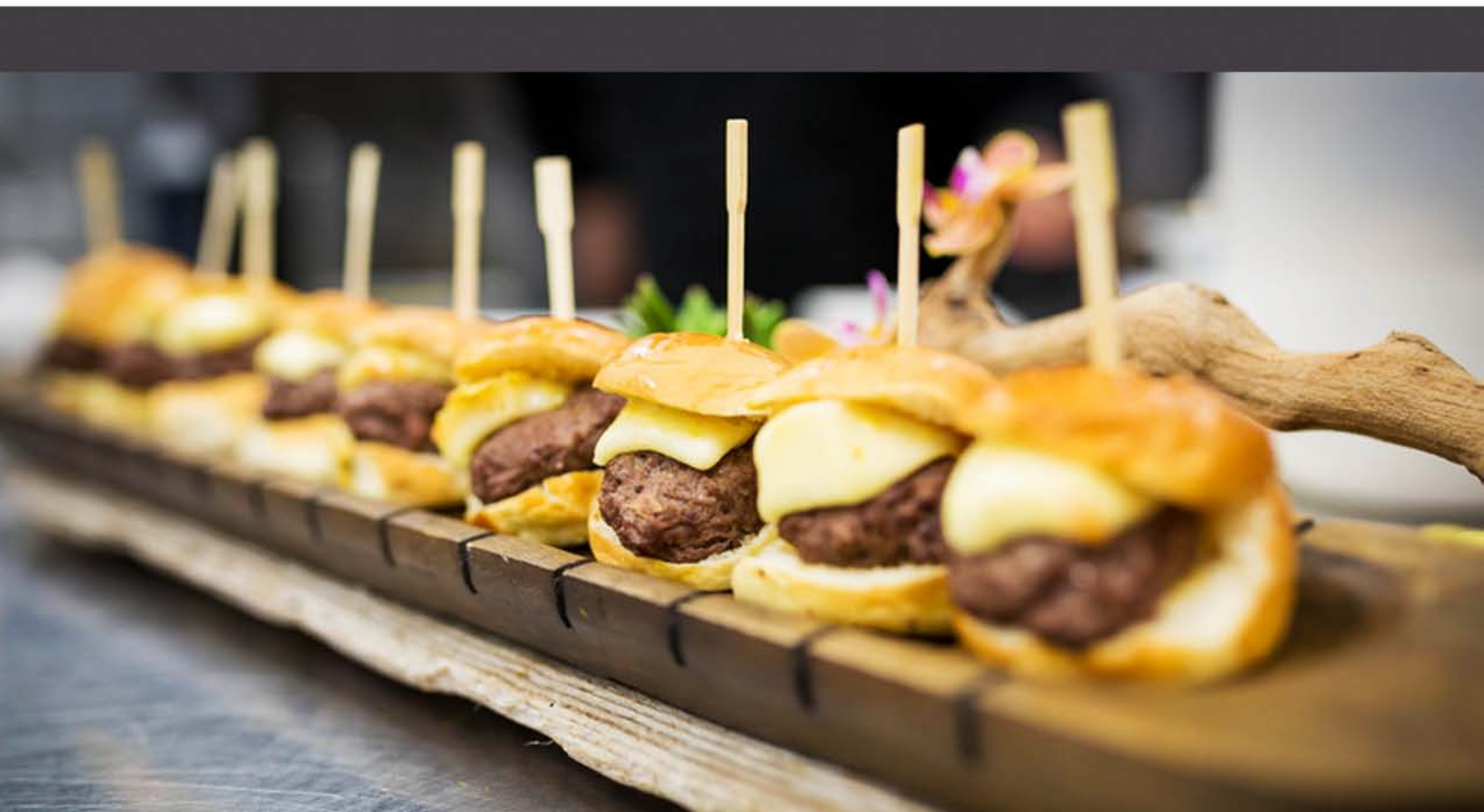
Gourmet French Fry Bar

Shoestring potatoes crisped to perfection, served in paper cones with your choice of five of our delicious homemade toppings.

Topping Selections: Buffalo sauce, honey chipotle sauce, ranch dressing, bleu cheese dressing, black truffle mayo, melted cheddar cheese, remoulade sauce, BBQ sauce, kicked up ketchup, salt & vinegar, garlic aioli

Urban Chic - Street Food Station

Philly Cheesesteaks wit' whiz, caramelized onions, sauce, hot peppers, home-baked Italian loaf
Nawlin's Muffaletta, olive salad, mortadella, genoa salami, ham, provolone, home-baked Italian loaf
Vietnamese Bahn Mi, marinated grilled pork, pickled carrots and daikon, cucumbers, hot peppers, onions, fresh cilantro, home-baked French loaf



Entrée Sampling

Chicken Sinatra - chicken, shrimp and mushrooms in a peach schnapps cream sauce

Pan-Roasted Chicken with brandy and fresh mushrooms

Chicken stuffed with sun dried tomatoes, spinach and goat cheese with a red pepper pesto coulis

Sirloin Beef Tips in a mushroom cream reduction

Slow-Roasted Beef Brisket with caramelized onions and jus

Herb Encrusted Pork Tenderloin with a mustard demi-glace

Filet Mignon with merlot cream sauce or béarnaise sauce

Poached Salmon in champagne cream sauce

Fillet of Sole with salmon mousseline

Chilean Sea Bass in a sherry cream reduction

Farfalle with sun dried tomatoes, arugula and fresh herbs

Risotto with wild mushrooms and asparagus

Penne with portabella mushrooms, caramelized onions and goat cheese

Side and Salad Sampling

Oven Roasted Red Bliss Potatoes

Wild Rice Pilaf

Rustic Mashed Potatoes (roasted garlic and horseradish)

Twice Baked Potatoes

Roasted Root Vegetables

Grilled Asparagus with lemon & garlic

Mediterranean Salad

Finely diced red, green & yellow peppers, roma tomatoes, cucumbers and scallions lightly tossed with olive oil and lemon

Candied Almond, Pears and Goat Cheese Salad

with shallot vinaigrette dressing



Dessert Sampling

Cheesecake Martini Bar

Creamy New York cheesecake served in martini glasses surrounded by a variety of delectable toppings that include: fresh strawberries, blueberries, chocolate chips, toasted almonds and coconut shavings. Topped with our homemade amaretto whipped cream

Milkshake Bar

Flavors: chocolate, black & white, strawberry, vanilla, banana, caramel, pineapple, coffee, coconut, butterscotch, cheesecake, hazelnut, chocolate chip cookie dough, chocolate mint, piña colada, peanut butter, mango, oreo

Milk and Cookie Bar

What better way to end the day than with an icy cold glass of milk or chocolate milk and a nice warm assortment of cookies for dipping

Lavish Sweet Table

Crème puffs, éclairs, petite fours, fruit danish, French sticks, fruit tartlets, chocolate raspberry bites, marble cheesecake bites, butter cookies, chocolate chunk brownies, chocolate mousse cups, chocolate dipped strawberries. Served on mirrored trays and multi-tiered silver stands



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