

International Flavors Buffet

Please give us two days notice. Minimum of 12 Please
Served Room Temperature

Tuscany \$16.00

Cold Antipasti - Grilled Vegetables, Tuscan Beans, Prosciutto, Genoa, Provolone & Ripe Olives
Cold Chicken Breast Arrabiata - with Olive Oil, Garlic, Sun Dried Tomato & Crushed Pepper
Mediterranean Pasta Salad with abundance Fresh Vegetables, Olives and a Touch of Vinaigrette
Organic Baby Mesclun Greens - with a Balsamic Vinaigrette
Homemade Focaccia Bread
Biscotti

Provencal \$18.00

Poached Salmon - with Tarragon & Chopped Tomato
Concasse' Sauce Reduction - Sauce "Choron"
Lavender Grilled Chicken Breast - with the Aromatic "Herbes de Provence"
Chef's Selection of French Cheese
Ratatouille Salad - a Cold Stew of Mediterranean Vegetables
Champagne Salad - French Champagne Vinaigrette
Crepe Brulee - add \$3.50pp

Asian Experience \$16.00

Sambal Roasted Chicken Breast
Thai Seafood Salad - with Shrimp, Scallops & Calamari in a Lemon Grass, Ginger & Scallion Sauce with Greens
Vegetable Fried Rice, topped with scallions
Sushi - California Style - add \$2.50 pp

Southwestern \$15.00

Tri-Colored Tortilla Chips with Guacamole & Chunky Salsa
Tequila Cilantro Lime Chicken
Adobo Beef with Tomatillo Relish
Black Beans & Rice, Avocado & Citrus Salad - with a Sour Cream Dressing
Sonoran Salsa Salad - with Com, and also Jalapeno Corn Bread

Box Lunch

*presented in a white Shackamaxon box,
wax paper & label*

(minimum 10) \$12.00

Choice of Mediterranean Pasta Salad or Roasted Red Bliss Potato Salad.
The Sandwich Selection:
Multi grain Roll: Sherry Mustard Grilled Chicken Breast, Roasted Rosemary Turkey, Honey Mustard Ham, Garlic Pepper, Roast Beef, Dill Chicken Salad, Traditional Tuna, Grilled Vegetable & Eggplant with Feta Cheese, London Broil with caramelized onions, Whole Fruit, Terra Chips, bottle water.

Afternoon Breaks & Receptions

Health Break

Assortment of Fruit Juices, Whole Fresh Fruit, Individual Flavored Yogurts & Party Mix \$7.00 pp

International Break

Assortment of Imported & Domestic Cubed Cheeses, Crackers, Sliced Fruit, a Variety of Sodas & Water, Iced Tea & Lemonade \$10.00 pp

Philly Break

Soft Pretzels with Dijon Mustard, Tastykakes & an Assortment of Hanks Root Beer, Orange & Vanilla Creme Sodas \$8.00 pp
For Water Ice - please add \$3.00 pp

Informal Open House

Tortilla Chips, Guacamole, Salsa
Country Cruditee' Basket with Roasted Pepper and Pesto Dips/
Along with Cheddar Port Spread & French Bread \$8.00 pp

Glorious Add Ons

Sliced Fresh Seasonal Fruit Display \$4.00 pp
Antipasti \$8.00 pp
Cubed Cheeses adorned with Grapes and accompanied with flatbreads \$5.00 pp
Assorted Decadent Dessert Platter Cookies, Petifores, Cakes \$6.00 pp
Crudife Basket \$4.00 pp
Red cabbage filled with red roasted pepper dip.
Green apple pesto.

Cocktail Party

Other menu options for a wonderful event are available
Passed Hor d'Oeuvres
Chafered Hor d'Oeuvres

Hot Hors d'Oeuvres

Some of our selection - All can be custom designed for your event.
Spanakopita: The Traditional Greek Nibble - Spinach and Feta in a Phyllo Crust \$2.50 each
Shrimp Skewers \$2.50 each
Shrimp or Veggie Spring Rolls \$2.50 each
*Chinese take out boxes with chop sticks \$1.50
Shrimp Veggie or Chicken Steamed Dumpling \$2.50 each
Legendary Franks in Jackets with dense mustard \$2.00 each
Three Cheese Quesadillas \$2.50 each
Wild Mushroom Triangles in Phyllo: \$2.50 each
Scallops in Bacon: \$3.00 each
Chorizo Sausage:
In Puff Pastry with Sage Mustard Sauce \$2.50 each
Miniature Filet of Beef Wellingtons: In puff pastry \$2.00 each

Cold Hors d'Oeuvres

Cheeses & Pate Display - A Bountiful Display of Imported & Domestic Cheeses, Tri-Color Vegetable Terrine Pate' & Chef's "Mousse" Pate' with French Bread & Cornichon Pickles to Accompany \$10.00 pp
Italian Antipasti Display - Fresh Mozzarella, Grilled Vegetables, Tuscan Beans, Ripe Olives, Genoa, Marinated Artichoke Hearts, Aged Italian Cheese, Baguette. \$8.00 pp
Smoked Salmon Canapé with dill and dollop of crème freche on black bread \$4 each
Shrimp and Lobster Presented in a martini glass cerviche topped with wonton crisp \$6 each
Peppercorn Tuna on a Wonton Crisp Topped with Caviar \$4.00 ea.
Crudite in a Shooter Glass with Asian essence Dressing \$3.00 ea.
Cold or Hot Soup Shooters \$3.00 each
Shrimp Cocktail: With Horseradish Cocktail Sauce and Lemons \$100.00 serves 50.
Mediterranean cheese pate \$4.00 pp
Layers of neufatel cheese with sundried tomato and olive tapanads finished with pignoli nuts"A WOW" with fine crackers.

All Season Catering by Shackamaxon

*Always Affordable
and in Good Taste*

To Place an Order

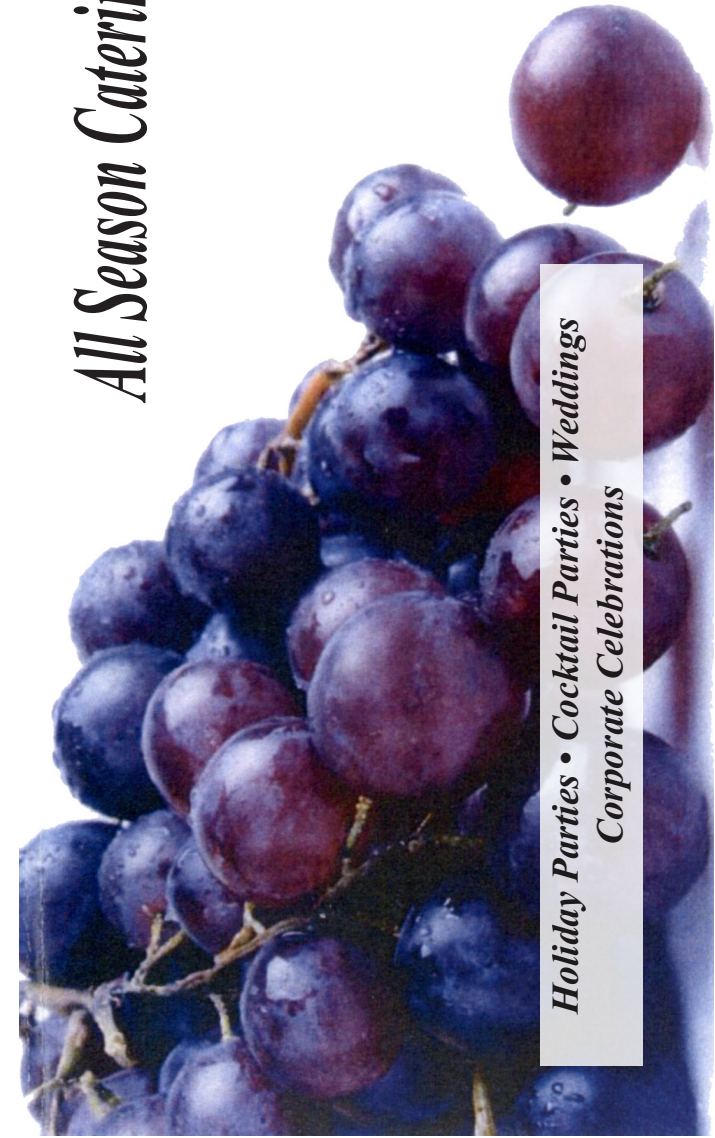
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Hot Food presented in disposable Chafers

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ask about pricing

Stainless Steel Chafers \$25.00 + \$25.00 Pick-up

The Business Parts

Please understand that we need a minimum order for 10 guests.

Payment Policy

All credit cards.

Corporate account billing - please call to open an account.

Checks are welcome.

Staffing

Servers are charged at \$30/hour - minimum of 5 hours.

Supervisors are charged at \$34/hour - minimum of 5 hours.

Bartenders are. charged at \$30/hour - minimum of 5 hours.

Chefs - on site - are charged at \$34 per hour.

Morning Start and Breakfasts

Good Morning: \$6.50

Presented on contemporary disposable white platters
Fresh bagels served with jams, cream cheese, butter & assortment of freshly baked goods which might include mini muffins, mini scones accented with fruit.
Coffee & Fine Teas \$2.00 pp

Continental Breakfast: \$13.00

Assortment of freshly baked goods just as in The Good Morning plus: mini croissants, assorted yogurts and sliced fruit display.
Chilled OJ, Coffee, Decaf & Fine Teas.

Hot Premier Breakfast Buffet: \$15.00

-includes
Fresh assorted large bagels served with jams, cream cheese, butter & an assortment of freshly baked goods which might include mini muffins, mini scones PLUS: Chilled OJ, Coffee, Decaf & Fine Teas.

Please select one:

Spanish Egg Frittata loaded with vegetables and potatoes
Italian Layered Egg Strata -like a souffle'

Optional

Turkey Sausage, and Red Bliss Potatoes \$4.00

Basic Breakfast: \$10.95

Scrambled eggs, ham/bacon/sausage, breakfast potatoes, Bagels & pastries. Chilled OJ, Coffee, Decaf & Fine Teas.
*Egg Whites available \$2.00 extra pp

A La Carte - add-ons

Coffee, Decaf, Hot Water with Fine Tea Assortment \$2.00 pp
Freshly Squeezed Orange Juice Carafe \$3.00 pp
Sliced Seasonal Fruit Display \$4.00 pp
Nova Salmon - with sliced tomatoes, scallions \$5.00 pp for a min. of 10
Regular Assorted Sodas & Spring Water \$2.00 pp
Water \$2.00 pp

Picnics/BBQ's

Please call for information on
Hot From the Grill

**We Arrive Promptly
Minimum of 20 Minutes
Prior to Start Time**

Luncheon Buffets

Includes Sandwiches and Wraps, Creative Salad, Starch and Homemade Cookies.
Over 20 guest water included.

*customized sandwiches can be discussed

Please indicate if you want wraps cut in three and smaller bite sandwiches for working luncheons
All luncheon pkgs include starch salad and fresh baked cookies

Sandwiches or Wraps \$13.00 pp

Assorted Artisan Bread, Baguettes, Focaccia, Onion Rolls, Wheat Breads

Eggplant Veggie

Grilled Eggplant, Squash, Feta, Pesto drizzled on Focaccia.

Legendary

Tuna Salad with dill & sprig

Chicken Salad

with Apples, Raisins & Walnuts

Baked Ham

& Swiss with dense mustard

Turkey with Avacado

& Fontina Cheese accented with Lemon Aioli

Starch

Mediterranean pasta salad in olive oil vinaigrette

Orzo studded with kennett square mushrooms

Lemon essence risotto

Red bliss potato salad with caramelized onions

Sweet potato salad with apricots and currents

Salads to Choose

Caesar Salad

with whole wheat brioche croutons & Classic Dressing

Pear & Honey Walnut, Sliced green apples, Bleu Cheese, Champagne Vinaigrette, mixed greens

Sliced Strawberry, Goat Cheese, Honey Cashews
Spring Baby Lettuce in a Lemon Vinaigrette

Classic & Tossed

Romaine, cucumber, yellow & red tear drop tomatoes & red onion in Dijon Mustard Vinaigrette

Autumn Greens, Mandarin Oranges, Walnuts, Montrachet Cheese in Mandarin Vinaigrette

Desserts

Homemade Assorted Cookies -

Dipped in Dark Chocolate - \$4.00 pp

Biscotti - \$3.00 pp

Baklava drizzled Honey - \$3.00 pp

Petifores - \$4.00 pp

Protein Wrap Buffet - \$13.00 pp

Thinley Sliced London Broil with Avacado, Julienne Carrot, Mandarin Orange Slaw
Sliced Grilled Chicken Breast with Raisin Slaw
Grilled Salmon with honey mustard, mseiclun Green snow peas & Aioli
Goat Cheese, Spring Greens & drizzle Pesto Wrap

Vegetarian Wraps Buffet - \$11.00 pp

Spinach Wraps
Autumn Veggies & Red Pepper Coulis
Whole Wheat Wraps with Raisin Slaw, Havarti Cheese & Dense Mustard
Pesto & Portobello Mushrooms, red peppers & Fontina Cheese
Whole Wheat Wrap, Apples, Feta Cheese, Arugula

Hot Buffets

Artisan Breads and Rosemary butterare included with all hot buffets

All American \$14.00

Tossed Classic salad

Sliced Chicken Breast - stuffed with traditional bread & seasonings
Legendary Brisket

Oven Roasted Potatoes with caramelized onions

Grilled Seasonal Vegetables with lemon essence

Assorted Cookies

Mediterranean \$16.00

Shrimp & Scallop Scampi

Mediterranean Chicken - with artichokes, roma tomatoes, cracked olives & reggiano cheese

Wild Mushroom creamy risotto with parmeranshavings

Mediterranean Vegetables

Caesar Salad with Brioche croutons

Mini Cannolis

European \$16.00

Chicken Marsala with Kennett Square Mushrooms

Vegetables grilled with lemon essence

Mesclun marché Salad with chopped tomatos, mozzarella & basil

Biscotti

Monterey \$18.00

Sliced Strawberry Salad with goat cheese and pine nuts

Chicken Monterey with a Chardonnay Sauce

Grilled Salmon, top in orange essence

Grilled Vegetables - mache drizzled in Garlic Oil

Fresh Sliced Fruit Display

Vegetarian - \$15.00

Four Cheese Lasagna with Squash, Zucchini, Tomato

Egg plant Parmesan, Fortina cheese in panko crums

Walnuts, Pears, Grapes

Greek Salad Feta chopped tomatos cub red onions

Biscotti Chocolate Dipped

