



# MENU



## *N*ORS D'OEUVRES

### SEAFOOD

<b>Shrimp Ceviche Shooters</b> served in shot glasses	\$3.95 ea
<b>Mini Crab Balls</b> with Remoulade Sauce	\$3.00 ea
<b>Bacon Wrapped Shrimp</b> with pineapple habanero glaze	\$3.00 ea
<b>Scallops Wrapped in Bacon</b> with a Honey Mustard Sauce	\$4.00 ea
<b>Seared Citrus Scallops</b> topped w/ Fresh Herb & Citrus Vinaigrette	\$4.00 ea
<b>Shrimp Cocktail</b> w/ our house cocktail sauce & fresh cut lemon wedges	\$4.95 ea
<b>Shrimp &amp; Crab salad</b> in phyllo cups	\$3.95 ea
<b>Tuna Tartare</b> in phyllo cups	\$3.95 ea
<b>Crab Stuffed Deviled Eggs</b>	\$3.95 ea
<b>Smoked Salmon Canape</b> w/ dill Crème Fraiche, on a cucumber rondelle	\$3.95 ea
<b>Mini Ahi Tuna Taco</b> with micro greens & a creamy toasted sesame sauce	\$4.95 ea

### CHICKEN

<b>Chicken Satay</b> with Asian BBQ sauce	\$4.00 ea
<b>Chicken Salad Bites</b> original, buffalo, jerk, curry, pesto	\$3.00 ea
<b>Buffalo Chicken Poppers</b> buffalo chicken & cheese, stuffed in Jalapenos	\$3.00 ea
<b>Chicken Dumpling</b> w/ Sesame Soy Sauce	\$3.00 ea
<b>Smoked Buffalo Wings</b>	\$1.50 ea
<b>Jerk Chicken Egg rolls</b>	\$3.50 ea

## MEAT

- Roasted Lamb Chops** with Rosemary & Sea Salt \$7.00 ea
- Asparagus Wrapped Prosciutto**- Roasted Asparagus wrapped in Prosciutto \$3.00 ea
- Steak & Blue Cheese Bruschetta** with Onion & Roasted Tomato Jam on a Crostini \$4.75 ea
- Petite Filet on Crostini** topped with Creamy Horseradish and Roasted Peppers \$4.25 ea

## SLIDERS

\$4.50 ea

Choose from **Angus Beef, Chicken or Pulled Pork**

*accompanied with your choice of sauce:*

**BBQ, Jerk, Asian BBQ, pineapple habanero, chipotle & more**

## MINI SKEWERED BITES

<b>Caprese Bites</b>	<b>\$2.50 ea</b>
<b>Antipasto Bites</b>	<b>\$2.50 ea</b>
<b>Melon Prosciutto Skewers</b>	<b>\$3.00 ea</b>
<b>Pineapple Habanero Chicken Bites</b>	<b>\$2.00 ea</b>

## EMPANADAS

\$5 ea

**Beef**

**Jerk Chicken**

**Cheesesteak**

**Black bean Spinach & cheese**

**Buffalo Chicken**

**Sausage, spinach & cheese**

## VEGETARIAN

<b>Bruschetta Crostini</b> <i>with Plum Tomatoes, Garlic and Fresh Basil</i>	\$2.50 ea
<b>Fried Mac &amp; Cheese Bites</b> <i>with a Creamy Smokey Chipotle Sauce</i>	\$3.00 ea
<b>Strawberry Crostini</b> <i>Sweetened Mascarpone topped w/ fresh strawberries &amp; balsamic glaze</i>	\$3.50 ea
<b>Grilled Cheese &amp; Tomato soup shooters</b>	\$3.50 ea
<b>Fresh Fruit Skewers</b> <i>Seasonal Skewered Fruit, with a yogurt mint dip</i>	\$3.50 ea
<b>Tomato Mozzarella Crostini</b> <i>with Pesto Spread</i>	\$3.00 ea
<b>Butternut Squash Shooter</b> <i>with Toasted Pumpkin Seed &amp; Crème Fraiche</i>	\$3.00 ea
<b>Baked Brie Crostini</b> <i>with Wine-Soaked Blackberries</i>	\$3.00 ea
<b>Hummus cups with Toasted Pita strips</b> <i>Original, Garlic, or Roasted Bell Pepper</i>	\$5.00 pp
<b>Hummus cups with Toasted Pita strips</b> <i>Guacamole Stuffed Deviled Eggs</i>	\$2.50 pp

## ***F*OOD STATIONS**

### ***Vegetable Crudités Board***

***Seasonal Garden Vegetables with Buttermilk Ranch Dipping Sauces***

**\$7.95 pp**

### ***Mediterranean Board***

***Roasted Garlic Hummus, Roasted Red Pepper Hummus,  
Kalamata Olives, Roasted Red Peppers, Feta Cheese W/ Grilled Pita***

**\$8.95 pp**

### ***Homemade Whipped Ricotta Board***

***With Sauteed Mushrooms, Sauteed Asparagus, Roasted Peppers, Roasted Grapes & Crostini's***

**\$9.95 pp**

### ***Artisan Fruit & Cheese Board***

***American & European Farmstead Cheeses Presented W/ Seasonal Fruit, Candied Pecans, Crackers  
and Crostini***

**\$9.95 pp**

### ***Charcuterie Board***

***Imported Italian Meats, Exceptional Cheeses, Champagne Mix of Olives, Grilled Vegetables,  
Roasted Red Peppers, Pepper Shooters & Homemade Garlic Toasts Crostini***

**\$ 13.95 pp**

### ***Antipasto Board***

***Imported Italian Meats, Exceptional Cheeses, Champagne Mix of Olives, Grilled Vegetables,  
Roasted Red Peppers, Pepper Shooters, Bruschetta, Roasted Artichokes, Homemade Garlic Toasts  
and Assorted Crackers***

**\$15.95 pp**

## LIVE ACTION STATION

### F<sup>L</sup>ATBREAD STATION

**\$16.95 per person**  
**Please choose up to 3**

**Margherita** Crushed Tomatoes, Basil, & Fresh Mozzarella

**Parma** Mozzarella, Fontina, Arugula & Prosciutto Di Parma w/ Balsamic Reduction

**Italian** Crushed Tomatoes, Prosciutto, Soppressata, Basil, & Fresh Mozzarella

**Farmers Flat Bread** Toasted Flatbread with Hand Cut Bacon, Fresh Figs, Goat Cheese, Caramelized Onions, and Micro Herbs.

**Lady Bella** Assorted Mushrooms, Sauteed and Finished in White Wine & Thyme, Truffle Oil  
Shredded Gruyere

**BBQ Chicken** Shredded Chicken, Provolone Cheese, Pickled Red Onions, Our Memphis BBQ Sauce

**Mexicali** Black Beans, Corn, Chicken, Jalapenos, Microgreens, Finished with A Cilantro Lime Aioli

**Island Breeze** Jerk Chicken, Pineapples, Pickled Red Onions, Mango Glaze, And Micro Greens

**Vineyard Pizza** Prosciutto, Gorgonzola Cheese, Wine Poached Pears, Micro Greens, and Balsamic Reduction Additional **\$3.99 pp**

**Truffle Pig** Fresh Mozzarella, Shaved Brussels Sprouts, Prosciutto, Bacon, Truffle Oil.  
Additional **\$3.99pp**

## *P*OKE BOWL STATION

\$ 17.95 pp

**Step One:** CHOOSE YOUR BASE: *White Rice or Brown Rice*

**Step Two:** CHOOSE YOUR PROTEIN: *Tuna, Salmon or Tofu*

**Step Three:** All Sauces are included: *Sesame Soy Sauce, Sriracha Sauce & Citrus Ponzu*

**Step Four:** CHOOSE YOUR TOPPINGS (pick five): *Scallion, Cucumber, Edamame, Sesame Seeds, Seaweed Salad, Carrots, Bean Sprouts, Jalapeno, Wonton Crisps & Avocado*

## *T*ACO STATION

\$16.95pp

**Choose up to 3 proteins**

*Grilled Chicken, Pork, Sauteed Shrimp, Chipotle Tofu, Crispy Cauliflower*

*Brisket (Additional \$2pp), Seared Salmon or Cod (Additional \$3pp)*

### *Accompaniments*

**Flour & Corn Tortillas**

*Onions, Pico De Gallo, Cilantro, Lettuce, Tomato, Cheese, Sour Cream, Limes*

**Sauces:** *Chipotle, Salsa Verde, Hot Sauce*

### *Add-on's for Taco Station*

*Guacamole* \$2.50 pp

*Chips & salsa* \$5.95 pp

*Chips, guacamole & salsa* \$7.95 pp

*Rice & beans* \$3.95 pp

## SLIDERS STATION

\$9.95 p p

CHOOSE UP TO TWO SLIDERS FOR \$9.95 p p

**OR**

CHOOSE UP TO THREE SLIDERS FOR \$13.95pp

**BBQ Chicken Slider** *Served with Pickles*

**Italian Pulled Pork Slider** *topped with Roasted Red Peppers, sauteed Spinach, Provolone & Mozzarella Cheese*

**BBQ Brisket Slider** *with Homemade Slaw*

**The Gobbler** *Smoked Turkey with Homemade Stuffing & Cranberry Glaze*

**Turkey Burger Slider** *with Fresh Guacamole*

**BBQ Pulled Pork Slider** *topped w/ Homemade Slaw*

**Angus Beef Sliders** *w/ Bacon & Sharp Cheddar*

**Crab Cakes Slider** *w/Remoulade Sauce*

**Additional \$4.95pp**

# ENTREE MENUS



**Choice of Two Entrees: \$16.95 pp Choice of Three Entrees: \$19.95 pp**  
(Any additional charges noted below)

## POULTRY ENTRÉES

**Chicken Marsala** Pan-Seared Chicken Breast with Sautéed Mushrooms in A Homemade Marsala Wine Sauce

**Pesto Chicken** Boneless and Skinless Chicken Breast Marinated in A Pesto Sauce Roasted Until Tender, Served with A Creamy Sauce.

**Stuffed Chicken** Chicken Breast Stuffed with Cheese, Sautéed Spinach, Artichoke Hearts  
Additional **\$3.00 pp**

**Juicy Smoked Turkey Breast** Choose From: Traditional, Lemon Pepper, Garlic and Herb, or Jerked  
Additional **\$3.00 pp**

**Curry Chicken** Let Us Take Your Taste Buds the Caribbean with Chicken Made in Our Homemade Curry Sauce.

**Jerk Chicken** Come Explore the Spicy Side of the Caribbean with Our Delicious Jerk Chicken.

**Chicken Piccata** Pan-Seared Chicken Breast in A Light Cream Lemon Piccata Sauce with Capers

**Chicken Saltimbocca** Pan-Seared Chicken Breast Topped with Fresh Sage, and Imported Italian Prosciutto with Chardonnay Lemon Glaze

**Pan Seared Chicken** w/ Sun-Dried Tomato, Spinach & Leeks w/ White Wine Lemon Herb Sauce

**Roasted Chicken** Simple Yet Delicious, Chicken Roasted with Our House Blend of Seasonings.

## MEAT ENTRÉES

**Grilled Pork Tenderloin** Accompanied with Mango Chutney **\$9.95 pp**

**Beef Prime Rib** - With Fresh Herb Demi-Glace **\$15.95 pp**

**Grilled Apple Chops** Pork Chops Seasoned with Heat and Balanced with Sweet Crushed Apples Grilled to Juicy Perfection **\$9.95 pp**

**Spanish Flank Steak** Marinated in Garlic, Lime, And Fresh Cilantro, Grilled and Sliced Thin, Served with A Tomato Corn Relish **\$15.95 pp**

**Glazed Ham** Rubbed with Dijon and Brown Sugar

**Filet Mignon** Seasoned with Roasted Garlic and Fresh Rosemary, Served with A Creamy Horseradish Sauce **\$20.95 pp**

**Braised Short Ribs** with Fresh Rosemary Demi-Glace **\$20.95 pp**

**Pan Seared Double Lamb Chops** with Fresh Rosemary Demi-Glace **\$20.95 pp**



## SEAFOOD ENTRÉES



<b>Pan-Seared Chilean Sea Bass</b> Topped w/ Roasted Tomatoes & Sautéed Spinach w/ A Lemon Caper Sauce	\$22.95 pp
<b>Seared Salmon-</b> Topped with An Artichoke Salsa	\$15.95 pp
<b>Crab Cakes-</b> Jumbo Lump Crab Cakes Served w/ Homemade Cocktail Sauce	\$19.95 pp
<b>Baked Halibut Fillet</b> with Roasted Tomatoes, Kalamata Olives, and Artichokes, White Wine Lemon Broth	\$19.95 pp
<b>Pan Seared Scallops</b> with Cauliflower Puree, Pine Nuts & Raisins	\$19.95 pp

## PASTA ENTRÉES

<b>Baked Ziti</b> Baked with Ground Meat, Cheese, and Homemade Tomato Sauce	
<b>Caprese</b> Tomatoes, Fresh Mozzarella & Basil Tossed in Garlic Infused Oil	\$4.95 pp
<b>Veggie Pasta</b> Sautéed Peppers, Onions, Mushrooms & Spinach in Crushed Tomato Sauce	\$4.95 pp
<b>Grilled Chicken Pesto Pasta</b> Grilled Chicken, Roasted Cherry Tomatoes & Asparagus Tossed in A Basil Pesto Lemon Sauce	\$5.95 pp
<b>Pesto Pasta</b> Roasted Cherry Tomatoes & Asparagus Tossed in a Basil Pesto Lemon Sauce	\$3.95 pp
<b>Pasta Primavera</b> Sautéed Vegetables, Shaved Pecorino Romano Tossed in a Garlic Cream Sauce	\$5.95 pp
<b>Bacon Rigatoni</b> Smoked Apple Wood Bacon, Sautéed Mushroom, Tossed In a Crushed Tomato Sauce	\$5.95 pp
<b>Braised Short Rib Pasta</b> with Roasted Shaved Brussels Sprouts, Roasted Cherry Tomatoes in a Garlic Cream Sauce	\$20.95 pp
<b>Rigatoni Pasta</b> Roasted Garlic Cream, Mushrooms, Asparagus, Sun Dried Tomatoes	\$5.95 pp
<b>Tortellini Romano</b> Three Cheese Tortellini with A Garlic Basil Pesto Sauce	\$4.95 pp
<b>Sausage, Pepper &amp; Onion, Pene Pasta</b> Italian Sausage, Sauteed Onions & Peppers Finished in a Marinara Sauce	\$4.95 pp
<b>Ravioli Al La Vodka</b> Ravioli Stuffed with Ricotta Cheese, Topped with a Vodka Blush Cream Sauce	\$5.95 pp
<b>Jerk Chicken Alfredo</b> Spicy Caribbean Chicken, Linguini, and Cream Sauce	\$4.95 pp

**Mushroom Ravioli** Portabella Mushroom Filled Ravioli, Tossed in A Mushroom & Herb Cream Sauce

\$4.95 pp

**Butternut Squash Ravioli** Butternut Squash Filled Ravioli, Served in a Sage Cream Sauce

\$4.95 pp

**Lobster Ravioli**

Lobster Filled Ravioli in a Lobster Garlic Cream Sauce

\$22.95 pp

## ***SIDE DISHES***

Choice of Two Sides For **\$9.99** Choice of Three Sides For **\$14.99**

### ***STARCHES***

**White Bean & Tomato Salad W/ Sage**

**Spanish Rice & Beans**

**Rice Pilaf**

**Wild Rice**

**Roasted Potatoes W/ Garlic & Herbs**

**Mashed Potatoes**

**Garlic Mashed Potatoes**

**Whipped Sweet Potatoes**

**Cajun Rosemary Sweet Potato Wedges**

**5 Cheese Mac & Cheese (Additional \$1 pp)**

### ***VEGETABLES***

**Grilled Vegetables w/a Balsamic Reduction**

**Sautéed Mixed Vegetables**

**Grilled Asparagus**

**Sautéed Spinach & Garlic**

**Sauteed String Beans with Lemon Zest**

**Roasted Brussels Sprouts & Bacon**

**Sauteed Cabbage**

**Sweet Glazed Carrots**

**Sauteed Summer Squash and Grilled Onions**



## SALAD SELECTIONS

**Salad Selections \$5.50 Per Guest**

**Garden Salad** Spring Mix, With Cherry Tomatoes, Cucumbers and Carrots with A Balsamic Vinaigrette Dressing

**Classic Caesar Salad** Romaine Lettuce with Homemade Croutons

**Spring Mix Salad** W/ Gorgonzola Cheese & Cranberries

**Asian Express Salad** Spring Mix, Wasabi Peas, Crisp Noodles, Edamame, Mandarin Oranges and Sesame Vinaigrette

**Berry Citrus Salad** Spring Mix, Seasonal Berries, Madeiran Oranges, Gorgonzola Cheese, with a Balsamic Vinaigrette Dressing

**Harvest Salad** Mixed Baby Greens, Candied Walnuts, Dried Cranberries, Goat Cheese Tossed with Balsamic Vinaigrette

Additional **\$2 pp**  
Add Grilled Chicken **\$3 pp**

**Asian Express** – Spring Mix, Wasabi Peas, Edamame, Carrots, Crispy Noodles Sessame Vinaigrette  
Add Grilled Chicken Breast **\$3 pp**

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**IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR, JUST ASK**

**[www.plumcaterers.com](http://www.plumcaterers.com)**

**[plumcaterers@gmail.com](mailto:plumcaterers@gmail.com) office:267-223-5528**

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### **STAFFING PERSONAL:**

Professionally trained and fully uniformed servers, bartenders, chefs, and event supervisors are available upon request. We suggest the addition of staff for all hot food orders and receptions of 25 guests or more.

\***Servers** \$25.00 per hr minimum of 6 hours

\***Bartenders** \$25.00 per hr minimum of 6 hours includes set-up and break-down; PA allows up to 5hrs of Bartending Service

\***Chef's** \$35.00 per hr minimum of 6 hours

\***Event Supervisor** \$30.00 hr minimum of 6 hours