

DEMARCO CATERING

Luncheon Menu

Stationary Appetizers

International Artisanal Cheese Board: A selection of small production cheeses, fruits and assorted crackers and flatbreads, anchored by a large wheel of brie baked in puff pastry.

Vegetable crudités display featuring seasonal vegetables with choice of homemade caramelized onion dip, gorgonzola buttermilk dip, or sundried tomato dip.

Passed Hors D'oeuvres

Warm Mushroom Caps Stuffed with Herbed Breadcrumbs, Sweet Italian Sausage, Parmesan Reggiano and Sherry
Brie Cheese in Puff Pastry with Mixed Berry Preserve
Assorted Bruschette Sampler
Jumbo Lump Maine Sweet Crab Cakes Served with Roasted Fennel Tangerine Aioli
Filet on Toast with Gorgonzola Cream Sauce
Zabar's Famous Smoked Salmon Wrapped in Paper-Thin Cucumber on Pumpernickel Squares
Crisp Parmesan Cups Filled with Herbed Goat Cheese and Pine Nuts
Baby Caprese Napoleans: A Stack of Grape Tomato, Fresh Mozzarella and Basil

Salad Choices

Classic Salad Nicoise with Smoked Tuna
Herb Grilled Chicken with Granny Smith Apples, Dried Cranberries, Cabrales Bleu Cheese and Sherry Vinaigrette
Roasted Shrimp Salad with blanched Potatoes, Seasonal Vegetables and Lemon Vinaigrette
Baby Greens with Balsamic Vinaigrette

Entrée Selections

Maple Ginger Glazed Chicken crusted with Spiced Candied Pecans (appetizer skewers also available)
Spiral Cut Baked Ham with Savory Mango Glaze
Herb Roasted Breast of Turkey with Cornbread Dressing
Golden Chicken Cutlet Platter with Garlic Aioli Dip, Chicken Marsala, Chicken Francese, Chicken Fricassee Braised in a Wine and Tomato Broth, Chicken Salmoboca in a Sage and Prosciutto Sauce, Chicken Parmesan, Handmade Sausage and Peppers
Eggplant Rollatini filled with fresh Ricotta, Mozzarella and Parmesan Reggiano

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Luncheon Menu (cont'd)

Pasta Choices

Penne a la Vodka
Rigatoni with Traditional Bolognese Sauce
Ziti baked with Fresh Pomodoro Sauce and Choice Handcrafted Cheeses
Linguini and White Clam Sauce Topped with Freshly Steamed
Baby Clams and Herbs
Small Shells Baked with Eggplant and Sweet Sausage Sauce
Half Moon Pasta with Pumpkin Sage and Sweet Italian Sausage
Stuffed Shells with Tomato Basil Sauce
Bowtie Pasta with Arugula Pesto Sun-dried Tomatoes and Roasted Peppers
Angel Hair Pasta with Roasted Shrimp and Roasted Asparagus

Accompaniments

Tuscan White Bean Salad with Grape Tomatoes, Baby Arugula, Seasonal
Vegetables
Roasted Chick Pea and Rosemary Salad
Roasted Eggplant Salad with Plum Tomato, Capers and Onions
Roasted Autumn Beet Salad with Walnuts and Goat Cheese
Seasonal Baked Vegetable Mélange Topped with Toasted Bread Crumbs
Baby Spinach Salad with Almonds, Dried Cranberries, and
Lemon Poppy Vinaigrette
Refreshing Seafood Salad in Lemon Vinaigrette
Whipped Chive Potatoes or Sweet Potatoes
Roasted Vegetable Platter
Sicilian Panzanella Salad

All cost and menu selections subject to change.
Additional rental charges, additional labor and gratuity not included.