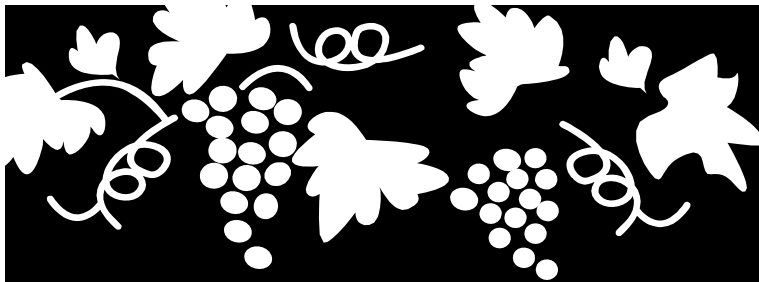


Annemarie's Cuisine

Dairy Catering Menu



"Be a Guest at Your Own Event"

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Annemarie Silva has been a catering success in the Philadelphia area for over 25 years and has been a local attraction since her career began at the legendary Ashbourne Market. Every client has benefitted from her exquisite menu choices and she has mastered the art of focusing on cultural requirements.

Her culinary flair and personal attention to detail has put the finishing touches on successful Corporate Events and Catered Affairs throughout Philadelphia, Bucks and Montgomery Counties.

Annemarie's philosophy is that every client stands alone. In order to stay with your vision from start to finish, she has created personalized consulting services such as menu design, event coordination and selected tastings. Her personal attention is guaranteed.

Enjoy!



Holidays

Graduation

Bar/Bat Mitzvah

Confirmation

Rehearsal Dinners

Weddings/Anniversaries

Showers

New Baby

New Home

Funerals

Shiva

Corporate Events

Open Houses

Fund Raisers

Any Occasion...Any Style...Anytime

Servers...Chefs...Bartenders

Tenting...Chairs...Tables...Linens



Cold Hors D'oeuvres

- Cheese Tray with Grapes, Strawberries & Crackers
- Crudités and Dip
- Antipasti Tray with Roasted Peppers, Eggplant, Grilled Vegetables, Olives, Asiago Cheese & French Bread
- Hummus & Salsa Tray
- Salmon Salad on Black Bread
- New Potatoes, Cherry Tomatoes, Snow Peas or Belgian Endive with Assorted Cheese Fillings
- Fresh Mozzarella, Tomato, Caramelized Onions, Basil on French Bread
- Bruschetta – Traditional, Greek or Goat Cheese with Tomatoes & Mint
- Grilled Asparagus, Peppers, Squash, Hummus & Crumbled Feta on French Bread or Cocktail Wraps
- Roasted Asparagus wrapped with Smoked Salmon
- Roasted Eggplant topped with Caramelized Onions & Feta
- Flaked Poached Salmon on Black bread with Roasted Onion Horseradish Sauce
- Strawberries filled with Herbed Cheese and Chopped Walnuts

Hot Hors D'oeuvres

- Vegetarian Egg Roll with Asian Sauce
- Mushrooms filled with Creamy Baby Spinach
- Mini Vegetarian Quesadilla Bites with Sour Cream
- Cashew Salmon with Balsamic Reduction
- Mini Vegetarian Burgers on Potato Rolls topped with Caramelized Onions & Gruyere
- Mini Salmon Cakes with Horseradish Sauce
- Baked Brie in Phyllo with Sugar Toasted Almonds and Fresh Berries
- Mushrooms filled with Vegetables



Salads

- Caesar Salad with Homemade Croutons & Caesar Dressing
- Simple Salad – Greens tossed with Carrots, Cucumbers, & Grape Tomatoes
- Medley of Mixed Greens, Strawberries, Grapes, Caramelized Walnuts & Goat Cheese
- Romaine, Medley of Greens, Hearts of Palm, Grape Tomatoes, Toasted Pine Nuts, & Shaved Asiago Cheese
- Green Salad with Roasted Asparagus, Oranges and Red Onion
- Spicy Green Salad with Manchego and Pears
- Spinach and Endive with Pecans and Bleu Cheese
- Spinach Salad with Grilled Eggplant and Feta
- Baby Spinach with fresh Strawberries, Honey Goat Cheese and Red Onion
- Southwest Salad - Medley of Greens, Black Beans, Cucumber, Grape Tomatoes, Avocado, Cheddar Cheese & Red Onion
- Italian Tomato Salad with Fresh Basil
- Fresh Mozzarella and Tomatoes on Bib Lettuce & Basil Oil Drizzle
- Beet and Asian Pears with Baby Greens
- Greek Salad with Feta, Kalamata Olives, Roasted Red Pepper & Cucumber
- Confetti of Chopped Broccoli, Cauliflower, Red Peppers, Red Onion, Cranberries, Sunflower Seeds & Pistachios in Sweet Vinaigrette
- Romaine, Cucumbers, Cashews or Sunflower Seeds, Cranberries, Strawberries, Mozzarella in Lemon Poppy seed Dressing

Homemade Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Ranch, Russian, and Lemon Poppy Seed



Pasta, Fish and Vegetarian Entrees

- Lasagna layered with Medley of Cheeses & Homemade Marinara
- Oriental Tofu tossed with Water Chestnuts, Snow Peas, Peppers, Carrots, Chives & Cashews
- Manicotti filled with Creamy Ricotta and Baby Spinach topped with a light Marinara Sauce
- Patricia's Ravioli filled with 3 Cheeses & topped with a light Marinara Sauce
- Penne Pasta tossed in Blush Sauce
- Bowtie Pasta with Vegetables, Basil, Garlic, & Olive Oil
- Vegetable or Mushroom Risotto
- Eggplant Parmesan- baked & layered with Homemade Marinara & Mozzarella Cheese
- Eggplant Rollatini- filled with Spinach, Ricotta Cheese, Roasted Peppers & Portabella Mushrooms topped with Caramelized Onions, Peppers & Cheese
- Vegetarian Stack- choose all your Favorites!
- Portabella Mushrooms filled with Medley of Vegetables and Provolone Cheese
- Salmon Cakes prepared with Fresh Poached Salmon served with Chive Roasted Pepper Dill Sauce
- Baked Salmon topped with Mushrooms, Leeks & Fresh Tomatoes in White Wine Sauce
- Pistachio Salmon with Balsamic Reduction
- Salmon topped with Fresh Spanish Salsa
- Tilapia topped with Fresh Mango Salsa
- Tilapia Mediterranean- Tomatoes, Parsley, Capers & Wine
- Asian Red Snapper with Shoestring Carrots, Peppers, Leeks & Snow Peas
- Flounder stuffed with Spinach & Caramelized Shallots in Lemon Butter Sauce
- Penne Marinara with Shaved Parmesan
- Bowtie Pasta with Pistachios, Sundried Tomatoes, Parmesan Cheese, Garlic & Olive Oil



On The Side (hot)

- Gold & Red Potatoes with Caramelized Shallots, Parsley & Chives
- Mashed Potatoes
- Three Cheese Potato au Gratin
- Sweet Potato Wedges
- Twice Baked Potatoes
- Oven Roasted Potatoes & Onions
- Baked Macaroni with Cheddar and Parmesan
- Kasha & Bowties with Caramelized Onions
- Kugel - Sweet, Spinach, Mushroom
- String Beans with Mushrooms, Chives & Lemon Olive Oil
- White Rice with Black Beans, Corn, Tomatoes, Caramelized Onions, Roasted Peppers & Cilantro
- Brown Rice with Medley of Sautéed Mushrooms & Shallots
- Black Rice with Roasted Broccoli, Shallots, Red & Yellow Peppers
- White and Wild Rice with Leeks, Cranberries & Asparagus
- Mushroom Risotto
- Sugar Snap Peas, Carrots & Mushrooms with Mint Butter
- String Beans with Sweet Buttered Almonds
- String Beans with Mushrooms & Shallots
- Roasted Asparagus with Pine Nuts & Plum Tomatoes
- Roasted Asparagus with Julienne of Leeks, Red & Yellow Peppers
- Roasted Vegetables tossed with Olive Oil & Basil
- Bundled of Vegetables with Leek Tie
- Zucchini Boat filled with Vegetables & Melted Cheese



Cold Entrées

- Classic Tofu “Chicken” Salad with Celery and Parsley
- Classic Tuna Salad with Grapes, Apples, & Walnuts
- Tuna Salad with sweet Carrots & Celery
- Egg Salad
- Salmon Salad
- Poached Salmon with Chive Dill Sauce
- Pan Seared Tofu with Basil, Feta, Roasted Peppers, Grape Tomatoes & Lemon Herb Vinaigrette
- Tuna Niçoise – String Beans, Olives, Grape Tomatoes, Potatoes and Egg tossed in Lemon Olive Oil Dressing

On the side (cold)

- Asian Sesame Noodle Pasta with Vegetables
- Oriental Orzo Salad
- Pasta Salad with Vegetables, Sundried Tomatoes and Feta
- Orzo Salad with Baby Spinach, Grape Tomatoes, Sundried Tomatoes, Caramelized Shallots & Parmesan Cheese
- Coleslaw with sweet Carrots & Celery
- Red Skinned Potato Salad
- Southern Style Potato Salad
- Broccoli Salad with assorted Vegetables, Cranberries, Pistachios & Sunflower Seeds



Mini Sandwich Trays

- Tuna Salad with Provolone and Roasted Peppers
- Grilled Vegetables with Avocado, Caramelized Onions, & Tomato
- Tuna Salad - sweet Shredded Carrots & Celery with Spring Mix & Tomato
- Egg Salad - Homemade! - with Clover Sprouts
- Salmon Salad with Olive Tapenade & Baby Greens
- Nova, Cream Cheese, Grape Tomato & Swiss on Mini Bagel or Black Bread
- Whitefish Salad, Cucumber, Tomato & Baby Lettuce on Mini Bagel or Black Bread
- Vegetarian or Vegan - Grilled Vegetables and Provolone
- Vegetarian or Vegan - Grilled Portabella Mushroom, Baby Spinach, Roasted Peppers & Asiago
- Hummus, Feta, Roasted Asparagus, Peppers, Lettuce and Tomato

Breads: French, Italian, Challah, Rye, Wrap, Pita, Croissant,
Black Bread, Ciabatta, & Raisin Walnut

Vegetarian Soups

- Vegetable Soup
- Mushroom Barley Soup
- Potato Leek Soup
- Tomato Bisque
- Split Pea Soup
- Gazpacho (seasonal)
- Corn Chowder
- Pasta Fagioli



Fish Trays

- White Fish filled with Whitefish Salad, Nova, Kippered Salmon
- Cream Cheese, Butter, Sliced Cheese
- Tomato, Lettuce, Cucumber, Olives, Peppers
- Assorted Bagels, Black Bread

Frittatas

- Mushroom, Onion, Tomato & Cheese
- Spinach, Onion & Cheese
- Tomato, Chive & Avocado
- Potato, Onion, & Black Olives
- Nova, Onions & Cheese

Sides: Potato Lyonnaise, Green Salad, Chopped Salad,
Assorted Breads

Omelette Stations

- Whole Eggs, Egg Whites & Egg Substitute
- Assorted Vegetable & Cheese Fillings

Breakfast Entrees

- Scrambled Eggs
- Home Fried Potatoes
- Assorted Breads & Bagels

Continental Breakfasts

- Orange Juice, Coffee, Tea
- Bagels with Cream Cheese, Butter, Assorted Fruit Jams
- Assorted Muffins
- Sweet Tray
- Fresh Fruit Tray or Fruit Salad



French Toast, Pancakes and Blintzes

- Challah French Toast with Butter and Pure Maple Syrup
- French Toast filled with Strawberries, Brown Sugar & Cream Cheese
- Mini Pancakes topped Lemon Sugar & Fresh Raspberries
- Mini Blueberry Pancakes
- Cheese Blintzes with Sour Cream and fresh Strawberry Sauce

Desserts & Dessert Trays

- Birthday Cakes
- Homemade Pies
- Cheese Cake with Seasonal Fresh Fruit
- Jewish Apple Cake
- Strawberry Short Cake
- Chocolate Strawberry Shortcake
- Gina's Chocolate Cake
- Chocolate Chip Cake
- Carrot Cake
- Rice Pudding
- Bread Pudding
- Crème Brulee
- Homemade Cookies
- Mini Éclairs
- Mini Cream Puffs
- Mini Pecan Tarts
- Mini Black Bottom Cupcakes
- Mini Cheese Cake topped with Seasonal Fruit
- Mini Sticky Bun
- Mini Dessert Tray



- Chocolate Brownies
- Bubbe's Kamish
- Bubbe's Schnecken
- Maria's Italian Biscotti
- Chocolate Dipped Strawberries
- Assorted Cookies

Fruit

- Fruit Salad
- Fresh Fruit Kebobs
- Fresh Fruit Tray

