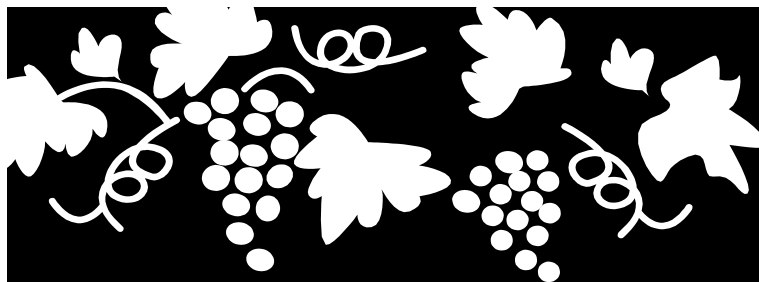


Annemarie's Cuisine

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

First Holy Communion

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
- Shrimp Cocktail
- Crab Salad on Black Bread
- New Potatoes, Cherry Tomatoes, Snow Peas or Belgian Endive with Assorted Cheese Fillings
- Southwestern Cheese Appetizer
- 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, Chicken or Steak Quesadilla Bites with Sour Cream
- Cashew or Almond Chicken with Apricot or Orange Dipping Sauce
- Asian Chicken Skewers
- Mini Burgers on Potato Rolls topped with Caramelized Onions, Shiitake Mushrooms & Gruyere
- Kosher Franks & Blankets with Spicy Mustard Sauce
- Sweet & Sour Meatballs
- Scallops wrapped in Bacon with Horseradish Sauce or Cocktail Sauce
- Mini Crab Cakes with Cocktail or Horseradish Sauce
- Bourbon Shrimp
- Pan-Seared Scallops with Balsamic Reduction
- Mushrooms filled with Crabmeat



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
- Chopped Broccoli with Cauliflower, Red Peppers, Red Onion, Cranberries, Sunflower Seeds & Pistachios in Sweet Vinaigrette

Homemade Dressings: Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Ranch, Russian



Meat, Chicken and Veal Entrees

- Chicken Madeira with Broccoli, Mushrooms Tomatoes & Mozzarella Cheese
- Chicken Walnut Stir-Fry- Snow Peas, Shiitake Mushrooms, Carrots, Water Chestnuts & Chives in Soy Plum Sauce
- Cashew or Almond Chicken with Wine Apricot Sauce
- Chicken or Veal Parmesan [baked]
- Chicken or Veal in Lemon Wine Sauce
- Chicken or Veal Marsala with Medley of Mushrooms
- Chicken Rosa- Pasta sauté with Chicken, Vegetables, Pink Sauce
- Roasted Turkey Breast sliced with Homemade Gravy
- Roasted Turkey Breast topped with Homemade Stuffing & Gravy
- Whole Roasted Turkey carved back on the bone
- Brisket with Caramelized Onions & sweet Baby Carrots
- Meatloaf filled with Shallots and Mushrooms smothered in Southern BBQ or Brown Sauce
- Filet Mignon marinated with Fresh Herbs in Shallot Mushroom Peppercorn Sauce
- Filet Mignon steaks pan seared with Charred Onion, Zucchini & Balsamic Vinegar
- Marinated Flank Steak
- Asian Lamb Chops
- Hot Roast Beef with Homemade Gravy
- Baked Brown Sugar Ham
- Baby Back Pork Ribs
- Sweet & Sour Meatballs
- Italian Meatballs
- Meat & Cheese Lasagna



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 Crabmeat 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 Vodka Rose 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 & Provolone Cheese
- Vegetarian Stack- choose all your Favorites!
- Jumbo Lump Crab Cakes with Sherry Wine or Cocktail Sauce
- Portabella Mushrooms filled with Medley of Seafood
- Salmon Cakes prepared with Fresh Poached Salmon and Chive Roasted Pepper Dill Sauce
- Baked Salmon topped with Jumbo Lump Crab, Leeks & Fresh Tomatoes
- Pistachio Salmon with Balsamic Reduction
- Salmon topped with Fresh Spanish Salsa
- Tilapia topped with Fresh mango salsa
- Tilapia Mediterranean- tomatoes, artichokes, capers & Wine
- Asian Red Snapper with Shoestring Carrots, Peppers, Leeks & Snow Peas
- Flounder filled with Spinach or Crabmeat
- Grilled BBQ Shrimp & Vegetables



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 & Port Wine Cheeses
- 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 Julienne of Vegetables



Cold Entrées

- Classic Chicken Salad with Celery and Parsley
- Mango Chive Chicken Salad
- Classic Chicken Salad with Grapes, Apples, & Walnuts
- Tuna Salad with sweet Carrots & Celery
- Egg Salad
- Salmon Salad
- Poached Salmon with Chive Dill Sauce
- Seafood Salad with Grape Tomatoes, Chives & Olives in Lemon Dressing
- Lobster Salad with Cilantro Avocado Dressing
- Grilled Shrimp Salad with Feta, Roasted Peppers, Grape Tomatoes & Lemon Herb Vinaigrette
- Tuna or Chicken Nicoise

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



Soups

- Vegetable Soup
- Mushroom Barley Soup
- Potato Leek Soup
- Tomato Bisque
- Split Pea Soup
- Gazpacho (seasonal)
- French Onion Soup
- Chicken Skinny Noodle Soup
- Lobster Crab Bisque
- Corn & Chicken Chowder
- Pasta Fagioli

Sandwich or Hoagie Trays

- Roasted Turkey ~ Homemade! ~ Honey Mustard, Roasted Peppers
- Smoked Turkey with Swiss Cheese and Chipotle Mayo
- Honey Baked Ham with Gruyere and Raspberry Mustard
- Roast Beef ~ Homemade! ~ with Horseradish Sauce and Caramelized Onions
- BBQ Pastrami ~ Homemade! ~ with Swiss Cheese
- Chicken Salad (all white meat) - Homemade! ~ Lettuce & Tomato
- Grilled Chicken, Avocado, Caramelized Onions, Tomato & Bacon
- Tuna Salad with sweet Shredded Carrots & Celery with Spring Mix & Tomato
- Egg Salad ~ Homemade! ~ with Clover Sprouts
- Vegetarian or Vegan ~ Grilled Vegetables and Provolone
- Vegetarian or Vegan ~ Grilled Portabella Mushroom, Baby Spinach, Roasted Peppers & Asiago

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



Frittatas

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

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

Omelette Stations

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

Breakfast Entrees

- Scrambled Eggs
- Bacon, Turkey Bacon, Ham, Sausage
- Home Fried Potatoes
- Assorted Breads & Bagels

Continental Breakfast

- 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 Tartlets
- Mini Dessert Tray
- Chocolate Brownies
- Bubbe's Kamish
- Bubbe's Schnecken
- Maria's Italian Biscotti
- Fruit Salad
- Fresh Fruit Kebobs
- Fresh Fruit Tray
- Chocolate Dipped Strawberries



Sample Menus

Simple Dinner Party

Caesar Salad

Grilled Chicken with Spinach, Mushrooms, Provolone, Fresh Tomatoes & Basil

Crab Cakes with Sherry Cream Sauce

Penne Pasta with Rose Sauce

Roasted Asparagus

Assorted Cake Slices

Lemon Squares, Cream Puff Eclairs

Complete Dinner Party

Crudites with Dip

Mushrooms with Vegetables & Cheese

Spanakopita

London Broil Teriyaki on Skewers

Grilled Scallops with Balsamic Reduction

Salad of Mixed Greens, Strawberries, Grapes, Carmelized Walnuts
and Goat Cheese with Balsamic Vinaigrette

Bowtie Pasta with Baby Spinach, Mushrooms, Roasted Garlic & Parmesan

Herbed Filet Mignon

Crab Cakes with Cream Sherry or Cocktail Sauce

String Bean Sauteed with Shallots

Cheese Cake & Chocolate Strawberry Tart



Dairy/Vegetarian Lunch – Corporate, Funeral, Shiva

Cheese & Vegetable Tray

Roasted Peppers & Eggplant on French Bread

Bruschetta

Broccoli Salad or Tossed Salad with Honey Balsamic Dressing

Oriental Pasta Salad

Feta Pasta Salad

Mini Sandwiches

Egg Salad on Challah Roll

Salmon Salad & Cucumber on Black Bread

Grilled Vegetable, Provolone, Lettuce & Tomato on Baguette

Fresh Mozzarella, Tomato, Spring Mix & Basil on French Bread

Tuna Salad, Lettuce & Tomato on Mini Croissant

(Turkey, Chicken Salad & Roast Beef available for Non-Dairy Meals)

Fresh Fruit Salad

Homemade Cookies & Brownies

Shiva Dinner

Tossed Salad

Chicken Marsala, Lemon Chicken, Cashew Apricot Chicken or Brisket

Garlic Mashed Potatoes, Herbed Roasted Potatoes or Kasha & Bowties

Roasted Asparagus & Peppers or String Beans with Shallots

Challah, Rolls or French Bread

