



# MENUS



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# QUALITY COFFEE BREAKS

## Coffee

Small Urn/Coffee (60 cups)  
 Large Urn/Coffee (100 cups)  
 Chilled Juices  
 Pepsi Products  
 Bottled Water  
 Bottled Iced Tea  
 Fruit Punch  
 Ice Tea

Glazed Donuts  
 Assorted Fruit or Cheese Danish  
 Bagels w/Cream Cheese & Fruit Preserves  
 Fresh Baked Cookie Tray  
 Fresh Whole Fruit  
 Fresh Cut Fruit  
 Potato Chips w/Dip  
 (\*Small bowl for approximately 25 people)

Tortilla Chips w/Salsa  
 Popcorn  
 Pretzels  
 Peanuts  
 Party Mix  
 Mixed Nuts

## **EARLY BIRD BREAK**

European Style Danish  
 Hot Coffee (Reg. & Decaf)  
 Hot Tea  
 Bottled Water

## **LIGHT BREAK**

Fresh Baked Cookies  
 Soft Drink  
 Bottled Water  
 Hot Coffee (Reg. & Decaf)

## **CONTINENTAL BREAK**

Assorted Chilled Bottle Juices  
 Fresh Cut Fruit  
 Fresh Baked Assorted Muffins  
 Fresh Baked Cinnamon Rolls  
 Hot Coffee (Reg. & Decaf)  
 Hot Tea

## **HEALTHY BREAK**

Fresh Whole Fruit  
 Granola Bars  
 Assorted Chilled Bottled Juices  
 Bottled Water

\*\*Peanuts & Miniature Candy Bars are available for an additional price

# BREAKFAST BUFFET

## THE CONTINENTAL

Fresh Cut Fruit  
 Fresh Baked Muffins  
 Fresh Baked Cinnamon Rolls  
 Assorted Cold Cereal  
 Cold Milk  
 Hot Coffee (Reg. & Decaf)  
 Assorted Chilled Bottle Juices

## THE SOUTHERNER

Fresh Scrambled Eggs  
 Choice of 1: Homemade Sausage Gravy or  
 Corn Beef Hash  
 Choice of 1: Country Bacon or Sausage  
 Choice of 1: Home Fried Potatoes, Hash  
 Brown Potatoes or Country Potatoes w/  
 Peppers and Onions  
 Biscuits w/Butter & Jelly  
 Hot Coffee (Reg. & Decaf)  
 Fresh Baked Assorted Muffins  
 Hot Tea  
 Assorted Chilled Bottle Juices

## THE EYE OPENER

Fresh Scrambled Eggs  
 Choice of 1: Country Bacon or Sausage  
 Home Fried Potatoes  
 Biscuits w/Butter & Jelly  
 Hot Coffee (Reg. & Decaf)  
 Hot Tea  
 Orange Juice

## THE ALL-AMERICAN

Fresh Fruit Selections  
 Fresh Scrambled Eggs  
 Baked Apples w/Brown Sugar/Cinnamon or  
 Creamy Grits  
 Choice of 1: Homemade Sausage Gravy or  
 Corn Beef Hash  
 Choice of 2: Bacon, Sausage, or Ham  
 Choice of 1: Home Fried Potatoes, Hash  
 Brown Potatoes, or Country Potatoes  
 with Peppers & Onions  
 Biscuits with Butter & Jelly  
 Fresh Baked Cinnamon Rolls  
 Hot Coffee (Reg. & Decaf)  
 Hot Tea  
 Assorted Chilled Bottle Juices

# PLATED BREAKFAST SELECTIONS

## THE ALL AMERICAN

Fluffy Scrambled Eggs, Crisp Bacon and Country Sausage, Hash Browns

## PECAN FRENCH TOAST

Thick slices of Egg Bread, dredged in our French Toast Batter seared in butter topped with Toasted Pecans, Served with Maple Syrup and Country Sausage.

## QUICHE DU JOUR

Our Chef's Special Deep Dish Quiche du Jour, topped with a Sharp Cheddar Cheese Sauce Accompanied by Your Choice of Bacon or Sausage and Fresh Fruit Garnish.

## BREAKFAST ENHANCEMENTS

Compliment your breakfast with one of the following: Fresh Seasonal Fruit Cup, Cold Cereal with Milk, Southern Style Grits.

**\*\*All entrées include Chilled Orange Juice, Baskets of Breakfast Breads and Biscuits, Freshly Brewed Regular and Decaf Coffee, Butter and Jelly.**

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# PLATED LUNCHES

## **CHOICE OF APPETIZER**

Chilled Fruit Cup **OR** Soup of the Day

## **ENTREES**

**Chicken Breast Marsala** – Chicken Breast Sautéed with fresh Mushrooms and a hint of Marsala Wine

**Vegetable or Meat Lasagna** – Made with an array of Fresh Vegetable or Meat and Cheese

**Broiled Cod Fillet** – Tender, boneless Cod Fillet Broiled to perfection

**Turkey Breast with Dressing and Gravy** – Sliced, White Meat Turkey with old-fashioned Dressing and Gravy

**Beef Tips Burgundy** – Braised tips of Sirloin Beef in a rich Burgundy Sauce served over noodles

**Chopped Sirloin Steak** – Sirloin Steak topped with a mushroom Burgundy Sauce

## **CHOICE OF SALAD**

Crisp Tossed or Caesar Salad with Dressing or Sliced Tomato on a Crisp Bed of Lettuce

## **CHOICE OF GARDEN VEGETABLE & POTATO**

Whole Baby Carrots – Peas and Carrots – Vegetable Medley – Steamed Broccoli – Green Beans  
Rice Pilaf – Oven Roasted Potatoes – Baked Potatoes – New Parsley Potatoes

## **CHOICE OF ONE DESSERT**

Apple Pie – Carrot Cake – German Chocolate Cake – Lemon Pie – Apple Cobbler

\*\*Choose Cherry or Peach Cobbler – Additional charge per person for these two desserts

**All plated meals include Roll, Fresh Farm Butter, Coffee, and Tea.  
Pepsi Products available upon request for an additional charge.**

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# LUNCH BUFFET

Choice of one, two or three entrées

**(Fewer than 50 guests add additional charge)**

BBQ Chicken  
Natural Baked Chicken  
Country Style Steak  
Beef Tips  
Sliced Turkey Breast w/Dressing

Sliced Baked Ham  
Golden Fried Fillet of Fish  
Baked Italian Lasagna (Meat or Vegetable)  
Spaghetti with Marinara Sauce

## **SIDES**

(Choice of Two)

Buttered Corn – Green Beans – Sliced Carrots- Peas & Carrots – Vegetable Medley – Rissole  
Potatoes – New Parsley Potatoes – Whipped Potatoes – Au Gratin Potatoes – Rice Pilaf –  
Buttered Noodles – Macaroni & Cheese

## **SALAD BAR**

(Choice of Two)

Crisp Romaine & Iceberg Lettuce with Condiments and a variety of Dressings – 3 Bean Salad –  
Pasta Salad – Potato Salad

## **DESSERTS**

Assorted variety of Cakes and Pies or Fruit Cobblers

**All buffets include Rolls, Fresh Farm Butter, Coffee, and Iced Tea.  
Pepsi Products available upon request for an additional charge.**

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# BOXED LUNCHEES & DELI SANDWICH BUFFET

## **HOMEMADE SOUP**

**Choice of Two Salads:** Tossed Salad and Dressing, Chicken Salad, Tuna Salad, Potato Salad

Slices of Turkey, Ham, Roast Beef, American and Swiss cheese. Lettuce, Tomatoes and Onions. Assorted Flat Breads, Croissant, and Kaiser Rolls. Spreads, Potato Chips, Brownies or Fresh Baked Cookies, Coffee and Iced Tea.

**\*\*Pepsi products may be purchased for an additional price per person**

## **BOXED LUNCH PACKAGE**

A boxed lunch will consist of your choice of the following:

**One** Sandwich prepared with Lettuce and Tomato:

Ham and Cheese or Turkey and Swiss on a Kaiser; Tuna Salad or Curried Chicken Salad on a Croissant; Veggie Pita Pocket (Sprouts, Lettuce, Tomatoes, Cucumbers, Olives, & More).

**Choice of One Each:** Fruit, Salad, Chip, and Dessert: Apple, Orange, or Banana. Potato Salad or Pasta Salad. Potato Chips, or Fritos; Cookie or Brownie; Condiments; Pepsi brand Soft Drink.

# SUPER SUB PACKAGES

## **SUPER SUB SENIOR**

This colossal 5-foot Sub can feed 20-25 people. Piled high with Lettuce, Freshly Sliced Tomatoes, Onions, Ham, Turkey, Bologna, Salami, Bigeye Swiss, and American Cheeses. Served with Potato Salad or Cole Slaw, Along with two 1-lb., Bags of Potato Chips.

## **SUPER SUB JUNIOR**

This Super 3-foot Sub can feed 12-15 people. Piled high with Lettuce, Freshly Sliced Tomatoes, Onions, Ham, Turkey, Bologna, Salami, Bigeye Swiss, and American Cheeses. Served with Potato Salad or Cole Slaw, Along with one 1-lb., Bag of Potato Chips.

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# SOUTHERN STYLE BARBECUE

## **ENTRÉES**

Pulled Pork Barbecue, Tomato or Vinegar Based      Naturally Roasted Chicken  
Roasted Pork Loin, plain or barbecued      Kansas City Barbecue Spare Ribs  
Southern Fried Chicken      Fried Catfish Nuggets  
Barbecued Chicken      Hot Dogs & Hamburgers with Fixins'

## **SIDES** (Choice of Three)

Buttered Corn on the Cob – Baked Beans – Southern Style Green Beans – Cole Slaw – Pasta Salad – Potato Salad – Macaroni & Cheese – Roasted New Potatoes

## **BREADS** (Choice of One)

Rolls – Corn Bread – Biscuits

## **DESSERTS** (Choice of One)

Apple Cobbler – Banana Pudding – Fresh Baked Cookies – Brownies

Lemonade or Iced Tea

**Watermelon (in season) – extra charge per person**

**\*\*Choice of One, Two or Three Entrées. Available for Lunch or Dinner (Minimum of 50 people)**

# DINNER BUFFET

## **ENTRÉES**

Southern Fried Chicken \*\*

**(Available for parties of 300 or less)**

Beef Tips w/Rice

Sliced Roast Beef Au Jus

BBQ Chicken

Golden Fried Fillet of Fish

Roast Pork Loin w/Demi-glaze

Seafood Newberg

Baked Meat Lasagna

Vegetarian Lasagna

Carved Roast Top Round of Beef\*\*

Sliced Baked Ham w/Raisin Sauce

\*\*Carved Roast Top Round of Beef will incur an additional cost per person carving fee. If fewer than 50 guests, there is an additional per person add-on fee. Please speak with Salem Catering in reference to this cost.

## **SIDES** (Choice of Three)

Buttered Corn – Green Beans – Sliced Carrots – Peas and Carrots – Vegetable Medley – Rissole Potatoes – New Parsley Potatoes – Whipped Potatoes – Au Gratin Potatoes – Rice Pilaf – Buttered Noodles – Macaroni and Cheese

## **SALADS** (Choice of Three)

Crisp Romaine & Iceberg Lettuce with Condiments & a variety of Dressings – 3 Bean Salad – Pasta Salad – Potato Salad

## **DESSERTS**

An assorted Variety of Cake and Pies or Apple Cobbler

## **Choice of Two or Three Entrées**

\*\*All Buffets include Rolls, Fresh Farm Butter, Coffee, and Iced Tea.  
Pepsi Products available upon request for an additional charge.

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# TRADITIONAL PLATED DINNERS

## **CHOICE OF APPETIZER**

Chilled Fruit Cup

Soup of the Day

Shrimp Cocktail (5)

## **ENTRÉES**

**Chicken Breast Picatta** – Chicken Breast Sautéed with Capers & a hint of White Wine

**Southern Fried Chicken** – A Quarter Breast/Wing Fried to a Golden Brown with our Chef's own blend of spices

**Breast of Chicken Cordon Bleu** – Boneless Breast of Chicken Stuffed with Ham and Cheese

**Broiled Tilapia with Lemon Herb Cream** – Tilapia fillet baked in butter and white wine, then topped with a Lemon-herb sauce

**Beef Tips Burgundy** – Braised tips of Sirloin Beef in a rich Burgundy Sauce served over a bed of noodles

**Savory Chopped Sirloin Steak** – Chopped Sirloin Steak with Mushroom Burgundy Sauce

**Sliced Top Round of Beef Au Jus** – Top Round Roasted to your liking, Sliced thin with au jus

**Stuffed Pork Loin** – Sliced Pork Loin with an Apricot Stuffing and Cranberry Demi-glaze

**Prime Rib Au Jus**

**Surf and Turf**

## **CHOICE OF SALAD**

Crisp Tossed Salad with Dressing or Sliced Tomato on a Crisp Bed of Lettuce

## **CHOICE OF GARDEN VEGETABLE & POTATO**

Whole Baby Carrots – Peas & Carrots – Vegetable Medley – Green Beans – Steamed Broccoli – Rice Pilaf – Baked Potato – New Parsley Potatoes – Oven Roasted Potatoes

## **CHOICE OF DESSERT**

Apple Pie – Boston Crème Pie – Pecan Pie – Lemon Pie – Carrot Cake – German Chocolate Cake – Chocolate Cake – Apple Cobbler

**All plated meals include Roll, Fresh Farm Butter, Coffee and Ice Tea. Pepsi Products available upon request for an additional charge.**

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# GOURMET PLATED DINNERS

## **CHOICE OF APPETIZER**

Chilled Fruit Cup

Soup of the Day

Shrimp Cocktail (5)

## **CHOICE OF SALAD**

Crisp Tossed or Caesar Salad with Dressing or Sliced Tomato on a Crisp Bed of Lettuce

## **ENTRÉES**

**Roasted Duckling with Chipotle Orange Glaze** – Fresh Asparagus and Wild Rice Pilaf

**Roasted Cornish Game Hen with Apple Sage Stuffing** – Peas with Pearl Onions and Mashed Sweet Potatoes

**Imperial Style Chicken Baltimore** – Vegetable Medley and Rice Pilaf

**Roasted Beef Tenderloin with Shitake Mushroom & Sherry Sauce** – Sautéed Squash with Carrots and Au Gratin Potatoes

**Half Rack of Lamb crusted in Dijon and Garlic Bread Crumbs with Rosemary Dijon Glaze** – Peas with Mushrooms and Oven Roasted Root Vegetables

**Fresh Salmon with Cilantro Lime Butter** – Dijon Baby Carrots and Wild Rice Pilaf

**(See Gourmet Dessert Menu for Dessert Selections)**

**All plated meals include Roll, Fresh Farm Butter, Coffee and Ice Tea.  
Pepsi Products available upon request for an additional charge.**

# GOURMET DESSERTS

**Grand Marnier Chocolate Mousse** – Sprinkled with Chocolate chips and Fresh Fruit

**Fresh Baked Double Crust Apple Pie** – Served with Whipped Cream and a Fruit Garnish

**Chocolate Meringue Pie** – Served with Whipped Cream and Chocolate Sauce

**Lemon Meringue Pie** – Served with a Fruit Sauce and Whipped Cream

**Old Fashion Double Chocolate Layer Cake** – With Chocolate Sauce and Whipped Cream

**German Chocolate Layer Cake** – With Butterscotch Sauce and Whipped Cream

**Classic Carrot Cake** – Served with a Fruit Sauce and Sprinkled with Walnuts

**Bread Pudding** – Homemade Bread Pudding drizzled with Caramel Sauce and Whipped Cream

**White Mousse** – Served in a Chocolate Cup with a Melba Sauce and Chocolate Shavings

**Lemon Pound Cake** – Garnished with Fresh Berries and Whipped Cream

**N.Y. Style Cheesecake** – Plain or With a Berry Sauce and Whipped Cream

**All desserts available with Plated Dinners Only**

## CARVING STATION

**Three Pepper Encrusted Tenderloin of Beef** (Serves 25-30 people)

**Pepper Crusted Top Round of Beef** (Serves 75)

**Fresh Smoked Breast of Turkey with Cranberry Glaze** (Serves 50)

**Black Oak Hickory Ham with Honey Glaze** (Serves 50)

**Herb Roast Pork Loin** (Serves 50-70)

\*Chef to Carve at Station (Call for pricing, as price is per Chef)

Served with Assorted Silver Dollar Rolls and Choice of Chipotle Mayonnaise, Horseradish sauce and Spicy Wholegrain Mustard.

\*\*If at least three Hot or Cold Hors D'oeuvres are selected, a carving station is available.

# HOT HORS D'OEUVRES

**Miniature Meatballs** – Served in Burgundy, Swedish, or Barbecue Sauce

**Cocktail Smokies** – Steamed in Beer or Traditional Barbecue Sauce

**Miniature Chinese Eggrolls** – (Shrimp or Vegetable) with a Sweet & Sour Sauce

**Chicken Drumettes** – Southern Fried Golden Brown

**Hot Wings** – Served with Blue Cheese or Ranch Dip

**Chicken Tenders** – Boneless Breast with Honey Mustard Sauce

**Fried Mozzarella Cheese Sticks** – With Marinara Sauce

**Franks in a Jacket** – With a Tangy Mustard Sauce

**Mini Quiche**

**Fresh Bacon Wrapped Sea Scallops**

**Mini Crab Cakes** – With Spicy Cocktail Sauce

**Teriyaki Chicken Sate**

**Ginger Marinated Beef Sate** – With Hoisin Sauce

# COLD HORS D'OEUVRES

**Smoked Salmon with Miniature Bagels** – With Cream Cheese, Capers, Minced Onion, Chopped Egg Yolk And Lemon

**Chilled Gulf Shrimp** – With Spicy Cocktail Sauce

**Smokey Turkey** – On Mini Croissants with Chipotle Mayonnaise

**Curried Chicken Salad** – On Mini Croissants

**Thin Sliced Ham Biscuits**

**Finger Sandwiches** – Tuna Salad, Curried Chicken Salad, & Pimento Cheese

**Fruit, Vegetable, & Cheese Montage** – An assortment of fresh fruits, raw vegetables and assorted cubed Cheeses (Serves 200 people)

**\*\*Cheese Tray** – Cubed Cheddar, Swiss & Pepper Jack

**\*\*Fresh Fruit Tray** – A Medley of Strawberries, Fresh Melon & Grapes

**\*\*Chilled Relish and Vegetable Crudité**s – An appetizer of assorted raw vegetables served with Ranch Dip

\*\*Pricing varies, as the above trays are suited for guests of 25 and 50.

Please call Salem Catering for Special pricing.

## MUNCHABLES

Potato Chips with French Onion Dip

Tortilla Chips with Salsa

Pretzels

Popcorn

Peanuts

Party Mix

Mixed Nuts

\*\*Bowls serve approximately 25 people\*\*

## SWEET STATION

Fresh Baked Cookie Trays

Assorted Elegant Petit Fours

Assorted Mini Cheesecake

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# COCKTAIL PARTY ARRANGEMENTS

## **HOST BAR AND \*CASH BAR (AVAILABLE)**

House Brands, and Premium Brands  
House Wine  
Domestic, Imported, and Non-Alcoholic Beer  
Fruit Juices or Soft Drinks

\*Cash Bar each guest pays for drink individually – includes tax and services charge

## **PRE-MIXED COCKTAILS**

Champagne and Wine Punch	Fruit Punch
Carafes of House Wine and Box Wine (3 Liters)	Domestic and Imported Beer
House Champagne	

**Premium Brands Include:** Chevis Regal, Tanqueray, Johnny Walker Black, Seagrams' Crown Royal, Jack Daniels, Black Label, Absolut Vodka

**House Brands Include:** Bacardi, Seagrams VO, J & B, Dewar's, Canadian Club, Beefeater, Smirnoff Vodka, Jim Beam

## **BAR MIXERS**

Soft drinks, Tonic, Club Soda, Ginger ale, Orange Juice, Ice, Plastic Glasses, Paper Napkins, Stirrers, Limes and Lemons

**There is a two hour minimum Bartender fee.**

# CHRISTMAS MENU (PLATED)

(Available November 1 – January 1)

## CHOICE OF APPETIZER

Chilled Fruit Cup          Soup of the Day          Shrimp Cocktail (5)

**Roasted Pork Loin** – Stuffed with Apricots and a Cranberry Demi-Glaze

**London Broil** – 8 oz. Marinated Flank Steak served with a Mushroom brown sauce

**Filet and Shrimp** – 5 oz. filet mignon served with four jumbo shrimp, sautéed, in butter, garlic and white wine

**Chicken Baltimore** – Boneless Chicken Breast sautéed and served with Crabmeat and a light cream sauce

## CHOICE OF GARDEN VEGETABLE AND POTATO

**Fresh Asparagus** – Steamed al dente with Lemon and Butter

**Fresh Julienne Carrots** – In a Dijon Orange Glaze

**Zucchini** – Sautéed with olive oil and thyme

**Wild and White Rice Pilaf** – A savory blend of Spices and Flavor

**Twice Baked Potatoes** – With Cheddar, Sour Cream, and Chives

**Mashed Sweet Potatoes** – With Cinnamon, Nutmeg, and Brown Sugar

## CHOICE OF SALAD

Crisp Tossed Salad with Dressing or Sliced Tomatoes on a Crisp Bed of Lettuce

## CHOICE OF DESSERT

Pecan Pie – Coconut Cake – Lemon Pie – Carrot Cake – Apple Pie – Sweet Potato Pie – Pumpkin Pie

**All plated dinners include Roll, Fresh Farm Butter, Coffee and Ice Tea.  
Pepsi Products available upon request for an additional charge.**

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# CHRISTMAS MENU (BUFFET)

Roasted Pork Loin  
Sliced Baked Ham  
Sliced Turkey Breast with Dressing  
Sliced Roast Beef Au Jus  
\*\*Carved Whole Turkey  
\*\*Carved Black Oak Ham

Chicken Marsala  
Southern Fried Chicken  
Chicken Mornay  
Golden Fried Fillet of Fish  
\*\*Carved Roast Top Round of Beef

**\*\*Carved Turkey, Ham and Top Round of Beef will incur an additional charge per person for Carving Fee, please call Salem Catering for additional information.**

## **VEGETABLE AND POTATO**

(Choice of Three)

Green Beans – Rice Pilaf – Mashed Potatoes – Mashed Sweet Potatoes – Vegetable Medley – Malibu Blend (Orange & Golden Carrots, Cauliflower & Broccoli) – Macaroni and Cheese

## **SALAD BAR**

(Choice of Three)

Crisp Romaine & Iceberg Lettuce with Condiments & a variety of Dressings – Waldorf Salad – Tri-Color Pasta Salad – Potato Salad – Carrot and Raisin Salad – Cranberry Salad – Three Bean Salad

## **DESSERTS**

Assorted variety of Cakes, Pies or Apple Cobbler

## **CHEF'S CHOICE**

Tossed Salad with assorted dressings – Roast Turkey and Dressing – Cranberry Sauce – Sliced Baked Ham – Yams – Green Beans – Apple Cobbler

**All buffet dinners include Roll, Fresh Farm Butter, Coffee and Ice Tea.  
Pepsi Products available upon request for an additional charge.**

# WEDDING MENU (BUFFET)

(Minimum of 50 People)

## **MENU 1**

Fruit - Vegetable - and Cheese Montage – Toss Salad with Dressing – Sliced Baked Ham – Sliced Turkey Breast – Choice Vegetable – Choice Potato/Rice

## **MENU 2**

Fruit – Vegetable – and Cheese Montage – Toss Salad with Dressing – Chicken Mornay – Beef Tips – Choice Vegetable – Choice Potato/Rice

**\*\*All Buffets include Rolls, Fresh Farm Butter, Coffee, and Iced Tea.  
Pepsi Products available upon request for an additional charge.**

# WEDDING BAR

Call Salem Catering for Host by the Hour pricing.

## **CASH BAR**

House Brands, & Premium Brands  
Domestic, Imported, & Non-Alcoholic Beer

House Wine  
Fruit Juices or Soft Drinks

## **PRE-MIXED COCKTAILS**

Champagne & Wine Punch  
Carafes of House Wine & Box Wine (3 Liters)  
House Champagne

Fruit Punch  
Domestic & Imported Beer

**Premium Brands Include:** Chevis Regal, Tanqueray, Johnny Walker Black, Seagrams' Crown Royal, Jack Daniels, Black Label, Absolut Vodka

**House Brands Include:** Bacardi, Seagrams VO, J & B, Dewar's, Canadian Club, Beefeater, Smirnoff Vodka, Jim Beam

## **BAR MIXERS**

Pepsi Products – Tonic – Club Soda – Ginger Ale – Orange Juice – Ice – Plastic Glasses – Paper Napkins – Stirrers – Limes – and Lemons

**There is a two hour minimum Bartender fee.**

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# WEDDING HORS D'OEUVRES

(Minimum of 50 people) Hors D'oeuvres served an hour and a half

## **BASIC**

Variety of Cheeses with Assorted Crackers – Fresh Fruit Tray with Brown Sugar Sour Cream Dip – Fresh Vegetable Tray with Ranch Dip – Carved Black Oak Ham with Honey Glaze and Petite Rolls and Condiments – Potato – and Cheese Poppers with Herb Sour Cream – Mini Meatballs (Swedish or BBQ)

## **ELEGANT**

Variety of Cheeses with Assorted Crackers – Fresh Fruit Tray with Brown Sugar Sour Cream Dip – Fresh Vegetable Tray with Ranch Dip – Chicken Drumettes (BBQ or Southern Fried) – Mini Meatballs (Swedish or BBQ) – Mini Smoked Turkey Croissants – Assorted Mini Quiche

## **SOPHISTICATED**

Variety of Cheeses with Assorted Crackers – Fresh Fruit Tray with Brown Sugar Sour Cream Dip – Fresh Vegetable Tray with Ranch Dip – Chilled Cocktail Shrimp with Cocktail Sauce – Mini Crab Cakes with Spicy Cocktail Sauce – Assorted Mini Quiche – Carved Pork Tenderloin with Cranberry Demi-Glaze and Petit Rolls and Condiments

**\*\*Other Items May Be Added at an Additional Charge**

