

# Timbered-In Catering Menu

## Appetizers & Hors d'oeuvres

### Hot or Warm

• Assorted Quiche	\$16.00 per dozen
• Carmel Apple Goat Cheese Purse	\$24.00 per dozen
• Mini Soup Boulle	\$20.00 per dozen
• Empanadas	\$22.00 per dozen
• Chicken Spinach Flatbread Rounds	\$22.00 per dozen
• Bacon Wrapped Chicken & Jalapeno Skewer	\$24.00 per dozen
• Bacon Wrapped Water Chestnuts in BBQ	\$20.00 per dozen
• Bacon Wrapped Parmesan-Stuffed Medjool Dates	\$24.00 per dozen
• Parmesan Artichoke Hearts	\$20.00 per dozen
• Portobello Pastry Puffs	\$25.00 per dozen
• Phyllo Mushroom Purse	\$22.00 per dozen
• Smoked Sausage Stuffed Mushroom Caps	\$20.00 per dozen
• Sweet Fig & Onion Pastry Puff	\$25.00 per dozen
• Raspberry Brie En Croute	\$22.00 per dozen
• Beef & Mushroom En Croute	\$24.00 per dozen
• Mini Spring Rolls w/ sauce	\$18.00 per dozen
• Crispy Phyllo Wrapped Asparagus	\$18.00 per dozen
• Pulled Pork on onion sandwich rolls	\$20.00 per dozen
• Tequila Lime Chicken drummies & wings	\$15.00 per dozen
• Meatballs in glaze or sauce	\$12.00 per dozen
• Caribbean Jerk Pork Tender Medallions Kabobs	\$25.00 per dozen
• Mini Smoked Corn Beef Rueben's	\$25.00 per dozen
• Steak Bites	\$22.00 per dozen
• Ancho Chili Chicken Bites	\$15.00 per dozen
• Beef Sliders	\$25.00 per dozen

### Cold or Room Temperature

• Marinated Mozzarella Tomato Skewers	\$20.00 per dozen
• Goat Cheese & Tapenade Tartlets	\$16.00 per dozen
• Assorted Finger Sandwiches	\$12.00-\$18.00 per dozen
• Cocktail Kabobs	\$20.00 per dozen
• Bleu Cheese Pecan Cocktail Grapes	\$12.50 per dozen
• Vegetable Basket/Ring/Tray & dip	Full \$100.00 Half \$50.00
• Fruit Tray or Bowl	Full \$100.00 Half \$60.00
• Assorted Dips, Spreads & Salsas with chips, pitas, crackers, baguette toasts, etc	\$45.00 per order

### Sweet

• 12 Pound Chocolate Fountain with dippers	\$200.00
• Gourmet Cheesecake Pops	\$24.00 per dozen
• Brownie bites topped w/mascarpone & strawberry	\$18.00 per dozen
• Strawberry or raspberry phyllo tartlets	\$20.00 per dozen
• Assorted Petit forus	\$16.00 per dozen
• Mini Cupcakes	Price Varies

# Timbered-In Catering Menu

## Entrees

• Pulled pork	\$3.50 per serving
• Chopped BBQ beef	\$3.50 per serving
• Assorted luncheon sandwiches: flat breads, croissants, hoagies, spirals, etc	\$4.00 per serving
• Smoked sliced honey glazed black forest ham	\$4.00 per serving
• Grilled or smoked pork loin, sliced, served with tricolor peppers and onions or BBQ sauce	\$4.50 per serving
• Smoked Spare Ribs	\$4.50 per serving
• Smoked Sausage with sautéed peppers and onions	\$4.50 per serving
• Home-style pot roast	\$4.00 per serving
• Pasta and sauce selection	\$4.00 - \$8.00 per serving
• Parmesan Chicken with lemon butter basil pasta	\$5.00 per serving
• Sliced beef brisket w/ mushroom gravy or BBQ sauce	\$4.50 per serving
• Soups or stew (served in assorted bread bowls)	\$4.50 per serving
• Chicken cacciatore marinara w/ vegetables	\$5.00 per serving
• Three pepper chicken breasts marinated & smothered w/peppers, onions & Monterey jack	\$5.00 per serving
• Smoked sliced corned beef brisket	\$5.50 per serving
• Thick-cut stuffed and grilled loin chop (served with complimenting sauce or glaze)	\$6.50 per serving
• Pork tenderloin medallions w/ tart cherry relish	\$6.50 per serving
• Chicken Dianne - boneless breast stuffed with red pepper, spinach, mushroom and cheeses, wrapped in prosciutto and slow-baked in cheesy white wine cream sauce	\$6.50 per serving
• Cajun Shrimp Boil with sausage, corn, potatoes and onions	\$7.50 per serving
• Smoked sirloin	\$7.50 per serving
• Beef tenderloin filet	\$10.50 - \$14.50 per serving
• Whole Smoked Ribeye	\$8.50 per serving

## Hot Side Dishes

• Long grain wild rice with almonds	\$2.00 per serving
• Cheesy scalloped potatoes with ham	\$2.25 per serving
• BLT (bacon, leek and tomato) or sour cream herb smashed potatoes	\$2.00 per serving
• Home-style smashed potatoes and country gravy	\$2.00 per serving
• Honey-kissed carrots with golden raisins	\$2.00 per serving
• Cream cheese sweet corn	\$1.75 per serving
• Black beans and rice	\$1.75 per serving
• Steamed new potatoes with butter and dill	\$1.75 per serving
• Herb roasted new potatoes	\$2.75 per serving
• Baked potato with butter, sour cream and chives	\$1.75 per serving
• Smoked green beans with bacon and red peppers	\$1.50 per serving
• Potato/green bean/onion medley	\$1.50 per serving
• Soups and bisques	\$1.50 per serving
• Three meat BBQ baked beans	\$1.50 per serving
• Assorted pastas	\$1.50 per serving
• Sugar snap peas with cranberries	\$2.25 per serving

# Timbered-In Catering Menu

## Cold Side Dishes

- Spring mix greens w/ sugared walnuts, feta cheese, grapes and raspberry vinaigrette \$2.25 per serving
- Orange and almond spinach salad \$2.25 per serving
- Broccoli bacon salad \$2.25 per serving
- Apple walnut salad \$2.25 per serving
- Garden salad with dressing choice \$2.00 per serving
- Creamy grape salad w/pecans \$2.25 per serving
- Corn, black bean, tomato and pepper southwest salsa salad (add optional chips 50¢ per serving) \$2.00 per serving
- Oriental cabbage slaw \$1.75 per serving
- Pasta salad \$1.75 per serving
- Red onion potato salad \$1.50 per serving
- Strawberry field salad \$2.50 per serving

## Breads

- Dinner roll (white or wheat) 75¢ per serving
- Specialty rolls (onion rye, Greek olive, cranberry pecan, spinach, feta cheese, egg & honey) \$1.00 per serving
- Italian sliced French bread with parmesan and asiago cheese and herb butter \$1.00 per serving
- Hot homemade butterhorns with whipped honey butter (oven required at event location) \$1.75 per serving

## Desserts

- Fluted Belgian chocolate cup filled w/mascarpone mousse, glazed strawberries or raspberries, flavored whip cream and dark chocolate lattice garnish \$4.50 per serving
- Elegant chocolate liqueur cups with after dinner drink liqueurs \$2.00 per serving
- Chocolate truffle cake w/fudge, chocolate dipped strawberry \$4.00 per serving
- Cheesecake with variety of toppings \$2.25 per serving
- Chocolate praline cake \$2.00 per serving
- Cobblers - Blackberry & Peach \$2.00 per serving
- Pies - Chocolate, Coconut, Lemon \$3.00 per serving
- 1"x2" gourmet dessert bars \$1.50 per serving
- Baklava and lady fingers 50¢ per serving
- Gourmet desserts and cheesecakes also available call for availability
- Add ice cream to any selection 50¢ per serving

## Beverages

- Coffee or tea - Complimentary with party over 100 - otherwise \$1.00 per serving
- Frozen drink machine rental (restaurant size) \$125 weekdays
- Rental fee discounted 20% with catering order of 50+ people \$150 weekends
- Assorted frozen drink mixes (makes 4-6 gallons) \$20.00 each
- Assorted drinks, including soda, punch, etc Call for quote

# Timbered-In Catering Menu

## Accessories & Service Charges

• Outdoor event site rental (limited availability)	\$1,200
• 30' x 40' Event Tent Rental	\$250
• Paper plates & plastic ware provided at no charge	No Charge
• Clear plastic dinner plate 9½"	25¢ each
• Clear plastic salad plate 6"	15¢ each
• China-look plastic dinner plate 10½"	75¢ each
• China-look plastic salad plate 7"	35¢ each
• Stainless-look flatware (k/f/s set)	30¢ each
• Glass stemware	40¢ per serving
• Crystal water goblets (16oz)	60¢ per serving
• Beaded silk table overlays	\$12.00 each
• 4", 6" or 8" flameless flicker candles	\$2.00 - \$5.00 each
• 2'x2'x8' columns	\$45.00 each
• Arch for columns	\$25.00 each
• Glass block cake riser with 32" round glass	\$40.00 each
• 6' Lifetime tables	\$8.00 each
• Other glass, sterling or linen place settings	Call for quote
• Linens and skirting for buffet tables	No Charge
• Additional linens available for rent	Call for quote
• Full wait staff	20% Surcharge
• Events less than 50 people	20% Surcharge
• Events less than 15 people	30% Surcharge