

Asparagus: (seasonal May-September) tender spears of fresh asparagus in butter

Sugar Snap Peas: fresh, steamed snap peas in a light butter sauce

Green Bean Casserole: A classic combination of cream of mushroom soup, fresh green beans, and French fried onions baked to a bubbly perfection

HORS D'OEUVRES

(you can also purchase individual trays ala carte')

Choice of Two	Choice of Three	Choice of Four
\$3.50 per person	\$5.50 per person	\$6.50 per person

Vegetables & Dip	Cheese & Cracker Tray
Fresh Fruit Trays	Mini Croissant Sandwiches
Artichoke Dip & Assorted Breads	
Cream Cheese & Garlic Dip with Pita Toasts	
Crab Stuffed Mushroom Caps	Honey BBQ Rib Tips
Sweet & Sour Meatballs	BBQ Buffalo Wings
BBQ Chicken Skewers	Mini Deep Dish Pizza Rounds
Mini Tortilla Wraps	Antipasto Skewers
Bacon Wrapped Filet Mignon	
Cheese and Chicken Quesadillas	
Shrimp cocktail tray	
Jumbo Sea Scallops wrapped in Bacon	
Mini Crab Cakes	
Mini Cheese Cake Assortments	
Homemade Assorted Cookie Trays	

Maggie's Catering

Wedding Menu 2010

269-226-9913

www.maggiescatering.com
orders@maggiescatering.com

Thank you for contacting
Maggie's Catering
to compliment your special day!

We include linen white table cloths and skirting
for your food buffet tables and beverage table,
all Chaffing dishes and serving ware

In addition you can choose:

9' white plate, silverware rolled in a white paper napkin
\$1.50 per place setting

11" white china plates, silver rolled in a white linen napkin
\$3.00 per place setting

11.5' square china plates, silver rolled in a white linen
\$3.25 per place setting

Water Goblets	.45	Wine Glasses	.40
Water Pitchers	2.00 (ice/water/filled/placed)		
Banquet table linens	\$5.00		
Round table linens	\$6.00 (various colors)		
China coffee cups & saucers	.55		
Champagne flutes	.60	Beer Pilsner	.55
Mixed drink glass / high ball rock	.55		

Our new location offers a comfortable and professional
setting for tastings, planning, and booking your event.

Call today to schedule a tasting or meeting
and reserve your date and receive a formal estimate
so you know exactly what to expect!

SIDES

Roasted Redskins Potatoes: Redskin potatoes oven roasted with
butter and herbs

Mashed Potatoes: Blended with sour cream and butter

Baked Potato: Idaho potatoes baked to perfection and served
with butter, sour cream and chives

Au Gratin Potatoes: Idaho potatoes thinly sliced and
layered in buttermilk and cheddar cheese and baked to a
bubbly perfection

Twice Baked Potatoes: Idaho potatoes mixed to a creamy blend
with sour cream, butter and cheddar cheese

Wild Rice: Long grain and wild rice combined with a rich mixture
of butter, garlic and herbs

White Rice: / Rice Pilaf: steamed to perfection

Garlic Penne Pasta: Penne pasta prepared al dente then
covered in a buttery garlic and herb sauce

Sweet Corn: Crisp, buttery corn topped with diced peppers

Peas and Carrots: Fresh peas and diced carrots in a light butter
sauce

Green Beans Almandine: Fresh, crispy green beans lightly
buttered and topped with toasted almonds

Grilled Zucchini and Yellow Squash: Fresh zucchini and squash
grilled and mixed with a lightly seasoned butter

Broccoli Crowns: fresh florets of broccoli cooked until
tender then tossed with butter

Baby Carrots: fresh baby carrots glazed in a sweet honey and
brown sugar sauce

California Vegetable Blend: A delicious mixture of fresh
broccoli, cauliflower and carrots in a lightly seasoned
butter sauce

Honey Baked Ham: Oven baked and topped with pineapple, honey glaze

Roast Pork Loin: Slow roasted and topped with a sweet apple glaze and carved on site.

Baked Orange Roughy: Baked to perfection in a light lemon butter mixture and topped with paprika

Grilled Salmon (add \$2.00 per person): Baked perfectly moist in a lemon pepper garlic butter

Sliced Sirloin Steak: Our most popular request! Sirloin roast with robust seasonings and garlic carved on site

Prime Rib (add \$3.00 per person): 10-12 oz of slow roasted prime rib drenched in au jus and served with horseradish sauce and carved on site

Four Cheese Lasagna: Meatless blend of Italian seasonings, cheese, and sauce layered in curly noodles (meat can be added)

Manicotti and Stuffed Shells: manicotti and shell pasta stuffed with a delicious blend of spinach & seasonings with ricotta and parmesan

Pasta Primavera: Penne pasta mixed with an array of freshly chopped vegetables simmered in a light white wine sauce and topped with parmesan cheese

CARVED ON SITE ENTREES

Sirloin Steak with au jus

Roast Turkey with gravy

Honey Glazed Ham

Roast Pork Loin with apple glaze

Prime Rib with au jus

Wedding Package Pricing

BRONZE

\$14.95

Select one entrée, complemented by one side and salad choice, and fresh baked bread. Also includes coffee service with fresh brewed iced tea & lemonade.

SILVER

\$16.95

Select two entrees, complemented by one side and salad choice, and fresh baked bread. Also includes coffee service with fresh brewed iced tea & lemonade.

GOLD

\$18.95

Select one carved entrée and one standard entrée, complimented by two sides and one salad choice, and fresh baked bread. Also includes coffee service with fresh brewed iced tea & lemonade.

PLATINUM

\$21.95

Select one carved entrée and two standard entrees, complimented by two sides, two salad choices, and fresh baked bread. Also includes coffee service with fresh brewed iced tea & lemonade.

SALADS

Tossed Salad: Romaine and Iceberg lettuce, shredded cheese, carrots, cucumbers and tomatoes. Served with Homemade Ranch, Fat free French and Creamy Italian

Caesar Salad: Romaine lettuce, parmesan cheese and tomatoes topped with croutons with a Caesar dressing

Spring Salad: Mixed Greens, strawberries, and raisins, in a raspberry vinaigrette

Spinach Salad: Spinach and mixed greens, red onion, sunflower seeds with bacon dressing

Broccoli Salad: Broccoli, sunflower seeds, raisins, mixed with bacon dressing

Classic Greek: Mixed greens, beets, feta cheese, black olives, red onion and a classic Greek dressing

Italian Pasta Salad

Mustard Potato Salad

Creamy Coleslaw

Fresh Fruit Salad

Creamy Macaroni Salad

DIPPERS FOR CHOCOLATE FOUNTAINS

We will provide dippers for chocolate fountains rented from other vendors. All dippers will be artfully displayed on silver trays or bowls. Minimum 50 people.

Strawberries • Bananas • Pineapple • Kiwi • Dried Fruit • Maraschino

Cherries • Marshmallows Pretzels • Vanilla Wafers • Oreo

Cookies • Mini Nutter Butters • Rice Krispies Treats • Brownie

Bites • Graham Crackers • Potato Chips • Plain Donuts • Angel Food
Cake

Pick any 4

Pick any 6

Pick any 8

\$2.95/person

\$4.95/person

\$6.95/person

Main Entrée

Mediterranean Chicken: Sautéed chicken simmered in a sauce of tomatoes, kalamata olives, garlic, and herbs, topped with feta cheese and served over penne pasta

Hawaiian Sweet and Sour Chicken: Marinated boneless chicken breasts are cooked on the grill, and topped with a lively pineapple and sweet red pepper mixture

Chicken Over Stuffing: Boneless chicken breasts baked over homemade stuffing and topped with gravy

Baked Swiss Chicken: Boneless chicken breasts lightly tossed in bread crumbs, baked and topped with Swiss cheese and a light cream of celery sauce

Chicken Parmesan: Boneless chicken breasts grilled and topped with flavorful marinara sauce and parmesan cheese

BBQ Char-Chicken Breast: Boneless chicken breast grilled to perfection then bathed with Honey BBQ sauce

Pecan Crusted Chicken: Boneless chicken breast breaded in a sweet mixture of flour, maple syrup and pecans

Chicken Cordon Blue: Chicken breasts hand rolled with ham and Swiss cheese then lightly breaded in seasoned bread crumbs and baked

Chicken Piccata: Lightly breaded boneless chicken breasts laced with lemon and simmered in white wine

Chicken Marsala: Lightly coated chicken breasts braised with Marsala wine and mushrooms

Hot Chicken Salad: Chicken casserole full of celery and almonds, baked with cheese in a tangy cream sauce and topped with a corn flake crust