

Holiday Menu



Cold Hors D' Oeuvres & Party Platters

CHILLED JUMBO U-12 SHRIMP COCKTAIL

(25 pieces) \$55.95

CHILLED COLOSSAL U-8 SHRIMP COCKTAIL

(24 pieces) \$99.00

JUMBO ALASKAN KING CRAB LEGS

\$Market Price

SEAFOOD SALAD

Chilled Assortment of Fresh Calamari, Shrimp, Scallops & Octopus

\$27.95/lb.

EXOTIC FRUIT DISPLAY

Small 12" - \$55.00 | Large 18" - \$90.00

DOMESTIC & IMPORTED CHEESE DISPLAY

Served with Assorted Flat Breads

Small 12" - \$75.00 | Large 18" - \$115.00

GOURMET VEGETABLE PRESENTATION

Harvest of Grilled Vegetables Marinated in Balsamic Vinaigrette

Small 12" - \$55.00 | Large 18" - \$90.00

GARDEN FRESH VEGETABLE CRUDITÉS

With Peppercorn Parmesan Dipping Sauce

Small 12" - \$40.00 | Large 18" - \$60.00

FRESH MOZZARELLA

*Sliced Homemade Fresh Mozzarella Topped with Fresh Basil & Layered with Fresh Tomato,
Roasted Peppers, and Sun-Dried Tomatoes*

Small - \$60.00 | Large - \$100.00

Salads

ARUGULA SALAD (SERVES 8 – 10 GUESTS)

*Fresh Arugula with Homemade Roasted Peppers, Fresh Mozzarella & Grape Tomatoes
Served with our Homemade Balsamic Vinaigrette Dressing. \$55.00*

CAESAR SALAD

*Romaine Lettuce Topped with Croutons and Freshly Grated Parmesan Cheese.
Served with Our Homemade Caesar Dressing. \$55.00*

GREEK SALAD

*Mixed Greens with Seasonal Grilled Vegetables, Feta Cheese and Kalamata Olives.
Served with our Homemade Vinaigrette Dressing. \$60.00*

TOSSED SALAD

*Mixed Organic Field Greens Topped with Cucumbers, Cherry Tomatoes, and Red Onions.
Served with our Homemade Champagne Vinaigrette. \$40.00*

WEDGE SALAD

*Iceberg Lettuce topped with Blue Cheese Dressing,
Smoked Bacon & Plum Tomatoes. \$60.00*

Hot & Cold Hors D' Oeuvres

PEPPERCORN ENCRUSTED TUNA – Seared Ahi Tuna served on wonton skin with wasabi	\$2.50 each
U-10 SCALLOPS WRAPPED IN BACON – Tender Sea Scallops wrap with bacon & skewered	\$4.00 each
RACK OF LAMB – Roasted New Zealand Rack of Lamb with Fresh Rosemary	\$27.95 per rack
FILET MIGNON ON FRENCH ROUNDS – Filet Mignon Medallions dipped in sweet butter, Worcestershire Sauce, served on a baguette	\$34.95/lb.
COCONUT SHRIMP – Crispy Coconut Dusted Shrimp served with Asian Sauce	\$3.75 each
HOMEMADE POTATO PANCAKES with apple sauce	\$1.00 each
DIVER SCALLOPS – Pan-seared Scallops with a Shallot Butter and White Wine Sauce	\$4.00 each

Beef & Veal Selections

ITALIAN MEATBALLS

1/2 tray 20 pieces - \$45.00 | full tray 40 pieces - \$90.00

SLICED BRISKET OF BEEF

with Mushroom Gravy

1/2 tray - \$60.00 | full tray - \$115.00

BEEF BOURGUIGNON

1/2 tray - \$60.00 | full tray - \$105.00

VEAL MARSALA

1/2 tray \$79.00 | full tray \$140.00

VEAL FRANCAISE

1/2 tray \$79.00 | full tray \$140.00

VEAL & PEPPERS

1/2 tray \$79.00 | full tray \$140.00

BARBEQUED SPARE RIBS

1/2 tray \$50.00 | full tray \$90.00

BONELESS BRAISED SHORT RIBS OF BEEF

1/2 tray \$80.00 | full tray \$150.00

Poultry

CHICKEN MARSALA

With Portobello Mushrooms and a Rich Brown Sauce

1/2 tray 20 pieces - \$55.00 | full tray 40 pieces - \$95.00

CHICKEN FRANCAISE

Chicken Breast dipped in Egg Batter Sautéed with Lemon Butter & White Wine

1/2 tray - \$55.00 | full tray - \$95.00

CHICKEN PARMIGIANA

Breast of Chicken topped with Mozzarella and Tomato Sauce

1/2 tray - \$55.00 | full tray - \$95.00

CHICKEN MILANESE

With Arugula Salad

1/2 tray - \$65.00 | full tray - \$120.00

CHICKEN PICCATA

1/2 tray - \$55.00 | full tray - \$95.00

Fish Selections

PAN SEARED NORWEGIAN SALMON

(3-3.5 oz. Pieces)

Red & Yellow Grape Tomatoes and Asparagus Tips

½ tray 10 pieces - \$68.00 | full tray 20 pieces - \$125.00

U-12 SHRIMP FRANCAISE

Dipped in Egg Batter, Lemon Butter, and White Wine

½ tray 30 pieces - \$80.00 | full tray 60 pieces - \$150.00

U-12 SHRIMP SCAMPI

Served over Sautéed Escarole

½ tray 30 pieces - \$80.00 | full tray 60 pieces - \$150.00

GRILLED U-12 SHRIMP

Over Seafood Risotto

½ tray - \$90.00 | full tray - \$150.00

MARYLAND CRAB CAKES

Maryland Lump Crabmeat & Spices

½ tray - \$70.00 | full tray - \$140.00

PRINCE EDWARD ISLAND MUSSELS

Marinara or Fra Diavolo

½ tray - \$50.00 | full tray - \$100.00

FRIED CALAMARI

½ tray - \$65.00 | full tray - \$115.00

STUFFED MUSHROOMS

Fresh Mushroom Caps Bountifully stuffed with Jumbo Lump Crabmeat

½ tray 25 pieces - \$50.00 | full tray 50 pieces - \$100.00

CLAMS OREGANATA

Whole Little Clams Topped with Oreganato Mixture

½ tray 25 pieces - \$50.00 | full tray 50 pieces - \$100.00

STUFFED FLOUNDER

Stuffed with Jumbo Lump Crabmeat

½ tray 10 pieces \$110.00 | full tray 20 pieces \$190.00

LIVE MAINE LOBSTER

1 ¼ lbs. – 8lbs

Market Price

Pastas

LOBSTER RISOTTO

½ tray \$75.00 | full tray \$140.00

LOBSTER RAVIOLI

In Lobster Brandy Crème Sauce

½ tray 30 pieces - \$75.00 | full tray 60 pieces - \$140.00

WILD MUSHROOM RAVIOLI

In Truffle Crème Sauce

½ tray 35 pieces - \$60.00 | full tray 70 pieces - \$110.00

PENNE WITH VODKA SAUCE

Italian Plum Tomato Sauce and Vodka with Peas, Prosciutto and a Touch of Cream

½ tray \$45.00 | full tray \$85.00

FARFALLE BOLOGNESE

Homemade Tomato Meat Sauce

½ tray - \$50.00 | full tray - \$90.00

TRI COLORED TORTELLINI CARBONARA

With Cream Sauce, Pancetta & Romano Cheese

½ tray \$50.00 | full tray \$90.00

LASAGNA

½ tray \$45.00 | full tray \$80.00

LOBSTER MAC & CHEESE

½ tray \$70.00 | full tray \$125.00

LINGUINE WITH WHITE CLAM SAUCE

½ tray \$70.00 | full tray \$130.00

Italian Selections

RISOTTO WITH WILD MUSHROOMS

1/2 tray \$45.00 | full tray \$80.00

EGGPLANT ROLLATINI

1/2 tray \$50.00 | full tray \$90.00

EGGPLANT PARMIGIANA

1/2 tray \$50.00 | full tray \$90.00

ITALIAN SAUSAGE & PEPPERS

1/2 tray \$55.00 | full tray \$95.00

BROCCOLI RABE & LUGANICA SAUSAGE

1/2 tray \$55.00 | full tray \$95.00

Potato & Vegetable Selections

POTATO CROQUETTES

1/2 tray \$35.00

GARLIC MASHED POTATOES

1/2 tray \$30.00

SAUTÉED GARDEN VEGETABLES

1/2 tray \$30.00

HARICOT VERT (FRENCH GREEN BEANS)

1/2 tray \$50.00

Desserts

MARCO'S HOMEMADE BREAD PUDDING SERVED WITH JACK DANIEL'S WHISKEY SAUCE

1/2 tray \$65.00 | full tray \$110.00

CHOCOLATE COVERED STRAWBERRIES

\$2.25 EACH

MINI CANNOLIS

REGULAR/CHOCOLATE

\$15.00/PER DZ.

MINI ITALIAN LOBSTER TAILS

\$19.00/PER DZ.

ASSORTED MINI PASTRIES

\$15.00/PER DZ.



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