

## *“Cocktail Reception”*

Choice of One of the Following Hors D' Oeuvre Stations:

### ***Fondue “River”***

*“Flowing” Gruyere and Sauvignon Blanc Scented Fondue and Gouda and Ale Fondue Surrounded by an Assortment of Dipping Treats including: Cubed Bread, Boiled New Potatoes, Carrot Sticks, Celery Sticks, Broccoli Crowns, Apples, Pears and Lavosh.*

### ***Antipasti Station***

*A beautiful display of specialties from thru out Italy including: Tomato and Mozzarella Salad, Soppressata, Pepperoni, Prosciutto and Melon, Grilled Vegetables, Aged Asiago Cheese, Roasted Red Peppers, Fried Hot Peppers, Marinated Artichokes and Assorted Olives, presented with Assorted Italian Breads and Olive Oil and Balsamic Vinegar for Dipping.*

### ***Crudités and Cheese Table***

*Cubed and Whole Piece Cheeses including Vermont Cheddar, Swiss, Sharp Provolone, Aged Blue, French Brie and Herbed Boursin served with assorted Flat Breads and Crackers, Fresh Fruit and Assorted Vegetable Crudités with a Cusabi Dipping Sauce.*

**Raw Bar** : *Fresh shucked Cape May Salt Oysters, New Jersey Cherry Stone clams, U/10 Shrimp Cocktail, Maryland Crab Fingers, Lemons, Champagne Mignonette, Bloody Mary Cocktail Sauce and Tabasco served on crushed ice.*

## Butlered Hors D' Oeuvres

You are Welcome to choose any Five of the Following Selections of Hot Hors D'oeuvres:

- *Mushrooms stuffed with choice of Italian Sausage or Maryland Crab Imperial*
- *Seared Scallops wrapped in Bacon served with a Le Jon Sauce*
- *Bite Size Pieces of Chicken Francaise in a Zesty Lemon Sauce*
- *Coconut Fried Shrimp with Island Dipping Sauce*
- *Spinach and Feta Cheese Triangles Wrapped in a Delicate Pastry*
- *Peruvian Purple Potatoes stuffed with bacon and blue cheese*
- *Sliced Anjou Pears topped with Blue Cheese and Walnuts*
- *“Baby Reuben’s” Lean Corned Beef Melted with Sauerkraut and Swiss Cheese on Cocktail Rye*
- *French Brie with Raspberries Baked in Puff Pastry*
- *Seared Ahí Tuna served on Wonton Crisps with Wasabi*
- *Sautéed Gulf Shrimp Scampi served on a Garlic Crostini*
- *Italian style or Pistachio coated Chicken Bites with Honey Mustard*
- *Baby Red Bliss Potatoes Stuffed with Andouille and Manchego Cheese*
- *Asian Spoons with Pork Dumplings and Miso Broth*
- *Risotto Rounds with Fresh Mozzarella*
- *Philly Cheesteak Eggrolls*
- *Sesame Chicken Satay with “Rooster” Dipping Sauce*
- *Margarita Shrimp Skewers with a Mango Chutney*
- *Onion Soup Bites*
- *“Baby” Burgers topped with Vermont Cheddar and Shoestring Fries...\$2.00 per person add'l*
- *Filet Mignon rounds with Caramelized Onions and Horseradish Cream on Pumpernickel rounds...\$3.00 per person add'l*

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## Short Plates

***\*\*Individual plates are passed to your guests through out the cocktail hour, Ideal for Evening Receptions as an alternative to a full meal.***

- *Hoisin Braised Beef Short Rib served over Wasabi Smashed Potatoes with Crispy Wonton Crisps*
- *Jumbo Pan Seared Scallop served over a Quinoa Risotto...*
- *Pan Seared Crab Cake with Roasted Corn Salsa*
- *Lo Mein "Short plate": Tiny Asian take out containers filled with Cashew Chicken and Vegetables and served with chopsticks*
- *Seared Sea Scallop with Tai Chilies served over julienne vegetable spaghetti"*

## Carving Station

*Choice of Two of the Following Hand Carved Items:*

- *Rosemary Encrusted Pork Loin with Garlic Jus Lie*
- *Herb Roasted Turkey Breast with Sage Gravy*
- *Southwest Marinated "Cowboy" Steak with Creamy Horseradish Sauce*
- *Garlic Studded Sirloin of Beef with Au jus*
- *Grilled Alaskan Salmon with a Cucumber Riata*
- *Roasted Tenderloin of Beef with a Horseradish Aioli (\$5.00 per person add'l)*

*Carving station is served with a Roasted Fingerling Potato Salad, Grilled Seasonal Vegetables and assorted Le Bus Dinner Rolls*

## Grill Station

*Our chefs will grill to order (Choice of Two):*

*Grilled Chicken with Choice of Fruit Infused BBQ Sauce*

*Grilled Fish to Order.. Choice of Salmon, Swordfish, Mahi-Mahi or Scallops*

*Grilled Southwestern Tri-Tip Carved hot off the Grill*

*Accompanied by:*

*Confetti Rice Pilaf with Tri-Color Peppers, Carrots and Red Onion*

*Grilled Seasonal Vegetables served on a bed of Spring Mix*

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## **Cuban Grill Station:**

*Fresh Sliced Grilled Petite Tender with Chimi-Churi sauce or Achiote Spiced Chicken Skewers served short plate style with Tostones, Arroz Imperial (Cuban Style Rice) and Cilantro Lime Black Beans.*

## **Pasta Station**

*Our chef's will present your guests with a choice of two of the Following Pastas and Sauces:*

- *Bowtie Pasta with Plum Tomatoes and Fresh Mozzarella*
- *Tortellini with a Pesto Cream*
- *Penne with a Vodka Sauce*
- *Gemili Pasta with Fresh Vegetables and Garlic and Oil*
- *Rigatoni with Sausage and Broccoli Rabe*

*Your Station will be complimented by Fresh Tossed Caesar Salad and Assorted Italian Breads.*

## **Paella Station**

*The centerpiece of this beautiful station is our authentic Paella Pan filled with traditional Spanish Paella of Rice, Chicken, Shrimp, Chorizo, Soffrito and Peas accompanied by Assorted Tapas including:*

- *Pane con Tomate*
- *Spicy Beef Empanadas*
- *Gambas al Ajillo (Garlic Shrimp)*
- *La Tortilla Espanole*
- *Assorted Olives*

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## **Far East**

- *Our chef's will prepare in front of your guests a blend of fresh carrots, broccoli, water chestnuts, snow peas, bok choy and mushrooms tossed with a choice of (Choose Two): Tai Chili Chicken, Hoisin Marinated Beef, Spicy Peking Pork or Wasabi Marinated Shrimp accompanied by Vegetable Fried Rice and Lo Mein Noodles.*
- *Assorted Sushi (California Rolls, Spicy Ell, Tuna Rolls and Salmon Rolls)*
- *Assorted Dumplings with ginger Broth served on Asian spoons*

## **Risotto Bar**

*Our chef will prepare a traditional Italian Risotto and serve in martini glasses for your guests to top with the following:*

*Fresh Spring Peas, Sautéed Asparagus with Lemon, Poached Chicken, Grilled Baby Shrimp, Shaved Parmigiana Reggiano and Sautéed Wild Mushrooms*

## **Mashed Potato Bar**

*A selection freshly mashed potatoes; Yukon Gold, Sweet and Peruvian Purple served in martini glasses for your guests to top with the following:*

*Shredded Vermont Cheddar, Crumbled Apple Wood Bacon, Chives, Sour Cream, Diced Chicken Marsala, Marshmallows, Candied Walnuts, Creamery Butter whipped with Maple Syrup.*

## **Sautee Station**

*Our chef's will Sautee to order:*

*House Recipe Lump Crab cakes served with Cajun Remoulade and Mango Salsa  
Gulf Shrimp Scampi served with Cappellini and Spring Mix Salad*

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## **Dessert Station**

*Assorted Mini Pastries, Biscotti, Coffee, Assorted Teas and Brewed Decaf*

## **Cheesecake Bar**

*Vanilla NY Style Cheesecake will be scooped into martini glasses for your guests to top with the following:*

*Hot Fudge, Carmel, Shaved White Chocolate, Chopped Pecans and Walnuts, Seasonal Berry Compote and Whipped Cream*

## **Smores**

*Our attendant will toast to order homemade marshmallows and guests will top with their favorite toppings including graham cracker crumbs, melted and bar chocolate and assorted candy.*

## **Philly Fun Station**

*Guests will have fun creating their own "Philly" style Sandwiches from Sizzling platters including:*

- *Philly Cheesteaks*
- *Philly Chicken Cheese Steaks*
- *Sausage and Peppers*

*All of the appropriate accompaniments will be available for a True taste of Philly including; Cheese Whiz, Sautéed Mushrooms, Onions and Peppers, Hot Cherry Peppers, Pickles and Herr's Potato Chips.*