

catering
day by day
restaurant

Cold Hors D' Oeuvres

Selections from our Off-Premises Catering Menu

Meat & Poultry

Seared Flank Steak rolled with Boursin & Watercress
Roast Beef in Baguettes with Boursin
Mahogany Chicken Wings
Filet Croûts of Beef
Sliced Pear wrapped with Black Forest Ham & Chevre
Smoked Turkey in Baguettes with Honey Mustard
Orange Muffins with Smoked Turkey & Chutney

Seafood

Shrimp wrapped in Pea Pods with a Soy Vinaigrette
Crab Meat Mousse
Salmon Mousse
Smoked Salmon & Caviar Canapes
Tuna Mousse
Whitefish Mousse
Pea Pods Stuffed with Crab Salad
Marinated Mussels
Crab & Shrimp Salad Croustades
Smoked Trout on Herbed Croutes with Horseradish Cream
Poached Salmon Canapes
Shrimp & Avocado Salad on Corn Tortillas

Fruits & Cheeses

Melon in Proscuitto
Grape Balls with Chutney Cream Cheese & Walnuts
Antipasto: Marinated Vegetables, Olives, Capers &
Roasted Peppers
Skewered Fruits with Yogurt Dipping Sauce
Seasonal Fruits with Imported & Domestic Cheeses with
a Selection of Premium Crackers & Breads

Dips available: Oriental, Avocado, Spinach, Curry,
Boursin, Hummus, Mustard, & Smoked Salmon

Kebabs

Fruit Kebabs with Yogurt Dipping Sauce
Antipasto Kebabs
Tortellini Kebabs with Assorted Dipping Sauces
Peanut Chicken Kebabs
Fresh Mozzarella & Grape Tomatoes in a Basil Vinaigrette

Vegetarian

Cherry Tomatoes filled with:
*Pesto
*Lox & Cream Cheese
*Goat Cheese & Sour Cream
Spinach Roulade with Cream Cheese or Whitefish
Tortellini en Brochette
Seven Layer Mexican Dip with Tortilla Chips
Mozzarella, Sundried Tomatoes, & Basil en Croute
Eggplant Dip with Pita Points
Deviled Eggs
Avocado-Egg-Caviar Terrine
Marinated Goat Cheese
Caponata with Pita Points
Black Bean Dip with Tortilla Chips
Tortilla Spirals
Focaccia Squares

Variety Sandwiches

Assorted Miniature Sandwiches on Assorted Rolls with
*Roast Beef, Turkey Breast, Smoked Turkey,
*Ham & Brie, Chicken Salad, tuna Salad,
*Havarti & Avocado
Pita Pockets stuffed with Assorted Salads
Assorted Tea Sandwiches
Finger Sandwiches with Artisan Breads

Pates

Vegetable Pate
Smoked Fish Pate
Country Pate
Chicken Liver Pate
Spinach Sausage Pate
Mushroom Pate

contact:

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Hot Hors D' Oeuvres

Selections from our Off-Premises Catering Menu

Meat

Sausage, Cheese, & Tomato Pie
Sweet & Sour Sausage Nuggets
Asian Pork Dumplings
Mushrooms filled with Savory Sausage
Homestyle Meatloaf in Puff Pastry
Country Ham in Corn Muffins
Beef Sate with Peanut Dipping Sauce
Nega Maki
Sausage Chili Cheese Tarts
Chilean Empanadas
Lamb Kebabs with Rosemary Marinade
Sausage in Puff Pastry with Honey Mustard
Texas Chili in Corn Cups
Miniature Croque Monsieur
Sausage, Mushroom, & Cheese Phyllo Triangles
Belgium Endive & Ham Tart
Chinese Barbecue Pork Turnovers
Water Chestnuts wrapped in Bacon
with Bourbon Marinade
Thai Meatballs
Pigs in a Blanket
Pork Skewers with Mango Sauce

Poultry

Asian Duck Crepes with Hoi Sin Dipping Sauce
Pecan Coated Chicken w/Cranberry Coulis
Mahogany Chicken Wings
Bombay Chicken with Peanuts & Coconut
Curried Chicken Sate with Coconut Peanut Sauce
Chicken Sate with Indonesian Peanut Sauce
Sesame Crusted Chicken with Honey Sauce
Chicken Liver wrapped in Bacon
Spicy Chicken Wings
Chicken Madeira Crepes

Fruits & Cheese

Goat Cheese & Sun Dried Tomatoes in Phyllos
Brie & Crab in Phyllo
Gougere
Fried Brie with Fruit Chutney
Italian Cheese Pie
Goat Cheese and Olive Pizza
Baked Brie with Chutney & Almonds

Seafood

Coconut Batter Fried Shrimp
Shrimp Scampi
Crab Toasts
Crab Meat Parmesan Canapes
Clam Dip
Shrimp Fajitas
Thai Shrimp Skewers
Crab Fritters with Spicy Tomato Dip
Curried Crab Crepes
Scallops wrapped with Bacon
in Bourbon Marinade
Seafood Tarts
Thai Crab Phyllo Triangles
Scallops Puffs
Lobster Asparagus Tart
Moroccan Spiced Swordfish
Crab Cakes with Chipotle Mayo

And More...

Miniature Quiche
Vegetable Fritters with Hoi Sin Dipping Sauce
Warm Crab Artichoke
Stuffed New Potatoes
Mini Crepes
Potato Fritters with Sour Cream & Caviar
Mini Pizza with Assorted Toppings
Quesadillas
Spicy Cheese
Black Bean, Roasted Corn, Pepper & Cheese
Crab & Mushroom
Portabello Mushrooms with Balsamic Glaze
Roasted Vegetable with Aged Provolone
Zucchini Madelines
Corn Fritters with Pineapple Chutney or Maple Syrup
Mushroom Phyllo Triangles
Spinach & Feta Phyllo Triangles
Spring Rolls
Wild Mushroom Tart
Tomato Basil Tart
Roasted Vegetable Croutes
Stuffed Artichoke Halves
Asparagus Phyllo Pastries
Mushroom Phyllo Triangles
Risotto Cakes

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