



catering@wolfstreet.net

www.wolfstreet.net

(215) 313-5326

## Passed Hors D' Oeuvres

Chilled Summer Gazpacho

Smoked Salmon *with cucumber, crème fraiche, and caper*

Chicago Style Pigs in a Blanket

Watermelon *with balsamic reduction, feta, and mint*

## Cheese Station

### **Selection of Imported and Domestic Cheeses**

Jams, Mostarda, and Fresh Fruit

*Served with crackers, crostini, and fresh artisan breads*

### **Seasonal Vegetable Crudité**

*Served with hummus, and pita bread*

### **Tomato and Mozzarella Skewer**

*With extra virgin basil olive oil*

## Dinner Buffet

Grilled Herb Marinated Hangar Steak

*Served with Chimichurri sauce and grilled scallions*

Glazed Barbecue Chicken Breast

*With house made barbecue sauce*

Summer Corn Salad

*With roasted red onion, tomato and vinaigrette*

Green Bean Salad

*With lemon zest, tarragon, and sliced onion*

Grilled Peach and Stone Fruit Salad

*With seasonal greens, goat cheese, and walnut*

Kale Caesar salad

*With romaine, brioche croutons, Parmesan, and tomato*

Seasonal Pasta Salad

*With tomatoes and greens*

Roasted Mushroom Variety

*With garlic, thyme, and olive oil*

## **Wolf Catering, LLC**

1801 Daly Street, Philadelphia, PA 19145

Phone: (215) 313-5326 Fax: (215) 689-4356 E-Mail: catering@wolfstreet.net