

The Food Muse

Catering & Event Planning

Original Tempting Creative Food
To Inspire You and Your Guests

Benvenuti Prosecco Bar

Light and Refreshing Prosecco Brut
Offered in Elegant Flutes Guests Select Their Own Garnish
Chilled Strawberries and Orange Slices
Frozen Cranberries, Blueberries and Raspberries
Whimsical Cotton Candy Wisps
Orange Juice and Cranberry Juice
Salute!

Wake Up Bloody Mary Bar

Virgin or Traditional Bloody Mary
Guests Select Their Own Ingredients
Chilled Cocktail Shrimp, Celery, Lemon, Lime, Jalapeno, Green Olive
Horseradish, Black Pepper, Bacon
Tabasco, Salsa Verde, Clam Juice, Worcestershire
Client to Provide Alcohol

Mini Bottles of Your Favorite Soda

Prosecco or Champagne

Offered with Custom Labels

Served with a Straw and Butlered to Guests as They Arrive

Benvenuti Welcoming Crostini Bar

Lightly Toasted Garlic Rubbed Crostini Brushed with Extra Virgin Olive Oil

Served with Traditional Roma Tomato and Fresh Basil Bruschetta

Tuscan Cannellini White Bean Dip with Roasted Garlic and Fresh Rosemary

House Made Pestos Including Basil Walnut, Kalamata Olive and Sun-Dried Tomato

Chicken and Waffle Station

Our Delicious Bite Sized Buttermilk Waffles

Offered with Tender Chicken Fritters and

Vegetarian Option of Slow Roasted Sweet Potatoes

Served with Our House Made Herbed Chicken Gravy and

Whole Grain Mustard and Rosemary Infused Maple Syrup

The Best in Retro Comfort Food!

Food Muse Mac & Cheese Bar

Starting with A Scoop of Our Creamy Four Cheese Mac

With Sun Dried Tomatoes in Extra Virgin Olive Oil

Shredded Monterey and Cheddar Cheese, Hickory Smoked Bacon Bits

Diced Grilled Chicken, Broccoli Bites, Chorizo Sausage, Aged Parmesan

Diced Scallion, Spring Peas, Sour Cream

The Pagoda Noodle Station

Chilled Sesame Ginger Noodles with
Colorful Shredded Carrot, Scallion and Red Cabbage
Tossed in House Made Sesame Soy Ginger Dressing
Served in Mini Take Out Containers with Chop Stix!
Ask About our New Chef Attended WOK Station!

Down Home Shrimp & Grits Station

Authentic and Delicious Creamy Grits
Cooked in Stock Offered with Kickin' Creole Shrimp, Andouille Sausage
Jalapeno Peppers, Crispy Bacon, Cheddar Cheese, Caramelized Onion

Pittsburg Pierogi Station

Sautéed Potato Pierogis Offered with
Hickory Smoked Bacon Bits, Shredded Cheddar Cheese
Sour Cream, Caramelized Onion, Aged Parmesan

Smashed Potato Sundae Bar

Server Attended Station Starting with an Ice Cream Scoop of
Delectable Buttermilk Smashed Potatoes or Buttery Sweet Potatoes
Served in Mini Sundae Cups Offered with Monterey Cheese
Hickory Smoked Bacon Bits, Green Onion, Brown Sugar, Sour Cream and Butter

Risotto Martini Bar

Creamy Risotto Served in Martini Glasses

Offered with Sautéed Rosemary and Sage Mushrooms

Sun Dried Tomatoes, Aged Parmesan, Sweet Spring Peas, Crumbled Gorgonzola
Italian Fennel Sausage, Lemon Caper Shrimp and Basil Walnut Pesto

Chef Attended Pasta Bar

Penne Rigate Al Dente Pasta

Offered with a Variety of Sauces Including

Spicy Arrabbiata, Basil Marinara and Parmigiano Reggiano Alfredo

Guests Select Their Own Toppings Including

Caramelized Garlic, Aged Parmesan, Red Pepper Peperoncino Infused Olive Oil
Sautéed Pancetta, Lemon Caper Shrimp, Italian Fennel Sausage
Sautéed Rosemary and Sage Mushrooms

Tijuana Tortilla Station

An Abundant Tin of Crisp Tortilla Chips

Offered with Client Favorites Including

Warm Cheddar Cheese Sauce in Elegant Silver Chafer

Food Muse Spicy Beef and Bean Chili – Vegetarian Chili Available

Diced Tomato, Black Beans, Shredded Lettuce

Spicy Guacamole, Sour Cream, Pineapple Pico de Gallo

Salsa Verde, Salsa Roja

The Svaagat Indian Station

Aloo Gobi Potato and Cauliflower with Fresh Ginger

Garlic and Spicy Chili, Tomato and Yogurt Base

Finished with Fresh Cilantro and Finely Julienned Ginger

Lots of Heat! We are Happy to Adjust the Spice Level!

Curried Carrot, Lentil and Pistachio Salad with Tahini Dressing

Basmati Rice with Clove and Cardamom

Garlic Cilantro Naan, Paratha Flatbread with Sweet and Spicy Tomato Chutney

Ask Us About Our Mini Refreshing Mango Lassi Smoothie

The Taco Stand

Perfectly Seasoned Ground Beef Offered with Crispy Shells and Soft Tortilla

Cheddar and Monterey Jack Cheese

Diced Red Onion, Diced Tomato, Shredded Lettuce Jalapeno Peppers

Sour Cream, Salsa, Lime Wedges, Black Beans

La Tavola Antipasti

Roasted Red Peppers, Marinated Artichokes

Cerignola and Kalamata Olives, Marinated Giardiniera Vegetables

Pepperoncini, Soppresata and Salame

Bocconcini Mini Mozzarella in Festive Radicchio Cups

Gorgonzola Dolce Drizzled with Rosemary Spiced Walnut Honey

Wheel of Pecorino Toscano Garnished with Seasonal Fruit, Dried Figs

Assorted Pestos, Crackers, Crostini and Imported Bread Stix

Buon Appetito!

Chef Attended Carving Station

Garlic and Sage Rubbed Top Round of Beef

Offered with Rosemary Cabernet Gravy and Creamy Horseradish Aioli

Prime Rib of Beef with Espresso Brown Sugar Rub

Beef Tenderloin with Sautéed Mushroom and Red Wine Demi Glaze

Turkey Mignon with Cranberry Dijon Relish

Country Ham with Pineapple Dijon Glaze

Slow Roasted Pork Au Poivre Dusted with Black Peppercorn

Served with Whole Grain Mustard and Caramelized Garlic Cream Sauce

Above Stations Available with Smashed Potatoes

Haricot Vert Garlic and Parsley Green Beans Drizzled with Extra Virgin Olive Oil

Mixed Organic Garden Field Greens or Caesar Salad

Dinner Rolls and Butter

Milk and Cookies Station

Retro Dispensers of Strawberry Milk, Chocolate Milk and Whole Milk

Offered with Delicious Freshly Baked Chocolate Chip Cookies

Ask About White and Black Russian Vodka Infused Milk for ADULTS only!

Butlered Ice Cream Sandwiches

Traditional Ice Cream Sandwiches with Chocolate Wafer and Vanilla Ice Cream

Passed on Elegant Silver Trays After Your Cake is Cut

A Fun, Festive and Unexpected Treat for You and Your Guests!

Espresso Mocha Fudge Fondue

Our Own Espresso Infused Mocha Fudge Offered with
Delectable Edible Dippers Including Strawberries, Marshmallows, Donut Holes
Rice Krispy Treats, Bananas and Pretzel Stix

Mini Root Beer Floats

Offered in Mini Shot Glasses with Whipped Cream, Cherry and a Straw!
Passed to Guests on The Dance Floor After Your Cake is Cut

Donut Fondue Bar

Assorted Donut Holes Offered with
Our Delicious Dark Chocolate and Vanilla Cream Cheese Fondue

Dolce Risotto "Pudding" Martini Bar

A Sweet Vanilla Cream Version of Classic Creamy Risotto
Offered with Assorted Sweet Toppings Including
Chocolate Chips, Strawberries, Apricots, Raisins, Cranberries
Crumbled Biscotti and Chef Made Whipped Cream

We are Happy to Customize a Menu for You
Give Us a Call Today and Get Inspired!

Linda's Cell: 484-620-6852

www.thefoodmuse.com