

The Food Muse

Catering & Event Planning

Original Tempting Creative Food

To Inspire You & Your Guests

Sample Menu

Imported and Domestic Cheese Board

Triple Crème Brie, Herbed Chevre Goat's Cheese

Gorgonzola Dolce with Spiced Honey Walnuts

Sharp Wisconsin Cheddar

Garnished with Seasonal Fruit Served with Spicy Mustard

Assorted Crackers, Imported Bread Stix and Garlic Rubbed Crostini

Crisp and Colorful Vegetable Crudités

Crisp Veggies Beautifully Presented

Offered with Parmesan Peppercorn Ranch and House Made Pesto

Mediterranean Station

Traditional Hummus Offered with Spiced Pita Chips

Stuffed Grape Leaf Dolmas Garnished with Kalamata Olive and Lemon

Served with Cucumber Yogurt Tzatziki

Passed Hors D'oeuvre

Please Select 5

Chilled Cocktail Shrimp
Offered with Spicy Cocktail Sauce

Sesame Ginger Cocktail Meatball Skewers
Garnished with Cilantro Confetti

Traditional Roma Tomato and Basil Bruschetta on
Garlic Rubbed Crostini

Quattro Formaggio Four Cheese Tortellini Skewers
Offered with Basil Pesto

Food Muse Mini Crab Cakes
Offered with Smoked Paprika Remoulade

Grilled Andouille Sausage Skewers
Offered with Dijon Ale Dipping Sauce

Watermelon Wedges with Crumbled Feta
Balsamic Fig Reduction and Fresh Mint

Lemon Crab Canapes with Basil Confetti

Additional Passed and Stationary Hors D'oeuvre Available
Please Call Us to Discuss Options and Pricing

Plated Dinner

Please Select One Salad

Mixed Organic Field Greens with English Cucumber
Cherry Tomato, Shredded Carrot and Herbed Crouton
Tossed in a Light Balsamic Vinaigrette

Caesar Salad with Fresh Romaine
Shredded Aged Parmesan and Herbed Garlic Crouton
Tossed in a Creamy Caesar Dressing with Hints of Lemon

Mixed Organic Field Greens with
Chevre Goat's Cheese, Red Beets
Candied Walnuts and Granny Smith Apple
Tossed Lightly in Honey Balsamic Vinaigrette
Add 1.50 Per Guest

Crisp Romaine with Tomato, Hickory Smoked Bacon
Green Onion, Shredded Cheddar and Herbed Crouton
Tossed in a Peppercorn Ranch

Additional in Season Salads Available

Please Give Us a Call to Discuss Your Options

Linda's Cell: 484-620-6852

Plated Entrée

Please Select Two Entrée Selections

Sliced Bistro Tender Au Poivre with
Roasted Garlic and Red Wine Demi 65.

Red Wine Braised Short Rib of Beef 67.

Pollo Piccata Boneless Chicken Breast
Sautéed in White Wine, Butter, Olive Oil and Garlic
Offered in a Creamy Lemon Caper Sauce with Fresh Parsley 60.

Pollo Mediterraneo Boneless Chicken Breast
Sautéed in White Wine, Butter and Olive Oil
Drizzled with A Delicious Sun-Dried Tomato, Kalamata Olive and
Artichoke Pesto Sauce Finished with Fresh Parsley 60.

Slow Roasted Peppercorn Pork Au Poivre
With Whole Grain Mustard and Caramelized Garlic Cream Sauce 60.

Grilled Marinated Citrus Shrimp Kebob
Offered with Pineapple Pico De Gallo Served with Rice 63.

Oven Roasted Salmon with Herbed Lemon Beurre Blanc 67.

Please Add 6% Sales Tax and 24% Service to Above Pricing
Minimum Guarantee of 100 Guests

Entrees Typically Served over Creamy Buttermilk Smashed Potatoes
Includes Chef's Choice Seasonal Vegetable, Dinner Rolls and Butter

Vegetarian Options Available Dietary Requests Welcome!

Café Station Opens with Dessert

Colombian Coffee, Assorted Herbal Tea and Decaf
Offered in Elegant Silver Samovars
Sugar, Sweeteners, Creamers, Stirrers, Flavored Syrups
House China Coffee Cups

Client to Supply Wedding Cake

Food Muse Offers Complimentary Cake Cutting
We will Cut and Plate Your Cake and Set at Dessert Station

Booking Incentive

Book by February 14th, 2018 and We Will Include:

1 Bartender at No Charge

5 Hour Soda Bar

Bar Mixers and Garnish Including Seltzer, Tonic

Orange and Cranberry Juice

Lemons, Limes and Cherries for Your Bar

Mocha Fudge Fondue Bar – Ask About Additional

Espresso Mocha Fudge Fondue Bar

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

Included in Pricing

Pre-Ceremony Self-Serve Citrus Water Station

Champagne Flute and Water Goblet Set at Guest Tables

All Purpose Wine Glasses and Disposable Tumblers at Bar

White Bev Naps, Ice, Bar Tubs and Black Floor Length Bar Linens

House China Salad and Dinner Plates

House Flatware Salad Fork, Dinner Fork and Dinner Knife

Linens Available Please Call for Pricing

Client to Supply All Alcoholic Beverages

Food Muse will Assist You with Your Bar Purchase List

Square White Eco-Friendly Plates and
Silver Disposable Forks at Cocktail Hour & Dessert Stations

All Necessary Delivery, Setup and Service for
FM Food and Beverage Included for up to a
Five Hour Reception Time Frame

Thank You for Your Interest in The Food Muse

We Look Forward to Serving You

Get Inspired!