

TINA MARIE BISHOP

CATERING • EVENT PLANNING • RSVP LINK

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HOMESTYLE COOKING *from Casual to Elegant*

HORS D'OEUVRES

Per piece

WAITSTAFF PASSED

TOMATO BRUSCHETTA

Roasted Crostini with fresh tomatoes, basil and feta cheese. \$2.50

ROAST BEEF BRUSCHETTA

Roasted Crostini topped with whipped herb goat cheese, savory roast beef, balsamic syrup and basil. \$2.69

SPINACH PARMESAN BRUSCHETTA

Roasted Crostini served with homemade creamy spinach dip, topped with parmesan, and a sliced cherry tomato. \$2.69

STRAWBERRY GOAT CHEESE BRUCHETTA

Crostini with goat cheese, diced strawberries, basil, and drizzled with balsamic glaze. \$2.69

MEDITERRANEAN BRUCHETTA

Crostini with arugula pesto, garbanzo beans, lemon, tahini, olive oil, and asparagus. \$2.69

CAPRESE SKEWERS

Fresh mozzarella, grape tomatoes, and basil drizzled with balsamic glaze. \$2.75

SHRIMP SHOOTERS

Poached shrimp with cocktail sauce, cilantro, and a lemon wedge. \$2.69

MINI FRUIT KABOBS

Assortment of seasonal fresh fruit skewers. Featuring melons, strawberries, grapes and pineapple. \$2.95

CRAB STUFFED MUSHROOM CAPS

Mushroom caps stuffed delicate crab mixture and drizzled with white wine and parsley butter. Topped with parmesan toasted bread crumbs. \$3.00

ITALIAN SAUSAGE STUFFED MUSHROOM CAPS

Mushroom caps stuffed with hot pork and Italian sausage, garlic, cream cheese, parmesan with white wine. \$2.95

VEGGIE SHOTS

Carrots, celery, cherry tomatoes, served with buttermilk ranch dipping sauce. \$2.75
Substitute hummus for \$.50

HERB MEDITERRANEAN SHRIMP

Served with lemon basil aioli. \$3.25

MEATBALL SKEWERS

Classic marinara, Swedish and BBQ. 50 meatballs/\$65 serves 25

TERIYAKI MEATBALL SKEWERS

Homemade ground beef mixed with ground pork meatballs mixed with garlic, water chestnuts, green onions, and bread crumbs coated with Teriyaki sauce and Sesame seeds. 50 meatballs/\$75 serves 25

HAWAIIAN MEATBALL SKEWERS

Homemade ground beef meatballs cooked in our homemade sweet and sour sauce. Served with pineapple chunks. 50 meatballs/\$75 serves 25

PESTO TORTELLINI SKEWERS

Regular and Spinach tortellini, cooked in a pesto sauce and served with Sun dried tomatoes. **Price**

ANTIPASTO SKEWERS

Kalamata olives, fresh mozzarella, salami, stuffed green olives, cherry peppers, and pepperoncini peppers.
Price

BBQ BEEF TERIYAK SKEWERS

3oz Grilled beef skewers marinated in our homemade Teriyaki sauce. 2.95

HONEY GARLIC CHICKEN SKEWERS

3oz Grilled chicken skewers marinated in our ginger, garlic soy sauce. Garnished with Sesame seeds and green onions.

SYRIAN ROLLS - Choice of:

- Ham, black olives, and cheddar in a Jalapeno cheese wrap. 36 pieces/\$48 serves 25
- Turkey, Swiss cheese, and tomato in a garlic herb wrap. 36 pieces/\$48 serves 25
- Bay shrimp and dill cream cheese in a spinach wrap. 36 pieces/\$58 serves 25

7 LAYER DIP SHOOTERS

Refried beans, guacamole, sour cream, salsa, cheddar cheese, tomatoes, green onions, black olives layered in a shot glass, and topped with Tortilla chips. \$2.95

PLATTERS

SPINACH DIP PLATTER

Creamy homemade spinach dip surrounded by fresh homemade bread. \$49 serves 25

HUMMUS PLATTER

Creamy roasted red pepper hummus with pita bread and chips. \$69 serves 25

DELI PLATTER

Deli meats and cheeses piled high and served with assorted crackers. \$70 serves 25

CHEESE & CRACKER PLATTER

Cheddar, pepper jack, provolone, spreadable garlic, and herb cheese; with an assortment of crackers.
\$75 serves 25

ARTISAN CHEESE PLATTER

A selection of cheeses: bleu, aged cheddar, brie, and goat cheese. Served with crackers and assorted olives.
Garnished with seasonal berries. \$125 serves 25

CROSTINI DIP PLATTER

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostini's. 50 pieces/\$65 serves 25

FRESH FRUIT PLATTER

Seasonal fruits, beautifully displays melons, strawberries, grapes, kiwis, berries and pineapple. \$2.69

FRESH VEGETABLE PLATTER

Fresh cold assortment of crisp vegetables served with cucumber dill dressing. \$60 serves 25

ANTIPASTO PLATTER

Description and Price

GRILLED VEGETABLE PLATTER

Seasonal vegetables, balsamic glaze, pesto, and olive oil. \$75 serves 25

SHRIMP COCKTAIL PLATTER

A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce. Market Price/3 pounds serves 25

ENTRÉES

BUFFET or FAMILYSTYLE

- Entrées are served buffet style unless servers are requested at additional cost. Each additional server is \$20
- All meals include disposable black plates, plastic silverware, and white napkins
- Entrée price includes: 1 Entrée Accompaniments, 1 salad choice, fresh vegetable platter or steamed vegetables, breads and butter
- 2 servers included in pricing, additional servers may be needed at additional cost
- Real plates and silverware are available for additional cost

CHICKEN

LEMON GARLIC

6oz chicken breast, garlic, lemon, oregano, thyme; garnished with a lemon wedge. \$18.95

BAKED GARLIC PARMESAN

6oz chicken breast, garlic, Italian bread crumbs, mayo, and lemon pepper. \$18.95

CHEDDAR RANCH

6oz chicken breast, sharp cheddar cheese, ranch seasoning, garlic, panko, and fresh parsley \$18.95

HONEY LIME

6oz chicken breast, soy sauce, honey, lime juice, garlic, cumin, ginger, and cayenne pepper. \$18.95

HONEY DIJON

6oz chicken breast, garlic, honey, and whole grain Dijon mustard. \$18.95

CLASSIC LEMON PEPPER

6oz chicken breast, lemon pepper, garlic, and onion. Garnished with a lemon wedge. \$18.95

CHICKEN MALIBU

6oz chicken breast, barbeque sauce, swiss cheese, and ham. Garnished with a pineapple. \$19.95

SWEET & SPICY

6oz chicken breast, brown sugar, hot sauce, minced garlic, salt and apple cider vinegar. \$18.95

HERB ROASTED

6oz chicken breast, olive oil, parsley, season salt, garlic pepper, basil leaves. \$18.95

BAKED CAPRESE

6oz chicken breast, diced tomatoes, fresh basil, mozzarella cheese and drizzled with balsamic glaze. \$19.95

BEEF

GRILLED PRIME TOP SIRLOIN \$21.95

[Description](#)

BARON OF BEEF - CARVING STATION

Slowly roasted and basted with premium barbeque sauce. Served with Au jus \$24.95

SMOKED TENDERLOIN (Market Price)

PRIME RIB - CARVING STATION

Prime rib, carefully aged and slowly roasted to perfection. Served with hot horseradish and Au jus. \$34.95

HOMESTYLE SHREDDED POT ROAST \$18.95

[Description](#)

MARINATED FLANK STEAK

Flank steak is marinated in a flavorful blend of soy sauce, red wine vinegar, and Worcestershire sauce then grilled to perfection. \$19.95

BRISKET

Oven roasted brisket marinated overnight in beef broth and special seasoning. \$20.95

SMOKED TRI-TIP \$19.95

[Description](#)

PORK

BBQ PULLED PORK

Slow cooked pork roast shredded and served with barbeque sauce. \$17.95

ROASTED PORK LOIN - Choice of: \$19.95

- Basil Pesto Sauce
- Dried Tomato & Garlic Pesto
- Honey Mustard

PASTA & THEMED BARS

CHICKEN PENNE ALFREDO PASTA \$18.95

Penne pasta, chunks of chicken, broccoli, parmesan cheese, and our homemade rich alfredo sauce.

BEEF STROGANOFF \$18.95

Wide egg noodles, thinly-sliced steak, yellow onions, garlic, mushrooms, white wine, Worcestershire sauce, sour cream, and fresh parsley.

TACO BAR \$18.95

Soft & hard shells, tortilla chips, ground beef, chicken, salsa, hot sauce, sour cream, guacamole, jalapenos, shredded lettuce, white onions, diced tomatoes, black olives, Mexican cheese, red, green and yellow peppers, black beans, Spanish rice, and cilantro.

BAKE POTATO BAR \$18.95

Potatoes, butter, garlic butter, sour cream, cheddar cheese, feta, pepper jack cheese, bacon, green onions, red onions, salsa, cilantro, chili, guacamole, ham, chicken, avocado, mushrooms, tomatoes, broccoli, black olives, ranch dressing, and bleu cheese dressing.

ENTRÉE ACCOMPANIMENTS - Choose 1

BABY RED MASHED POTATOES

Creamy red skinned garlic mashed potatoes

ROSEMARY POTATOES

Roasted red potatoes seasoned with rosemary and herbs

POTATOES ROMANOFF

Shredded bake potatoes, sour cream, asiago, fontina, parmesan, provolone and cheddar cheese, plus secret seasoning

RED POTATOES WITH FRESH GREEN BEANS - Served hot or cold

Red potatoes, fresh green beans, chopped red onions and coated in Italian salad dressing

CALIFLOWER AU GRATIN

Fresh cauliflower, white pepper, parmesan, cheddar, and swiss cheese

MUSHROOM BARLEY CASSEROLE

Pearl barley, chopped onions, fresh mushrooms, almonds, fresh parsley, and chicken broth

WILD RICE WITH MUSHROOMS - Served hot

Wild rice, sliced mushrooms, seasoning, and dry sherry

WILD RICE PEPPER SALAD - Served cold

Wild rice, green peppers, sweet red peppers, sweet yellow peppers, sunflower kernels, chopped onions, raisins, and Italian dressing

ITALIAN TORTELLINI SALAD - Served cold

Tri-color cheese tortellini pasta, mini pepperonis, cherry tomatoes (red and yellow), black olives, sweet yellow peppers, Italian salad dressing, and Parmesan cheese

FRESH SALADS - Choose 1

CAESAR SALAD

Fresh romaine tossed with Caesar dressing, parmesan cheese, croutons. Garnished with grape tomatoes

HOUSE SALAD

Fresh greens and iceberg lettuce tossed with cucumbers, celery, tomatoes, parmesan cheese, croutons, and choice of dressing.

SALAD DRESSING OPTIONS - Choose 2

- Bleu cheese
- Balsamic Vinaigrette
- Cucumber dill
- Honey Mustard
- French
- Thousand Island
- Ranch
- Zesty Italian
- Raspberry Vinaigrette

PREMIUM SALAD

Please add \$2 per person

PEACAN CRAISIN SPINACH SALAD

Fresh spinach and spring mix tossed with gorgonzola crumbles, roasted pecans, raisins, red and green onions, and red wine vinaigrette

BEVERAGE & DESSERT STATIONS

COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers.

\$29 (16 - 8oz cups)

\$50 (50 - 8oz cups)

\$100 (100 - 8oz cups)

ASSORTED SODAS AND BOTTLED WATER

\$2 each

*Each of these bars are designed specifically with you in mind...prices will vary based on your needs and desires.

SMORES BAR

COOKIE BAR

POPCORN BAR

ICE CREAM BAR

HOT COCOA BAR

GOURMET COFFEE BAR

CANDY BAR