

The Food Muse

Catering & Event Planning

Original Tempting Creative Food
To Inspire You & Your Guests

Sample Family Style Menu

Wedding Celebration

Benvenuti Welcoming Antipasti Station

Imported Formaggi Italiani Including
Mini Bocconcini Mozzarella Bites in Festive Radicchio Cups
Gorgonzola Dolce Drizzled with
Rosemary Infused Spiced Honey and Walnuts
Wheel of Pecorino Toscano Garnished with Seasonal Fruit
Provolone Piccante and Triple Crème Brie
Assorted Crackers, Garlic Rubbed Crostini and
Imported Italian Bread Stix

Dried Cured Meats including Capocollo
Soppresata Picante and Salame

Marinated Vegetable Giardiniera
Roasted Red Peppers, Marinated Artichokes
Marinated Mushrooms with Fresh Herbs
Imported Italian Olives and Peperoncini

Buon Appetito!

Passed Hors D'oeuvre

Melon & Prosciutto Bites

Rare Beef Crostini with Arugula
Aged Parmesan and Black Peppercorn Horseradish Aioli

Quattro Formaggio Tortellini Skewers with Basil Pesto Drizzle

Polpette Cocktail Meatball Skewers
Served with a Spicy Arrabiata Sauce

Tuscan Mascarpone Spinach Dip on Crostini

Mushrooms Stuffed with Fennel Sausage

*Above Hors D'oeuvre
Passed for 1 Hour on Elegant Silver Trays*

*Dietary Requests are Welcome!
Please Give Us a Call to Discuss!*

For a Full List of Passed Hors D'oeuvre

Please Visit Our Website

www.thefoodmuse.com

La Famiglia
Family Style Dinner

Farfalle "Butterfly" Pasta with
Sun Dried Tomatoes, Fresh Spinach and Caramelized Garlic
Tossed in Extra Virgin Olive Oil with Asiago Cheese

Pollo Arrosto
Slow Roasted Tuscan Bone in Chicken
Roasted with Bay, Rosemary, Whole Garlic, White Wine and Lemon
Drizzled with Extra Virgin Olive Oil
Served Over Buttery Smashed Potatoes

Manzo Corto di Salsa Nero D'avola
Beef Short Rib with a Savory Nero D'avola Sauce
Served Over Buttery Smashed Potatoes

Fagioli Verdi
Whole Green Beans with
Lemon, Garlic, Parsley and Extra Virgin Olive Oil
Also Available with Shallot and Bacon

Insalata Mista
Mixed Organic Field Greens with Garden Veggies
Tossed in a Light Balsamic Vinaigrette

Pane
Assorted Dinner Rolls and Italian Bread
Offered with Herb Infused Olive Oil and Butter

Dessert Station

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

Café Station

Colombian Coffee, Assorted Herbal Tea and Decaf
Station Set with Elegant Silver with Gold Accent Samovars
Sugar, Sweeteners, Creamers, Stirrers

Client to Supply All Alcoholic Beverages

We Are Happy to Assist You with your Bar Purchase List
Give Us a Call and We'll Send you a Recommended List
Professional Bartenders Available Please Call for Pricing

Family Style Dinner Service Includes

All Necessary Serving Pieces for Guest Tables

Please Feel Free to Contact Us with
Any Question You Might Have!

Linda's Cell: 484-620-6852
Linda's Email: linda@thefoodmuse.com

Included in Pricing

Pre-Ceremony Welcoming Citrus Water Beverage Station
Champagne Flutes Set at Guest Tables
Water Goblets Set at Guest Tables
All Purpose Wine Glasses at Bar
Square White Eco-Friendly Plates at Antipasti Station
Silver High Quality Disposable Utensils at Antipasti Station
House Flatware Set at Guest Tables
House China White Scalloped Dinner Plates Set at Guest Tables
Disposable Tumblers at Bar
White Bev Naps, Ice, Bar Tubs
5 Hour Soda Bar
Floor Length Black Linens for
All Food Muse Food and Beverage Stations

Client or Venue to Provide Tenting, Lighting
All Necessary Tables and Chairs along with Setup and Breakdown
Venue Must Provide Potable Running Water
Electric and Easy Access to Reception Tent

Delivery, Setup, Service and Breakdown of
All Food Muse Stations Included

73. Per Guest

Minimum Guarantee of 125 Adult Guests
Please Add 6% Sales Tax and 24% Service Charge
Up to 5 Hour Reception Time Included

*Thank You for Your Interest in The Food Muse
If There Is Anything We May Do
to Further Enhance Your Event Please Let Us Know
We Look Forward to Serving You!
Get Inspired!*