

The Food Muse

Catering & Event Planning

Original Tempting Creative Food
To Inspire You & Your Guests

Sample Menu

Welcoming Stationary Hors D'oeuvre

Imported and Domestic Cheese Board
Triple Crème Brie, Chevre Goat's Cheese au Poivre and
Wisconsin Cheddar Garnished with Seasonal Fruit
Served with Assorted Crackers and Artisanal Breads

Crisp and Colorful Vegetable Crudités
Offered with Parmesan Peppercorn Ranch

Food Muse Traditional Hummus with Warmed Spiced Pita

Passed Hors D'oeuvre

Tomato Bisque Soup Shots Offered with Herbed Crouton

Sesame Ginger Cocktail Meatball Skewers with Cilantro Confetti

Mini Soft Pretzel Bite Skewers with Tuscan Spinach Mascarpone Dip

Grilled Andouille Sausage Offered with Dijon Ale Dipping Sauce
Passed for 1 Hour on Elegant Silver Trays

Fox & Festive Dinner Stations

Carving Station of Beef

Chef Attended Station of Beef Offered with
Rosemary Cabernet Gravy, Horseradish Aioli and Mini Rolls

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

Mixed Field Greens with Garden Veggies
Tossed Lightly in Emulsified Balsamic Vinaigrette

Smashed Potato Sundae Bar

An Ice Cream Scoop of Our Delicious Buttermilk Smashed Potatoes
Offered in Mini Sundae Cups

Guests Select Their Own Toppings Including
Shredded Cheddar Cheese, Diced Green Onion
Hickory Smoked Bacon and Home-style Brown Gravy

La Tavola Italian Station

Farfalle "Butterfly" Pasta with Fresh Spinach,
Caramelized Garlic and Sun-Dried Tomato
Tossed in Extra Virgin Olive Oil with Asiago Cheese
Sides of Peperoncini Red Pepper Flakes

Food Muse "Polpette" Meatballs Offered in Our Own Basil Marinara

Pollo Arrosto Tuscan Bone-in Chicken
Slow Roasted with Lemon, Garlic and White Wine
Drizzled with Extra Virgin Olive Oil

Have a Specific Request?

Additional Vegetarian, Vegan and Gluten Free Meals Available
Just Let Us Know.

Dietary Requests are Welcome!

Café Station

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

Client to Provide Wedding Cake

We Offer Complimentary Cake Cutting and Plating

Mini Root Beer Floats

Adorable Mini Floats Passed to Guests on the Dancefloor After Cake is Cut
Offered with Whipped Cream, Cherries and a Straw

Optional Popped the Question Popcorn Bar

Regular, Cheddar Cheese, Caramel and Chocolate Chip Popcorn
Sign By Incentive – Call for Details!

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.

Please Add \$25 per Hour per Bartender
Minimum 1 Tender per 75 Guests

Included in Pricing

Champagne Flutes Set at Guest Tables
Water Goblets Set at Guest Tables
All Purpose Wine Glasses at Bar
High Quality Disposable Tumblers at Bar
Square White Eco-Friendly Plates at Stations
House Flatware Set at Guest Tables
Elegant Silver Chafing Dishes with Sterno Fuel at Stations
White Bev Naps, Ice, Bar Tubs
5 Hour Soda Bar
Floor Length Black Linens for
All Food Muse Food and Beverage Stations

49.95 Per Guest

Minimum Guarantee of 125 Adult Guests

Please Add 6% Sales Tax and 24% Service Charge
Up to 5 Hour Reception Time

*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*

Linda's Cell: 484-620-6852

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*We Look Forward to Serving You!
Get Inspired!*