

Signature Buffets

A Taste of Italy

Garden Vegetables Minestrone Soup

Potato Celery Watercress Salad Toasted Walnuts, Gorgonzola Orange Basil Vinaigrette

Vine Ripened Tomato Fresh Mozzarella Shaved Red Onions, Balsamic Syrup Basil Sprouts

Peppery Tuscan Braised Short Ribs Bacon, Pearl Onions, Chianti Reduction

Sicilian Style Roasted Salmon Filet Tomatoes, Olives, Capers, Anchovies, Mint

Mushroom Risotto & Ratatouille Roasted Zucchini, Eggplant, Bell Peppers

A Taste of Latin Flare

Tri- Colored Tortilla Chips Salsa Fresca, Guacamole

Aromatic Tortilla Soup

Pan Roasted Albondigas Chipotle Chile Sauce

South of the Border Caesar Salad

Romaine Hearts, Shaved Manchego, Achiote Croutons

Cilantro Cumin Dressing

Coriander Scented Braised Chicken

Sweet Corn, Grilled Scallions, Charred Tomato Broth

Chile Lime Cured Steak Fajitas

Salsa Roja, Lime Crème, Refried Black Beans, Spanish Rice, Warm Flour Tortillas

A Taste of the Islands

Sweet Potato Salad

Watercress, Hearts of Palm, Mango Ginger Dressing

Chilled Buckwheat Noodle Pasta

Oven Dried Shiitakes, Radish Sprouts, Citrus Honey Sauce

Teriyaki Smoked Chicken Breast

Wasabi Potatoes, Crispy Onions, Miso Mustard Sauce

Big Island Kahlua Pork Loin Hoisin Glaze

Wok Fried Udon Noodles Scallions, Ginger, Soy Sauce

Steamed Calrose Sticky Rice

Steamed Cabbage, Pineapple Scented Sesame Oil

All-American Brothers BBQ

Red Bliss Potato Salad Bell Peppers, Ancho Mayo

Baby Iceberg Lettuce Wedge Fried Onions, Bacon, Blue Cheese Dressing

Corn on the Cobb Butter, Sea Salt

Mango BBQ Pork Short Ribs Roasted Cajun Quartered Chicken Fresh Baked Corn
Bread Muffins Watermelon

A Taste of Elegance

Artisan Cheese Board

Imported & Domestic Cheeses, Walnuts, Grapes, Crackers & Crusty Bread

Maple Smoked Pacific Salmon

Citrus Crème, Capers, Tobiko Caviar, Pumpernickel Toast

Baby Spoon Spinach Salad

Spicy Pecans, Herb Croutons, Aged Balsamic Vinaigrette

Fennel Crusted Chicken Breast Fingerling Potatoes

Lingüica Sausage Caramelized Onions, Black Muscat Sauce

Carved to Order Slow Roasted Beef Tenderloin Mushroom Truffle Jus

Yukon Gold Whipped Potato Vermont White Cheddar, Chive Sour Cream

Farmers Market Roasted Vegetables Sea Salt, Walnut Oil

Services Included

All Menus & Services Based on 100 Person Event for 6 Hours

Basic White Bistro China & Flatware Water Glass & Coffee Mugs

Cake Cutting Service

Coffee & Water Service

Buffet or Full Service Catering

Rental Equipment Coordination Decorated Buffets & Stations

Color Coordinated Linens for Buffets Event Servers & Kitchen Staff

Event Coordinator

Complimentary Catering Consultation

Menu Tasting for 4 people with Paid Deposit

Signature Desserts

Included

Joining Aneu Catering and Events & its growing list of clients is as easy as a phone call to 610-251-9600 or Email the Aneu Crew and they will put their years of experience at your disposal to assist you in planning your next event.

Catering@aneucateringandevents.com