

The Food Muse

Catering & Event Planning

Original Tempting Creative Food
To Inspire You & Your Guests

Sample Menu

Benvenuti Prosecco Bar

Light and Refreshing Prosecco Brut Offered in Elegant Flutes
Guests Select Their Own Garnish
Chilled Strawberries and Orange Slices
Frozen Cranberries, Blueberries and Raspberries
Whimsical Cotton Candy Wisps
Orange Juice and Cranberry Juice
Salute!

Lemonade Stand

Chilled Pink and Traditional Lemonade
Garnished with Lemon and Ruby Red Grapefruit
Offered in Pink Sugar Rimmed Mason Jars with Colorful Straws

Passed Hors D'oeuvre

Lemon Crab Canapes with Basil Confetti

Chilled Cucumber and Mint Soup Shots with Demi Spoons

Watermelon Wedges on Popsicle Stix
Garnished with Crumbled Feta
Balsamic Fig Reduction Drizzle and Fresh Mint

Mini Soft Pretzel Bite Skewers with Tuscan Spinach Mascarpone Dip

Shrimp Cocktail Skewers Garnished with Green Olive and Lemon
Offered in Mini Shot Glasses with
Spicy Cocktail Sauce

Traditional Roma Tomato, Basil and Garlic Bruschetta on
Garlic Rubbed Crostini

Passed for 1 Hour on Elegant Silver Trays

Welcoming Hors D'oeuvre Station

Imported and Domestic Cheese Board
Triple Crème Brie, Chevre Goat's Cheese au Poivre
Gorgonzola Dolce Drizzled with Rosemary Spiced Walnuts and Honey
Wisconsin Cheddar with Dijon Ale Dipping Sauce
Board Garnished with Fresh Herbs and Seasonal Fruit
Served with Assorted Crackers, Artisanal Breads
House Made Pestos including Kalamata, Basil and Sun-Dried Tomato Pesto

Crisp and Colorful Vegetable Crudités
Offered with Parmesan Peppercorn Ranch
Enjoy!

Tijuana Tortilla Bar

Welcoming Hors D'oeuvre

An Abundant Overflowing Tin of Crispy Tortilla
Set with Sides of Melted Cheddar Cheese Sauce and
Our Own Spicy Bean Vegetarian Chili Offered in Elegant Silver Chafers
Guests Select Their Own Toppings Including
Diced Red Onion, Sour Cream
Diced Tomato, Shredded Lettuce, Pickled Cucumber
Salsa Roja, Salsa Verde
Pineapple Pico de Gallo
Shredded Monterrey Cheese
Black Beans, Lime Wedges, Cilantro
Ask Us About Our Mini Frozen Margaritas!

Fun & Festive Dinner Stations

The Svaagat Indian Station

Aloo Gobi
Potato and Cauliflower with Fresh Ginger
Garlic and Spicy Chili, Tomato and Yogurt Base
Finished with Fresh Cilantro and Finely Julienned Ginger
Lots of Heat! We are Happy to Adjust the Spice Level!

Curried Carrot, Lentil and Pistachio Salad with Tahini Dressing

Basmati Rice with Clove and Cardamom

Garlic Cilantro Naan
Paratha Flatbread with Sweet and Spicy Tomato Chutney

Mini Refreshing Mango Lassi Smoothie

Mediterranean Station

Grape Leaf Dolmas Stuffed with Rice
Garnished with Lemon and Kalamata Olive
Offered with Cucumber Mint Tzatziki

House Made Traditional Hummus
Drizzled with Olive Oil Offered with Warmed Spiced Pita

Bite Sized Falafel Offered with Flavorful Tahini

Authentic Tabouli Salad of
Diced Tomato, Onion, Fresh Parsley and Cracked Wheat Bulgur
Tossed in Extra Virgin Olive Oil and Lemon Juice

Traditional Lebanese Salad with
Fresh Diced Seedless Cucumber, Tomato and Onion
Tossed in a Lemon Mint Vinaigrette with Fresh Parsley

Smashed Potato Sundae Bar

Server Attended Station
An Ice Cream Scoop of Our Creamy and Delicious
Buttermilk Smashed Potatoes
Offered in Mini Glass Sundae Cups

Guests Select Their Own Toppings Including
Shredded Cheddar Cheese, Crumbled Bleu Cheese
Diced Green Onion, Diced Chive
Caramelized Red Onion, Sour Cream
Sautéed Mushrooms with Rosemary and Garlic
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

Fettuccini in Our Own Parmigiano Reggiano Lemon Cream Alfredo
Garnished with Garden Fresh Basil and Lemon Zest

Verdure Alla Griglia
Marinated Grilled Vegetables Including
Eggplant, Fennel, Red and Yellow Peppers, Zucchini and Radicchio
Drizzled with Extra Virgin Olive Oil and Finished with Fresh Herbs

Insalata Alla Siciliana
Fresh Fennel and Radicchio with Marinated Red Onion
Orange Segments, Kalamata Olives and Shaved Parmigiano Cheese
Tossed in a Light Citrus Vinaigrette

Crispy Italian Bread and Imported Bread Stix
Sides of Garlic, Rosemary and Peperoncino Infused Olive Oil
Buon Appetito!

Chicken and Waffle Comfort Bar

Our Delicious Buttermilk Waffles Offered with
Crispy Chicken Fritters and Vegetarian Option of Slow Roasted Sweet Potatoes
Station Set with Sides of Our Herbed Chicken Gravy
Along with Whole Grain Mustard and Rosemary Infused Maple Syrup

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

Mini Root Beer Floats

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

Food Muse Espresso Mocha Fudge Fondue

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

Popped the Question Popcorn Bar

Regular, Cheddar Cheese, Caramel
Colorful M & M's and Chocolate Chip Popcorn Offered in Glass Vessels
*Ask About Personalized Popcorn Bags

*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!*