

DEMARCO CATERING

2008 Seasonal Menu

Stationary Displays

Serve 20-25 unless specified

Chef's Hand Selected Antipasto Platter	
Small	\$125
Large	\$250
Tabouli, Hummus and Puree Assortment	
with Caramelized Onion Dip and Pita Triangles	\$125
Triple Cream Brie, Spinach and Crab Dip	\$75
Seasonal Cold Skewer Display presented in Fields of Wheat Grass	\$225
Artisinal Cheese Selection	\$200
Fresh Key Lime Guacamole and Salsa Assortment	
with Home Made Spiced Corn Chips	\$150
Jersey Fresh Vegetable Crudite Display	
with Sundried Tomato or Caramelized Onion Dip	
Small (serves 15-20)	\$85
Large (serves 40-50)	\$160
Chefs Selection of Panini and Canapes	\$125

Hors D' Oeuvres

Prices are per person

(Ask what selections are currently being offered on seasonal assortments)

Colossal Shrimp Cocktail	
with Lemon Lime Infused Cocktail Sauce	\$9.00
Shrimp and Lobster Sliders on Brioche Bun	\$8.00
Mini Lump Crab Cakes with Roasted Fennel Citrus Aioli	\$5.00
Limoncello Shrimp Toast	\$6.50
Stuffed Mushrooms with Sherry and Sweet Sausage	\$3.50
Seasonal Bruschetta Sampler	\$5.50
Seared Pacific Big Eye Tuna on Cucumber	
with Toasted Sesame Drizzle	\$7.00
(not linked to reports of tuna with high mercury content)	
Sea Scallop and Smoked Prosciutto Skewers	\$5.00
Artisan Bacon Skewers Glazed with Sweet Horseradish Sauce	\$4.50
Seasoned Angus Sliders	\$4.75
Seasoned Kobe Sliders	MKT
Goffle Poultry Turkey Sliders	\$6.00
Maple Ginger Glazed Chicken Satays Spicy Pecan Crust	\$4.50
Garlic Herb Crusted Shrimp Skewers	\$6.50
Manchego Quince and Serrano Ham Phyllos	\$5.00
Sage Shortbreads Topped with Balsamic Glazed Onions	\$3.75
Chipotle Braised Short Rib Taquitos with Lime Sour Cream	\$7.00
Mini Shepard's Pies with Guinness braised short ribs	\$8.00
Mini Smoked Pork Empanadas	\$6.00

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2008 Seasonal Menu (cont'd)

Mini Empanada Assortment	\$5.00
Lamb Tenderloin with Mint Pistou	\$7.75
Rosemary Crusted Filet of Beef	
w/ Cabernet Caramelized Onion & Gorgonzola Dolce Crema	\$7.75
Lime Chicken Black Bean Hummus and Chorizo quesadillas	\$4.50
Quesadilla Medley	\$5.50
Citrus Adobo Duck on Spiced Arepas (white corn cake)	\$6.50
Mini Soup Shooter Assortment	
Cold Gazpacho Assortment, Seasonal Hot Selections	
Available in Shooters or Mini Boule Bread Bowls	\$4-\$7 per
Mini Meatballs with Parmesan Reggiano	\$2.50
Mini Goffle Poultry Turkey Meatballs	\$4.25
Sea Scallop and Prosciutto San Danielle Skewers	\$4.50
Mini Smoked Sausages in a Blanket	\$3.50

Soup

Traditional Lobster Bisque with Cognac Essence	\$9.00
Spring Pea Soup	\$7.00

**Ask about additional seasonal selections

Salads

Mixed Baby Greens with Dried Cherries, Toasted Pumpkin Seeds and Sherry Thyme Vinaigrette	\$6.00
Baby Spinach Salad with Poached Pears, Cabrales Blue Cheese and Artisan Bacon Vinaigrette	\$7.00
Local Asparagus, Chick Pea and Artichoke Salad with Shaved Pecorino	\$5.95
Mixed Greens	\$3.50

Entrée Salads

U-12 Shrimp and White Bean Salad with Lemon Herb Dressing and Seasonal Vegetables	\$9.50
U-12 Shrimp and Orzo Salad with Seasonal Vegetables and Fresh Herbs	\$9.50
Herb Basted Chicken Salad over Baby Arugula, Red Onions and Tomato with Aged Balsamic Vinaigrette	\$8.00

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2008 Seasonal Menu (cont'd)

Entrée Selections

Penne with Parmigianino Reggiano Vodka Sauce	\$6.50
Orichette with Savory Pumpkin and Sausage Ragu	\$9.00
Orichette with Wilted Spinach, Mint and Artisan Bacon Lardons	\$9.00
Signature Eggplant Rollatini	\$6.50
Roasted Colossal Shrimp with Fresh Lemon Herb Crust	\$18.00
Individual Lobster Pot Pies	\$18.00
Butter Braised Maine Lobster with Seasonal Vegetable	MKT
Roasted Herb Crusted Wild Salmon with Meyer Lemon Butter	\$11.00
Herb Cured Goffle Farm Turkey Breast	\$9.00
Lemon Herb Bathed Chicken	
with Cognac Mushroom Sage Demi	\$8.00
Parmigiano and Basil Chicken Cutlets	\$6.50
Marinated Chicken Breast	
with Artichoke Hearts and Lemon Sauce	\$8.00
Roasted Quail Au Vin (Pinot Noir and Garlic Marinated)	\$16.00
Filet of Beef Roast with Zinfandel Caramelized Onion and Choice of Sauce	MKT
Braised Lamb Shanks	\$13.00
Fresh Herb and Garlic Stuffed Leg of Lamb	
with Cucumber Mint Sauce	\$13.75
Chefs Apple and Cherry Wood Smoked Country Ham	
with Dijon Spicy Mango Chutney	\$9.50
Boned Braised Short Ribs (Lime Chipotle, Vin Rosso, Guinness)	MKT

From Our Own Smokehouse

Dry Rubbed Goffle Poultry Farm Breast of Turkey	\$13.00
Hickory Apple Wood Smoked Pork Ribs	
with Signature Jack and Coke Mop Sauce	\$19.00
Pulled Pork Shoulder	\$7.50

Sides

Roasted Asparagus	\$4.95
Orzo Salad Primavera	\$3.50
Roasted Corn Salad with Black Beans Seasonal Vegetable and Fresh Lime Cumin Vinaigrette	\$3.50
Tuscan White Bean Salad	\$3.00
Sicilian Style Eggplant Caponata	\$4.00
Roasted Garlic Chive Whipped Red Potatoes	\$4.50
Herb Roasted Potatoes	\$3.50
Garlic Double Creamed Spinach	\$4.50
Roasted Spring Vegetables	\$4.00
Green Beans with Artisan Bacon and Shallots	\$4.50
Bourbon Glazed Baby Carrots	\$5.00

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2008 Seasonal Menu (cont'd)

Roasted Chick Pea and Artichoke Salad with Lemon Parsley Vinaigrette	\$4.00
Whole Wheat Cous Cous with Dried Cherries and Winter Vegetable Confetti	\$4.25
Sage Cornbread	\$2.50
Cheddar and Chive Biscuits	\$3.00
Garlic and Rosemary Bread Pudding	\$4.50

Desserts

Specialty Cheesecake (ask for daily flavors)	\$25 / \$40
Mini Red Velvet Cupcakes	\$4.00
Mini Cookie Sampler	\$4.00
Mini Pastry and Canoli Platter	\$6.00
Chocolate Fondue Display	\$10.00

All cost and menu selections subject to change.
Additional rental charges, additional labor and gratuity not included.