

The logo for Perfect Plate Catering features a stylized, elegant red flourish that resembles a signature or a decorative swirl. This flourish is positioned above and below the company name, which is written in a classic, all-caps serif font. The text is centered and flanked by two thin horizontal lines, one above and one below, which intersect with the flourish.

PERFECT PLATE CATERING

HOT BUFFET ENTREES (Cost Per Person)

POULTRY (Price includes 2 sides, fresh baked rolls/butter)

Grilled Chimichurri Chicken Breast Marinated in Chimichurri sauce and grilled to perfection.	\$10.75
Chicken Dijonaise Sautéed Breast of Chicken in a whole grain mustard cream sauce	\$10.95
Grilled Chicken Breast Choose Italian Herb, BBQ or Teriyaki	\$10.25
Rosemary Lemon Chicken Baked chicken breast marinated in fresh herbs!	\$10.75
Chicken Valdastano Chicken breast stuffed with spinach, sun dried tomatoes and roasted red pepper sauce	\$11.25
Chicken Monterey Chicken breast, bacon, tomatoes, onion and Monterey cheese, in a light cream sauce	\$10.50
Chicken Marsala Sautéed chicken breast with mushrooms & Marsala wine sauce. A Classic!	\$10.75
Chicken Alfredo Tender pieces of chicken breast in rich creamy Alfredo sauce. Served over fettuccine	\$9.50
Chicken Cordon Bleu Tender pieces of chicken breast stuffed with Ham and Swiss cheese in a creamy Dijon mustard sauce	\$11.95
Chicken Parmesan Chicken breast breaded & topped with meat sauce and provolone cheese	\$10.25
Roasted Breast of Turkey Tender pieces of turkey roasted in a rich broth	\$9.95

Pasta (Price includes one side, salad and fresh baked rolls/butter)

Homemade Lasagna Traditional style with Chef Jason's secret meat sauce!	\$9.50
Vegetable Lasagna Seasonal vegetables in ricotta Alfredo sauce	\$9.50

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PERFECT PLATE CATERING

Baked Rigatoni with Meatballs Rigatoni pasta with cheeses and your choice of meat sauce or marinara	\$8.95
Pasta Bar Two pastas with two sauces (meat sauce, marinara, or rich alfredo) (Add homemade meatballs for \$1.25 per person)	\$9.95
BEEF/PORK (Price includes 2 sides, rolls/butter)	
Grilled Gaucho Flank Steak with Chimichurri Sauce Flank steak sliced and served with Chimichurri sauce on the side.	\$10.75
Beef Tips Burgundy Tender beef tips in a mushroom sauce	\$10.25
Roast Top Round of Beef Au Jus Roast round slowly cooked and then sliced. Melts in your mouth!	\$10.75
Homemade Meatloaf Just good old comfort food! We highly recommend the mashed potatoes and gravy	\$9.75
Home style Pot Roast Slowly simmered Roast Beef with carrots, celery, onions, in its own rich broth	\$10.75
Roasted Beef Tenderloin Tender beef filet sliced and served with a béarnaise or a delicate burgundy mushroom sauce	\$23.95
Roasted Pork Loin Marinated overnight and slow cooked to perfection!	\$10.25
Rosemary Grilled Stuffed Pork Chop Marinated in fresh rosemary and olive oil and stuffed with a traditional breadcrumb stuffing	\$10.45
Charbroiled Center cut Pork Tenderloin Tender pieces of pork marinated with a honey sesame glaze	\$10.95
Prime Rib Roast Whole rib roast seasoned and slow cooked until it's perfect. Served with horseradish sauce. (Ask about carving station and Chef on site)	\$21.75



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SEAFOOD (Price includes 2 sides, fresh baked rolls/butter)

Seafood Trio	\$10.50
Shrimp, Scallops, & Crabmeat simmered with tomatoes & basil, served with fettuccini	
Stuffed Flounder	\$10.95
Baked mild whitefish, topped with a moist crabmeat dressing	
Pesto Grilled Fillet of Salmon	\$15.95
Pesto marinated and grilled!	

(For Dinner Pricing add \$3.00 per person – 3 sides and larger portions)

HOT BUFFET SIDES (Cost Per Person)

Pasta, Potatoes & Rice

Cheese Tortellini	\$1.25
Penne, Bowtie, Linguini or Spaghetti	\$1.25
Italian Roasted Potatoes	\$1.25
Garlic Mashed Potatoes	\$1.25
Mashed Potatoes and Gravy	\$1.25
Roasted Red Skin Potatoes	\$1.25
Au Gratin Potatoes	\$1.25
Twice Baked Potatoes	\$1.75
Rice Pilaf	\$1.25
Spanish Rice	\$1.25

Vegetables

Green Beans Almandine	\$1.25
Buttered Sweet Corn	\$1.25
Broccoli & Carrots in Tarragon Butter	\$1.25
Broccoli and Cauliflower with Cheddar Cheese Sauce	\$1.25
Glazed Baby Carrots	\$1.25
Vegetable Medley	\$1.25
Baked Beans	\$1.25
Grilled Marinated Vegetables (Seasonal)	\$1.80
Fresh Asparagus	\$2.20

COLD SIDE DISHES

Fresh Tossed Garden Salad	\$1.25
Caesar Salad	\$1.90
Spinach Salad	\$2.20
Waldorf Salad	\$2.25
Fresh Fruit Salad	\$2.00
Marinated Cucumber Salad	\$1.25
Marinated Vegetables	\$1.25



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Macaroni Salad	\$1.25
Cole Slaw (Creamy or Poppy Seed)	\$1.25
Redskin Potato Salad	\$1.25
Mustard Potato Salad	\$1.25
Italian Pasta Salad	\$1.25

SALAD DRESSINGS

Ranch ■ Italian ■ Raspberry Vinaigrette ■ Caesar ■ Balsamic Vinaigrette

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SOUPS (All Soups are Homemade daily!) – Cost Per Person

Chicken Noodle	\$3.95
Beef Barley	\$3.95
Beer Cheese	\$3.95
Broccoli Cheddar	\$3.95
Potato and Corn Chowder	\$3.95
Tomato Basil	\$3.95
Vegetable	\$3.95
Cream of Mushroom	\$3.95

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DESSERTS (Cost Per Piece)

Chocolate Dipped Strawberries Large strawberries double dipped in thick chocolate	\$1.50
Assorted Sheet Cakes Choose one of Chef's Choice of Carrot, Banana, Chocolate, German	\$2.95
Fudge Brownies - Very rich with thick fudge icing	\$1.65
Strawberry Layer Cake - Very popular!	\$3.75
Assorted Cookies	\$.65
Chocolate Éclairs	\$3.25
Tiramisu	\$3.95



Sugardaddy's Brownies and Blondies	\$3.00
Sugardaddy's Brownie Cheesecake	\$3.25



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Ham with Dijonaise Sauce \$9.75
 Black Forest Ham, chopped tomatoes, lettuce, swiss cheese and dijonaise sauce

Roast Beef with Horseradish Cream Sauce \$9.75
 Thinly sliced roast beef, chopped tomatoes, lettuce, cheddar cheese and horseradish cream sauce

Vegetarian Wrap with Roasted Tomato Coulis \$9.75
 Grilled vegetables, lettuce, feta cheese with a fresh roasted tomato coulis

BOXED LUNCH (Cost Per Box)

GOLD BOX LUNCH (Includes one Item from each column) \$8.95

<u>SANDWICH</u>	<u>SIDE 1</u>	<u>SIDE 2</u>	<u>DESSERT</u>
Roast Beef and Cheddar	Pasta Salad	Chips	2 Cookies
Ham and Swiss	Redskin Potato Salad	Soda	1 Brownie
Turkey and Provolone	Macaroni Salad		
Pastrami on Rye	Cole Slaw		
Tuna Salad	Fresh Fruit Salad		
Vegetarian	Whole Fruit		

PLATINUM LUNCH BOX (Includes one Item from each column) \$9.95

<u>SANDWICH</u>	<u>SIDE 1</u>	<u>SIDE 2</u>	<u>DESSERT</u>
Italian sub	Pasta Salad	Chips	2 Cookies
Greek sub	Redskin Potato Salad	Soda	1 Brownie
Vegetarian sub	Macaroni Salad		
Black forest ham on a Kaiser roll	Cole Slaw		
Chicken and grape salad on croissant	Fresh Fruit Salad		
Blackened or grilled chicken wrap	Whole Fruit		
Turkey club on whole wheat			

ENTRÉE SALADS (Includes one cookie or brownie and choice of chips or canned soda)

Grilled or Blackened Chicken Caesar Salad \$9.50
 Strawberry Almond Chicken Salad \$9.25
 Chef's Salad \$9.75
 Vegetarian Chef's Salad \$9.25
 Cobb Salad \$9.25
 Trio Salad (Chicken salad, tuna salad, and egg salad served with nut bread) \$9.95
 Roasted peppers, sliced tomatoes, fresh mozzarella and garlic croutons \$9.25



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Beverages

Assorted canned soda	\$1.00
Bottled Water	\$1.00
Gatorade	\$1.85
Fresh brewed Iced Tea, with lemon and sugars	\$.95
Lemonade	\$1.25
Coffee Service, regular or Decaf, with cream & sugar (Per Gallon)	\$18.00
Starbucks Coffee (Per Gallon)	\$30.00
Orange Juice	\$1.25



AFTERNOON POWER SNACK

Assortment of Granola Bars, Nature's Valley Bars, Chex Mix, Mountain Trail Mix, Kettle Chips	\$2.95
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(Add Water or Soda for \$1, Fresh Fruit Basket for \$1.95 per person)



BREAKFAST (Cost Per Person)

Continental Breakfast (10 Person Minimum Order)	\$6.95
Assorted <i>fresh baked</i> muffins, bagels with cream cheese, scones, apple and cherry turnovers, croissants, danishes, fresh fruit salad, and juice.	

Omelet Station (10 Guest Minimum)	\$9.50
Chef on site required – Omelets made to order with choice of fillings: ham, sausage, bacon, two types of shredded cheese, peppers, jalapenos, onions, diced tomatoes, mushrooms, and broccoli. Served with hash brown potatoes, mini bagels, and juice.	

All American Breakfast	\$8.95
Scrambled eggs, choice of breakfast meats (bacon, ham, or sausage), hash brown potatoes, pancakes or french toast, fresh fruit, bagels with butter and cream cheese. (Add Parfaits with Fresh Fruit and Granola for \$2.25 per person)	

Quiche Breakfast	\$9.95
Served with fresh fruit and juice.	

Breakfast Ala Carte Items (Cost per Item)

Freshly Baked!

Croissants	\$1.45
Muffins	\$1.55
Scones	\$2.45



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Bagels with butter and cream cheese	\$1.65
Danish	\$2.95
Parfait with Fresh Fruit and Granola	\$2.25
Fresh Fruit Salad (Per Person)	\$2.00
Sliced Fruit Tray (Per Person)	\$2.25
Scrambled eggs (Per Person)	\$2.00
Hash browns (Per Person)	\$1.25
Gourmet Hash Browns (Redskin potatoes, peppers and onions)	\$1.95
Sausage gravy with biscuits (Per Person)	\$3.50
Grilled ham steak (Per Person)	\$2.95
Bacon (Per Person)	\$1.95
Sausage link (Per Person)	\$1.95
Fresh fruit salad (Per Person)	\$2.50
Starbucks Coffee (Per Gallon)	\$30.00
Coffee (Per gallon)	\$18.00
Tea (Per Person)	\$1.00
Individual Juice (Per Person)	\$2.25



PARTY TRAYS AND HORS D'OEUVRES

DECORATIVE DISPLAYS (Cost Per Person)

All displays are beautifully arranged on silver or disposable marble trays

Vegetable Display In season vegetables, served with ranch or honey Dijon dip	\$1.75
Vegetable and Cheese Display In season vegetables and domestic cheeses served with ranch or honey Dijon	\$2.55
International Cheese Display Swiss, cheddar, provolone, and a variety of international cheeses, with crackers	\$2.20
Fruit Display Seasonal fresh fruit sliced	\$2.35
Smoked Salmon Filet Display (Feeds 40) Served with dill cream cheese, assorted breads, onion, egg, tomatoes and olives. Very elegant!	\$180.00

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Whole Herb Roasted Sliced Tenderloin \$180.00
Whole roasted, sliced thin and served warm, with rolls and condiments

Baked Artichoke Dip (Feeds 40) \$65.00
A catering favorite. Served with crackers.

Spinach Dip (Serves 40) \$ 55.00
Served with assorted crackers

COLD HORS D'OEUVRES (50 Pieces Per Order)

Roast Beef Canapés \$65.00
Tender roast beef, herbs, garlic and cream cheese

Smoked Salmon Canapés \$69.00
A Norwegian Smoked Salmon, gently rolled on a dill cream cheese

Shrimp Canapés \$69.00
Tender shrimp topped with our specially blended cocktail sauce

Rolled Mexican Tortillas \$42.00
Soft tortilla shells rolled and stuffed fresh herbs and vegetable cream cheese

Mexican Layer Dip \$57.00
Our seven layer dip is popular for casual events and football season!

Four Foot Italian Sub \$58.00
Fresh bread, piled ham, salami, provolone, lettuce, tomato, onion, Italian dressing

Mini Sandwiches (Per Piece) \$2.35
Turkey and provolone, roast beef and cheddar, ham and Swiss

Chicken Salad Sandwiches (Per Piece) \$2.45
Walnuts, grapes, tender white chicken, very popular!

Gulf Shrimp Cocktail (Per Piece) \$ 1.45
Served on a bed of ice and large lemon wedges with cocktail sauce

HOT HORS D'OEUVRES (50 pieces per order)

Chicken Wings \$52.00
Choose from our Original, BBQ, or Teriyaki

Bacon Wrapped Scallops & Water Chestnuts \$96.00
Tossed with fresh herbs and baked to perfection.



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Bacon Wrapped Jumbo Shrimp Stuffed with crabmeat and topped with Hollandaise sauce.	\$95.00
Bacon Wrapped Beef Tenderloin Tender pieces of beef wrapped in Applewood smoked bacon	\$130.00
Stuffed Mushroom Caps Stuffed with moist crabmeat or sausage, topped with melted cheddar cheese.	\$65.00
Petite Quiche	\$60.00
Meatballs Choose from Italian, Swedish or BBQ.	\$45.00
Artichoke Wraps Artichoke hearts, feta cheese, spinach, bacon, baked golden in phyllo dough	\$72.00
Petite Stuffed Red Skinned Potato Cut in half, and stuffed with fresh herbs, cheese, cream and butter, very elegant.	\$60.00
Italian Sausage Appetizers Served with peppers, mushrooms and onions	\$65.00
Chicken Fingers Hand breaded and deep fried with accompanying BBQ and Honey Mustard sauces.	\$55.00

PICNIC AND OUTDOOR GRILLING MENU

PICNIC MENU (Price Includes 2 Sides, Rolls and Butter)

All served Buffet Style. Minimum guest count of 15 guests for lunch 25 guests for dinner.
On site grilling requires a minimum of 50 guests.

BBQ Pork Babyback Ribs (Full Rack)	\$18.75
BBQ Ribs & Chicken (Marinated or Barbecue)	\$12.75
BBQ Chicken (Marinated or Barbecue)	\$9.25
Grilled Chicken Breast (Marinated or Barbecue)	\$9.95
Center cut Pork Tenderloin (Marinated in our honey sesame glaze)	\$10.95

SANDWICH GRILL PICNIC MENU (Price Includes 2 Sides, Brownies or Cookies)

1/3# Cheeseburgers, Bratwurst, Hot Dogs	\$8.95
1/3# Cheeseburgers, Brats and Chicken Breast	\$9.50
1/3# Cheeseburgers and Grilled Chicken Breast	\$9.25



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PICNIC ENHANCEMENTS (Per Person)

Potato Chips	\$.75
Pretzels	\$.70
Chips & Pretzels	\$.95
 Add Wings to Your Menu! (50 Pieces)	 \$34.00



DELIVERY FEES

Plates, flatware, napkins and delivery	\$25.00
Plates, flatware, napkins, linen tablecloth, chaffin trays, decoration, delivery, setup and pickup	\$35.00



WEDDINGS

For wedding pricing such as china, servers or to schedule a tasting, please call us at 614.766.9161.