

# PLATED DINNER

*All Plated Dinners include your choice of soup, salad, and entrée, baked rolls with butter, regular and decaffeinated coffee and hot tea served tableside. A minimum of 50 guests is required.*

**Plated Dinner service includes Artisanal Cheese and Vegetable Displays during cocktail hour.**

*Butler-passed hot Hors d'oeuvres are available at an additional cost.*

## SOUPS

**Potato & Leek** with Applewood-Smoked Bacon, Celery, and Onion

**Crab Bisque** with Lump Crab, Sherried Cream, and Chives

**Cream of Wild Mushroom** with Roast Garlic and Sage

**Italian Wedding Soup** with Spinach, Meatballs, Acini, and Egg Broth

**Tomato Basil Bisque** with Pecorino Cheese, Basil, and White Wine

## SALADS

**Mixed Greens** with Cucumbers, Tomatoes, Olives, Pepperoncini, Onion, and Parmesan

**Bibb Wedge** with Baby Bibb Lettuce, Blue Cheese, Applewood-Smoked Bacon, and Tomato

**Tomato Caprese** with Heirloom Tomato, Mozzarella, Garden Basil, Grilled Baguette, and Balsamic

**Poached Pear and Gorgonzola Salad** with Cucumber Roll, Pecans, Dried Cranberries, and Onion

**Caesar Salad** with Prosciutto, Shaved Parmesan, Focaccia Croutons, and Garlic Parmesan Dressing

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Prices are subject to a 20% service charge. State and local sales tax applies; please confirm with your sales manager. All menus and prices are subject to change.

# PLATED DINNER [CONTINUED]

## ENTRÉES

### **Seared Beef Filet | 54**

Parsnip Puree, Sautéed Asparagus, and Red Wine Pearl Onion Confit

### **Jumbo Lump Crab Cake | 47**

Fingerling Pancetta Hash, Charred Corn Cream, Arugula Salad, and Honey Dressing

### **Stuffed Salmon | 48**

Lump Crab, Tomato and Charred Pepper Farro Salad, Spinach, and Whole Grain Cream

### **Chilean Sea Bass | 52**

Risotto, Butternut Velouté, Chive Oil, Haricot Verts, and Candied Pecans

### **Beef Filet and Jumbo Lump Crab Cake | 56**

Mascarpone Whipped Potatoes, Roasted Brussels, Demi-Glace, Dijon Beurre Blanc

### **Braised Short Rib and Brined Chicken Breast | 47**

Smashed Potatoes, Broccolini, and Chimichurri

### **Chicken Fontina | 42**

Prosciutto, Fontina Cheese, Lemon, Basil Sauce, Mushroom Risotto, and Broccolini

### **Pesto Pasta | 32**

Fettuccine, Blistered Tomatoes, Spinach, Artichokes, Olives, and Garlic

### **Vegetable Terrine | 36**

Eggplant, Zucchini, Squash, Portobello Mushrooms, Basil, Emmentaler Cheese, and Red Pepper Coulis

## DESSERTS

**DESSERTS - CHOICE OF ONE | 7 per person**

**Death by Chocolate Cake**

**Raspberry Torte**

**Tiramisu Cake**

**Chocolate Peanut Butter Pie**

**Dutch Apple Torte**

**Fresh Fruit Tarte**

**ASSORTED CUPCAKES | 40 per dozen**



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# HORS D'OEUVRES

*Hors d'oeuvres require a minimum of 50 pieces per item. All items are priced per piece.*

## FROM THE OVEN

**Beef Wellington** | 5  
Beef Tenderloin, Puff Pastry, Mushrooms,  
Horseradish Cream

**Vegetable Spring Roll** | 3  
Asian Vegetables and Plum Sauce

**Mushroom Crostini** | 3  
Roasted Mushrooms, Goat Cheese, and  
Thyme

**Shrimp & Grits** | 4  
Cajun Shrimp, Shaved Ham, and Cheese  
Grits

**Bacon Wrapped Shrimp** | 4  
Bourbon Glaze

**Beef Satay** | 5  
Shaved Beef, Pepper, Onions, and  
Chimichurri

**Lump Crab Cake** | 5  
Remoulade Sauce

**Coconut Shrimp** | 3  
Sweet Chili Hoisin

**Mushroom Cap** | 3  
Baby Spinach, Boursin, and Thyme

**Pork Potsticker** | 2  
Soy-Ginger and Green Onion

**Chicken & Waffle** | 3  
Fried Chicken, Waffle and Maple-  
Mustard Glaze

**Bao** | 4  
Crispy Pork Belly, Pickled Cucumber,  
Hoisin, and Cilantro

**Chicken Satay** | 3  
Thai Peanut Sauce

## SERVED CHILLED

**Tomato Bruschetta** | 2  
Toasted Garlic, Basil, Pecorino Cheese,  
and Balsamic Reduction

**Cantaloupe and Prosciutto** | 4  
with Whipped Chevre

**Ahi Tuna Tataki** | 5  
Ponzu Sauce, Sesame, Daikon,  
and Wonton

**Caprese Skewer** | 3  
Ciliegine, Grape Tomato, Basil,  
and Balsamic Reduction

**Shrimp Martini** | 6  
Spicy Shrimp Cocktail with Olive  
Skewer

**Crab Martini** | 6  
Dijon Crab Salad and Asparagus

**Gulf Shrimp Cocktail** | 25 per dozen  
Spicy Shrimp Cocktail with Lemon



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# OUR POLICIES

## PAYMENTS & BOOKING

### Deposit

To reserve a date, Stratwood Caterers requires a \$300 deposit upon signing the Catering Agreement. Any deposits made to Stratwood Caterers may be transferred one time within one year if your event date needs to be changed. If your event is canceled, all deposits are non-refundable.

### Remaining Balance Payment

Any balance due to Stratwood Caterers must be paid in full three (3) days prior to the event. If payment is not received, Stratwood Caterers may terminate the agreement, retain all deposits, and will not provide catering services.

Deposits and payments may be made by personal check up to thirty (30) days prior to the event date. All final payments must be made by certified check, bank money order, or major credit card.

### Final Arrangements

Final arrangements and the final guest count are due ten (10) days prior to the event date. This number will be considered guaranteed and is not subject to reduction.

# INCLUDED SERVICES

Set-up the day before the event, based on room availability

White or ivory table linens

Choice of colored linen napkins

Skirted buffet, registration, cake, and gift tables

Champagne flutes for the bridal table

Cake handling

Tray and display of cookies

Most dietary restrictions accommodated

Vegetarian options available

30% discount for children 12 and under

Complimentary taste testing (weddings only)

Five (5) hours of service  
Additional hour of service:  
+\$500

Champagne flute and pour: +\$3 per person

Wine glass and pour: +\$3 per person