

OnCall Catering Cuisine

Buffet Stations



Appetizers

Spicy Crab Cakes (served warm)

Calypso Shrimp Skewers

Singapore Satay

Wild Mushroom Toasts

Tater-tinis

(Creamy New Potatoes served in a Martini glass)

Accompaniments

Rice (White, Yellow, Jollof)

Pastas (Penne, Farfalle, Rotini)

Roasted Potatoes

Entrées

Shrimp Chardonnay

Sesame Chicken

Jerk Chicken

Stewed Oxtails

Grilled Italian Sausage with Onions and Peppers

Desserts

Triple Chocolate Cake

Mini Black Bottom Cheesecakes

Junk Cookies

Mini Fruit Tarts



OnCall Catering Cuisine

Gourmet Sit-Down Menus



Appetizers

Phyllo Triangles filled with Spinach, Feta, and Parmesan cheeses
Spicy Crab Cakes served warm
Spinach Bruschetta with Pesto-Coated Shrimp
Mushroom and Leek Stuffed Pastry Puffs
Brandied Blue Cheese, Walnut and Pear Crostini

First Courses

Butter Leaf Lettuce with Pear, Gorgonzola, and Candied Walnuts drizzled with Vinaigrette
Mache with Diced Cucumbers, Tomatoes, and Smoked Salmon
Warm Butternut Bisque
Monkfish and Saffron Broth over Baby Spinach
Three Cheese Onion Soup (Provolone, Gruyere, and Parmesan)

Entrées

Tuscan Braised Lamb Chops with Mint Gel, Asparagus Tips and New Potato Mash
Chilean Sea Bass with Tarragon Cream sauce, Snow Peas and Grape Tomatoes, and Wild Rice
Roasted Game Hen with Cranberry Relish, served with Herb Seasoned Rice Pilaf, and Sautéed Cabbage Slaw
Filet Mignon in a Cognac Peppercorn Sauce served with Roasted Red Potatoes and Asparagus Tips
Chicken Florentine with a white wine cream sauce and roasted zucchini and yellow squash medley

Desserts

Raspberry Sorbet
Warm Fruit Compote with Khalua Cream Sauce
Classic Crème Brulee
Warm Cherry-Pear Custard Crisp served with Vanilla Ice Cream

OnCall Catering Cuisine

Traditional Sit-Down Menus

First Courses

Soups and Salads

Baskets of warm Breads and Rolls

Fresh creamed butter

Entrées

Roasted Herbed Chicken with Roasted New Potatoes and Fresh Green Beans

Rosemary Trout (or filet of choice) with Lemon Butter served with Roasted Tomatoes and Seasoned Rice Pilaf

Grilled Strip Steak served with Tangy Sweet Potato Hash and Sweet and Sour Greens

Roasted Cornish Game Hens with Wildflower Honey & Orange Sauce, New Potatoes with Butter, Shallots and Chervil served with Haricots Verdes

Desserts

Vanilla Ice Cream with Espresso-Caramel Sauce

Warm Fruit Compote with Khalua Cream Sauce

Gourmet Apple Pouches

Chocolate Cherry Turnovers

Gourmet Sandwiches, Sides and Wraps



Sandwiches

Pan seared chicken and smoked gouda, with lettuce, tomatoes, red onions on Rosemary Onion focaccia

Oven roasted beef and pepper-jack, with lettuce, tomatoes, red onions on an Asiago Cheese demi

Smoked turkey and swiss, with lettuce, tomatoes, red onions on an Asiago Cheese focaccia

Virginia ham, salami, and chipotle cheddar, with lettuce, tomatoes, red onions on Ciabatta

Tangy sweet peppers, fresh baby spinach, with tomatoes, onions on Tomato Basil bread

Sides

Potato Salad

Seafood Pasta Salad

Pasta Salad

Mixed Green Salad

Fruit Salad

(Hot sides are also available)

Wraps

Tender Roast Beef and Cheese, Smoked Turkey Breast and Cheese, and Ham and Cheese with romaine lettuce rolled up in soft flour tortillas and halved

OnCall Catering Cuisine

Southern Cuisine



Entrées

Glazed Ham
Oven Roasted Turkey
Fried Chicken
BBQ Chicken
BBQ Ribs
Fried Whiting Fish
Hot Wings (Spicy or Mild)

Sides

Baked Macaroni & Cheese
Traditional Greens
Sweet & Sour Greens
Green Beans
Candied Yams
Black Eyed Peas
Cornbread Dressing
Traditional Dressing
Potato Salad
Cornbread

Desserts

Aunt Carolyn's Pound Cake
Aunt Carolyn's Georgia Cake
Carol Ann's Carrot Cake
Daizie's Bread Pudding
Pya's Banana Pudding