

HORS D'OEUVRES (HOT)

BUTLERED OR STATIONARY

Stuffed Artichoke Hearts...with goat cheese
or crab stuffing
Stuffed Mushrooms... with crab or Italian sausage
Spinach & Feta in Puff Pastry
Chicken Brochettes
Clams Casino
Chicken Saté... chicken breast marinated in teriyaki
sauce on a skewer
Beef Tenderloin en croute
Smokies in Puff Pastry
Water Chestnuts Wrapped in Bacon
Cheese Puffs
Mini Shrimp or Pork Egg Rolls
Spring Roll with Vegetables
Petite Quiche
Baked Wheel of Brie
Smoked Chicken Quesadilla
Scallops Wrapped in Bacon
Mini Crab Cakes
Meatballs, Swedish or Italian
Chicken Wings, "Buffalo", "Garlic", "BBQ" or "Jamaican"
Grilled Salmon Platter with White Wine Capers
Hot Artichoke Dip
Stuffed Banana Peppers
Sliced Tenderloin stuffed with Gorgonzola cheese
Wrapped in Bacon
Seared Scallops

HORS D'OEUVRES (COLD)

BUTLERED OR STATIONARY

Fresh Fruit Tray
Vegetable Tray
Cheese & Cracker Tray
Cheese & Fruit Tray
Antipasto Tray
Assorted Cold Canapés
Prosciutto & Melon
Petite Sandwich Tray
Shrimp Cocktail
Whole Poached Salmon
Smoked Salmon
Spinach & Vegetable Dip Platters
Cream Cheese & Crab Dip Platters
Sushi Platters
Bruschetta

STATIONED HORS D'OEUVRES -CARVING-

Beef Tenderloin
Roasted Turkey Breast
Herb Encrusted Pork Tenderloin
Smoked Turkey Breast
Served with petite rolls, sliced baguettes & assorted spreads.

-GRILLING STATIONS-

Jamaican Chicken on Skewers
Lime Marinated Tuna on Skewers
Scampi Style Shrimp on Skewers
Marinated Vegetables on Skewers
Sweet and Hot Italian Sausage on Skewers

DELI SPECIALTIES

THREE FOOT SUB (serves 12-18 people)
Choice of Italian, Turkey, Ham, Roast Beef, Tuna, Chicken Salad, Combo Turkey, Roast Beef, Ham. All subs made with Provolone Cheese, Lettuce, Tomato, Onion, Oil, Oregano, Salt & Pepper on a Breadworks Roll.

DELI TRAY

Baked Ham, Turkey, Roast Beef, Swiss Cheese, Provolone Cheese, Lettuce, Tomato, Onion. Condiments: Mayonnaise, Mustard, Assorted Breadworks Bread & Rolls, Whole Wheat, Marble Rye, White, Kaiser Rolls. Paper products included.

BOX LUNCHES

Includes: Sandwich, Fresh Fruit, Potato or Pasta Salad, Fresh Baked Cookies, Condiments, Soft Drinks. Choice of Sandwiches includes: Turkey, Ham, Roast Beef, Chicken Salad, Tuna Salad. Choice of Bread: Marble Rye, Whole Wheat, White, Kaiser Roll, Croissant

SALADS

Red Skin Potato Salad • Pasta Salad • Cole Slaw
Fresh Fruit Salad • Marinated Vegetable Salad
Macaroni Salad • Broccoli, Bacon & Cheddar Salad
Garden Salad • Caesar Salad
Spring Mix Berry Salad with Feta & Nuts
Fall Spring Salad with Apple, Walnuts & Cranberries

THEME PARTIES

REGIONAL SPECIALTIES

HAWAIIAN LUAU

WESTERN BBQ'S • LAMB ROASTS

GERMAN • CARIBBEAN THEME

POLISH • CAJUN • ITALIAN • CREOLE

MEXICAN • PIG ROASTS

CHINESE • CRAB OR LOBSTER BAKE

**Consumption of raw or under-cooked meat may increase the risk of food-borne illness. Please make us aware of any food allergies*

DESSERT TABLE

Miniature Cheesecake Tartlet Tray • Gourmet Cookie Tray
Gourmet Bars • Whole Sliced Cakes, Cheese Cakes, Pies
Old Fashioned Tiramisu • Key Lime Island Pie • Chocolate Beyond Reason
Lemonberry Cream Mascarpone Cake • Caramel Apple Pie
Kentucky Bourbon Pecan Pie • New York Style Cheese Cake • Gourmet Carrot Cake

BUFFET MENU SUGGESTIONS

MAIN ENTREE

CHICKEN

Chicken Romero
Chicken Romano
Chicken Marsala
Herb Baked Chicken Breast Filet Supreme
Stuffed Chicken Breast Filet with
Bread Stuffing or Rice Stuffing
Fried Chicken (whole fryers cut into 8ths,
no backbone)
Herb Baked Chicken
Chicken Kiev
Chicken Cordon Bleu
Chicken Florentine
Chicken Piccata

BEEF

Prime Rib, carved to order
Roast Top Round, presliced or carved
Tenderloin, presliced or carved
Sauerbraten
Braised Brisket
Steamship Round (serves 150 people)
carved to order
Swiss Steak

PORK

Baked Ham
Roast Fresh Ham
Stuffed Pork Loin
Braised Pork Chops
Roast Pork Loin
Pork Tenderloin
Braised Country Style Ribs
Stuffed Pork Chops

SEAFOOD

Salmon Filet
Swordfish Steak
Tuna Steak
Mahi Mahi
Crab Legs
Lobster
Shrimp
Crabcakes
Cod
Tilapia

ALSO

Leg of Lamb
Crown Roast
Roast Turkey Breast
Lamb Chops
Whole Roast Turkey

PASTAS

Linguine
Fettuccine
Tortellini
Stuffed Shells
Lasagna, Meat or Vegetable
SAUCES: *Marinara, Meat Sauce, White Clam, Red Clam, Meatballs, Italian Sausage, Alfredo*

Penné
Rigatoni
Spaghetti
Bowtie

POTATOES & RICES

Parsley Buttered New Potatoes
Baked Potatoes
Twice Baked Potatoes
Escalloped Potatoes
Au Gratin Potatoes
Mashed Potatoes
Rice Pilaf
Spanish Rice
Plain Steamed Rice
Candied Yams
Risotto

VEGETABLES

Green Beans Almondine
Southern Style Green Beans
Honey Glazed Carrots
Green Peas with Onions
Green Peas with Mushrooms
Buttered Green Peas
Green Beans with Mushrooms
Broccoli, Cauliflower, Carrot Mix
Broccoli
Cauliflower
Carrots Vichy
Corn
Sugar Snap Peas

BARBEQUE SERVICE

Texas Style • Kansas City Style • Carolina Style

Brisket • Lamb • Pork Butt • Pig Roast
Goat • Chicken • Ribs • Hamburgers
Hot Dogs • Sausage

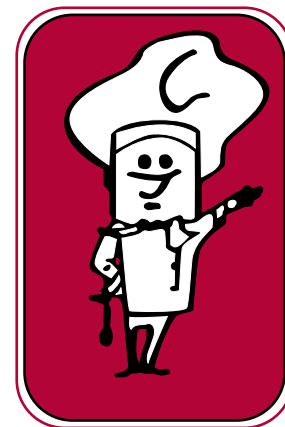
VENUES

Armstrong Farms • Greystone Fields
Hampton Community Center • Liberty Hills (Beaver)
Laube Hall (New Kensington)
Pine Twp Community Center
A Variety of Church, Library or Social Rooms
JUST ASK

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