

***Queen of Hearts Catering***  
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**BUTLERED HORS D'OEUVRES**

***Seared Tuna Kabobs***

Teppenyaki style served with a creamy wasabi sauce

***Coconut Shrimp***

Large shrimp dusted with toasted coconut

***Spicy Wood Roasted Shrimp***

Fresh jumbo shrimp marinated in a smoky, tomato based bbq sauce and roasted for a unique flavor

***Shrimp in Cilantro Pesto***

Jumbo shrimp served warm in a cilantro pesto marinade

***Cucumber Medallions***

Imported smoked salmon topped with wasabi cream and Black sesame seeds served on a thinly sliced cucumber

***Pan Seared Scallops***

Plump scallops pan seared and topped with curry apple sauce and caviar

***Bacon Wrapped Scallops***

Plump scallops hand-wrapped in crispy bacon

***Crab & Chive Tart***

Fresh lump crabmeat mixed with chive highlights this hors d'oeuvre served in a soft pastry shell

***Artichoke and Crab Barquettes***

Soft pastry boat filled with a creamy crab & artichoke filling

***Mini Maryland Lump Crab Cakes***

Served with a old bay remoulade

***Crab and Avocado Coaster***

Lump crab with our homemade guacamole served on a crispy rice cracker

***Lobster Confit***

Fresh lobster salad served in an endive cup

***Smoked Salmon Lollipop***

Smoked salmon filled with boursin and chive

***Mini Reubens***

Our version of this New York classic - mini pumpernickel squares topped with corned beef, homemade sauerkraut, Swiss cheese and Russian dressing

***Savory Herb Cups***

Crisp tart shell filled with roasted Mediterranean vegetables and topped with asiago cheese

***Mediterranean Wraps***

Lahvosh with hummus, feta and chopped olives

***Roquefort Mushroom Caps***

Mushroom caps stuffed with a combination of spinach and roquefort cheese

***Wild Mushroom Duxelle***

Mushroom duxelle and phyllo topped with a warm melted brie

***Beef Tenderloin***

Served on a French bread round topped with a bit of creamy horseradish

***Petite Lamb Chops Balsamico***

Lollipop lamb chops marinated in a balsamic vinaigrette – Fantastic!

***Asian Barbecue***

Skewered top round beef with a hoisin barbecue marinade and served with a creamy wasabi sauce for dipping

***Chicken Skewers***

The classic skewer in a tricolor peppercorn marinade with a creamy parmesan dipping sauce

***Crostini***

Sliced French bread with pesto and four cheeses topped with a strip of roasted red pepper

***“Sweet” Tarts***

Pastry shell filled with dried cherry compote and brie cheese, dusted with crushed pistachio nuts

***Vegetable Pot Stickers***

Served with a scallion-hoisin dipping sauce  
(also available with chicken or pork)

***Quiche Diamonds***

A longtime favorite - with roasted tomatoes, caramelized onions and fontina cheese

***Blue Corn Quesadillas***

Smoked andouille sausage, aged cheddar and apricot  
dijon in a blue corn cup

***Tuna Tartar***

Served on hand-cut, deep fried wontons

***Margarita Tart***

Fresh mozzarella, juicy tomatoes, and basil in  
a crispy phyllo shell

***Sweet Potato Tarts***

Sweet potato puree topped with caramelized onions  
and chevre served in a tart shell

***Petite Beef Wellington***

Herb pastry shell filled with beef tenderloin  
And mushroom duxelle

**STATIONARY HORS D'OEUVRES**

***Savory Cheesecakes***

A creamy, savory (no sugar) cheesecake filled with either crab and  
artichoke or wild mushrooms and leeks (available in two sizes)

***Traditional Crudité Display***

A lavish display of fresh seasonal vegetables served with a creamy aioli dip

***Tailgate Cheese Board***

Huntsman cheese, dill havarti, chevre and jarlsberg cheeses along with fresh  
and dried fruits and served with assorted crackers and flatbreads

***Brie and Salmon Torte***

A wheel of brie layered with smoked salmon rolled in dill and scallion confit  
accompanied with pumpernickel bread and cucumber disks

***Apricot Brie***

Topped with an apricot sauce and sugar spiced nuts served  
with an assortment of crackers and french bread (served warm or room temp.)

***Cranberry Brie***

A wheel of brie topped with a cranberry orange relish and crushed  
pistachios served with crackers and flatbreads (served warm or room temp.)

***Toasted Bruschetta Display***

Served with a trio of toppings: rosemary and creamy goat cheese, sundried tomato boursin,  
and the traditional diced tomato basil fresca

***Tuscan Board***

Marinated olives, roasted red peppers, artichoke confit, fresh mozzarella and cured italian sausage, served with flatbreads and crackers

***Trio of Dips***

Choose from the following: Roasted Red Pepper Hummus, Traditional Hummus, Baba G'noush, Olivada, Tomato Fresca, Spinach, Creamy Goat Cheese – served with fresh breads and pita triangles

***Barbecue Roasted Salmon***

Served with “indian summer” corn relish accompanied by cucumber disks and bread triangles

***Poached Salmon***

Offered with cucumber disks, sliced onions, lemon wedges, pumpernickel slices and a caper dill sauce

***Smoked Salmon***

Served with sliced tomatoes, capers, onions, boursin, petit bagels and pumpernickel slices

***Citrus Roasted Salmon***

Salmon marinated and roasted with white wine, lemons, limes and fresh herbs and served with a caper dill sauce

***Tenderloin of Beef***

With herbs and peppercorns served with assorted petite rolls and a creamy horseradish sauce (also available with our Marinated London Broil)

***Fiesta Tray***

An assortment of flour tortillas with chili cheese filling and a fresh cilantro cheese spread served with crispy red, white and blue tortilla chips, salsa, guacamole, and a sweet corn salsa

***Fresh Fruit Display***

Sliced fruit display with delicious fruits of the season

**A Trio of Skewers**

This station is a fun and interactive way to present hors d'oeuvres

***Seared Tuna Kabobs***

Teppenyaki style served with a creamy wasabi sauce

***Asian Barbecue***

Skewered top round beef with a hoisin barbecue marinade and served with a creamy wasabi sauce for dipping

***Chicken Skewers***

The classic skewer in a tricolor peppercorn marinade with a creamy parmesan dipping sauce

***Pâté Station***

Available in a variety of styles served with cornichons and flatbreads

***“Royal” Raw Bar***

A unique display that includes jumbo shrimp, oysters in shot glasses and crab claws packed in shaved ice

**MEAT AND POULTRY**

***Tenderloin of Beef***

Our signature entrée with herbs and peppercorns served with our creamy horseradish sauce

***Carved Marinated London Broil***

In a savory marinade served with a creamy horseradish sauce

***Beef Wellington***

Beef tenderloin mounded with a mushroom duxelle pâté and wrapped with a buttery golden pastry dough

***Spanish Churrasco***

A specialty of grilled beef tenderloin skewered and grilled, served with two dipping sauces

***Rack Of Lamb***

Whole rack of baby lamb marinated and grilled in rosemary and sage, served with a juniper demi-glace – Great for seated dinners!

***Stuffed Leg of Lamb***

Succulent lamb stuffed with Herbs de Provence – a combination of basil, rosemary, sage, thyme, fresh garlic, baby spinach and roasted red peppers roasted with an herb crust

***Grilled Veal Chop***

Tender, fire grilled veal chop topped with a seasonal sauce

***Carved Roast Turkey Breast***  
Served with tarragon mayonnaise

***Jerk Turkey London Broil***  
Turkey London broil marinated in Jamaican jerk spiced and served  
with a black bean-mango salsa

***Roast Pork Tenderloin***  
With dried fruit compote and a molasses-ginger glaze

***Texas Beef Barbeque Brisket***  
Slow roasted beef brisket simmered in our famous homemade barbeque sauce –  
Great for the BBQ lover that wants to tuck a napkin in their shirt!

***Chicken Florentine***  
Boneless breast of chicken stuffed with spinach, and ricotta cheese

***Champagne Chicken***  
Large chunks of chicken with wild mushrooms and leeks in a champagne  
and pink peppercorn sauce served with rice pilaf

***Chicken Marsala***  
Our version of Marsala – a whole skinless chicken breast with mushrooms,  
tomatoes and a marsala wine sauce

***Apple and Andouille Chicken***  
Boneless breast of chicken stuffed with cornbread, apples, and smoked  
andouille sausage served with rosemary fig chutney

***Autumn Chicken***  
Boneless breast of chicken stuffed with rosemary fig chutney,  
almonds, golden raisins and rice

***Mediterranean Chicken Brochettes***  
Marinated in olive oil, capers, feta cheese, sun dried tomatoes  
and kalamata olives

***Herb Roasted Chicken***  
Boneless breast of chicken marinated in fresh herbs and garlic  
and roasted to perfection

***Paella***  
Saffron rice with tender chicken, andouille sausage and ancho shrimp  
combined with peas, peppers, tomatoes and onions

## **SEAFOOD**

### ***Stuffed Salmon***

Stuffed with leeks, roasted red peppers and spinach

### ***Citrus Roasted Salmon***

Salmon marinated and roasted with wine white, lemons, limes and fresh herbs and served with a caper dill sauce

### ***Chilean Sea Bass***

With a lemongrass rosemary infused butter sauce, caramelized onions and ginger

### ***Halibut***

Roasted halibut with sweet tomato jam

### ***Rainbow Trout***

Grilled and served with a lemon butter sauce

### ***Island Grouper***

With a velvety sweet corn succotash

### ***Seared Tuna Steak***

Fresh tuna marinated in a plum sauce and served with a creamy wasabi

### ***Broiled Lobster***

Cold water Maine lobster tail  
Served with drawn butter  
(optional lump crabmeat stuffing)

### ***Shrimp and Scallop Brochettes***

With a refreshing lime cilantro marinade

### ***Shrimp and Scallops Sauté***

Large shrimp and scallops in a white wine, garlic and herb sauce served over rice pilaf

## **PASTAS**

### ***California Pasta***

With saffron shells; sautéed green, red and yellow peppers; California black olives and grilled lemon pepper chicken (served hot, or cold as a salad)

### ***Crawfish Tortellini***

With sweet corn, crisp peppers and tomatoes in a light cajun cream sauce

***Prosciutto & Provolone Tortellini***

With sundried tomatoes and spinach in an oaky  
chardonnay cream sauce

***Crab Ravioli***

Crab filled ravioli in a citrus vinaigrette, tossed with  
sautéed tricolor peppers

***Penne Pollo***

Penne pasta with roasted chicken strips and grilled  
portabella mushrooms in a tomato merlot sauce

***Tuscan Penne***

Penne sautéed with grilled portabella mushrooms in a roasted red  
pepper cream sauce and caramelized onions

***Homemade Lasagna***

Several varieties available, including four cheese, spinach,  
Italian meat and roasted vegetable

**POTATO DISHES**

***Our Famous “Smashed” Potatoes***

With sour cream and roasted garlic

***Seasonal Pumpkin “Smashed” Potatoes***

Tossed with pumpkin seeds

***Potato Goat Cheese Pie***

Potatoes, goat cheese and rosemary in a creamy sauce,  
layered in a pastry crust

***“Smashed” Potatoes Florentine***

With sour cream, roasted garlic and fresh spinach

***Roasted New and Yukon Gold Potatoes***

Potatoes in an herb provencal

***Gratin Dauphinoise***

Tender potatoes layered with cream and delicately seasoned

***Cajun Sweet Potatoes***

Wedges of sweet potato seasoned with our own spicy mix

***Asparagus and Potato Au Gratin***

## VEGETABLE DISHES

### *Mushroom, Pea and Teardrop Tomato Sauté*

#### *Asparagus Tapanade*

Asparagus tossed in our olivada and garnished with grape tomatoes and Italian onions (several other options available)

#### *Pesto Green Beans*

Topped with basil pesto and garnished with grilled portabella mushrooms and teardrop tomatoes

#### *Baby Carrots*

With a sweet rosemary-orange marmalade glaze

#### *Zucchini and Yellow Squash Sauté*

With cherry tomatoes and fresh basil

#### *Spaghetti Squash Nests*

With a vegetable compote

#### *Winter Squash Wedges*

#### *Roasted Garlic Cauliflower Purée*

#### *Burgundy Mushrooms*

A great side for our beef dishes!

#### *Caramelized Roasted Vegetables*

To include beets, carrots, squash and cipolini onions

#### *Roasted Italian Vegetables*

To include eggplant, green and red peppers, red onion, zucchini, yellow squash and mushrooms drizzled with olive oil and summer herbs

#### *Roasted Vegetable Napoleons*

Beautiful towers to include eggplant, green and red peppers, red onion, zucchini, yellow squash and mushrooms drizzled with olive oil and herbs (also available with a polenta base)

## RICE DISHES

#### *Saffron Risotto*

Creamy risotto with wild mushrooms, peas and asiago cheese enhanced with a hint of truffle oil

#### *Lobster Risotto*

Risotto with tender chunks of fresh Maine lobster in a savory cream sauce

***Couscous and Wild Rice Pilaf***  
With roasted red peppers and scallions

***Saffron Rice***  
With crisp pancetta and sautéed leeks

**SIDE SALADS**

***Fresh Summer Tomatoes***  
With buffalo mozzarella, tri-color peppers, olive oil, and fresh basil (seasonal)

***Pasta Primavera Salad***  
Suchietta pasta and fresh garden vegetables in a lite parmesan vinaigrette

***Penne Salad***  
Penne with fresh tomatoes, basil and goat cheese in a basil pesto

***Shrimp Confetti Salad***  
With orzo pasta, shrimp and a confetti dice of all kinds and colors of summer vegetables in a cilantro vinaigrette

***Seafood Pasta Salad***  
Penne, shrimp, and scallops tossed with fresh garden vegetables in a lemon dill vinaigrette

***Queen's Chicken Salad***  
A rich blend of chicken, red grapes, celery and toasted walnuts in a creamy sherry dressing

***Buttermilk Red Potato Salad***  
With cucumbers, green peas and red onion in silky buttermilk dressing

***Creamy Potato and Egg Salad***  
Red bliss potatoes and eggs in a creamy dressing with a hint of dijon

***Tuscan Potato Salad***  
Roasted red potatoes with green peas, roasted red peppers and shards of asiago cheese, tossed in a basil-scallion oil

***Apple Potato Salad***  
With applewood bacon in a warm sweet and sour dressing (served warm)

***Indian Rice Salad***  
Raisins, cashews, carrots and onions  
in a delicate orange cilantro curry

***Sweet Corn Confetti Salad***  
Sweet corn kernels tossed with a dice of green and red peppers in a shallot vinaigrette

***Fresh Fruit Salad***

With delicious fruits of the season

***Marinated Seasonal Vegetables***

In a white balsamic vinaigrette

***Broccoli-Carrot Salad***

With shards of asiago cheese, tossed with red onion vinaigrette

***Chipotle Slaw***

Our popular coleslaw dish with a dash of chipotle pepper  
(non-chipotle slaw also available)

***French Lentil and Spinach Salad***

French lentil, rice, spinach, carrot, celery,  
red onions, and red pepper

***Sesame Noodle Salad***

Soba noodles with scallions and vegetables in  
a light vinaigrette

***Sesame Chicken and Rice Salad***

Sesame chicken and rice with jeweled vegetables  
in an Asian vinaigrette

***Black Bean Ravioli and Shrimp***

In a cilantro jalapeno pesto

***Mediterranean Tortellini Salad***

Tortellini with fresh baby spinach leaves, roasted red peppers,  
kalamata olives and parmesan cheese in a lite vinaigrette

**GREEN SALADS**

***Caesar Salad***

Crispy romaine lettuce, homemade herbed croutons and pecorino  
romano in our own creamy caesar dressing

***Orange Pistachio Salad***

Tender field greens splashed with fresh mimosa vinaigrette  
dotted with toasted pistachio nuts and orange wedges

***Field Greens and Goat Cheese Salad***

Tossed with creamy chevre and sugar spiced nuts splashed  
with a balsamic vinaigrette

***Harvest Salad***

To include arugula, pumpkin seeds, raspberry vinaigrette,  
gorgonzola cheese and beets

***Bleu Walnut Salad***

Mixed greens, danish bleu, toasted walnuts, and bosc pears  
with a balsamic vinaigrette

***Baby Spinach Salad***

With beets and chevre cheese in a white balsamic vinaigrette

***Carved London Broil and Arugula***

With shaved asiago cheese drizzled with olive oil  
and fresh lemon juice

***Cosmopolitan Salad***

Tender meadow greens with sweet pear, toasted hazelnuts  
tossed with a cosmopolitan cranberry vinaigrette

**DESSERTS**

**Assorted Petite Pastries**

**Interactive Desserts & Dessert Stations**

Our most fun desserts are our interactive stations. Many of these stations include one of our chefs creating the dessert to order for each of your guests. Below is just a brief description, which your Event Coordinator can describe in much more detail. If you have a dessert idea that you do not see below, please let us know and we will try to make you wish a reality.

***Bananas Foster Station***

***Gourmet Ice Cream Bar***

***Cheesecake Station***

***Chocolate Mousse Martinis***

***Baked Alaska***

***Traditional Trifles***

***Bread Pudding Station***

***Jumbo Strawberry Dipping Station***