

2020

# BABY & BRIDAL

& SPECIALTY LUNCHEONS

ISSUE NO: 02

# AA

EXECUTIVE CATERING

330.477.8588

330.477.8599 FAX

5211 West Tuscarawas St Canton  
Ohio 44708

AAEXECUTIVECATERING.COM



INFO@ONESTEPCATERING.COM

# SPECIALTY PACKAGE ENTREES

## BABY & BRIDAL SHOWERS

\$15.95 Per Person

\* Applicable Sales Tax

\* 19% Service Charge

An additional service fee will be assessed for groups of less than 50 persons

All packages include choice of dessert

Cookies, Ice cream, or Sorbet and

Tea or Lemonade with Coffee

### Chicken Salad Plate with Fresh Fruit

#### Trio Salad Plate

Chicken Salad, Tuna Salad, Egg Salad with Sliced Tomato

Assorted Veggies with Dip

### Fresh Broccoli, Tomato, & Cheese Quiche

Fresh Melons and Berries

### Choice of Chicken Breast Marsala or Piccata

Orzo Pasta with Fresh Tomato Confetti

& Sugar Peas

### Casserole Chicken Washington

Layered egg noodles, with layers of chicken and ham in a creamy cheese sauce

Served with Cantaloupe ring

### Deli Style Fresh Shrimp Salad

Fresh Veggies, Fresh Fruit, Rolls & Butter

### Bow-tie Pasta with Fresh Sautéed

Vegetables and Lite Alfredo Sauce

### Mini Croissant Sandwich of

Roast Turkey, Provolone Cheese and Baby Arugula

Waldorf Salad in a Cup of Greens

Cup of Roasted Red Pepper & Tomato Soup

### Crepes filled with Chicken and Broccoli

topped with a Cheddar Cheese Sauce

Potatoes O'Brien, Rolls & Buter

Fresh Grapes and Strawberries

### Egg Salad and Sliced Tomato Sandwich

Placed on a Fresh Roll, Minted Melon Balls

Cup of Wedding Soup

Tea Sandwiches

A Selection of Cucumber on Pumpernickel, Watercress and Herb Butter on White, and Ham Salad on Wheat. Redskin and Dill Potato Salad, Creamed Chicken Curry Soup

Add a House Salad or Caesar Salad to any package for \$2.50

All salads served with rolls and butter

Upgrade your dessert for \$2.50 per person

Dessert

Glazed Lemon Pound Cake

Tiramisu in a Champagne Glass

New York Cheesecake w/ Chocolate Sauce Drizzled

Brownie Ala Mode

Apple Pecan Bake Over Vanilla Ice Cream

Walnut Rum Cake

## **BABY & BRIDAL SHOWERS**

### **Individual Plated Meals**

Choice of 1 Entree ~ \$16.95

Choice of 2 Entrees ~ \$18.95

Choice of 3 Entrees ~ \$20.95

### **Salads**

#### **Berry Blue Salad**

Grilled breast of chicken, bacon, crumbled blue cheese, blue berry, strawberry, black berry, on top of Field Greens with a tropical vinaigrette

#### **Colossal Italian Salad**

Hard salami, capicola, pepperoni, mortadella, bacon, hard boiled-eggs, tomato, chives, fresh mozzarella  
Topped, with special blend Italian sausage, on top of California Mix Greens.

#### **Grilled Caesar Salad**

Char grilled baby romaine with grilled chicken and portabella house made crouton crostini, parmesan chip and drizzled with Caesar dressing

#### **Balsamic Steak Salad**

Sliced tenderloin, cucumbers, heirloom tomatoes, gorgonzola cheese, micro greens grilled cremini mushrooms, on top of Field Greens, drizzle with a house made balsamic dressing

### **Quiche**

An elegant French tart filed with egg custard

#### **South American Quiche**

Sofrito vegetables, Avocado, Chorizo Sausage on a bed of spinach with crispy fried tortilla, Pico de Gallo,  
and Key Lime Crème Fraiche

#### **Quiche Lorraine**

Bacon, onion, gruyere cheese served with a mixed green garden salad drizzled with a parmesan peppercorn dressing

#### **Spinach and Artichoke Quiche**

Fresh spinach, artichoke hearts, sundried tomato, mozzarella cheese over a bed of arugula with bacon bits, hardboiled egg, and mushroom, drizzled with creamy feta dressing

## Strata

A Strata is an egg casserole that is somewhere between a baked custard and French toast. Think of it as a savory bread pudding. It makes for a delicious one dish meal that is wonderful for breakfast or lunch.

### Ham and Cheese Strata

drizzled with a smoked gouda Fondue served  
with Lyonnaise potatoes

### Spinach, Bacon, Swiss and Mushroom Strata

Served with Yukon skillet potatoes

### Sausage, cheddar cheese, and pepper Strata

Topped with a country gravy  
served with home fries

## Chicken

### Chicken Crepes

Filled with chicken and broccoli covered with a cheddar cheese sauce potatoes O'Brien

### Chicken Françoise

Sautéed chicken cutlets with a lemon butter sherry wine sauce served with roasted asparagus and angel hair pasta

### Chicken Florentine

Spinach and cheese stuffed chicken topped with a supreme sauce  
served with rice pilaf

## Pasta

### Vegetable Bow-tie Pasta

With fresh Sautéed Vegetables and Alfredo Sauce

### Scallops and Garlic Linguini

Seared scallops tossed in linguini with a garlic and herb butter garnished with steamed broccoli

## Pork

### Sliced Pork Loin

Topped with bourbon apples served with confetti rice and broccoli

### Pork Schnitzel

Pork cutlets sautéed in flour and deglazed with lemon juice and white wine over buttered noodles

## Beef

### Sliced Beef

Sliced top round with scallop potatoes and green beans

### Beef tips with mushrooms

Served with butter noodles

## Seafood

### Garlic Baked Scrod

Baked white fish served with wild rice pilaf and snow peas

### Lemon Dill Salmon

Fresh Atlantic salmon baked and lightly glazed with honey, topped with baby dill and lemon zest, served with a sweet Greek yogurt, presented with baked roasted red skin potatoes and fresh green beans.

### Shrimp Scampi

Sautéed in garlic and herbs served with Orzo & Rice Confetti and seasonal vegetables

### Pecan Salmon

Pecan and brown sugar crusted salmon brushed with creole honey mustard and baked served with fresh steamed broccoli and jasmine rice

Add Soup to any plated selection \$2.95 per person

Soup Selection

Wedding Soup

Creamed Chicken Curry Soup

Redskin and Dill Potato Salad

Roasted Red Pepper and Tomato Soup

Add a House Salad or Caesar Salad to any plated dish for \$2.50

All salads served with rolls and butter

## Shower Buffet Selections

Pick 2 items ~ \$17.95 Pick 3 items ~ \$20.95

Pick 4 items ~ \$23.95

### Tea Sandwiches

Assorted tea sandwiches to include cucumber on pumpernickel with dill cream cheese and arugula, watercress, and Herb Butter on white, saved turkey and Havarti cheese on rye, and ham salad on wheat.

### Mini Croissant Sandwich

Assortment of egg salad, chicken salad, tuna salad and roast turkey

### Potato Bar

Idaho potato, cheese sauce, broccoli, bacon bits, sour cream, and chives

### Pasta Bar

Chefs choice of pasta with squash, sausage, chicken, mushrooms, marinara, alfredo, and garlic and olive oil

### Slider Bar

Chicken, pulled pork and ground beef patties served with condiments, cheese, lettuce, tomato, and onions

### Assorted Mini Quiche

Broccoli, South American, Quiche Lorraine

### Assorted Mini Strata

Ham and cheese Strata, spinach; bacon; swiss and mushroom Strata, Sausage; cheddar cheese; and pepper Strata

### Assorted Crostini

Shrimp, smoked salmon artichoke bruschetta, roasted tomato, shaved tenderloin

All buffet selections served with choice of one salad

Salad Selection

Fresh Shrimp Salad

Fresh Veggies

Fresh fruit Salad

Dill Potato Salad

Caesar Salad

Waldorf Salad

Garden Salad

Anti-Pasta Salad

Gourmet Macaroni Salad

Apple Coleslaw

Add additional salads \$1.95 per person

Add Soup to any buffet selection \$2.95 per person

Soup Selection

Wedding Soup

Creamed Chicken Curry Soup

Redskin and Dill Potato Salad

Roasted Red Pepper and Tomato Soup

Add desert to any plated or buffet \$4.50 per person

**\*\*Dessert\*\***

Glazed Lemon Pound Cake

Tiramisu in a Champagne Glass

New York Cheesecake w/ Chocolate Sauce Drizzled

Brownie Ala Mode

Apple Pecan Bake Over Vanilla Ice Cream

Walnut Rum Cake



## Non-Alcoholic Beverages

*\$2.95/pp and up*

- Coffee Service (Regular, Decaf, Hot Tea)
- Unsweetened Iced Tea
- Lemonade
- Fruit Punch
- Assorted Sodas
- Assorted Juices
- Hot Cocoa Bar
- Gourmet Coffee Bar
- Apple Cider Bar

## Showers Alcoholic Packages

*\$7.95/pp and up*

### Mimosa bar

with orange juice, pineapple juice, fresh berries and fruit choice of champagne or prosecco

### Bellini Bar

with raspberry puree and peach puree, white peaches, and fresh raspberries with prosecco

### White Sangria

flavored with citrus, peaches, apples, and raspberries

### Traditional Red Sangria

Flavored with lemon, limes, oranges, apples, blackberries and brandy