

BUFFET STYLE CATERING

Brodeur's

ON STATE STREET

Professional Off-Premise Catering For Any Occasion

EFFORTLESS
ENTERTAINING
AT YOUR
FINGERTIPS

610-566-5515

www.BrodeursOnStateStreet.com

Brodeurs Catering has all the right ingredients to serve the perfect buffet for your event. We specialize in creating a **personalized menu** that can be as simple or unique as you like with fresh, imaginative food, beautiful presentation, exquisite service...

Buffet Cost Per Person — \$24.99

Includes 2 Salads, 2 Entrees, 1 Pasta or Potato, 1 Vegetable

SALADS

Choice of Two

FRUIT SALAD

A variety of fresh-cut, in-season fruits

SPRING SALAD

Mixed Field greens tossed with red onions, grape tomatoes, gorgonzola cheese, sun dried cranberries and toasted walnuts. Served with cranberry citrus vinaigrette

TRADITIONAL CAESAR

Crisp romaine lettuce tossed with Romano and parmesan cheeses and garlic croutons, finished with our house made creamy Caesar dressing

SPINACH SALAD

Crisp baby spinach tossed with chopped black pepper bacon, diced hard boiled eggs, sliced white mushrooms and diced Roma tomatoes with a honey dijon vinaigrette

COBB SALAD

Crisp iceberg lettuce tossed with chopped, celery, carrots, vine ripe tomatoes, apple wood smoked bacon and baby corn with southwest style ranch dressing

GREEK SALAD

Crisp romaine lettuce tossed with kamalatta olives, roasted peppers, grilled asparagus, artichoke hearts, cherry tomatoes, crumbled feta cheese and garlic croutons with a feta cheese vinaigrette

TOMATO CUCUMBER SALAD

Wedges of plump vine ripe tomatoes, red onion, crisp cucumbers tossed with fresh mozzarella cheese in a red wine vinaigrette

ORIENTAL PASTA SALAD

Angel hair pasta tossed with red onion, celery, carrots, baby corn, water chestnuts, bamboo shoots and toasted almonds with Asian sesame vinaigrette

RED BLISS POTATO SALAD

Traditional style potato salad made with tender red potatoes tossed with red onion, celery, chopped hickory smoked bacon with a hint of Dijon mustard and cider vinegar

ENTREE SELECTIONS

Choice of Two

CHICKEN HUNTERS STYLE

Boneless Chicken Breast pan seared with sliced mushrooms, diced tomatoes and scallions in a rich Madeira wine sauce

CHICKEN DIJON

Dijon mustard rubbed Boneless Chicken Breast panko crusted, pan seared and topped with a creamy dijon mustard white wine cream sauce

CHICKEN & ARTICHOKE

Boneless Breast sautéed with tender artichoke hearts, sun dried tomatoes and roasted peppers in a white wine garlic sauce

CHICKEN FRANCAISE

Boneless Chicken Breast dipped in egg wash and sautéed in white wine and lemon butter

CHICKEN ROMA

Boneless Breast charbroiled and topped with prosciutto ham, roasted Roma tomatoes, broccoli rabe aglio and finished with balsamic reduction

BEEF STIR FRY

Tender Tips of Filet Mignon quick seared with Asian style vegetables in a sweet and spicy Szechuan chili sauce

CRUSTED BEEF TENDERLOIN

Dijon mustard and herb crusted Beef Tenderloin, oven baked then served chilled with creamy horseradish sauce | Add \$4.00

PORTABELLA BEEF

Charbroiled Medallions of Filet Mignon topped with roasted pearl onion, portabella mushroom merlot demi glace | Add \$4.00

SOUTHWEST BEEF

Tequila and lime juice marinated Flank Steak charbroiled and thinly sliced then topped with sautéed red onion and bell peppers with southwest seasonings

WILD BERRY SALMON

Fresh Atlantic Salmon oven baked, topped with a red zinfandel wild berry sauce

ASIAN TUNA

Sesame seed crusted Ahi Tuna pan seared, topped with pineapple ginger soy sauce and Bay Scallops

LEMON SALMON

Fresh Atlantic Salmon pan seared and topped with a white wine lemon butter sauce and garnished with fresh lemons

CRUSTED TILAPIA

Herb crusted South American Whitefish pan seared, topped with tomato basil white wine sauce

CRABCAKES

Our Award Winning Jumbo Lump Crabcakes pan seared, served with roasted corn salsa | Add \$2.50

STUFFED PORK

Italian style herb rubbed Pork Loin stuffed with prosciutto ham, spinach and provolone cheese. Served with rosemary garlic au jus

HARVEST PORK

Cinnamon sugar dry rubbed Pork Tenderloin charbroiled. Hand carved and topped with sun dried cranberry, granny smith apple chutney

PASTA ■ POTATOES ■ RICE

Choice of One

PENNE A LA VODKA

Penne pasta tossed in a vodka blush cream sauce with prosciutto ham and green onions

BOWTIE PRIMAVERA

Fresh seasonal vegetables tossed with tri-color bowties in a white wine garlic sauce

PENNE ALFREDO

Penne pasta tossed in a creamy three cheese alfredo sauce with pancetta and peas

GARLIC MASHED POTATOES

Whipped with cream and roasted garlic

ROASTED RED BLISS POTATOES

Oven browned with garlic and butter

YUKON GOLD

Potatoes oven roasted with olive oil Romano cheese and parsley

POTATOES AU GRATIN

Thinly sliced Idaho Potatoes blended with Swiss cheese topped with bread crumbs and oven baked

RICE PILAF

Steamed rice simmered in seasoned broth with diced vegetables, white beans and tomato broth

DIRTY RICE

Traditional Cajun dish made from white rice cooked with giblets. Mixed with bell pepper, celery and onion

VEGETABLES

Choice of One

- Green Beans Almondine
- Italian Mixed Medley
- Grilled Medley
- Broccoli Casserole
- Sugar Snap Peas with Roasted Pearl Onions
- Snow Peas and Mushrooms

Add An Additional Side Selection at \$2.50 per person



Add A Third Entree Selection at \$3.50 per person

STARTERS

COLD CRUDITE

Selection A

\$4.50 per Person

- Fresh Seasonal Fruits and International Cheeses with Crackers and Honey Mustard Dip
- Assortment of Fresh Seasonal Vegetables with Ranch Dip

Selection B

\$4.50 per Person

- Artichoke and Feta Cheese Bruschetta with Pita Bread
- Tomato Basil Bruschetta with French Bread
- Roasted Garlic Basil Hummus with Cucumbers

Selection C

\$8.00 per Person

- Fresh Seasonal Fruits and International Cheeses with Crackers and Honey Mustard Dip
- Assortment of Fresh Seasonal Vegetables with Ranch Dip
- Artichoke and Feta Cheese Bruschetta with Pita Bread
- Tomato Basil Bruschetta with French Bread
- Roasted Garlic Basil Hummus with Cucumbers

HORS D'OEUVRES:

Choice of Four

\$6.50 per person

(individual hors d'oeuvre pricing available)

- Diver Scallops Wrapped with Applewood Bacon
- Mini Jumbo Lump Crabcakes
- Crab and Lobster Salad with Herb Vinaigrette Served on Belgian Endive
- Pepper Blend Crusted Ahi Tuna with Cusabi
- Shrimp LeJon
- Jumbo Shrimp Cocktail
- Smoked Salmon Asparagus Roulade
- Pesto Focaccia Bread with Goat Cheese
- Coconut Tempora Crusted Chicken Tenders
- Nut Crusted Chicken Tenders
- Filet Mignon Brochettes
- Baked Brie Cheese and Raspberry Encrute
- Mushrooms Stuffed with Crab Imperial
- Mushroom Caps Stuffed with Sweet Italian Sausage and Asiago Cheese
- Artichoke Hearts Stuffed with Sharp Provolone Cheese

AFTER DINNER

Choice of Three

\$5.50 per person

- Fresh Fruit Tarts
- Chocolate Covered Strawberries
- Mini Cheese Canolis
- Mini Pastries
- Assorted Italian Cookies
- Homemade Biscotti
- Petifors

ADD-ONS

BEVERAGES

- Hot Coffee
- Hot Tea
- Soft Drinks
- Bottled Water

COCKTAIL SETUP AND SERVICE

Prices available on request

STAFFING

- Chefs
- Chef Assistant
- Bartenders
- Servers
- Delivery and Set Up
- Set Up and Clean Up

ADDITIONAL OPTIONS

- Plasticware
- Paper Products
- Drinkware
- China
- Flatware
- Glassware
- Chaffing Dishes
- Serving Utensils
- Linen Napkins
- Linen Table Cloths
- Table Skirts
- Hightop Tables
- Round Tables
- Long Tables
- Chairs
- Floral Decorations
- Candles



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