



Silver Spoons Catering, Inc.

June 20, 2023

TO:

Tele:
Email:

FROM:

Scott M. Tessler
Silver Spoons Catering, Incorporated
P.O. Box 570699
Tarzana, California 91357
818-996-2911

SUBJECT:

STATION CELEBRATIONS

Date:

Time:

Guests:

Location:

Celebrations

Silver Spoons Catering, Inc. takes great pleasure in presenting the following menu for your celebrations:

ON ARRIVAL

Iced Tea, Lemonade, Sparkling Water & Iced Water & More

On arrival and throughout the evening, your guests will be treated to refreshing Iced Tea, Lemonade, Iced Water, Sparkling Water, Soft Drinks, Cranberry Juice & Orange Juice



International Cheese Board

A tempting variety of delicious Mediterranean cheese tortas to include Brie with Sun-Dried Tomatoes and Pine Nuts, and Cream Cheese with Pesto, offered with crisp gourmet crackers and French baguettes. Presented with wedges of fresh and aged cheeses of French Blue Cheese, Swiss Gruyere and Holland Gouda, and garnished with strawberries and grapes

Celebrations

TRAY PASSED HORS D'OEUVRES

Please select 4 hors d'oeuvres from the following:

Bastilla

Tender breast of chicken pan sautéed in butter with onions, ginger, cinnamon, and herbs, then wrapped in flaky filo pastry dough with toasted almonds and baked to a golden brown

Beef Satay

Medallions of beef tenderloin marinated in Indonesian herbs and spices, then skewered and served with peanut chutney

Beef Teriyaki

Aged Eastern beef tenderloins marinated in Teriyaki Sauce and served on a skewer with green peppers and onions

Blinis

Small pancakes, prepared in the style of great Russian chefs, served with black caviar and a dollop of sour cream

Brie en Croute

A tiny homemade pastry shell filled with imported Brie cheese then baked to a golden brown and presented drizzled with a light Apricot Glaze

Brie & Fig quesadillas

A unique blend Brie Cheese and Fig Jam grilled in a mini tortilla and served cut in triangles

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Bruschetta

Warm garlic bread topped with vine ripened Italian plum tomatoes, thin sliced red onions, and Bufala mozzarella, then drizzled with a light Balsamic Vinaigrette Dressing

Caprese Skewers

Beautifully presented on skewers: cherry tomatoes, imported Bufala mozzarella, Kalamata olives, artichoke hearts and a sprig of fresh basil, all drizzled in Balsamic Vinaigrette

Chicken Satay

Medallions of tender boneless breast of chicken marinated in Indonesian herbs and spices, then grilled over mesquite and offered with a Peanut Chutney

Chinese Chicken Salad Baskets

A medley of shredded chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Vinegar Dressing, then served in a won ton shell basket

Cocktail Quiche

Grated Swiss and Gruyere cheese blended with cream and eggs and baked in a petite shell with an assortment of vegetables

Crostini de la Maison

A colorful, classic treat of our crisp homemade croutons topped with imported goat cheese and grilled red pepper slices

Elegant Potato Pancakes

Delicious potato pancakes pan-sautéed to a golden brown, then topped with imported Brie and poached pears and baked to flavorful perfection

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Falafel

A traditional favorite of ground chick peas and a secret blend of Middle Eastern ingredients, deep fried to a golden brown and presented in pita with Tahini Dipping Sauce

Franks in Jackets

All beef mini frankfurters wrapped in a puff pastry dough and baked to a delicate golden brown

Fried Wontons

Delicate wontons deep-fried to a crispy golden brown and offered to your guests with Apricot Sauce, Soy Sauce, and Chinese Hot Mustard

Fries, Fries, Fries

Delectable crispy French fries served to your guests in an individual cone with a Ranch Dipping Sauce on the side

Gazpacho Shooters

A California version of the Spanish classic: chilled soup made with ripe, uncooked tomatoes, cucumber, bell pepper, celery, onion, and cilantro served from a shot glass.

Gourmet Pizza

An assortment of gourmet pizzas prepared with our special toppings to include fresh basil and garlic, red, green, and yellow peppers, mushrooms, and barbecued chicken

Gravlox

Marinated salmon sliced thin and presented with capers, chopped onions, and freshly baked pumpnickel bread

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Insalata

A delicate arrangement of slices of Bufala mozzarella and Italian plum tomatoes topped with fresh basil and drizzled with imported virgin olive oil

Le Boeuf en Croute

An individual Beef Wellington prepared with a French Bouchee, pate de la maison, and chateaubriand

Mini Empanaditas

A Southwestern original prepared with a French flair: empanaditas filled with a Mushroom and Sun-Dried Tomato filling and offered with a mild Black Bean Salsa

Mini Hamburgers

A mini patty of freshly ground beef prepared on our braziers and served on a bun with ketchup and mustard

Mini Grilled Cheese

A combination of Alpine Fontina and Sonoma Cheddar cheeses melted together and grilled to crispy perfection on freshly baked sourdough bread. Offered with a date nut chutney

Mini Ruben Sandwiches

Just-baked rye bread topped with melted Swiss Cheese, Thousand Island Dressing, thin-sliced Corned Beef, and Sauerkraut

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Mini Potato Knishes

New potatoes baked and seasoned with herbs and spices then wrapped in a puff pastry dough and baked again to a golden brown

Mini Quesadillas

A traditional favorite of Monterey Jack cheese and Sonoma Cheddar Cheese grilled in a mini tortilla and offered with guacamole and salsa

Mini Salmon Skewers

Pacific Northwest salmon marinated in an Orange & Fresh Herb marinade, then sliced and skewered and grilled over mesquite until tender and offered with a Teriyaki glaze

Mini Vegetable Kabobs

A tasty and eye-pleasing assortment of vegetables arranged on a mini skewer then basted with olive oil and fresh herbs and grilled to perfection

Mock California Roll

A Japanese hors d'oeuvre of avocado, mock crabmeat, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Moroccan Cigars

A delicious Mediterranean hors d'oeuvre of filo dough and a delightful vegetarian filling, rolled tight and served with our lively Red Pepper Sauce

Peking Duck

Grilled breast of duck cut into julienne strips and served in a flour tortilla with Hoisin Sauce

Petite Feuilleté

A petite French pastry cup baked to a golden brown then filled with smoked Nova Scotia salmon and a dollop of sour cream then topped with fresh dill

Potatoes a la Simcha

California New Potatoes that have been baked to a golden brown, then split and served with farm fresh sour cream and a sprig of dill

Salmon and Goat Cheese Quesadillas

Flour tortillas filled with imported goat cheese and salmon, then lightly grilled and served in triangles with a mildly spiced Papaya Salsa

Salmon Mousse on Endive

A delicate blend of smoked salmon, cream cheese, and fresh herbs gently piped onto Belgium endive leaves and topped with a sprig of fresh mint

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Samosas

Delectable handmade pastry stuffed with potatoes, onions, delicate green peas, and exotic spices then fried until a perfect golden brown

Seared Ahi

Tender slices of ahi skewered and brushed with an Orange & Fresh Herb Marinade, then seared on a red-hot grill and presented with a Ginger & Sesame Dipping Sauce

Scallops Brochette

Sweet bay scallops wrapped in imported bacon, then baked to perfection and served on a skewer

Sirloin Stuffed Mushrooms

Jumbo mushroom caps filled with our special ground sirloin and sun-dried tomato stuffing and seasoned with herbs and spices

Spanakopita

Tender, flaky filo pastry dough wrapped around a tasty blend of spinach and feta cheese - a Greek delicacy

Spicy Potstickers

A spicy hand-made Oriental delicacy deep-fried in our woks to a golden brown and offered with Plum Sauce and Chinese Hot Mustard

Spicy Tuna Roll

A Japanese hors d'oeuvres of spicy tuna and white rice wrapped in Oriental greens and served with Soy Sauce and Wasabi

Celebrations

SILVER TRAY PASSED HORS D'OEUVRES (CONT'D)

Spring Rolls

An Asian hors d'oeuvre of finely cut vegetables wrapped in a spring roll wrapper then fried to a golden brown and offered with a light Apricot Sauce

Stuffed Mushrooms Florentine

Mushroom caps filled with our special blend of chopped spinach and ricotta cheese seasoned with herbs and spices

Vegetable Roll

A Japanese hors d'oeuvre of avocado, carrots, cucumber, and vinegared rice wrapped in Oriental greens and served with Soy Sauce and wasabi

Wrapped Chicken

Marinated breast of chicken, julienne strips of onion and red peppers, celantro, and finely grated Fontina and Mozzarella cheeses wrapped in a flaky pastry dough and baked to flavorful perfection. Offered with Tomato & Basil Salsa

Yucatan Sausages

Hand-made sausages of chicken and Indonesian herbs and spices, grilled to perfection, then cut into medallions and served with a Mango Chutney



Celebrations



A TASTE OF MEXICO - BUFFET STATION # 1

Acapulco Salad

A delightful combination of assorted baby greens, radicchio, avocado, and Mandarin orange sections gently tossed in a Tangerine Vinaigrette Dressing, then topped with sliced almonds

Fajita, Tacos & Quesadillas Bar

Your guests will enjoy creating their own Tacos using corn or flour tortillas and the following ingredients:

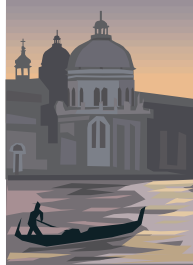
Mesquite-Grilled Julienne-Cut Chicken, Peppers, and Onions
Shredded Lettuce
Diced Tomatoes
Shredded Cheddar and Jack Cheese
Diced Onions
Sour Cream
Guacamole
Hot, Mild, and Tomatilla Salsas
Homemade Corn and Blue Corn Chips

Black Beans

Our chef's version of a Caribbean classic - black beans simmered with cilantro and jalapenos in a light stock

Corn Bread ~ Whipped Butter

Celebrations



LITTLE ITALY – BUFFET STATION # 2

Chopped Italian Salad

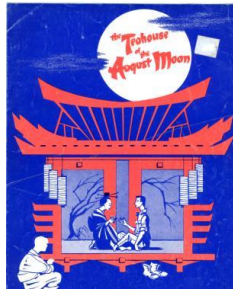
A memorable salad of chopped butter lettuce, tomatoes, mushrooms, and red onions tossed in Balsamic Vinaigrette Dressing and topped with crumbled Gorgonzola cheese

Pasta, Pasta, Pasta

Two of our most popular pastas will be prepared al dente and offered to your guests as follows:

Penne with Checca Sauce
Tortellini with Cream & Cognac Sauce
Farfalle Noodle with Turkey Bolognese Sauce
Garlic Bread, Bread Sticks
Whipped Butter
Freshly Grated Parmigiano-Reggiano Cheese
Cracked Black Pepper

Celebrations



THE ORIENT EXPRESS – BUFFET STATION #3

Chinese Chicken Salad

A medley of julienne cut chicken, shredded lettuce, green onions, carrots, sweet red ginger, mandarin orange sections, and slivered almonds, gently tossed in a Sesame & Rice Vinegar Dressing, then topped with crispy rice noodles

Beef and Broccoli

Thin sliced sirloin beef and farm-fresh broccoli prepared in our woks in a light Mandarin Sauce

Orange Chicken

An Oriental favorite of tender breast of chicken, battered and deep-fried, then mixed with onions and red and green peppers in a light Mandarin Sauce flavored with fresh oranges

Fried Rice

A tasty combination of rice, scallions, diced red peppers, mushrooms, eggs, and bean sprouts deliciously prepared in our woks

Fortune Cookies ~ Chop Sticks

Celebrations

DESSERT AND COFFEE SERVICE

Sundae Bar

Your guests will enjoy creating their own sundaes using a variety of premium ice creams, nonfat yogurt, Sorbet and the following toppings:

Hot Fudge	Strawberry Topping
M & M's	Caramel Sauce
Gummy Bears	Jelly Beans
Oreo Cookies	Rainbow Sprinkles
Shredded Coconut	Whipped Cream
Chopped Nuts	Cherries
Brownies	Butter Cookies

Cupcakes, Cupcakes, Cupcakes

A dazzling assortment of gourmet mini cupcakes to include: Chocolate Cake topped with Peanut Butter Cup, Mocha Bean, White buttercream with sprinkles, yellow cake topped with chocolate fudge, lemon zest and, of course, the famous Red Velvet!

Coffee Service

Our freshly brewed Colombian and decaffeinated coffees will be offered with the following:

Half and Half	Sugar
Sugar Substitute	Whipped Cream
Herb Teas	Tea

