



Silver Spoons Catering, Inc.

March 5, 2024

TO:

Tele:
Email:

FROM:

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

SUBJECT:

THEME MENUS

Date:

Time:

Guests:

Location:

Sample Theme Menus

Silver Spoons Catering, Inc. takes great pleasure in presenting the following menu
Sample Theme Menus:



ON ARRIVAL

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 (Optional)

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

On arrival, your guests will be treated to refreshing Iced Tea, Lemonade, Iced Water, Sparkling Water and Cranberry Juice

Coffee Service

Our freshly brewed Colombian and decaffeinated coffee will be offered with Half & Half, sugar, sugar substitutes, tea, and herb teas

Sample Theme Menus



Little Italy

Caesar Salad

Shaved Parmesan Cheese ~ Home-Style Croutons

Sautéed Chicken Piccata

Lemon Caper Sauce

Pan Seared Salmon

Parsley Butter Sauce

Tortellini with Cream & Cognac Sauce

Grated Romano & Pecorino Cheeses

Sautéed Italian Vegetables

La Brea Bakery Rolls ~ Whipped Butter

Sample Theme Menus



New York, New York

Madison Avenue Salad
Herb Vinaigrette Dressing

Grilled Chicken Breast
Marsala Sauce

Mashed Potatoes

Grilled Vegetables

La Brea Bakery Rolls ~ Whipped Butter

Sample Theme Menus



Mediterranean Magic

Mykonos Salad

Lemon Vinaigrette Dressing

Chicken Kabobs

Tzatziki Sauce

Lemon Basmati Rice

Ratatouille

Pita Breads ~ Hummus ~ Babaganoush

Sample Theme Menus



TEX-MEX BUFFET

Santa Fe 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

Tex-Mex Grilled Chicken Skewers

Medallions of tender boneless breast of chicken marinated in a dry rub of south of the border herbs and spices, then skewered and grilled over mesquite will be offered to your guests with our Tangy Barbecue Sauce

Spanish Rice

Long grain rice, diced tomatoes, Mexican herbs and spices are combined to make this delicious south of the border dish



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

DESSERT & COFFEE SERVICE

Cheesecake Bar

Creamy New York style
cheesecake served with your guests' choice of toppings to
include fresh strawberries, Caramel, kiwi, and a rich
chocolate sauce

Fresh Fruit Fantasy

A variety of fresh cut fruit to include cantaloupe, watermelon, pineapple,
honeydew, strawberries, grapes, and kiwi