



SAMPLE MENUS

The following menus are listed without pricing. Since we are a custom caterer we ask that you contact us so we can customize a menu that will fit your needs and budget.

Passed Hors d'oeuvres **~ Hand Passed on Trays**

Hot

Grilled Chicken Skewers ~ Red Chili Mayonnaise & Wonton Crumbs
Chicken Roulade with Spinach, Roasted Peppers & Asiago Cheese
Wild Mushroom Duxelle Crostini ~ Crème Fraiche & White Truffle Oil
Beef Skewer with Béarnaise Mayonnaise ~ Crispy Potato Chips
Grilled Tomato & Basil Tartlet with Ricotta Salada & Pesto
Balsamic Glazed Chicken & Portobello Skewer ~ Roasted Garlic Cream
Warm Brie in Phyllo Cups with Toasted Walnuts ~ Apple & Balsamic Glaze
Crab & Parmesan Crostini ~ Chive Sour Cream
Dates stuffed with Goat Cheese & wrapped in Smoked Bacon
Potato Pancake with Crème Fraiche & Smoked Salmon Ruffle
Roast Duck Quesadilla with Goat Cheese ~ Cherry Chutney
Artichoke Crostini with Parmesan Reggiano, Tomato Tapenade
Sirloin Quesadilla with Scallions, Tomatoes, Manchego Cheese ~ Chimichurri
Jerk Chicken in Masa Cup with Jicama Slaw ~ Smoked Tomato Sauce
Chive Tartlet topped with Lobster & Saffron Mayonnaise
Asparagus & Herb Quiche topped ~ Swiss Cheese and Pesto
Gouda & Roasted Walnut Tartlets ~ Red Pepper Relish ~ Chive Thread
Mushrooms Stuffed with Sausage, Bell Peppers & Asiago
Hungarian Paprika Meatballs ~ Saffron Cream

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Cold

5-Spice Chicken Spring Roll with Orange Zest & Cilantro, Honey Soy Yogurt
Blackened Chicken in Tortilla Cup ~ Honey Jalapeno Sauce, Toasted Pecans
Ahi Tuna Tartar with Chives, Soy Sauce, Sesame Oil on Wonton Chip
Goat Cheese & Olive Tapenade on Herbed Bruschetta with Grilled Scallions
Spicy Crab Cake ~ Mustard Remoulade (additional \$1.35 per guest)
Kobe Beef Tartar on Toast Point, Red Pepper & Tellicherry Peppercorn Mousse
Smoked Salmon with Dill, Capers, Lemon & Crème Fraiche on Brioche Toast
Roasted Peppers, Basil & Fresh Mozzarella Spiral with Balsamic Mayonnaise
Poached Potato filled with Deviled Egg Salad ~ Laced with Black Truffles
Savory Lemon Crostini with Grilled Chicken, Star Anise Mayonnaise ~ Chervil
Grape Leaves stuffed with Ground Lamb, Rice & Fresh Mint
Spicy Asian Marinated Beef Skewer with Cucumbers & Sesame
Cancun Style Chicken Empanadas ~ Chimichurri Cream
Mozzarella and Tomato Relish on Herbed Bruschetta ~ Fried Basil Leaf
Shredded Pork & Carrots in Wonton Shell ~ Plum Sauce
Asparagus, Sundried Tomato and Herb Boursin in a Crêpe Wrap
Seared Tuna Carpaccio on Fennel Flatbread, Saffron Sauce
Peppercorn Crusted Beef Tenderloin in Profiterole ~ Horseradish Mayonnaise
Shrimp on Cornbread Toasted with Poblano Cream ~ Cilantro Sprig

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Placed Hors d'oeuvres Platters
~ Each item is based on 25 guests

Kaleidoscope of Brie topped with Cherry Chutney,
Marinated Mushrooms, Sugared Pecans & Apple Raisin Relish
~ Baguettes & Crackers

Antipasto Platter of Artichokes, Mushrooms, Olives, Peppers, Pickles,
Genoa Salami, Provolone & Pepperoni,
Drizzled with Olive Oil, Parmesan Cheese & Basil

Smoked & Poached Salmon Rillette with Dill & Capers
~ Bagel Bites & Black Raisin Bread

Platter of Asparagus Spears & Jicama Disks
~ Roasted Red Pepper Dip

Imported & Domestic Cheese Board ~ an array of Cheeses
surrounded by Grape Clusters, Crackers & Sliced Baguettes

Goat Cheese with Three Toppings ~ Apricot Chutney, Herb Pesto & Tomato
Fennel Relish with Crostini Crisps

Grilled Vegetable Platter ~ an Assortment of the Seasons Best
Grilled & Chilled with Saffron Aioli

Whipped Feta with Hot Peppers & Roasted Garlic, Jicama & Cucumber Sticks,
Pepper Wedges ~ Herbed Pita Triangles

Red Pepper Hummus & Spinach Artichoke Dip
with Herbed Pita Chips & Baguettes

Savory Tortes ~ Select One

Gorgonzola Leek, Smoked Salmon, Artichoke Boursin, Cheddar Bacon,
Four Cheese Pistachio, Roasted Red Pepper Feta or Spicy Salsa
accompanied by Crackers, Flatbreads & Baguettes

Crisp Vegetables ~ Carrots, Broccoli, Colorful Peppers, Yellow Squash,
Zucchini, Cauliflower & Cucumbers ~ Roasted Onion Dip

**These may be added to passed hors d'oeuvres or designed into
an hors d'oeuvres buffet table.....**

Seated Dinner Menus

Seated Dinner menu prices include passed hors d'oeuvres, first course, bread & butter, entrée, sides, dessert & coffee service.....

First Course Options – Select One

Grilled Plum Tomatoes, Artichoke Hearts & Red Onions
On a bed of Greens ~ Maison Dressing

~ ~

Sauterne Poached Pear with Watercress, Toasted Walnuts,
Gruyere Cheese, ~ Sauterne Vinaigrette

~ ~

Asparagus "Napoleon"

Asparagus layered with Phyllo Triangles, Roasted Peppers & Herbed Goat
Cheese drizzled with Aged Balsamic Syrup

~ ~

Lettuce Wedge with Carrot Curls, Tomatoes &
Blue Cheese ~ Thousand Island or French Dressing

~ ~

Chicken, Pistachio, & Sage Ballotine on a bed of
Baby Greens with Sundried Cherry Vinaigrette

~ ~

Spinach Salad with Roasted Beets, Bleu Cheese, Toasted Walnuts,
Golden Raisins & Smoked Bacon Vinaigrette

~ ~

Mixed Field Greens with Sliced Strawberries,
Peaches, Cucumbers, Stilton Cheese & Toasted Almond Vinaigrette

~ ~

Warm Brie in Puff Pastry with Sun-Dried Tomato Pesto
~ Aged Balsamic Glaze

~ ~

Fresh Celery Leaves Laced with Asparagus & Celery Hearts
Finished with Tarragon & Aged Olive Oil Vinaigrette
~ Sundried Tomato Crouton

~ ~

Gaper's Caesar Salad

Romaine Wedge topped with Garlic & Red Pepper Croutons,
Grated Parmesan ~ Traditional Caesar Dressing

accompanied by

Traditional Bread Basket
~ Sweet Butter

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Seated Dinner Menus

Entrée Options – Select One

Chicken Breast Stuffed with Goat Cheese & Spinach ~ Marsala Sauce

Beef Tenderloin with Truffled Trumpet Mushroom Jus

Lemon Herb Roasted Chicken with Clove infused Sauterne Reduction

Grilled Salmon with Orange Tomato Saffron Coulis

Marinated & Grill-Roasted Triangle Steak with Horseradish Whip

Grilled Chicken Breast with Basil & Sundried Tomato Crème Fraiche

Horseradish & Potato Crusted Tilapia with Champagne Vinaigrette

Pan Seared Duck Breast with Caramelized Anise & Acai Berry Jus

Chicken Breast with Vidalia Onion & Fig Stuffing, Blackstrap Molasses Jus

Honey & Orange Char-Broiled Pork Tenderloin ~ Whole Grain Mustard
Demi-Glaze

Duets

Roasted Beef Tenderloin with Grain Mustard Jus &
Riesling Poached Salmon with Pickled Red Onions & Goat Cheese Cream

Coriander Crusted Chicken Breast with Pineapple Relish &
Grilled Tequila Marinated Gulf Shrimp with Mango Basil Coulis

Grilled Flank Steak with Brandy Peppercorn Jus &
Crispy Seared Chicken Breast with Basil & Sundried Tomato Crème Fraiche

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Sides ~ Select Two

Roasted Garlic Mashed Potatoes with Crispy Leeks

Sweet Potato Pave with Maple Sugar Brulee

White & Wild Rice with Pasta tossed with Chervil & Citrus Vinaigrette

Peruvian Blue Potato & Leek Gratin

Roasted Sweet & Idaho Potato Wedges

Herbed Fingerling Potatoes with Scallions

Sautéed Rapini with Garlic & Grape Tomatoes

Cous Cous with Raisins, Almonds, Orange & Apricots

Roasted Potato Galette

Spinach Soufflé with Roasted Pepper Relish

Grilled Green Asparagus with Sea Salt & Black Truffle Oil

Sautéed Broccoli & Roasted Peppers with Shiitake Mushrooms

Seared Green Beans with Julienne of Tri-color Peppers

Roasted Vidalia Onion stuffed with Candied Date Butter

Vegetable Bouquet – Cauliflower & Broccoli Florets in a Pepper Ring

Brown Rice Risotto with Wild Mushrooms & Chives

Granny Smith Apple & Cucumber Chutney

Smoked Touched Snap Peas & Carrots

Ratatouille of Eggplant, Zucchini, Squash, & Tomatoes

Sweet Pea Soufflé topped with Cauliflower & Peas in Yogurt Sauce

Grilled Vegetable Stack dusted with Kosher Salt & Fresh Herbs

Buffet Dinners

Buffet Dinner menu prices include passed hors d'oeuvres, first course, bread & butter, dinner buffet, dessert & coffee service.....

Chef Carving

Roasted Sirloin Tip
with Brandy Peppercorn Jus & Roasted Garlic Mash
&
Smoked Turkey Breast
with Apricot Mustard

Skillets of
Orecchiette Pasta with Gorgonzola Cream
&
Gemelli Pasta with Roasted Tomato Sauce & Drizzled with Pesto

Marble Boards spilling
Grilled & Marinated Seasonal Vegetables
Including Asparagus, Yellow Squash, Green Beans, Carrots,
Green Onions, Mushrooms
Colorful Peppers, Broccoli & Zucchini

Chef Carving

Marinated Grilled Beef Tenderloin
with Vidalia Onion Chutney & Horseradish Whip

Lemon & Artichoke Chicken Breast

Oven Roasted Potatoes with Shallots, Parsley,
Olive Oil & Sea Salt

White & Wild Rice with Pasta
Orange Zest, Fresh Herbs & Champagne Vinaigrette

Marinated Grilled Asparagus, Green Beans & Roasted Peppers
with Aged Balsamic Splash

**Looking for something special, let us know.
Ask about our other buffet stations, dinner buffets,
cocktail receptions, family style dinner options
& custom menus.....**

Seated & Buffet Dinner Menus

Dessert

Wedding Cake
Your choice of Yellow, Chocolate or Marble Cake
Vanilla or Chocolate Buttercream Filling & Icing
with Classic Decorations plated with

Berry Coulis & Fresh Mint
or
Strawberry Fan & Crème Anglaise
or
White & Dark Chocolate Sauces

Dessert Buffet Option

Assorted Mini Pastries to include
Chocolate Truffle Cakes, Fresh Fruit Tarts, Traditional Cannoli,
Cheesecake Bites, Raspberry Ganache Tartlets,
Chocolate Dipped Strawberries, & Elegant Petit Fours

Petite Wedding Cake
Your choice of Yellow, Chocolate or Marble Cake
Vanilla or Chocolate Buttercream Filling & Icing
with Classic Decorations

accompanied by

Fresh Brewed Coffees
Hot Tea Available

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Bar Options

Based on 1 hour cocktail reception, wine with dinner
& 2 hour bar after dinner

Beer, Wine & Soft Drink Bar

Chardonnay & Cabernet Sauvignon
Miller Lite, Miller Genuine Draft, Heineken & Amstel Light
Soft Drinks, Sparkling & Still Waters, Ice, Chilling Tubs,
Cocktail Napkins & Garnishes

Traditional Bar

Beefeaters Gin, Smirnoff Vodka, House of Stewart Scotch,
Early Times Bourbon, Barton's Rum & Canadian Whiskey
Chardonnay, Cabernet Sauvignon,
Miller Lite & Miller Genuine Draft
Soft Drinks, Still & Sparkling Waters, Mixers, Ice, Chilling Tubs,
Cocktail Napkins & Garnishes

Premium Bar

Bombay Gin, Stolichnaya Vodka, Johnny Walker Scotch
Makers Mark Bourbon, Bacardi Rum & Crown Royal
Chardonnay & Merlot
Miller, Miller Lite, Heineken & Amstel Light
Soft Drinks, Still & Sparkling Waters, Mixers, Ice, Chilling Tubs,
Cocktail Napkins & Garnishes

Your favorite drink or beverage not above.....please ask

Champagne options for your toast are available upon request

Personnel

Our company will supply your special occasion with professionally trained service personnel. The staff time begins on arrival & ends upon staff departure. Your personnel charges may range from \$23.00 per guest to \$32.00 per guest depending on whether the ceremony is to be held on site, the type of reception, length of event & the style of service.

Tables & Chairs

Many venues have tables & chairs. We offer a range of options. Tables & chairs for a seated dinner start at \$4.00 per guest.

Tabletop & Linens

We have a wide range of options for china, glassware, silverware & linens. Basic linens & traditional tabletop start at \$9.50 per guest.

Ask about other options to fit your special day.....

Etcetera

We would be happy to discuss other amenities to enhance & personalize your reception that include flowers & centerpieces, overlay & boutique linens, décor, custom menus, hors d'oeuvres buffets, family style dinners, & specialty wedding cakes by design.

Trucking & Service Equipment

This charge may vary based on guest count, menu selection, reception location, type of service & equipment at your preferred venue. These charges start at \$4.50 per guest.

Let Gaper's make your dreams come true.....

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