



ABRAHAM
CATERING

WEDDING RECEPTIONS | REHEARSAL DINNERS | ENGAGEMENT PARTIES
CATERING & BANQUETS | CORPORATE EVENTS | FAMILY REUNIONS
GRADUATION PARTIES | AWARD CEREMONIES

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ABRAHAM CATERING

ADDITIONAL INFORMATION

- Complete party-planning assistance available for every aspect of arrangements- from location to entertainment to decorations
- Health-conscious alternatives are available upon request (e.g. margarine, skim milk, vegetarian, vegan, gluten free)
- This establishment recognizes the increased risk of eating certain raw or undercooked foods, such as ground beef, eggs, or oysters. For your safety, we will only serve raw or undercooked foods per individual customer order.

Custom-Designed Menus

- We can custom design menus for any occasion on request.

Buffet Events

- Guests serve themselves.
- Tables may be assigned or guests may choose their own table.
- China service or disposables are appropriate.

Sit-Down Service

- Guests are served all courses at their tables.
- China service is required.

Availability

- Closed Holidays: New Year's Day, Easter, Memorial Day, Fourth of July, Labor Day, Thanksgiving, Christmas Eve & Christmas Day

Delivery-Only Parties

- A fee of \$70 is charged on all Saturdays and Sundays, and before 8:30 am and after 5:00 pm on weekdays.
- A fee of \$20 is charged on weekdays from 8:30 am to 5:00 pm.

Service Personnel

- Service personnel and bartenders, dressed in black and silver, are available.
- Parties requiring a chef on location are charged \$125 per chef.

Service Team Fee

- Hours for the event are charged for the packing and transporting, setup, food service, attention to detail, breakdown, loading, unloading, washing, storing and kitchen cleanup.

20% Service Fee

- Fee includes but not limited to planning, meeting, site preparation, rental inspection, all equipment needed for food preparation and safety, transportation and fuel, utilities, insurance, taxes, phones, computers, etc.

Payment, Pricing and Tax

- Payment is required in full for all events 7 days prior to the event date.
- All prices are subject to sales tax as required by state law and are subject to change
- Visa, MasterCard, American Express and Discover are accepted.

HORS D'OEUVRES

17.50 per person

Hot Items: Select Four Hot Items and includes Three Cold Items.
Additional Hot items available at 2.50 per item per person

BEEF OR PORK

Meatballs (BBQ or Swedish Sauce)
Teriyaki Beef
Szechuan Beef
Thai Beef
Maple BBQ Glazed Cocktail Ribs
Italian Sausage with Marinara
Water Chestnuts wrapped in Bacon
Sweet & Sour Pork
Miniature Burritos

CHICKEN

Sesame Chicken *with Plum or Orange Sauce*
Mandarin Chicken
Santa Fe Chicken Tarts
Curry Chutney Chicken Tarts
Jamaican Jerk Chicken *with Pineapple Glaze*
Thai Marinated Chicken Tenders
Chicken Satay *with Spicy Peanut Sauce*
Almond Chicken
Chicken Drumettes, Fried *with Honey Mustard or Buffalo*
Buffalo Chicken Tenders

SEAFOOD OR VEGETARIAN

Crab Rangoons
Stuffed Jalapeno Peppers
Stuffed Mushroom Caps *with Herb Cream Cheese*
Stuffed Mushroom Caps *with Sausage & Cheese*
Stuffed Mushroom Caps *with Crab*
Quiche
Egg Rolls *with Sweet & Sour or Hot Mustard*
Crab Cakes *with Remoulade Sauce*
Mini Asian Crab Cakes *with Wasabi Aioli*
Artichoke Dip *in Phylo Cups*

COLD ITEMS

Arrangement of Fresh Fruit
Fresh Vegetable Tray with Dip
Whole Imported Cheese Display *with Crackers & Lahvosh*

HORS D'OEUVRES

Additional Items | Priced Per Person *Price subject to change due to market price

CARVED MEATS *Carved at the table*

Served With Cocktail Buns and Condiments

Roast Round of Beef (50-person min.)	4.25*
Roast Tenderloin of Beef (25-person min.)	8.95*
Roast Prime Rib of Beef (50-person min.)	7.50*
Roast Strip Sirloin	7.50*
Baked Ham	4.00
Fresh or Smoked Turkey Breast	4.00
Grilled or Smoked Pork Loin	4.75

SEAFOOD

Cold Decorated Salmon <i>with Dill Sauce & Pumpernickel Bread</i>	5.00*
Scallops Wrapped in Bacon	6.50*
Gulf Cold Jumbo Shrimp <i>on Ice with Cocktail Sauce</i>	10.50*
Cajun Shrimp	10.50*
Cold Smoked Shrimp <i>with Maple BBQ Dipping Sauce</i>	10.50*
Sesame Shrimp <i>with Plum Dipping Sauce</i>	10.50*
Coconut Shrimp <i>with choice of sauce... Wasabi Ginger Aioli, Tamarind Ginger Sauce or Spicy Orange</i>	10.50*
Lobster Cups	10.25*
Surf & Turf Kebobs	8.50*
Crab Tarts <i>with Ginger Lime Sauce</i>	7.50*
Crab Claws	11.25*
Mini Asian Crab Cakes <i>with Wasabi Aioli</i>	2.50*

SPECIALTIES

Passed Variety of Hot & Cold Canapes	9.00
Small Grilled Lamb Chops	8.00
5-Spice Hoisin BBQ Baby Back Riblettes	5.25
Platter of Cold Beef, Ham & Turkey Slices	5.25
Variety of Pizzettes	5.00
Coconut Chicken <i>with Mango Dipping Sauce</i>	4.50
Moroccan Chicken Bites <i>with Yogurt Cucumber Dip</i>	3.50
Baked Brie: Apricot Chutney or Caramel	4.50
Spanakopita	3.75
Miniature Beef Wellingtons	7.00
Maui Chicken <i>with Tangy Pineapple Sauce</i>	4.50
Anti Pasta Display <i>with Baguettes</i>	4.00
Dried Apricots <i>wrapped in Prosciutto</i>	4.00
Gingered New York Strip <i>with Ponzu Dipping Sauce</i>	6.50
Sliced Vegetables <i>with Piped Flavored Cream Cheese</i>	4.00
Pork Tenderloin Wrapped Figs <i>with Balsamic Glaze</i>	4.50
Honey Glazed Ham on Cheese Biscuits <i>with Dijon Mustard</i>	4.75
Portobello Leek Tartlets	3.50
Pecan Crusted Chicken Strips <i>with Spicy Plum Sauce</i>	3.25
Thai Corn Fritters <i>with Chili Pepper or Cilantro Sauce</i>	3.25
Truffle Grilled Cheese Sandwich	2.75
Caprese Skewer	2.50
Variety of Miniature Desserts	6.00

HOT & SPICY

Guacamole and Salsa, Flour and Corn Chips	4.00
Bean Dip, Flour and Corn Chips	4.00
Queso Dip, Flour and Corn Chips	4.00
Miniature Beef Tacos	4.50
Chicken or Beef Fajitas	5.50

CHIPS & DIP

Moroccan Chips <i>with Hummus or Roasted Eggplant</i>	4.50
Baguette Chips <i>with Tomato, Basil & Garlic Relish</i>	4.00
Plantain Chips <i>with Avocado Lime Dip & Mango Salsa</i>	5.00
Baguettes <i>with Hot Crab Dip</i>	6.25
Corn & Flour Chips <i>with Guacamole, Salsa & Queso Dip</i>	4.50
Fried Wonton Chips <i>with Spicy Plum Sauce</i>	3.75
Hummus <i>with Pita & Lahvosh</i>	4.00
Bruschetta <i>with Toasted French Baguettes</i>	4.00
Artichoke Cheese Dip	4.00

CROSTINI

Spicy Shrimp	5.00
Smoked Salmon	4.50
Goat Cheese & Leeks	3.50
Sliced Medium Rare Tenderloin <i>with Red Onion Marmalade</i>	5.00
Gorgonzola & Red Grapes	3.50
Thin-Sliced Tenderloin & Sauce Verte	5.00
Glazed Pear & Port Wine	3.75
Feta Cheese & Kalamata Olives	3.75
Pesto with Gorgonzola & Artichoke	3.75
Wild Mushroom Crostini <i>with Mascarpone</i>	4.00

ELEGANT HORS D'OEUVRE PACKAGES

CANAPES FOR PASSING *9.00 per person*

COLD Three Selections

Variations of Shrimp Crostini
Smoked Salmon Crostini
Fresh Salmon Crostini
Thin-Sliced Tenderloin Crostini *with Sauce Verti*
Bruschetta
Caprese Skewer
Tortellini and Olive Stick
Chicken, Tuna or Shrimp Salad Tarts
Peapods Stuffed with Crab
Apricots, Stuffed with Gorgonzola Cream Cheese with Garnish
Gorgonzola and Grape Crostini
Cucumber and Boursin Crostini

HOT Three Selections

Artichoke Cheese Dip *in Phylo Cups*
Santa Fe Chicken Tarts
Asiago Cheese and Olive Spanakopita
Variations of Stuffed Mushrooms
Chicken Quesadilla Cups
Caribbean Chicken Cups
Blue Cheese Tarts
Vegetable Cobbler
Variety of Pizzettes
Jalapeno Brie Crostini
Thai Pizza Bites

AMERICAN BUFFET *Meat & Hors D'oeuvres 17.25 per person | Hors D'oeuvres only 16.25 per person*

MEATS One Selection *Served with cocktail buns & condiments*

Roast Round of Beef | Turkey Breast or Baked Ham - *carved at the table* | ^{or} Cold Slices of Beef, Ham & Turkey

HORS D'OEUVRES *All Selections*

Swedish Meatballs
Chicken Drumettes: *Fried, Honey Mustard, Glazed or Buffalo*
Italian Sausage *with Marinara Sauce*
Guacamole and Salsa *with Flour and Corn Chips*

Domestic Cheeses *with Crackers*
Arrangement of Fresh Fruit
Arrangement of Fresh Vegetables *with Dip*

MEXICAN BUFFET *17.25 per person*

Stuffed Jalapeno Peppers
Mexican Meatballs
Miniature Burritos
Miniature Beef Tacos
Hot Bean Dip

Queso Dip
Guacamole and Salsa
Flour and Corn Chips
Arrangement of Fresh Fruit

CARIBBEAN BUFFET *34.75 per person*

Grilled Marinated Pork Loin - *Carved at the Table*
Served with Corn Biscuits, Red Pepper Salsa,
& Spicy Raspberry Chutney
Jamaican Jerk Chicken *with Pineapple Glaze*
Coconut Shrimp *with Cilantro Chili Aioli*
Island Fruit Salad
Sweet Potato Fritters *with Papaya Sauce*

Mariquitas *with Avocado Lime Sauce & Crispy Spicy Plantain Chips*
Marinated Marlin Kebobs *with Mango Black Bean Salsa*
Jamaican Rice & Vegetable Salad
Salad of Hearts of Palm, Artichoke Hearts & Olives

EUROPEAN BUFFET *36.00 per person*

Pate Maison En Croute
Miniature Beef Wellington
Crab-Filled, Stuffed Mushroom Caps
Spanakopita

Display of Cold, Fresh Salmon, Smoked Shrimp & Scallops
Bruschetta *with Toasted French Baguettes*
Baked Caramel Brie *with Crackers & Lahvosh*
Display of Apples, Grapes & Strawberries

*All hors d'oeuvre buffets include disposable plates, napkins, frill toothpicks and all items necessary for service.
China service may be available at some venues. Please check with the venue or event manager*

SALAD LUNCHEONS

CAESAR ^{OR} MIXED GREEN SALAD *Choose One Selection*

Served with Croutons, Tomatoes, Fresh-Grated Romano Cheese & a Choice of Dressing

Grilled Marinated Chicken Breast Strips	12.50
Grilled Fresh Salmon Filet, Grilled Jumbo Shrimp	16.25
Grilled Marinated Beef Tenderloin Strips	16.25
Combination of Any Two Selections	16.25

EXECUTIVE SALADS

“NAPA” CHICKEN SALAD

Napa cabbage, ramen noodles, red onions, dark salad greens, toasted almonds and sesame seeds, tossed in a ginger soy vinaigrette and topped with Thai-marinated grilled chicken breast - whole wheat roll & butter 13.75

“ORLEANS” GRILLED TENDERLOIN SALAD

Crisp salad greens, fresh spinach, grilled portobello mushrooms, roasted Roma tomatoes, grilled eggplant, kalamata olives and feta cheese tossed in a Dijon vinaigrette and topped with grilled sliced tenderloin - croissant & butter 17.50

“NAPLES” COCONUT SHRIMP SALAD

Mixed seasonal greens in a mustard dressing, topped with Gulf coconut shrimp drizzled with raspberry sauce. Shredded Swiss cheese, artichoke hearts, thin-sliced red onion, croutons, avocado and sliced almonds in creamy mustard ranch - French hard roll & butter 17.50

“SANTA FE” CHICKEN SALAD

Crisp salad greens with sliced jicama, sliced mango, red peppers, black olives, avocado, cheddar cheese, corn and black beans topped with tequila lime chicken breast drizzled with chipotle ranchero dressing - croissant & butter 13.75

“CARMEL” SHRIMP SALAD

Bibb and Romaine lettuce with asparagus, Maytag blue cheese, grilled tomatoes, roasted artichoke hearts, grilled marinated shrimp or chicken, topped with a creamy roasted red pepper garlic vinaigrette - herb-cheese toast 17.50

ALMOND CRUSTED CHICKEN TENDER SALAD

Mixed salad greens topped with almond-crust chicken tenders, oranges, toasted almonds, red peppers, scallions and sweet orange-teriyaki-honey dressing - french hard roll & butter 14.25

CRAB CAKE SALAD

Two crab cakes on mixed greens with bacon, red onions, hard-boiled egg wedges, tomatoes, gorgonzola cheese, creamy red pepper dressing 17.50

TACO SALADS *Choose One Selection*

Served in a Flour Tortilla Bowl with Ranch Dressing & Fresh Salsa

Beef	13.25	Combination of Beef & Chicken	14.25
Chicken	12.25		

COLD SALAD BUFFET *Choose Three Selections*

Served with a Basket of Breads, Fruit Tray & Relish Tray.

Chicken or Tuna Salad

Garden Pasta Salad

Cole Slaw

Mixed Green Lettuce Salad *with a Choice of Dressing*

Cottage Cheese

Waldorf Salad

Garden Marinated Vegetables

Marinated Tomatoes, Onions & Cucumbers

Bacon Broccoli Salad

—Add a tray of pre-made sandwiches of Beef, Ham or Turkey at an additional cost of 4.25 per person

—Add a pot of homemade soup at an additional cost of 4.25 per person.

All salad buffets include disposable plates, flatware & napkins. Pricing is subject to service fee and sales tax
China service may be available at some event venues. Please check with venue or event manager.

SANDWICH BUFFETS

INDIVIDUAL SANDWICH BUFFETS

Served with Condiments and a Choice of Potato Chips, Potato Salad or Pasta Salad.

Plus: Soup du Jour or Mixed Green Lettuce Salad

And: Brownie or Fresh-Baked Gourmet Cookie

FRENCH DIP *with au jus* 13.25

GRILLED, MARINATED CHICKEN BREAST

On a kaiser roll, with lettuce & tomato 13.25

DELI SANDWICHES

On fresh bread or hoagie buns with lettuce and tomato.

Served with an assortment of beef, ham & cheese, turkey and corned beef 13.25

TORTILLA WRAPS

Grilled chicken strips with romaine, basil, tomatoes, red onions & mozzarella cheese 13.25

CHICKEN SALAD ON CROISSANT 14.25

CROISSANT TURKEY CLUB 14.25

TUNA SALAD ON CROISSANT 14.25

COLD DELI BUFFET 13.75 per person *Includes the following:*

Platter of Cold Sliced Roast Beef, Baked Ham & Breast of Turkey

American, Pepper Jack & Swiss Cheese Slices

Assorted Breads & Sandwich Rolls

Condiments: Mustard, Mayonnaise & Horseradish

Tray of Lettuce, Tomatoes and Pickles

Plus: Iced Tea or Lemonade

And: Your Choice of Two Sides - below

SIDE DISHES Choose Two

Baked Beans

Creamy Cole Slaw

Macaroni Salad

Garden Pasta Salad

Housemade Potato Salad

Mixed Green Lettuce Salad- *with Italian, French & Ranch*

Relish Display

Fresh Vegetable Display *with Dip*

Marinated Vegetable Salad

Waldorf Salad

Fresh Fruit Display

BOXED LUNCHES

SANDWICH BOXES *All Selections include Seasonal Fruit, Salad du Jour & a Fresh-Baked Gourmet Cookie*

Pre-made Beef, Ham or Turkey *on wheat, white or rye bread, croissants, ciabatta, hoagie, foccacia or club rolls*

Butter Croissant Turkey Club

Chicken Salad or Tuna Salad on Butter Croissant

Focaccia Bread Sandwiches

Vegetarian Caprese Tortilla Wrap *with romaine lettuce, basil, tomatoes, red onions, mozzarella cheese*

SALAD BOXES *All Selections include Roll & Butter & a Fresh-Baked Gourmet Cookie*

Classic Chef's Salad 12.50

Marinated Chicken Breast Strips on Pasta Salad ^{or} Mixed Greens - *with Herbed-Vinaigrette Dressing* 14.25

—Add Chips or a Brownie 2.00 each

—Add Assorted Soft Drinks or Bottled Water 1.75 each

All sandwich & cold deli buffets include disposable plates, cups, flatware and napkins. All boxed lunches include disposable knife, fork, napkin and condiments. Pricing is subject to service fee and sales tax. China service may be available at some event venues. Please check with venue or event manager.

HOT LUNCH MENUS

CHICKEN ENTREES

Chicken Parmesan with Pasta Marinara & Caesar Salad	16.25
Chicken Crepe with colorful Vegetable Display & Tossed Salad	15.25
Chicken Purses with Roasted Red Pepper Cream & Vegetables	16.25

SEAFOOD ENTREES

Crepe St. Jacques - with Shrimp & Scallops diced Roasted Vegetables & Waldorf Salad	18.75
Open Face Crispy Walleye on Toasted French Bread topped with Spring Greens & Vinaigrette	18.25
Almond Crusted Tilapia with Citrus Cream Reduction, served with Cous Cous & Roasted Vegetables	17.25

BEEF ENTREES

Grilled Open Face Ribeye Steak on a Toasted Baguette with Crispy Onions, Mustard, Jus Lie & Bistro Mashed Potatoes	18.75
Mushroom Swiss Burger on an Onion Bun with Caramelized Onions, served with Potato Wedges	13.00

BREAKFAST & BRUNCH MENUS

CONTINENTAL BREAKFAST 12.00 per person

Assorted Breakfast Rolls: Danish, Muffins, Coffee Cake, Bagels
Arrangement of Fresh Fruit
Orange Juice, Coffee
- Add an Egg Casserole +3.50 per person

HOT BREAKFAST 15.50 per person

Scrambled Eggs
Ham, Bacon or Sausage (Choose Two)
Breakfast Potatoes, Fresh Fruit
Assorted Breakfast Pastries, Orange Juice & Coffee

BRUNCH MENU 20.50 per person

Choose: Egg Strata, Quiche, Sunshine Casserole, French Toast
Casserole or Chili Rellenos Casserole
With: Baked Ham, Carved at the Table
Bacon, Sausage, Lyonnaise Potatoes
Cheese Blintzes with Raspberry Sauce
Fresh Fruit Arrangement
Assorted Breakfast Pastries, Orange Juice, Coffee

—Additional Coffee 15.75 per gallon

SINGLE ENTREES

All Single Entrees include Rolls, Butter & Coffee
 PLUS: One Potato, Pasta or Rice Selection
 And: One Salad Selection

—Add a Variety of Hot & Cold Canapes as Appetizers +9.00 per person

BEEF All USDA Choice. Prime Available on Request	LUNCH	DINNER
Roast Tenderloin of Beef with Balsamic Shallot Bordelaise, Bearnaise or Merlot Pan Reduction	24.00*	34.50*
Roast Prime Rib of Beef with Au Jus - served buffet style only -	25.00*	34.50*
Grilled Filet 8-oz. dinner portion 6-oz. lunch portion	26.00*	37.50*
Grilled Bone-in Filet (12-oz.)	Mkt Price	Mkt Price
Roast Strip Sirloin with Bordelaise	23.00*	34.50*
Beef Bourguignon	20.00*	23.00*
Grilled New York Strip Steak 12-oz. dinner portion 8-oz. lunch portion	25.00*	34.50*
Tenderloin of Beef Kabobs	20.50*	28.50*
*Prices subject to change due to market price.		
POULTRY		
Grilled Boneless Breast of Chicken with Apricot Sauce	16.75	21.00
Chicken Saltimbocca with Prosciutto, Sage & Supreme Sauce	19.00	23.00
Chicken Frangelico -Hazelnut Crusted Boneless Chicken with Frangelico Mandarin Orange Creme Sauce	18.50	25.25
Chicken Fresca with Tomatoes, Garlic, Prosciutto & Italian Cheese	18.50	23.00
Chicken Picatta with Lemon Caper Butter	18.50	21.00
Lemon Chicken - Sautéed Chicken Breast with a Basil Chiffonade on a Bed of Lemon Cream	16.75	21.00
California Chicken with Jack & Cheddar Cheese, Artichoke Hearts, Tomatoes & Garlic Supreme Sauce	18.25	23.00
Chicken Parmesan - served sit-down dinner only -	18.50	22.00
Raspberry Balsamic Chicken	19.00	23.00
Spinach-Stuffed Boneless Breast of Chicken & Apricot Glaze or Roasted Red Pepper Garlic Cream	18.50	23.00
Stuffed Napa Chicken Sun-Dried Tomato Flour, Artichokes, Mushrooms, Red Pepper & White Zinfandel Cream	20.00	24.00
Stuffed Chicken Bruschetta with Bread Crumbs, Tomatoes, Onions, Garlic & Cheese	20.00	24.00
SEAFOOD		
Grilled Fresh Salmon Filet with Dill Lemon Cream or Strawberry Cracked Peppercorn Relish or Picatta	23.00	31.00
Southwestern Orange Roughey with Tequila Cream, Black Beans, Corn, Red Peppers	23.00	28.00
Almond Crusted Tilapia with Citrus Cream Reduction	18.00	21.00
Fresh Available Fish with Citrus Beurre Blanc -Sea Bass, Swordfish, Halibut & Red Snapper -	Mkt Price	Mkt Price
OTHER		
Bone-in Pork Prime Rib	18.00	26.75
Stuffed Roast Loin of Pork with Apples, Apricots, Walnuts, Pan Pork Jus Lie	19.50	25.75
Grilled Lamb Chops with Pinot Noir Sundried Cherry Reduction	Mkt Price	Mkt Price
Pesto & Mustard Crusted Lamb Rack topped with Roasted Garlic Lamb Jus Lie	Mkt Price	Mkt Price
Grilled Veal Chop with White Zinfandel Veal Demi-glaze Reduction		35.50
Rosemary Roasted Rack of Pork		28.50
VEGETARIAN		
Ratatouille Stuffed Shell Pasta		22.00
Stuffed Tomato with Artichoke & Vegetables		22.00
Stuffed Portobello Mushroom		22.00
Grilled Vegetable Enchilada		22.00

All menu pricing subject to service fees and sales tax.
 Gluten free or special needs menus available upon request. | Menus can be prepared heart-healthy.

DOUBLE ENTREES

All Double Entrees include Rolls, Butter & Coffee

—Add a Variety of Hot & Cold Canapes as Appetizers +9.00 per person

INCLUDES

Roast Tenderloin of Beef* with Balsamic Shallot Bordelaise, Merlot Pan Reduction, Bearnaise or Gorgonzola Brandy Cream

ADDITIONAL ENTREE SELECTION Choose One

	LUNCH	DINNER
Chicken Selection - Choose from Poultry Section	22.50*	33.75*
Stuffed Boneless Breast of Chicken - Choose from Poultry Section	24.75*	34.75*
Grilled Fresh Salmon Filet with Dill Lemon Cream or Strawberry Cracked Peppercorn Relish	24.75*	36.50*
Cajun Shrimp with Lime Beurre Blanc	24.75*	36.50*
Orange Dusted Shrimp with Orange Beurre Blanc	24.75*	36.50*
Sesame Shrimp with Chili Cilantro Butter	24.75*	36.50*
Coconut Shrimp with Mango Coulis	24.75*	36.50*
Build Your Own Double Entree	24.75*	36.50*

POTATOES, PASTA OR RICE Choose One

New Potatoes	Buttermilk Mashed Potatoes	Rice Variations
Parsley Potatoes	Smoked Cheddar & Bacon Mashed	Saffron Basmati Rice
Oven-Browned Potatoes	Sweet Potato Mashed	Israeli Cous Cous
Parmesan Roasted Potatoes	Cauliflower Mashed	Toasted Barley Pilaf
Fresh Au Gratin Potatoes	Chipotle Mashed	Fettuccini Alfredo
Fresh Scalloped Potatoes	Mashed Potatoes and Parsnips	Orzo Pasta
Twice-Baked Potatoes	Garlic Mashed	Angel Hair Pasta Nest
Red Skin Bistro Mashed		Pan Asian Noodles

VEGETABLES Choose One

Sauteed Fresh Vegetables	Eggplant Parmesan
Grilled Fresh Vegetables	Broccoli & Cauliflower Medley
Roasted Fresh Vegetables	Baby Carrots a l'Orange with Cranberries & Toasted Almonds
Roasted Root Vegetables	Stuffed Mushroom Florentine with Hollandaise
Green Beans Almondine	Tuscany Grilled Vegetables
Santa Fe Black Beans & Corn	Grilled Vegetables stacked on a Polenta Cake drizzled with Pepper Asiago Cream - sit down only
Sugar Snap Peas & Baby Carrots	

SALADS Choose One

Mixed Greens with Champagne Vinaigrette, Grilled Pear, Bacon & Roquefort Cheese	Mixed Greens with Vinaigrette Dressing, Artichoke Hearts & Hearts Of Palm, Grape Tomatoes	Kale Salad with Honey Dijon Vinaigrette, Dried Cherries, Radishes, Pecans & Feta
Mixed Greens with Citrus Vinaigrette, Dried Apricots, Wild Cherries, Craisins & Glazed Pecans	Egyptian Curry Salad with Honey Dijon Vinaigrette, Curried Cashews, Grapes, Sliced Pears & Feta	Thunderbird Salad with Ranch Dressing Mixed Greens, Red Onions Radishes, Mushrooms, Tomatoes, Blue Cheese, Bacon & Croutons
Mixed Greens with Walnut Oil Vinaigrette, Candied Walnuts, Pears, Apples & Feta Cheese	Spinach with Springtime Dressing, Mandarin Oranges, Sliced Grapes, Strawberries & Almonds	Caesar Salad with Caesar Dressing, Crutons, Parmesan Cheese, Tomato
Mixed Greens with Poppyseed Dressing, Mandarin Oranges, Red Onions & Toasted Almonds	Italian Salad with Sweet Italian Dressing, Mixed Greens, Tomatoes, Black Olives, Cucumbers, Pepperoncini & Red Onion	Caprese Salad with Balsamic Vinaigrette, Sliced Mozzarella Cheese, Roma Tomatoes & Basil

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All menu pricing subject to service fees and sales tax | *Prices subject to change due to market price.

DESSERTS

Ice Cream Sundae Buffet <i>Ice Cream or Frozen Yogurt with Brownies and/or Cookies Chocolate, Caramel & Strawberry Sauces Whipped Cream, Nuts & Cherries</i>	7.00
Ice Cream <i>Vanilla or Chocolate, with Cookie</i>	4.25
Frozen Yogurt or Sherbet <i>with Cookie</i>	4.25
Key Lime Pie	6.50
Apple or Cherry Pie <i>a la mode +50¢</i>	5.25
Apple, Peach or Cherry Crisp	4.75
Apple, Peach or Cherry Cobbler <i>with Whiskey Sauce</i>	6.50
Lemon Chess Pie, Blackberry Compote	7.00
Brownies or Lemon Bars - 2 per person	4.25
Assorted Dessert Bars - 2 per person	4.75
Fresh Baked Gourmet Cookies - 2 per person	4.25
Variety of Miniature Desserts	5.75
Warm Chocolate Truffle Cake <i>with Vanilla Ice Cream</i>	10.00
Warm Date Nut Toffee Cake <i>with Caramel Sauce</i>	8.00
Variety of Cheesecakes <i>with Strawberry or Raspberry Sauce</i>	6.50
Banana Bread Pudding, Sabayon - <i>plus other varieties</i>	7.00
Italian Tiramisu	7.00
Angel Food Cake <i>with Fresh Fruit (Heart-Healthy)</i>	5.75
Strawberry Shortcake	6.50
Mousse <i>(Chocolate or White Chocolate)</i>	6.50
Lemon Almond Torte <i>with Warm Berry Compote</i>	8.50
Chocolate Ganache Torte	7.50
Mississippi Mud Tart or Chocolate Pecan Tart <i>with Whipped Cream & 3 Sauces</i>	7.00
Fresh Cranapple Tart <i>with Ice Cream and Raspberry Sauce</i>	8.00
Pecan Cranberry Tart <i>with Ice Caramel Sauce</i>	7.00
Salted Caramel Apple Walnut Tart <i>with Raspberry Sauce</i>	7.00
Caramel Walnut Tart, Rum-Laced Cinnamon Cream	7.00
Pots De Creme <i>Chocolate, White Chocolate, Maple Pumpkin or Key Lime</i>	7.00
Creme Brulee	7.00
Caramelized Banana or Apple Purses	9.50
Chocolate Raspberry Purse <i>with White Chocolate Sauce</i>	10.00

BUFFETS

PICNIC BUFFETS *Includes 3 Sides & Iced Tea or Lemonade | Soft Drinks or Bottled Water +1.75 per person*

Barbecue Pork Back Ribs & Fried or Roasted Chicken (Rolls & Butter)	19.00
Smoked Beef Brisket, Barbecue Pork Back Ribs & Fried or Roasted Chicken <i>with Rolls & Butter</i>	21.00
Grilled Hamburgers & All-Beef Hot Dogs <i>with Buns, Condiments, Lettuce, Tomato & Pickle</i>	14.00
Grilled Marinated Chicken Breast Sandwich <i>with Kaiser Roll, Lettuce, Tomato & Pickle</i>	13.50
Grilled Marinated Chicken Breast, Hamburgers & All Beef Hot Dogs <i>with Buns & Condiments, Lettuce, Tomato Cheese, Onions & Pickles</i>	15.50
Barbecue Beef and/or Barbecue Pulled Pork Sandwiches <i>with Sandwich Rolls</i>	10.50 11.00 (both)
Fried or Roasted Chicken - 2 pieces per person <i>with Rolls & Butter</i>	10.50
Fried or Roasted Chicken - 1 ½ Pieces per person, <i>Rolls & Butter and BBQ Beef with Sandwich Rolls</i>	13.25

SIDE DISHES Choose Three

Baked Beans	Black Bean, Corn & Red Pepper Salad
Corn on the Cob	Caesar Salad
Fresh Vegetable Display	Mandarin Salad
Fresh Fruit (Seasonal)	Marinated Vegetable Salad
Creamy Coleslaw	Napa Cabbage Salad
Garden Pasta Salad <i>Vinaigrette or Creamy</i>	Thunderbird Salad
Housemade Potato Salad	Marinated Greek Salad
Mixed Green Lettuce Salad <i>with Italian, French & Ranch Dressing</i>	

ELEGANT BUFFET & DINNER PACKAGES *Include Rolls & Butter, Coffee and Iced Tea*

MENU ONE 29.00 per person

Roast Strip Sirloin or Roast Prime Rib *Carved at the Table with Jus Lie & Horseradish Sauce*
 Cranberry Peppercorn Chicken
 Parsley Potatoes
 Roasted Colorful Vegetables *seasonal*
 Waldorf Salad
 Fresh Fruit Display *seasonal*
 Caesar Salad

MENU TWO 31.00 per person

Roast Strip Sirloin or Roast Prime Rib *Carved at the Table with Jus Lie & Horseradish Sauce*
 Chicken Piccata
 Teriyaki Glazed Ginger Salmon
 Parsley Potatoes
 Rice Pilaf
 Sugar Snap Peas & Baby Carrots
 Marinated Vegetable Salad
 Fresh Fruit Display *seasonal*
 Colorful Mixed Greens *with Maple Vinaigrette, Candied Walnuts, Chopped Dates and Red Onions*

MENU THREE 29.00 per person

Roast Strip Sirloin or Roast Prime Rib *Carved at the Table with Jus Lie & Horseradish Sauce*
 Herb Coated Roast Loin of Pork *with Pork Demi Glaze & Spicy Raspberry Chutney*
 Red Skin Mashed Potatoes
 Broccoli & Cauliflower Medley *with Cheese Sauce*
 Pasta Vegetable Salad *Vinaigrette*
 Waldorf Salad

*All Buffets include condiments, disposable plates, cups, napkins & flatware.
 China service may be available at some event venues. Please check with venue or event manager.*

DOUBLE ENTREE BUFFETS

Two Entrees 19.00 | Three Entrees 22.00

Double Entree Buffets Include Rolls & Butter, Coffee and Iced Tea

—Add an Additional Starch, Vegetable or Salad +2.00 per person - per side

ENTREE SELECTIONS *Choose Two or Three*

Roast Round of Beef*	Blackened Red Fish Creole	Lemon Herb Chicken
Roast Loin of Pork*	Almond Crusted Tilapia	Grilled Apricot Chicken Breast
Roast Turkey*	Chicken Marsala	Chicken Piccata
Baked Ham*	Fried Chicken	Penne Pasta with Italian Meat Sauce
Beef Bourguignon <i>includes Rice or Fettuccini</i>	Chicken Fried Chicken Breast	Vegetarian Casserole
Beef Stroganoff	Roasted Chicken <i>Bone-In</i>	Ratatouille Stuffed Shell Pasta
Seafood Newburg	Chicken Veronique	Grilled Vegetable Enchilada
	Teriyaki Chicken	

SIDE SELECTIONS *Choose Any Four Sides*

POTATOES & PASTA

New Potatoes	Parsley Potatoes	Saffron Basmati Rice
Au Gratin Potatoes	Scalloped Potatoes	Buttered Fettuccini or Other Pasta
Oven-Browned Potatoes	Roasted Rosemary Potatoes	Red Beans and Rice
Fresh Mashed Potatoes	Rice Pilaf	Orzo Pasta

VEGETABLES

Sauteed Fresh Vegetables	Broccoli & Cauliflower Medley
Green Beans Almondine	Italian Medley <i>Zucchini, Cauliflower, Carrots, Italian Beans</i>
Whole-Kernel Corn	Scandinavian Medley <i>Green Beans, Peas, Carrots, Zucchini, Onions</i>
Glazed Whole Baby Carrots	Oriental Medley <i>French-Cut Green Beans, Broccoli, Onion, Red Peppers</i>
Stir Fry Vegetables	Capri Medley <i>Yellow Squash, Zucchini, Carrots, French-Cut Green Beans</i>
Baked Beans	

SALADS

Fresh Vegetable Display	Loaded Baked Potato Salad
Fresh Fruit Display <i>Seasonal</i>	Napa Cabbage Salad Coleslaw <i>Vinaigrette or Creamy</i>
Marinated Vegetable Salad	Marinated Greek Salad
Housemade Potato Salad	Thunderbird Salad
Waldorf Salad	Caesar Salad
Mandarin Salad	Garden Pasta Salad <i>Vinaigrette or Creamy</i>
	Mixed Green Lettuce Salad <i>with Italian, French & Ranch Dressing</i>

All Double Entree Buffets include condiments, disposable plates, cups, napkins & flatware.
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SPECIALTY BUFFETS

MEAT & CHEESE LASAGNA 16.25 per person

Fresh Italian Vegetable Medley
Mixed Green Salad with Choice of Dressing
Relish Tray

Garlic Bread
Coffee & Tea

VEGETABLE LASAGNA WITH SUPREME SAUCE 16.50 per person

Mostaccioli or Spaghetti tossed in Olive Oil & served with Marinara Sauce, Beer Cheese Sauce, Meat Sauce
-Add Meatballs or Italian Sausage +1.00 per person

Fresh Italian Vegetable Medley
Mixed Green Salad with Choice of Dressing
Relish Tray

Garlic Bread
Coffee & Tea

FETTUCCHINI PRIMAVERA PARMESAN 14.00 per person

with Steamed Vegetables & Primavera Sauce a la Parmesan
Mixed Green Salad with Choice of Dressing
Fresh Fruit
Bread Sticks
Coffee & Tea

TRI-COLOR TORTELLINI 16.50 per person

with Boneless Breast of Chicken Strips tossed in Supreme Sauce
Focaccia Bread served with Pomodori E. Basilico - Tomato & Basil - with Olive Oil
Mixed Green Salad with Artichoke Hearts, Hearts of Palm, Vinaigrette Dressing

TACO BUFFET 12.25 per person

Shredded Pork, Chicken or Beef
Soft Flour Shells & Hard Corn Shells
Diced Tomatoes & Shredded Lettuce
Shredded Cheddar Cheese

Salsa & Sour Cream
Flour & Corn Tortilla Chips
Rice & Beans
Limes

ENCHILADA BUFFET 12.75 per person

Chicken, Beef or Vegetable Enchiladas
Sour Cream & Salsa
Guacamole
Rice & Beans

FAJITA BUFFET 14.25 per person

Tender Sliced Beef or Chicken prepared with Bell Peppers & Onions
Shredded Cheddar Cheese
Guacamole

Tortillas
Rice & Beans

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STATION OFFERINGS

MARTINI SALAD 5.75 per person

Mixed or Spring Greens & Toppings: Your Choice of up to 3 Dressing Selections
 Bacon, Bleu Cheese, Craisins, Croutons
 Cucumbers, Glazed Pecans or Candied Walnuts

MAC N CHEESE 5.75 per person

Gourmet Macaroni & Cheese & Suggested Toppings:
 Buffalo Chicken, Ground Sausage, Bacon, Green
 Onion, Peas, Jalapenos

MASHED POTATO 5.25 per person

Regular or Garlic Mashed with Butter, Chives, Fresh Crisp Bacon Pieces, Scallions, Shredded Cheese, Sour Cream
 Sweet Mashed with: Butter, Brown Sugar, Glazed, Pecans, Marshmallows

PASTA 5.75 per person

-Add Meatballs or Boneless Breast of Chicken Strips +1.00 per person Bread Sticks
 Mostaccioli or Spaghetti tossed with Olive Oil Parmesan Cheese
 Marinara Sauce, Meat Sauce & Alfredo Sauce

MINI TACOS 6.25 per person

Shredded Pork, Chicken or Beef Flour & Corn Tortilla Chips
 Hard Corn Taco Shells Salsa & Sour Cream
 Chopped Tomatoes & Shredded Lettuce Limes
 Shredded Cheddar Cheese,

SLIDERS & MINI HOT DOGS 5.25 per person

Variety of Mini Cheeses Pickles
 Caramelized or Raw Onions Regular & Chipotle Ketchup

CHEESECAKE DESSERT 6.25 per person

Traditional or Chocolate Cheesecake Bars Cherries
 Chocolate, Raspberry & Strawberry Sauces Whipped Cream
 Crushed Oreos

LATE NIGHT SNACKS

Hamburger Sliders with Mustard, Ketchup, Pickles	3.75
Mini Hot Dogs or Brats with Stadium Pretzels & Nacho Cheese	3.75
BBQ Pork Sliders	3.75
Pizza - Cheese, Sausage, Pepperoni, Hamburger	4.25
Corn & Flour Chips with Guacamole Salsa & Queso	4.50
Fruit & Cheese Display	5.25
Gourmet Macaroni & Cheese	4.75



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