

Quinns Catering

By the tray

50 pcs Chicken wontons	\$50.00
2# 16/20 Shrimp cocktail	\$85.00
25 pcs Stuffed mushrooms	\$50.00
25 pcs Tenderloin skewers	\$75.00
25 pcs Chicken skewers	\$50.00

Serves 15 people

Cheese tray	\$40.00
Fresh fruit	\$40.00
Smoked salmon	\$60.00
Artichoke dip	\$50.00
Vegetable tray	\$40.00

Appetizers

Lunch Menu

Sandwiches serves 12

Roast beef	\$48.00
Ham or turkey club	\$45.00
Chicken Cesar wrap	\$45.00
Chicken salad croissant	\$45.00
Grilled vegetable wrap	\$45.00

Salads serves 15-20

Spinach salad w/ strawberries, walnuts, balsamic vinaigrette	\$45.00
Mediterranean romaine feta, cukes, tomatoes, red onion Greek olives, & citrus vinaigrette	\$45.00
Italian chopped salad , romaine Marinated artichokes, red pepper, Red onion, cukes, and a Seasoned oil & vinegar	\$45.00
Fresh mango salad baby greens, Romaine mix, chevre cheese, almonds, fresh figs & a honey mascarpone dressing.	\$48.00

Order by the full pan feeds aprox 40- 50 ppl

When serving as part of a full meal

Drop off prices only- comes in a foil pan and does not include set up or warmers.

Chicken divan	\$70.00	Italian sausage sliced	\$75.00
Oven fried chicken	\$60.00	Lasagna	\$75.00
Baked spaghetti & meatballs	\$65.00	Mac & cheese	\$65.00
Mostacholli & meat sauce	\$75.00	Scalloped potatoes	\$65.00
Fettuccini Alf redo & chicken	\$75.00	Kielbasa & sauerkraut	\$65.00
Au gratin potatoes	\$65.00	Cole slaw	\$55.00
mashed potatoes	\$65.00	potato salad	\$65.00
Roasted redskins	\$55.00	Caesar pasta salad	\$65.00
Cheesy potatoes	\$75.00	grilled veggies	\$75.00
House salad	\$55.00	vegetable medley	\$60.00
Ramen noodle salad	\$55.00	green beans almandine	\$60.00
Caesar salad	\$55.00	southern corn	\$60.00
Taco Salad	\$60.00	Baked beans	\$60.00
Beef Brisket	\$195.00	Chicken Picatta	\$135.00

Buffets

One entrée 14.95, two entrees 16.95, three entrees 19.95

Entrees

Rosemary chicken- lightly seasoned, sautéed, boneless skinless chicken Breast served with a rosemary sauce.

Oven roasted chicken- seasoned with herbs and spices and oven roasted till golden brown.

Chicken picatta-sauteed seasoned boneless skinless chicken served with a lemon caper sauce.

Honey pineapple ham- Dearborn ham oven roasted with honey and pineapple glaze

Roast pork loin- pork loin slow roasted to perfection and served with a mulberry Glaze.

Sliced roast beef with mushroom herb sauce.

Grilled salmon- fresh Norwegian salmon lightly grilled and served with a honey mustard dill sauce.

Grilled Chicken- boneless skinless chicken breast marinated and grilled to perfection .

One starch

Garlic mashed potatoes,
Roasted redskins
Au gratin potatoes
Buttered new potatoes
Wild rice

One vegetable

Seasonal vegetable medley-carrots, cauliflower, zucchini, yellow squash, red and green peppers
Buttered corn
Southern corn with onions and bacon
Green beans almandine

One salad

Tossed garden salad – traditional romaine with cukes, tomatoes, red onions, croutons served with ranch and Italian dressings
Caesar salad- romaine tossed with Caesar dressing and croutons
Italian pasta salad – pasta ,with tomatoes, cukes, green onions, and Italian dressing

One Dessert

Lemon chiffon – light and creamy with a graham cracker crust topped with whip cream

Peanut butter pie- peanut butter and chocolate cream cheese base with homemade hot fudge swirled in.

Chocolate or vanilla cake with better cream icing simple decorating.

Homemade pie- peach or apple.

Rolls- homemade dinner rolls, butter, and dressings included

Additional choices available for additional charge we will custom make a menu for you.

Many of our menu items can be made gluten free, and we are also happy to accommodate vegetarian choices.

Servers are \$25.00 per hour per server we recommend one server for every twenty people for clearing disposable plates and attending the buffet.

Bartenders are also available for 25.00 per hour as well.
Please feel free to ask any questions you may have.

Italian options

one entrée 14.95 two entrees 16.95 three entrees 20.95

Chicken Piccata,
Chicken marsala
Chicken Parmesan
Veal Parmesan (additional 7.00 per person)
Chicken Tosca (lemon,garlic)
Cheese tortellini with meat sauce
Lasagna
Cannelloni cheese, meat, or spinach
Ravioli, cheese, meat or butternut w/cream sauce or marinara
Chicken Fettuccini

One Salad

Caesar Salad: romaine , garlic, black pepper, croutons ,Caesar dressing
Baby spinach salad: bacon, red onions, feta, balsamic dressing
Traditional: spring/romaine mix , cucumbers, cherry tomatoes, red onions,
raspberry vinaigrette

One pasta

Pasta primavera
Pasta Carbonara
Penne with marinara
Fettuccini
Macaroni and cheese
Gnocchi with cream or marinara

One vegetable

Vegetable medley: peppers, yellow squash, zucchini, cauliflower, carrots.
Green beans Almandine
Grilled vegetables: grilled eggplant,red yellow green peppers, zucchini, yellow
squash

One dessert

Tiramisu
Chocolate raspberry torte
Lemon chiffon

Taco/Fajita bar
\$ 12.95 per person

Seasoned ground beef and marinated grilled chicken
Shredded lettuce, chopped tomatoes, chopped onions, grilled
onions and peppers, Shredded cheese, jalapeños, refried beans,
sour cream, black olives, nacho cheese sauce, nacho chips,
salsa, soft and hard taco shells, and hot sauce.
Add empanadas, or enchiladas or burritos for \$1.00 per person
for each addition.

BBQ menu

\$11.95 hamburgers, hot dogs, buns

\$13.95 hamburgers, chicken breasts w/ bbq sauce and
Italian sausage, buns

\$16.95 baby back ribs and bone in chicken cooked to
perfection with a sweet and tangy bbq sauce.

Choose either *macaroni and cheese* OR *cheesy potatoes*

Choose three sides:

- Baked beans-tangy and sweet with bacon and onions added.
- Redskin potato salad- with a mayo and sour cream base, celery, green onions and hard boiled eggs.

-Cole slaw – shredded cabbage with a mayo based semi creamy, homemade dressing

-Chef salad- chopped romaine, cukes, red onion, tomatoes, and croutons served with ranch and Italian dressings.

Asian Options

One entrée \$14.95 two entrees \$18.95 three entrees \$20.95

Entrees

-Sweet and sour chicken, chicken breast pieces breaded and deep-fried served with white rice and homemade sauce

-Pulled pork, savory pork with mini Hawaiian rolls and Asian slaw

-Coconut shrimp (2 pcs per person) delicious 16/20 shrimp battered and deep-fried to a golden brown.

All sides are homemade, included in buffet, and served with delicious homemade sauces. (2 of each side per person)

Spring rolls- vegetables spring rolls filled with an excellent combination of spices and onions, shitake mushrooms, and bean sprouts and sautéed.

Crispy chicken wontons – chicken cilantro and cream cheese and spices wrapped in wonton Then deep-fried

Pot stickers- a delicious combination of seasonings, pork, green onions and vegetables wrapped in a wonton and sautéed then steamed.

Sauces

Hoison cilantro – combination of hoison sauce, fresh cilantro, and rice vinegar

Sweet Asian marmalade – orange lime sauce with a hint of
spice

Tamari- toasted sesame oil chopped scallions and tamari soy
sauce.

Ginger garlic- hot mustard, ginger and chili mixed with mango

If there is something you would like but do not see please ask I would be happy to
make it for you.

Thank you

Kathy Sanrope