

# HOMEMADES BY SUZANNE CARRY OUT CATERING MENU

102 N Railroad Ave ☎ Ashland ☎ Tel: 798.8331 ☎ Fax: 798-8361

order online [www.homemadesbysuzanne.com](http://www.homemadesbysuzanne.com) ☎

Event Date: \_\_\_\_\_ Contact: \_\_\_\_\_  
 Time: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Guest Count: \_\_\_\_\_ e-mail: \_\_\_\_\_

## Delivery Address & Instructions:

Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City, Zip: \_\_\_\_\_

## Billing Information:

Company Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City, State, Zip: \_\_\_\_\_

## Instructions:

Delivery (with associated cost)     Pick up from Ashland    **Credit Card #** \_\_\_\_\_  
 Pick up from John Marshall

### Items can be arranged in the following ways (prices per tray):

Garnished on Disposable Trays with Lid: Black \$8.50 or Silver \$10.50 Garnished on our  
 Silver Platters (rental) \$20 or on your own trays \$5.50

## Chicken & Turkey

Minimum of Three Dozen for Each Selection

<b>Almond Chicken Salad</b> <i>with bits of sundried apricots  served in a phyllo pastry shell</i>	\$11.45 / dozen _____	<b>Crispy Chicken Drumsticks</b> <i>oven fried, served with sweet &amp; sour  apricot sauce with crushed pistachios</i>	\$9.85 / dozen _____
<b>Our Famous Chicken Salad</b> <i>served in cocktail croissants with the  edges dipped in crushed pecans  * curried also available</i>	\$11.45 / dozen _____	<b>Sliced Roasted Turkey &amp;  Applewood Smoked Bacon</b> <i>served in Parmesan cheese mini  croissants w/ fontina cheese spread</i>	\$11.45 / dozen _____
<b>Hot &amp; Spicy Buffalo Wings</b> <i>with blue cheese dipping sauce  and celery</i>	\$9.85 / dozen _____	<b>Skewered Asian Chicken</b> <i>marinated in sherry, ginger &amp; soy, served  with spicy peanut dipping sauce</i>	\$14.85 / dozen _____

## Beef Selections

<b>Mini Lasagna Cups</b> <i>with meat sauce  (Minimum of 3 dozen)</i>	\$22.00 / dozen _____	<b>Roast Beef Crostini</b> <i>with whipped horseradish &amp; Vidalia onion  (Minimum of 3 dozen)</i>	\$18.85 / dozen _____
<b>Sliced Marinated London Broil</b> <i>with half sized rolls, whipped horseradish  sauce &amp; Vidalia onion marmalade  (Minimum of 2lb - serves 20)</i>	\$16.45 / pound _____	<b>Cocktail Meatballs &amp; Slices of  Italian Sausage</b> <i>in tomato basil sauce  (Serves approx. ten)</i>	\$10.45 / quart _____
<b>Roast Beef Tartlets</b> <i>Baked in crispy phyllo pastry  (Minimum of 3 dozen)</i>	\$11.85 / dozen _____	<b>Whole Roasted Beef Tenderloin</b> <i>with half sized rolls, whipped horseradish  sauce &amp; Vidalia onion marmalade  (Serves approx. 24 for hors d'oeuvres)</i>	\$125.00 _____

## Pork & Lamb Selections

<b>Half Baked Virginia Ham</b> <i>glazed with brown sugar &amp; bourbon, decorated with pineapple &amp; cherries, ready to carve with biscuits of your choice (serves 25 for hors d'oeuvres)</i> <u>Whole Ham Available for \$145.00</u>	\$84.00	<b>Sliced Pork Loin</b> <i>with caramelized onions, apricot aioli and homemade rolls (serves approx. 24 for hors d'oeuvres)</i>	\$55.00
<b>Thinly Sliced Country Ham Biscuits</b> <i>served on your choice of sweet potato or angel biscuits in a choice of shapes. (round, hearts, teddy bears, stars, horse heads) Minimum of 3 dozen</i>	\$12.85 / dozen 3 doz minimum	<b>Hickory Smoked Barbeque</b> <i>served with 5-vegetable slaw and 18 homemade half sized rolls for hors d'oeuvres (1lb serves 8-9 guests)</i>	\$13.45 / pound
<b>Petite Lamb Chops</b> <i>with rosemary demi glace and mint jelly (Minimum of 3 dozen)</i>	\$29.00 / dozen	<b>Black Forest Ham Biscuits</b> <i>served on your choice of sweet potato or angel biscuits in a choice of shapes. (round, hearts, teddy bears, stars, horse heads) Min of 3 Dozen</i>	\$12.85 / dozen 3 doz minimum

## Seafood Selections

<b>Chilled Jumbo Shrimp</b> <i>tails on, with remoulade &amp; cocktails sauces (Minimum of 2 pounds)</i>	\$16.85 / pound	<b>Cocktail Potato with Back Fin Crab</b> <i>and Ementaler Swiss (Minimum of 3 dozen)</i>	\$19.85/dozen
<b>Grilled Jumbo Shrimp Skewers</b> <i>served with fresh dill aioli for dipping (Minimum of 3 dozen)</i>	\$16.85 / dozen	<b>Back Fin Crab Fondue</b> <i>laced with sherry, served with homemade croissant squares for dipping (qt. serves 10)</i>	\$22.45 / quart
<b>Cocktail Back Fin Crab Cakes</b> <i>served on small homemade party rolls with tartar or remoulade sauce (3 dozen minimum)</i>	\$16.85 / dozen	<b>Back Fin Crab stuffed Mushrooms</b> <i>Imperial Style (Minimum of 3 dozen)</i>	\$16.85 / dozen
<b>Seafood Torte ~ Layers of Back Fin Crab, Shrimp, Boursin cheese &amp; remoulade sauce beautifully garnished with fresh herbs, lemon &amp; more seafood. Served with housemade melba toast.</b> <b>Large serves 60 @ \$96, Medium 30 @ \$63, Small 15 @ \$42</b>		<b>Coquilles St. Jacque</b> <i>scallops in a rich sherry cream sauce, topped with housemade bread crumbs, served in natural scallop shells (Minimum of 3 dozen)</i>	\$26.85 / dozen
<b>Smoked Norwegian Salmon</b> <i>with Boursin cheese &amp; scallions, sliced black bread &amp; fancy Melba toast (pound serves 6)</i>	\$18.85 / pound	<b>Sea Scallops</b> <i>wrapped in smoked applewood bacon, drizzled with sweet &amp; sour sauce (3 dozen min.)</i>	\$14.85 / dozen
<b>Sides of Poached Salmon</b> <i>served with cucumber mousse (serves 24 for cocktails)</i>	\$85.00 / side	<b>Baked Va Oysters on the Half Shell</b> <i>with fresh spinach, bits of smoked bacon, Dijon hollandaise &amp; fontina cheese (3 dozen min.)</i>	\$22.45/dozen

## Cheese Selections

<b>Wheel of Raspberry French Cream Cheese</b> <i>blend of brie &amp; blue cheese layered with raspberry melba sauce &amp; dried fruits, beautifully garnished and served with very thin Moravian spice wafers.</i> <b>Large serves 60 @ \$86 Medium 30 @ \$43, Small 15 @ \$29</b>		<b>Baked Brie</b> <i>one pound wedge with toasted almonds and brown sugar, wrapped in a French puff pastry decorated for your occasion, served with sesame flat bread (serves approx. 12 guests)</i>	\$22.45 / pound
<b>Savory Southwestern Cheesecake</b> <i>garnished with shredded cheddar, bits of tomato &amp; black olives and served w/ colorful toasted pita points</i> <b>Large serves 60 @ \$86, Medium 30 @ \$43, Small 15 @ \$29</b>		<b>Imported Cheese Sampler</b> <i>French Brie, English Double Gloucester w/ Stilton, Italian Fontina, Holland Smoked Gouda garnished with bunches of grapes &amp; berries, served with assorted crackers, crisps &amp; toasts (Minimum of 12 guests)</i>	\$4.45 / guest

## Cheese Selections Continued...

<p><b>Boursin Cheese</b> <span style="float: right;">\$18.95 / pound</span>  <i>topped with sweet cherries and served with thin Moravian spice wafers (lb. serves 15)</i></p> <hr/> <p><b>Five Onion Cheddar Spread</b> <span style="float: right;">\$13.45 / pound</span>  <i>scallions, yellow, purple, chives &amp; shallots with cheddar &amp; fontina and crushed pecans with toasted baby rye bread (pound serves 15)</i></p> <hr/> <p><b>Brandied Vermont Cheddar Cheese</b> <span style="float: right;">\$15.95 / pound</span>  <i>with toasted walnuts, served with sesame flat crackers (pound serves 15)</i></p> <hr/> <p><b>Southwestern Quesadilla Trumpets</b> <span style="float: right;">\$11.85 / dozen</span>  <i>rolled corn tortillas filled with cheese, herbs &amp; chipotle chilies (3 dozen minimum)</i></p> <hr/>	<p><b>Triple Cheese Fondue Laced with Cognac</b>  <i>Fontina, Cheddar &amp; Swiss served with wedges of red, yellow &amp; green apple, chunks of torpedo bread baked with sun-dried tomato, fresh basil &amp; Parmesan cheese (Minimum of 12 guests)</i> <span style="float: right;">\$3.45 / guest</span></p> <hr/> <p><b>Smoked Bacon, Cheddar &amp; Sun Dried Tomato</b> <span style="float: right;">\$13.45 / pound</span>  <i>a delicious spread with toasted baby rye bread (pound serves 15)</i></p> <hr/> <p><b>Shrimp &amp; Butter Spread</b> <span style="float: right;">\$14.85 / pound</span>  <i>served with fancy Melba toast (pound serves 15)</i></p> <hr/> <p><b>Cream Cheese, Watercress &amp; Dill</b> <span style="float: right;">\$11.45 / pound</span>  <i>served with toasted pita points (pound serves 15)</i></p> <hr/>
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## Homemade Dips & Sauces

<p><b>Homemade Potato Chips</b> <span style="float: right;">\$2.45 / guest</span>  <i>sprinkled with sea salt and served with your choice of 2 dips (Minimum 12 guests)</i></p> <hr/> <p><b>Dips</b></p> <p>French Onion Dip \$6.45 / pint <span style="float: right;">_____</span></p> <p>Bacon Horseradish Dip \$6.45 / pint <span style="float: right;">_____</span></p> <p>Fresh Vegetable Ranch Dip \$6.45 / pint <span style="float: right;">_____</span></p> <p>Clam Dip \$6.45 / pint <span style="float: right;">_____</span></p> <p>Green Goddess Dip \$6.45 / pint <span style="float: right;">_____</span></p> <p>Shrimp Dip \$8.45 / pint <span style="float: right;">_____</span></p>	<p><b>Sauces</b></p> <p>Whipped Horseradish Sauce \$4.85 / pint <span style="float: right;">_____</span></p> <p>Vidalia Onion Marmalade \$5.45 / pint <span style="float: right;">_____</span></p> <p>Fresh Ginger Lime Dipping Sauce \$4.45 / pint <span style="float: right;">_____</span></p> <p>Remoulade Sauce w/ blue cheese crumbles \$5.85 / pint <span style="float: right;">_____</span></p> <p>Plum Sauce \$5.45 / pint <span style="float: right;">_____</span></p> <p>Cucumber Mousse \$7.85 / pint <span style="float: right;">_____</span></p> <p>Spicy Peanut Sauce \$7.45 / pint <span style="float: right;">_____</span></p> <p>Apricot Aioli \$4.85 / pint <span style="float: right;">_____</span></p>
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## Bread Selections

*Minimum of Three Dozen for Each Selection*

<p><b>Sweet Potato Biscuits</b>          rounds, hearts, stars, butterflies \$4.95/dozen <span style="float: right;">_____</span></p> <hr/> <p><b>Cocktail Croissants</b> \$4.45 / dozen <span style="float: right;">_____</span></p> <hr/> <p><b>Sun Dried Tomato &amp; Basil Bread</b>          twelve slices \$4.85 / loaf <span style="float: right;">_____</span></p> <hr/> <p><b>Fancy Melba Toast</b> 30 slices @ \$3.95 <span style="float: right;">_____</span></p>	<p><b>Soft Slices of Homemade Bread</b>          scalloped, stars or hearts <span style="float: right;">_____</span></p> <p style="text-align: right;">30 slices @ \$3.95 <span style="float: right;">_____</span></p> <hr/> <p><b>Homemade Rolls (white or wheat)</b></p> <p>Party Rolls \$3.95 / dozen <span style="float: right;">_____</span></p> <p>Dinner Rolls \$4.95 / dozen <span style="float: right;">_____</span></p> <p>Petite Rolls \$4.45 / dozen <span style="float: right;">_____</span></p> <p>Sandwich Rolls \$5.45 / dozen <span style="float: right;">_____</span></p>
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## Quiche

<p><b>Miniature Quiche</b> <span style="float: right;">\$11.85 / dozen</span>  <i>(each selection, 3 dozen minimum)</i></p> <p><i>Spinach w/ Feta &amp; Sun-Dried Tomato</i> <span style="float: right;">_____</span></p> <p><i>Wild Mushroom</i> <span style="float: right;">_____</span></p> <p><i>Asparagus &amp; Black Ham</i> <span style="float: right;">_____</span></p> <p><i>Smoked Salmon &amp; Dill</i> <span style="float: right;">_____</span></p>	<p><b>Quiche: Full size, deep-dish, Serves 4 - 8</b></p> <p><b>Back Fin Crab</b> <span style="float: right;">\$24.85</span></p> <p><b>Sun-Dried Tomato &amp; Bacon</b> <span style="float: right;">\$21.85</span></p> <p>- <b>Tomato, Feta &amp; Purple Onion</b> <span style="float: right;">\$21.85</span></p> <p>- <b>Broccoli &amp; Cheddar</b> <span style="float: right;">\$21.85</span></p> <p>- <b>Spinach &amp; Mushroom</b> <span style="float: right;">\$21.85</span></p> <p>- <b>Quiche Lorraine (Bacon &amp; Cheese)</b> <span style="float: right;">\$21.85</span></p> <p>- <b>Ham &amp; Swiss</b> <span style="float: right;">\$21.85</span></p>
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## Fruits & Vegetables

<p><b>Frittata Squares</b> (3 dozen minimum) <span style="float: right;">\$14.85 / dozen</span></p> <p>Ham &amp; Roasted Red Pepper _____</p> <p>Spinach, Cheddar &amp; Mushroom _____</p> <p>Roasted Tomato, Caramelized Onion &amp; Dill _____</p>	<p><b>Vegetable Lasagna Cups</b> <span style="float: right;">\$22.00 / dozen</span></p> <p><i>with vegetable (or meat) sauce</i></p> <p>(3 dozen minimum) _____</p>
<p><b>Healthy Assortment of Colorful Vegetables</b></p> <p><i>served with a wonderful buttermilk dip or housemade thousand island with blue cheese crumbles</i></p> <p>(Minimum 15 guests) <span style="float: right;">\$2.45 / guest</span></p>	<p><b>Mushrooms Stuffed with Spinach</b> <span style="float: right;">\$11.85 / dozen</span></p> <p><i>baked with water chestnuts and topped with fontina cheese (3 dozen minimum)</i></p>
<p><b>Fresh Spring Asparagus</b> <span style="float: right;">\$2.45 / guest</span></p> <p><i>Blanched, topped with roasted red peppers, served with curry Dijon dipping sauce</i></p> <p>(15 guest minimum) _____</p>	<p><b>Mushrooms Stuffed w/ Savory Wild Mushrooms &amp; Leek</b> <span style="float: right;">\$11.85 / dozen</span></p> <p><i>topped with Gruyere cheese (3 dozen minimum)</i></p>
<p><b>Roasted Tomato, Fresh Basil &amp; Pecorino Cheese</b> <span style="float: right;">\$14.85 / dozen</span></p> <p><i>baked into a petite French croissant (3 dozen minimum)</i></p>	<p><b>Bruchetta</b> <span style="float: right;">\$14.85 / dozen</span></p> <p><i>spinach, bits of fresh tomato, purple onion &amp; asiago cheese baked on slices of toasted Italian loaf (3 dozen minimum)</i></p>
<p><b>Baked Artichoke Cups</b> <span style="float: right;">\$14.45 / dozen</span></p> <p><i>filled with spinach and topped with melted Havarti cheese (3 dozen minimum)</i></p>	<p><b>Spanikopita</b> <span style="float: right;">\$10.85 / dozen</span></p> <p><i>phyllo pastry filled with spinach &amp; feta cheese (3 dozen minimum)</i></p>
<p><b>Spinach &amp; Artichoke Heart Fondue</b> <span style="float: right;">\$14.85 / quart</span></p> <p><i>to be served warm with croissant squares for dipping (serves 12)</i></p>	<p><b>Fresh Seasonal Fruits</b> <span style="float: right;">\$2.75 / guest</span></p> <p><i>served with coconut rum whipped cream and chocolate mousse for dipping</i></p> <p>(minimum 15 guest) _____</p>
<p><b>Sweet Red Pepper Hummus</b> <span style="float: right;">\$10.85 / pound</span></p> <p><i>served with toasted pita points</i></p>	<p><b>Grilled Fresh Pineapple</b> <span style="float: right;">\$2.75 / guest</span></p> <p><i>with captain Morgan's dark rum and brown sugar (minimum 12 guest)</i></p>
	<p><b>Homemade Pickles</b> \$5.45 pint / \$10 Qt _____</p>

## Dessert Selections

### Miniature Desserts ~ \$10.45 / dozen (minimum of 3 dozen each selection)

<p><b>Cream Puffs</b> <i>filled with homemade custard and whipped cream, drizzled with chocolate</i></p> <p>_____</p>	<p><b>Petite Fours</b> <i>all butter pound cake dipped in white chocolate and decorated for occasion</i></p> <p>_____</p>
<p><b>Eclairs</b> <i>filled with chocolate mousse &amp; dusted with powdered sugar</i></p> <p>_____</p>	<p><b>Strawberries Romanoff</b> <i>served in puff pastry shells and garnished with fresh berries</i></p> <p>_____</p>
<p><b>Napoleons</b> <i>filled with cream cheese &amp; drizzled with chocolate</i></p> <p>_____</p>	<p><b>Chocolate Mousse</b> <i>served in Dutch chocolate cups dusted with chocolate</i></p> <p>_____</p>
<p><b>Petite Tarts ~ English Lemon</b> _____</p>	<p><b>Walnut Caramel</b> _____</p>
	<p><b>Chocolate Truffle</b> _____</p>

### Assorted Desserts ~ \$8.45 / dozen (minimum of 3 dozen each selection)

<p><b>Coconut Macaroons</b> _____</p> <p><i>dipped in milk chocolate</i></p>	<p><b>Chocolate Caramel Squares</b> _____</p>
<p><b>Triple Chocolate Brownies</b> _____</p>	<p><b>Powdered Sugar Pecan Crescents</b> _____</p>
<p><b>Lemon Oat Squares</b> _____</p>	

## Additional Favorites and Deviled Eggs

**Miniature Black Forest Cheesecakes**  
*\$12.45/ dozen* \_\_\_\_\_

**Miniature Fruitcakes**      *\$11.85/ dozen* \_\_\_\_\_

**Large Fruitcakes**      *\$7.45/ pound* \_\_\_\_\_

**Cinnamon & Sugar Glazed Pecans**  
*\$9.85/ pound* \_\_\_\_\_

**Plates, Cups & Cutlery**  
 Styrofoam    \$0.55 / person \_\_\_\_\_

Acrylics    \$1.25 / person \_\_\_\_\_

**Special Instructions:**  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**Baklava**      *\$12.45/ dozen* \_\_\_\_\_

**Chocolate Pecan Fudge**  
*\$8.85/ pound* \_\_\_\_\_

**Toasted Nuts**      *\$8.85/ pound* \_\_\_\_\_  
*(walnuts, pecans & cashews)*

**Virginia Peanuts**      *\$6.85/ pound* \_\_\_\_\_

**Deviled Eggs**      Dozen \$6.60 / Half Dozen \$3.30

### PRICING

Menu Items \_\_\_\_\_

\$ Trays (x\_\_\_\_) \_\_\_\_\_

\$ \_\_\_\_\_

Garnishments (x \_\_)      \$ \_\_\_\_\_

Chafing Dish (x\_\_\_\_)      \$ \_\_\_\_\_

SUB-total      \$ \_\_\_\_\_

Tax      \$ \_\_\_\_\_

Delivery      \$ \_\_\_\_\_

**TOTAL DUE:**      \$ \_\_\_\_\_

Order Taken By: \_\_\_\_\_