


HOMEMADES BY SUZANNE CARRY OUT CATERING MENU

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

order online 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 Pick up from John Marshall

Credit Card

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

Garnished on Disposable Trays with Lid: Black \$10.50 or Silver \$12.50
 Garnished on our Silver Platters (rental) \$20 or on your own trays \$8.50

Chicken & Turkey

Minimum of Three Dozen for Each Selection

<p>Almond Chicken Salad <i>with bits of sundried apricots served in a phyllo pastry shell</i></p>	<p>\$13.85 / dozen</p> <hr/>	<p>Crispy Chicken Drumsticks <i>oven fried, served with sweet & sour apricot sauce with crushed pistachios</i></p>	<p>\$12.85 / dozen</p> <hr/>
<p>Our Famous Chicken Salad <i>served in cocktail croissants with the edges dipped in crushed pecans</i> <i>* curried also available</i></p>	<p>\$13.85 / dozen</p> <hr/>	<p>Sliced Roasted Turkey & Applewood Smoked Bacon <i>served in Parmesan cheese mini croissants w/ fontina cheese spread</i></p>	<p>\$12.85 / dozen</p> <hr/>
<p>Hot & Spicy Buffalo Wings <i>with blue cheese dipping sauce and celery</i></p>	<p>\$12.85 / dozen</p> <hr/>	<p>Skewered Asian Chicken <i>marinated in sherry, ginger & soy, served with spicy peanut dipping sauce</i></p>	<p>\$14.85 / dozen</p> <hr/>

Beef Selections

<p>Mini Lasagna Cups <i>with meat sauce</i> <i>(Minimum of 3 dozen)</i></p>	<p>\$26.85 / dozen</p> <hr/>	<p>Roast Beef Crostini <i>with whipped horseradish & Vidalia onion</i> <i>(Minimum of 3 dozen)</i></p>	<p>\$18.85 / dozen</p> <hr/>
<p>Sliced Marinated London Broil <i>with half sized rolls, whipped horseradish sauce & Vidalia onion marmalade</i> <i>(Minimum of 2lb - serves 20)</i></p>	<p>\$19.45 / pound</p> <hr/>	<p>Cocktail Meatballs & Slices of Italian Sausage <i>in tomato basil sauce</i> <i>(Serves approx. ten)</i></p>	<p>\$12.85 / quart</p> <hr/>
<p>Roast Beef Tartlets <i>Baked in crispy phyllo pastry</i> <i>(Minimum of 3 dozen)</i></p>	<p>\$12.85 / dozen</p> <hr/>	<p>Whole Roasted Beef Tenderloin <i>with half sized rolls, whipped horseradish sauce & Vidalia onion marmalade</i> <i>(Serves approx. 24 for hors d'oeuvres)</i></p>	<p>\$145.00</p> <hr/>

Pork Selections

<p>Half Baked Virginia Ham \$98.00</p> <p><i>Glazed with brown sugar & bourbon, decorated with pineapple & cherries, ready to carve with biscuits of your choice (serves 25 for hors d'oeuvres)</i></p> <hr/> <p>Thinly Sliced Country Ham Biscuits \$18.85/ dozen 3 doz minimum</p> <p><i>served on your choice of sweet potato or angel biscuits.</i></p> <hr/> <p>Pigs in Blanket \$15.45/ dozen 3 doz minimum</p> <p><i>Smoked pork sausages wrapped in cheddar pastry.</i></p> <hr/>	<p>Sliced Pork Loin \$65.00</p> <p><i>Served with caramelized onions, apricot aioli and homemade rolls (serves approx. 24 for hors d'oeuvres)</i></p> <hr/> <p>Hickory Smoked Barbeque \$17.45/ pound</p> <p><i>Served with 5-vegetable slaw and 18 homemade half sized rolls for hors d'oeuvres (1lb serves 8-9 guests)</i></p> <hr/> <p>Black Forest Ham Biscuits \$18.85 / dozen 3 doz minimum</p> <p><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></p> <hr/>
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Seafood Selections

<p>Chilled Jumbo Shrimp \$18.85 / pound</p> <p><i>tails on, with remoulade & cocktails sauces (Minimum of 2 pounds)</i></p> <hr/> <p>Grilled Jumbo Shrimp Skewers \$17.85/ dozen</p> <p><i>served with fresh dill aioli for dipping (Minimum of 3 dozen)</i></p> <hr/> <p>Cocktail Back Fin Crab Cakes \$19.85/ dozen</p> <p><i>served on small homemade party rolls with tartar or remoulade sauce (3 dozen minimum)</i></p> <hr/> <p>Seafood Torte ~ Layers of Back Fin Crab, Shrimp, Boursin cheese & remoulade sauce beautifully garnished with fresh herbs, lemon & more seafood. Served with house made melba toast. Large serves 60 @ \$125, Medium 30 @ \$72, Small 15 @ \$58</p> <hr/> <p>Smoked Norwegian Salmon \$22.85 / pound</p> <p><i>with Boursin cheese & scallions, sliced black bread & fancy Melba toast (pound serves 6)</i></p> <hr/> <p>Sides of Poached Salmon \$135.00/ side</p> <p><i>served with cucumber mousse (serves 24 for cocktails)</i></p> <hr/>	<p>Cocktail Potato with Back Fin Crab \$24.85/dozen</p> <p><i>and Emmentaler Swiss (Minimum of 3 dozen)</i></p> <hr/> <p>Back Fin Crab Fondue \$35.00 / quart</p> <p><i>laced with sherry, served with housemade croissant squares for dipping (qt. serves 10)</i></p> <hr/> <p>Back Fin Crab stuffed Mushrooms \$22.45 / dozen</p> <p><i>Imperial Style (Minimum of 3 dozen)</i></p> <hr/> <p>Coquilles St. Jacques \$39.45 / dozen</p> <p><i>scallops in a rich sherry cream sauce, topped with house made bread crumbs, served in natural scallop shells (Minimum of 3 dozen)</i></p> <hr/> <p>Sea Scallops \$29.45 / dozen</p> <p><i>wrapped in smoked applewood bacon, drizzled with sweet & sour sauce (3 dozen min.)</i></p> <hr/> <p>Baked Va Oysters on the Half Shell \$34.85 / dozen</p> <p><i>with fresh spinach, bits of smoked bacon, Dijon hollandaise & fontina cheese (3 dozen min.)</i></p> <hr/>
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Cheese Selections

<p>Wheel of Raspberry French Cream Cheese</p> <p><i>blend of brie & blue cheese layered with raspberry melba sauce & dried fruits, beautifully garnished and served with very thin Moravian spice wafers.</i></p> <p>Large serves 60 @ \$97 Medium 30 @ \$52, Small serves 15 @ \$38</p> <hr/> <p>Savory Southwestern Cheesecake <i>garnished with shredded cheddar, bits of tomato & black olives and served w/ colorful toasted pita points</i></p> <p>Large serves 60 @ \$97, Medium serves 30 @ \$52, Small 15 @ \$38</p> <hr/>	<p>Baked Brie <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> \$28.85 / pound</p> <hr/> <p>Imported Cheese Sampler <i>French Brie, English Double Gloucester w/ Stilton, Italian Fontina, Holland Smoked Gouda garnished with bunches of grapes & berries, served with assorted crackers, crisps & toasts (Minimum of 12 guests)</i> \$6.85 / guest</p> <hr/>
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Cheese Selections Continued...

<p>Boursin Cheese \$28.00/ pound <i>topped with sweet cherries and served with thin Moravian spice wafers (lb. serves 15)</i></p> <hr/> <p>Five Onion Cheddar Spread \$16.85/ pound <i>scallions, yellow, purple, chives & shallots with cheddar & fontina and crushed pecans with toasted baby rye bread (pound serves 15)</i></p> <hr/> <p>Brandied Vermont Cheddar Cheese \$19.85/ pound <i>with toasted walnuts, served with sesame flat crackers (pound serves 15)</i></p> <hr/> <p>Southwestern Quesadilla Trumpets \$15.85/ dozen <i>rolled corn tortillas filled with cheese, herbs & chipotle chilies (3 dozen minimum)</i></p> <hr/> <p>White Cheddar & Cranberry Spread \$17.85 /pound <i>Served with butter crackers. (pound serves 15)</i></p>	<p>Triple Cheese Fondue Laced with Cognac <i>Fontina, Cheddar & Swiss served with wedges of red, yellow & green apple, chunks of torpedo bread baked with sun-dried tomato, fresh basil & Parmesan cheese (Minimum of 12 guests)</i> \$5.85 / guest</p> <hr/> <p>Smoked Bacon, Cheddar & Sun Dried Tomato \$16.85/ pound <i>a delicious spread with toasted baby rye bread (pound serves 15)</i></p> <hr/> <p>Shrimp & Butter Spread \$17.85/ pound <i>served with fancy Melba toast (pound serves 15)</i></p> <hr/> <p>Cream Cheese, Watercress & Dill \$15.85/ pound <i>served with toasted pita points (pound serves 15)</i></p>
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Homemade Dips & Sauces

<p>Homemade Potato Chips \$3.85/ guest <i>sprinkled with sea salt and served with your choice of 2 dips (Minimum 12 guests)</i></p> <hr/> <p>Dips</p> <p>French Onion Dip \$7.45/ pint</p> <hr/> <p>Bacon Horseradish Dip \$7.45/ pint</p> <hr/> <p>Fresh Vegetable Ranch Dip \$7.45/ pint</p> <hr/> <p>Clam Dip \$7.45/ pint</p> <hr/> <p>Green Goddess Dip \$7.45/ pint</p> <hr/> <p>Shrimp Dip \$9.45/ pint</p> <hr/>	<p>Sauces</p> <p>Whipped Horseradish Sauce \$6.45/ pint</p> <hr/> <p>Vidalia Onion Marmalade \$7.85/ pint</p> <hr/> <p>Fresh Ginger Lime Dipping Sauce \$5.85/ pint</p> <hr/> <p>Remoulade Sauce w/ blue cheese crumbles \$7.85/ pint</p> <hr/> <p>Plum Sauce \$7.85/ pint</p> <hr/> <p>Cucumber Mousse \$9.45/ pint</p> <hr/> <p>Spicy Peanut Sauce \$8.45/ pint</p> <hr/> <p>Apricot Aioli \$6.45/ pint</p> <hr/>
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Bread Selections

Minimum of Three Dozen for Each Selection

<p>Sweet Potato Biscuits \$11.85/dozen</p> <hr/> <p>Cocktail Croissants \$4.45/ dozen</p> <hr/> <p>Sun Dried Tomato & Basil Bread twelve slices \$8.45 / loaf</p> <hr/> <p>Fancy Melba Toast 30 slices @ \$6.45</p> <hr/>	<p>Soft Slices of Homemade Bread scalloped, stars or hearts 30 slices @ \$6.45</p> <hr/> <p>Homemade Rolls (white or wheat)</p> <p>Party Rolls \$3.95 / dozen</p> <hr/> <p>Dinner Rolls \$4.95 / dozen</p> <hr/> <p>Petite Rolls \$4.45 / dozen</p> <hr/> <p>Sandwich Rolls \$5.45 / dozen</p> <hr/>
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Quiche

<p>Miniature Quiche \$14.85/ dozen <i>(each selection, 3 dozen minimum)</i></p> <p>Spinach w/ Feta & Sun-Dried Tomato</p> <hr/> <p>Wild Mushroom</p> <hr/> <p>Asparagus & Black Ham</p> <hr/> <p>Smoked Salmon & Dill</p> <hr/>	<p>Quiche: Full size, deep-dish, Serves 4 - 8</p> <p>Back Fin Crab \$24.85</p> <hr/> <p>Sun-Dried Tomato & Bacon \$24.85</p> <hr/> <p>Tomato, Feta & Purple Onion \$24.85</p> <hr/> <p>Broccoli & Cheddar \$24.85</p> <hr/> <p>Spinach & Mushroom \$24.85</p> <hr/> <p>Quiche Lorraine (Bacon & Cheese) \$24.85</p> <hr/> <p>Ham & Swiss \$24.85</p>
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Fruits & Vegetables

Healthy Assortment of Colorful Vegetables \$3.85 / guest	Vegetable Lasagna Cups \$26.85 / dozen	
<i>served with a wonderful buttermilk dip or house made thousand island with blue cheese crumbles</i>	<i>with a savory vegetable sauce</i>	
<i>(Minimum 15 guests)</i>	<i>(3 dozen minimum)</i>	
Fresh Asparagus \$3.85 / guest	Mushrooms Stuffed with Spinach \$15.85 / dozen	
<i>Blanched, topped with roasted red peppers,</i>	<i>baked with water chestnuts and topped with</i>	
<i>served with curry Dijon dipping sauce</i>	<i>fontina cheese (3 dozen minimum)</i>	
<i>(15 guest minimum)</i>	Mushrooms Stuffed w/ Savory \$15.85 / dozen	
Roasted Tomato, Fresh Basil & Pecorino Cheese \$16.45 / dozen	Wild Mushrooms & Leek <i>topped with Gruyere cheese (3 dozen minimum)</i>	
<i>baked into a petite French croissant (3 dozen minimum)</i>	Bruschetta \$16.85 / dozen	
Baked Artichoke Cups \$18.85 / dozen	<i>spinach, bits of fresh tomato, purple onion & asiago cheese baked on slices of toasted Italian loaf (3 dozen minimum)</i>	
<i>filled with spinach and topped with melted Havarti cheese (3 dozen minimum)</i>	Spanakopita \$14.85 / dozen	
Spinach & Artichoke Heart Fondue \$16.85 / quart	<i>phyllo pastry filled with spinach & feta cheese (3 dozen minimum)</i>	
<i>to be served warm with croissant squares for dipping (serves 12)</i>	Fresh Seasonal Fruits \$3.85 / guest	
Sweet Red Pepper Hummus \$12.85 / pound	<i>served with coconut rum whipped cream and chocolate mousse for dipping (minimum 15 guest)</i>	
<i>served with toasted pita points</i>	Grilled Fresh Pineapple \$3.85 / guest	
	<i>with captain Morgan's dark rum and brown sugar (minimum 12 guest)</i>	
	Homemade Pickles \$6.85 pint/\$13.70 qt -	

Dessert Selections

Miniature Desserts ~ \$12.85 / dozen (minimum of 3 dozen each selection)

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

Assorted Desserts ~ \$10.85 / dozen (minimum of 3 dozen each selection)

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

Additional Favorites and Deviled Eggs

Miniature Black Forest Cheesecakes

\$14.85/ dozen _____

Miniature Fruitcakes

\$14.85/ dozen _____

Large Fruitcakes

\$8.45/ pound _____

Cinnamon & Sugar Glazed Pecans

\$12.85/ pound _____

Plates, Cups & Cutlery

Acrylic \$1.85 / person _____

Chocolate Pecan Fudge

\$10.85/ pound _____

Toasted Nuts

\$12.85/ pound _____
(walnuts, pecans & cashews)

Virginia Peanuts

\$8.45/ pound _____

Deviled Eggs

Dozen \$11.40 / Half Dozen \$5.70

Special Instructions:

PRICING

Menu Items _____

\$ Trays (x____) _____

\$ _____

Garnishments (x __) \$ _____

Chafing Dish (x____) \$ _____

SUB-total \$ _____

Tax \$ _____

Delivery _____ \$ _____

TOTAL DUE: \$ _____

Order Taken By: _____