

HOMEMADES BY Suzanne SELF SERVICE CATERING MENU

102 N Railroad Ave ☎ Ashland ☎ Tel: 798.8331 ☎ Fax: 798-8361
 order online www.homemadesbysuzanne.com ☎ fax downtown 775.2117

Event Date: _____ Contact: _____
 Time: _____ Phone: _____ Fax: _____
 Guest Count: _____ e-mail: _____

Delivery Address & Instructions:

Name: _____
 Address: _____
 City, Zip: _____

Billing Information:

Company Name: _____
 Address: _____
 City, State, Zip: _____

Instructions:

DELIVERY

ASHLAND PICK-UP

John Marshall PICK-UP

Credit Card

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

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

Beef Selections

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

Pork & Lamb Selections

<p>Half Baked Virginia Ham \$84.00</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> <p><u>Whole Ham Available for \$145.00</u></p>	<p>Sliced Pork Loin \$55.00</p> <p><i>with caramelized onions, apricot aioli and homemade rolls (serves approx. 24 for hors d'oeuvres)</i></p>
<p>Thinly Sliced Country Ham Biscuits \$12.85 / 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) Minimum of 3 dozen</i></p>	<p>Hickory Smoked Barbeque \$13.45 / 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>
<p>Petite Lamb Chops \$29.00 / dozen</p> <p><i>with rosemary demi glace and mint jelly (Minimum of 3 dozen)</i></p>	<p>Black Forest Ham Biscuits \$12.85 / 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>

Seafood Selections

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

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 @ \$86 Medium 30 @ \$43, Small 15 @ \$29</p>	<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> \$22.45 / pound</p>
<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 @ \$86, Medium 30 @ \$43, Small 15 @ \$29</p>	<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> \$4.45 / guest</p>

Cheese Selections Continued...

<p>Boursin Cheese \$18.95 / pound <i>topped with sweet cherries and served with thin Moravian spice wafers (lb. serves 15)</i></p> <hr/> <p>Five Onion Cheddar Spread \$13.45 / 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 \$15.95 / pound <i>with toasted walnuts, served with sesame flat crackers (pound serves 15)</i></p> <hr/> <p>Southwestern Quesadilla Trumpets \$11.85 / dozen <i>rolled corn tortillas filled with cheese, herbs & chipotle chilies (3 dozen minimum)</i></p> <hr/>	<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) \$3.45 / guest</i></p> <hr/> <p>Smoked Bacon, Cheddar & Sun Dried Tomato \$13.45 / pound <i>a delicious spread with toasted baby rye bread (pound serves 15)</i></p> <hr/> <p>Shrimp & Butter Spread \$14.85 / pound <i>served with fancy Melba toast (pound serves 15)</i></p> <hr/> <p>Cream Cheese, Watercress & Dill \$11.45 / pound <i>served with toasted pita points (pound serves 15)</i></p> <hr/>
--	--

Homemade Dips & Sauces

<p>Homemade Potato Chips \$2.45 / 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 \$6.45 / pint _____</p> <p>Bacon Horseradish Dip \$6.45 / pint _____</p> <p>Fresh Vegetable Ranch Dip \$6.45 / pint _____</p> <p>Clam Dip \$6.45 / pint _____</p> <p>Green Goddess Dip \$6.45 / pint _____</p> <p>Shrimp Dip \$8.45 / pint _____</p>	<p>Sauces</p> <p>Whipped Horseradish Sauce \$4.85 / pint _____</p> <p>Vidalia Onion Marmalade \$5.45 / pint _____</p> <p>Fresh Ginger Lime Dipping Sauce \$4.45 / pint _____</p> <p>Remoulade Sauce w/ blue cheese crumbles \$5.85 / pint _____</p> <p>Plum Sauce \$5.45 / pint _____</p> <p>Cucumber Mousse \$7.85 / pint _____</p> <p>Spicy Peanut Sauce \$7.45 / pint _____</p> <p>Apricot Aioli \$4.85 / pint _____</p>
---	--

Bread Selections

Minimum of Three Dozen for Each Selection

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

Quiche

<p>Miniature Quiche \$11.85 / dozen <i>(each selection, 3 dozen minimum)</i></p> <p><i>Spinach w/ Feta & Sun-Dried Tomato</i> _____</p> <p><i>Wild Mushroom</i> _____</p> <p><i>Asparagus & Black Ham</i> _____</p> <p><i>Smoked Salmon & Dill</i> _____</p>	<p>Quiche also available in full size, deep-dish serves 4 to 6 guests \$21.85 each</p> <ul style="list-style-type: none"> - Back Fin Crab - Sun-Dried Tomato & Bacon - Tomato, Feta & Purple Onion - Broccoli & Cheddar - Spinach & Mushroom - Quiche Lorraine (Bacon & Cheese) - Ham & Swiss
---	--

Fruits & Vegetables

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

Dessert Selections

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

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

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

<p>Coconut Macaroons _____</p> <p><i>dipped in milk chocolate</i></p>	<p>Chocolate Caramel Squares _____</p>
<p>Triple Chocolate Brownies _____</p>	<p>Powdered Sugar Pecan Crescents _____</p>
<p>Lemon Oat Squares _____</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 \$5.40 / Half Dozen \$2.70

PRICING

Menu Items _____

\$ Trays (x____) _____

\$ _____

Garnishments (x __) \$ _____

Chafing Dish (x____) \$ _____

SUB-total \$ _____

Tax \$ _____

Delivery \$ _____

TOTAL DUE: \$ _____

Order Taken By: _____