




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

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

Beef Selections

Mini Lasagna Cups <i>with meat sauce (Minimum of 3 dozen)</i>	\$26.85/ dozen	Roast Beef Crostini <i>with whipped horseradish & Vidalia onion (Minimum of 3 dozen)</i>	\$18.85/ dozen
Beef Tenderloin <i>with half sized rolls, whipped horseradish sauce & Vidalia onion marmalade (3 lbs Minimum)</i>	\$32.95 / lbs	Cocktail Meatballs & Slices of Italian Sausage <i>in tomato basil sauce (Serves approx. ten)</i>	\$12.85/ quart
Roast Beef Tartlets <i>Baked in crispy phyllo pastry (Minimum of 3 dozen)</i>	\$12.85/ dozen		

Pork Selections

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

Seafood Selections

<p>Chilled Jumbo Shrimp <i>tails on, with remoulade & cocktails sauces (Minimum of 2 pounds)</i></p>	<p>\$18.85/ pound</p>	<p>Cocktail Potato with Back Fin Crab <i>and Emmentaler Swiss (Minimum of 3 dozen)</i></p>	<p>\$24.85/dozen</p>
<p>Grilled Jumbo Shrimp Skewers <i>served with fresh dill aioli for dipping (Minimum of 3 dozen)</i></p>	<p>\$17.85/ dozen</p>	<p>Back Fin Crab Fondue <i>laced with sherry, served with housemade croissant squares for dipping (qt. serves 10)</i></p>	<p>\$48.00/ quart</p>
<p>Cocktail Back Fin Crab Cakes <i>served on small homemade party rolls with tartar or remoulade sauce (3 dozen minimum)</i></p>	<p>\$19.85/ dozen</p>	<p>Back Fin Crab stuffed Mushrooms <i>Imperial Style (Minimum of 3 dozen)</i></p>	<p>\$22.45/ dozen</p>
<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>		<p>Coquilles St. Jacques <i>scallops in a rich sherry cream sauce, topped with house made bread crumbs, served in natural scallopshells (Minimum of 3 dozen)</i></p>	<p>\$39.45/ dozen</p>
<p>Smoked Norwegian Salmon <i>with Boursin cheese & scallions, sliced black bread & fancy Melba toast (pound serves 6)</i></p>	<p>\$22.85/ pound</p>	<p>Sea Scallops <i>wrapped in smoked applewood bacon, drizzled with sweet & sour sauce (3 dozen min.)</i></p>	<p>\$29.45/ dozen</p>
<p>Sides of Poached Salmon <i>served with cucumber mousse (serves 24 for cocktails)</i></p>	<p>\$135.00/ side</p>	<p>Baked Va Oysters on the Half Shell <i>with fresh spinach, bits of smoked bacon, Dijon hollandaise & fontina cheese (3 dozen min.)</i></p>	<p>\$34.85/ dozen</p>

Cheese Selections

<p>Wheel of Raspberry French Cream Cheese <i>blend of brie & blue cheese layered with raspberry melba sauce & dried fruits, beautifully garnished and served with very thin Moravian spice wafers.</i> Large serves 60 @ \$97 Medium 30 @ \$52, Small serves 15 @ \$38</p>	<p>Baked Brie 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) \$28.85/ pound</p>
<p>Savory Southwestern Cheesecake garnished with shredded cheddar, bits of tomato & black olives and served w/ colorful toasted pita points Large serves 60 @ \$97, Medium serves 30 @ \$52, Small 15 @ \$38</p>	<p>Imported Cheese Sampler 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) \$6.85/ guest</p>

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 \$48.00/ quart <i>Fontina, Cheddar & Swiss served with chunks of torpedo bread baked with sun-dried tomato, fresh basil & Parmesan cheese. (quart serves 10)</i></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</p> <p>scalloped, stars or hearts</p> <p style="text-align: right;">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	
	Wild Mushrooms & Leek topped with	
	<i>Gruyere cheese (3 dozen minimum)</i>	
Roasted Tomato, Fresh Basil & Pecorino Cheese \$16.45 / dozen	Bruschetta \$16.85 / dozen	
<i>baked into a petite French croissant (3 dozen minimum)</i>	<i>spinach, bits of fresh tomato, purple onion</i>	
	<i>& asiago cheese baked on slices of</i>	
	<i>toasted Italian loaf (3 dozen minimum)</i>	
Baked Artichoke Cups \$18.85 / dozen	Spanakopita \$14.85 / dozen	
<i>filled with spinach and topped with melted</i>	<i>phyllo pastry filled with spinach & feta cheese</i>	
<i>Havarti cheese (3 dozen minimum)</i>	<i>(3 dozen minimum)</i>	
Spinach & Artichoke Heart Fondue \$16.85 / quart	Fresh Seasonal Fruits \$3.85 / guest	
<i>to be served warm with croissant squares</i>	<i>served with coconut rum whipped cream and</i>	
<i>for dipping (serves 12)</i>	<i>chocolate mousse for dipping</i>	
	<i>(Minimum 15 guest)</i>	
Sweet Red Pepper Hummus \$12.85 / pound	Grilled Fresh Pineapple \$3.85 / guest	
<i>served with toasted pita points</i>	<i>with captain Morgan's dark rum and brown</i>	
	<i>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 filled with homemade custard and whipped cream, drizzled with chocolate	Petite Fours all butter pound cake dipped in white chocolate and decorated for occasion	
Eclairs filled with chocolate mousse & dusted with powdered sugar	Strawberries Romanoff served in puff pastry shells and garnished with fresh berries	
Napoleons filled with cream cheese & drizzled with chocolate	Chocolate Mousse served in Dutch chocolate cups dusted with chocolate	
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

PRICING

Menu Items _____

\$ Trays (x____) _____

\$ _____

Garnishments (x __) \$ _____

Chafing Dish (x____) \$ _____

SUB-total \$ _____

Tax \$ _____

Delivery _____ \$ _____

TOTALDUE: \$ _____

Order Taken By: _____

Special Instructions:
