

# *checkers catering and special events*

## Special Event Menu 2010

### *Full Service*

#### WELCOME

Our plated dinner and buffet menus on the following pages are examples of the capabilities of our award winning kitchen team. The pre-fixed menus are tried and true to what we have to offer.

#### EVENT SERVICES

Our planners will be delighted to provide assistance with every aspect of your special event. We can assist with menu planning, floral arrangements, linens, table, chair and equipment rental as well as the many other services you may require to enhance or upscale your special occasion. Our professional event staff offer expert guidance and will gladly take care of ordering and organizing any rentals for your event.

#### SERVICE STAFF

We pride ourselves not only on our delicious cuisine but also our professional staff that have been trained in providing exceptional service. Attention to detail is apparent when your event is with Checkers Catering. Our staff offer top notch service to ensure that you feel just as much of a guest as your friends and family will at your special event. The tone of professionalism is set by our custom tailored black dress shirts with black tie, black slacks, and shoes with long black bistro aprons. We also have themed uniforms to tie in with the nature of your event.

#### CUSTOM PROPOSAL

Please enjoy reviewing our special event menu!  
Look and see what sounds great to you!

There is an incredible array of fabulous cuisine, exciting dishware, glassware, flatware and specialty linens available.

Please visit our website which has an extensive list of other menu options.

Our professional event planners will create a custom proposal for you according to your specific needs

#### OUR CONTACT INFORMATION

We are located at 83 Wright Brothers Avenue in Livermore California

Our number is (925) 968-1121

Our e-mail contact is [sandee@checkerscatering.com](mailto:sandee@checkerscatering.com)

Our website is [www.checkerscatering.com](http://www.checkerscatering.com)

# *checkers catering and special events*

## Plated Menu One

### tray passed hors d'oeuvres

#### STUFFED CREMINIS

Baked Bite Size Mushrooms Stuffed with Italian Sausage & Parmesan Cheese

#### CAPRESE SKEWERS

Toy Box Tomatoes, Marinated Mozzarella Balls & Torn Basil on a Bamboo Skewer Finished with a Balsamic Reduction

### salad

#### CAESAR SALAD

Torn Hearts of Romaine Dressed with Marinated Sun Dried Tomatoes, Shaved Parmesan & Rustic Garlic Croutons with a Traditional Caesar dressing

### entrée

#### CHICKEN PICCATA

Topped with Traditional Butter, Lemon & White Wine Sauce with Capers

#### SEARED OUTSIDE SKIRT STEAK

Marinated in a Sesame Soy, grilled and sliced with Wild Mushrooms

#### RED SKINNED MASHED POTATOES

Finished with Fresh Sweet Basil

#### ITALIAN VEGETABLES

Grilled Zucchini with Roma Tomatoes, Mushrooms, Sweet Basil and Garlic

#### ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

### coffee service

Includes tableside service with all the accompaniments

### linens

Includes Guest Table Linens and Napkins

### china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

### service staff

Includes Server for every 15 guests

# *checkers catering and special events*

## Buffet Menu One

### stationary hors d'oeuvres

#### CHEESE BOARD

International & Domestic Cheese Garnished with Red Grape Bunches. Served with Table Crackers & Sliced Baguettes

#### FRUIT DU'JOUR

Sliced Juicy Cantaloupe, Watermelon, Pineapple, Honey Dew, Grape Bunches & Seasonal Berries

### salad

#### CAESAR SALAD

Torn Hearts of Romaine Dressed with Sun Dried Tomatoes, Shaved Parmesan & Rustic Garlic Croutons with a Traditional Caesar dressing

#### HOUSE SALAD

Romaine & Iceberg Lettuce Dressed with Shaved Carrots, Sliced Mushrooms, Cucumbers & Mini Toy Box Tomatoes. Ranch & Italian Dressing on the side

### entrée

#### CHICKEN PICCATA

Topped with Traditional Butter, Lemon & White Wine Sauce with Capers

#### SEARED OUTSIDE SKIRT STEAK

Marinated in a Sesame Soy Sauce, grilled and sliced with Wild Mushrooms

#### RED SKINNED MASHED POTATOES

Finished with Fresh Sweet Basil

#### ITALIAN VEGETABLES

Grilled Zucchini with Roma Tomatoes, Mushrooms, Sweet Basil and Garlic

#### ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

### coffee service

Includes Coffee Buffet Station with all the accompaniments

### linens

Includes Guest Table Linens and Napkins

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Includes all appropriate china, flatware and glassware for buffet meal

### service staff

Includes Server for every 25 guests

# *checkers catering and special events*

## Plated Menu Two

### tray passed hors d'oeuvres

MEDITERRANEAN SHOOTERS

White Grape & Almond Gazpacho Shooters

BRUSCETTA CHECKERS STYLE

Diced Vine Ripe Roma Tomatoes, Crumbled Feta Cheese, Garlic & Torn Sweet Basil. Served with Crostini

### salad

FRISÉE OF BABY GREENS

With Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans,  
Served with a White Wine Vinaigrette Dressing

### entrée

PISTACHIO CRUSTED SALMON

Pan Seared with a Apricot and Pink Peppercorn Beurre Blanc Sauce

WILD RICE

Medley of Julienne Carrots, Mushrooms and Green Beans in Lemon Butter

ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

### coffee service

Includes tableside service with all the accompaniments

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Includes Guest Table Linens and Napkins

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# *checkers catering and special events*

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### salad

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Served with a White Wine Vinaigrette Dressing

### entrée

PISTACHIO CRUSTED SALMON

Pan Seared with a Apricot and Pink Peppercorn Beurre Blanc Sauce

BEEF BROCHETTES \* 2 per person

Grilled Beef Tenderloin on Wooden Skewers

with Mushrooms, Red & Green Bell Peppers & Red Onions with a Teriyaki Glaze

WILD RICE

With Seasonal Herbs & Spices

FARMERS MARKET VEGETABLES

Medley of Julienne Carrots, Mushrooms and Green Beans in Lemon Butter

ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

### coffee service

Includes Coffee Buffet Station with all the accompaniments

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# *checkers catering and special events*

## Plated Menu Three

### tray passed hors d'oeuvres

#### PROSCUITTO Y MELON

Cantaloupe & Honey Dew Melon Balls Wrapped in Salty Proscuitto

#### BRIE EN'CROUTE

A Square of Ripe Brie Cheese with Minced Spiced Walnuts Wrapped Neatly in Puff Pastry Baked to a Golden Brown with a Sweet Apricot Glaze

### salad

#### THE TUSCAN

Red Leaf and Romaine Hearts mixed with Red Onion, Yellow Bell Tomatoes, Red Toy Box Tomatoes, and Avocado tossed with Red Wine Vinaigrette

### entrée

#### SCAMPI SHRIMP

Prepared in a Butter & White Wine Sauce with Shallots, Garlic & Button Mushrooms

#### Grilled FILET MEDALIONS

Grilled to Perfection with Merlot Demi Glaze

#### FETTUCHINI ALFREDO

Finished with Minced Italian Flat Leaf Parsley

#### HARICOT VERTS AMANDINE

Tossed in a Lemon infused Butter Sauce

#### ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

### coffee service

Includes tableside service with all the accompaniments

### linens

Includes Guest Table Linens and Napkins

### china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

### service staff

Includes Server for every 15 guests

*checkers catering and special events*

## Buffet Menu Three

### stationary hors d'oeuvres

#### PROSCUITTO Y MELON

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#### BRIE EN'CROUTE

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### salad

#### THE TUSCAN

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### entrée

#### SCAMPI SHRIMP

Prepared in a Butter & White Wine Sauce with Shallots, Garlic & Button Mushrooms

#### Grilled FILET MEDALIONS

Grilled to Perfection with Merlot Demi Glaze

#### FETTUCHINI ALFREDO

Finished with Minced Italian Flat Leaf Parsley

#### HARICOT VERTS AMANDINE

Tossed in a Lemon infused Butter Sauce

#### ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

### coffee service

Includes Coffee Buffet Station with all the accompaniments

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Includes Guest Table Linens and Napkins

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# *checkers catering and special events*

## Plated Menu Four

### tray passed hors d'oeuvres

#### PRAWN SHOOTERS

Served on a Bed of Spicy Cocktail Sauce with Lemon

#### NAPA CROSTINI

Pear and Gorgonzola Crostini served with a Wedge of Red Grapes

### salad

#### WARM HOUSE SPINACH SALAD

Dressed with Marinated Pearl Onion, Egg, Sautéed Mushrooms and Sundried Tomatoes. Served with Balsamic Vinaigrette

### entrée

#### PRIME RIB \* 10 oz.

Boneless Aged Prime Rib Rubbed with Rosemary & Garlic Smoked to Perfection. Au Jus & Horseradish Cream Served on the Side

#### SCALLOPED POTATOES

Buttery Yukons Thinly Sliced Baked to Perfection with Fresh Cream, Salt & Pepper

#### HICKORY SMOKED VEGETABLES

Seasonal Vegetables Drizzled with Walnut Oil

#### ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

### coffee service

Includes tableside service with all the accompaniments

### linens

Includes Guest Table Linens and Napkins

### china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

### service staff

Includes Server for every 15 guests

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**Buffet Menu Four**  
**stationary hors d'oeuvres**

**JUMBO PRAWNS**

Served with Spicy Cocktail Sauce and Lemon

**NAPA CROSTINI**

Pear and Gorgonzola Crostini served with a Wedge of Red Grapes

**salad**

**WARM HOUSE SPINACH SALAD**

Dressed with Marinated Pearl Onion, Egg, Sautéed Mushrooms and Sundried Tomatoes. Served with Balsamic Vinaigrette

**CAESAR SALAD**

Torn Hearts of Romaine Dressed with Sun Dried Tomatoes, Shaved Parmesan & Rustic Garlic Croutons with a Traditional Caesar dressing

**entrée**

**PRIME RIB**

Boneless Aged Prime Rib Rubbed with Rosemary & Garlic Smoked to Perfection. Au Jus & Horseradish Cream Served on the Side

**CHICKEN MADEIRA**

Roasted Chicken Breast, Petit Carrots, Pearl Onions & Wild Mushrooms in a Madeira Wine Sauce with a Hint of Rosemary

**SCALLOPED POTATOES**

Buttery Yukons Thinly Sliced Baked to Perfection with Fresh Cream, Salt & Pepper

**HICKORY SMOKED VEGETABLES**

Seasonal Vegetables Drizzled with Walnut Oil

**ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD**

With Whipped Herb Butter

**coffee service**

Includes Coffee Buffet Station with all the accompaniments

**linens**

Includes Guest Table Linens and Napkins

**china, flatware & glassware**

Includes all appropriate china, flatware and glassware for buffet meal

**service staff**

Includes Server for every 25 guests

# *checkers catering and special events*

## create your own buffet...one

choose one or split two

### **TRI TIP STEAK**

Marinated in House Sauce then Smoked to Perfection. Served Sliced in 6 oz Portions

### **SEARED STEAK WITH WILD MUSHROOMS**

Marinated Top Sirloin in Sesame Soy Served Sliced with Fresh Shitake, Porcini & Oyster Mushrooms

### **SCAMPI STYLE CHICKEN**

Pan Sautéed in a White Wine Butter Sauce with Minced Garlic & Italian Flat Leaf Parsley

Chicken Madeira with Wild Mushrooms and Rosemary

### **CHICKEN PICATTA**

Pan Sautéed Tenderized Chicken Breast Dredged in Flour in a Traditional White Wine Butter Sauce with Fresh Capers & a Hint of Lemon

### **PARMESAN CRUSTED CHICKEN**

Topped with a Sage Butter Sauce

### **STUFFED PORTABELLA MUSHROOM**

Baby Spinach and Feta drizzled with a creamy Marsala sauce

### **CHILI PAINTED PORTOBELLO**

In Flaky Puff Pastry Baked to a Golden Brown with a Chipotle Cream Sauce

### **PENNE PORTOBELLA PASTA ENTREE**

Grilled Portabella Mushrooms, Diced Italian Sausage & Chicken, Bay Spinach & Roasted Garlic Tossed in Alfredo Sauce

## create your own buffet...two

Choose One from buffet three and one from buffet two

### **GRILLED BEEF TENDERLOIN**

With Sautéed Porcini Mushrooms

Served with Herb and Pepper Boursin Sauce

### **BEEF TENDERLOIN MEDALLIONS**

Roasted with a Dijon Herb Crust

### **BACON WRAPPED FILET MIGNON**

Drizzled with a Zinfandel & Black Peppercorn

Béarnaise Sauce

### **TIGER PRAWNS**

Sautéed scampi-style in Cognac Butter

### **PAN SEARED HALIBUT**

Finished with a Lemon Beurre Blanc Sauce

### **PARM CRUSTED HALIBUT**

Sauteed and served with Tomato Coulis

### **DRY AGED NEW YORK STRIP STEAK**

Like Cutting Butter!

### **GRILLED PRAWNS**

Grilled Jumbo Butter flied Prawns with Lemon Butter

### **SEA SCALLOP CAKES**

Pan Seared in Peanut Oil with Cilantro Lime Aioli

# *checkers catering and special events*

## create your own buffet...three

### Choose Two

#### **MEDITERRANEAN FLANK STEAK**

Stuffed with Sun Dried Tomatoes, Baby Spinach & Three Cheeses Drizzled with a Demi Glaze

#### **BEEF BROCHETTES \* 2 per person**

Grilled Beef Tenderloin on Wooden Skewers

with Mushrooms, Red & Green Bell Peppers & Red Onions with a Teriyaki Glaze

#### **CHECKERS SHORT RIBS**

Slow Cooked in a Red Wine Sauce with Mini Pearl Onions, Carrots, Celery, Whole Black Peppercorns with a Hint of Bay Leaf

#### **GRILLED SALMON**

Fresh Atlantic Grilled Salmon with a Chardonnay Dill Cream Sauce

#### **SALMON PICATTA**

Fresh Atlantic Salmon in a White Wine Butter Sauce

#### **ROASTED PORK TENDERLOIN**

Thyme & Lavender Scented with a Cranberry-Port Sauce

#### **CHICKEN PECAN**

Tenderized Chicken Breast Stuffed with House Cornbread Stuffing & a Pecan Crust. Served with a Sherry Cream Sauce

#### **GREEK CHICKEN**

Lightly Floured & Sautéed Stuffed Chicken Breast with Crumbled Feta Cheese, Sun Dried Tomatoes & Kalamata Olives. Finished with Basil & Garlic infused Olive Oil with Diced Roma Tomatoes

#### **ITALIAN STUFFED CHICKEN**

Pan Seared Stuffed Chicken Breast with Sautéed Italian Sausage, Baby Spinach & Gorgonzola Cheese. Served with House Marinara Sauce

#### **APRICOT CHICKEN CORDON BLEU**

Stuffed with Dried Apricots, Diced Proscuitto & Bleu Cheese Finished with a Sherry Cream Sauce

#### **SCAMPI STYLE CHICKEN**

Pan Sautéed in a White Wine Butter Sauce with Minced Garlic & Italian Flat Leaf Parsley

Chicken Madeira with Wild Mushrooms and Rosemary

#### **CHICKEN MADEIRA**

Roasted Chicken Breast, Petit Carrots, Pearl Onions & Wild Mushrooms in a Madeira Wine Sauce with a Hint of Rosemary

#### **CHICKEN PICATTA**

Pan Sautéed Tenderized Chicken Breast Dredged in Flour in a Traditional White Wine Butter Sauce with Fresh Capers & a Hint of Lemon

#### **PARMESAN CRUSTED CHICKEN**

Sauteed and Topped with a Sage Butter Sauce

#### **STUFFED PORTABELLA MUSHROOM**

Baby Spinach and Feta drizzled with a creamy Marsala sauce

#### **CHILI PAINTED PORTOBELLO**

In Flaky Puff Pastry Baked to a Golden Brown with a Chipotle Cream Sauce

#### **PENNE PORTOBELLO PASTA**

Grilled Portabella Mushrooms, Diced Italian Sausage & Chicken, Bay Spinach & Roasted Garlic Tossed in Alfredo Sauce

#### **SMOKED PRIME RIB**

Boneless Aged Prime Rib Rubbed with Rosemary & Garlic Smoked to Perfection. Au Jus & Horseradish Cream Served on the Side

#### **ANGEL HAIR PASTA**

Tossed with Veal Saltimbocca, Capers & Shallots in a Light cream sauce

# *checkers catering and special events*

## Create your own buffet Vegetable Side Dishes

Choose one

### **BRUSSEL SPROUTS & CHESTNUTS**

Coated with Heavy Cream and topped with Bleu Cheese Crumble

### **FARMERS MARKET VEGETABLE MEDLEY**

Carrots, Zucchini, Yellow Squash and Red Bell Pepper Sautéed with Fresh Chopped Garlic, Tarragon, Thyme and Lemon Pepper

### **DRY ROASTED CAULIFLOWER**

Topped with Capers and Bread Crumbs

### **GREEN BEAN ALMONDINE**

Finished in Lemon Butter

### **WINTER VEGETABLE MEDLEY**

Broccoli, Carrots and Cauliflower

### **ROASTED ITALIAN VEGETABLES**

Zucchini, Sautéed Mushrooms, Roma Tomatoes and Sweet Basil, in Garlic Olive Oil

### **VEGETABLE MEDLEY**

Julienne Carrots, Long Green Beans and Button Mushrooms in Lemon Thyme Butter

### **ROASTED AUTUMN VEGETABLES**

An Assortment of Roasted Autumn Vegetables including Butternut Squash, Rutabagas, Beets and Parsnips with Shallots, Fresh Sage, Thyme and Oregano

### **WINTER SPICE**

Roasted Squash with Aromatic Fennel

### **GRILLED ASPARAGUS**

In a Lemon Butter Garlic Sauce

### **ROASTED LEEKS**

With Horseradish Cream Sauce on the Side

### **HICKORY SMOKED VEGETABLES**

Assortment of Zucchini, Yellow Squash, Portobello Mushrooms, Red Onion and Red Bell Pepper, with Button Mushrooms in a Balsamic and Walnut Oil Marinade

### **BUTTERNUT SQUASH**

Drizzled with Lemon Apple Butter Sauce, Crispy Sage and Walnuts

### **SWEET & SAVORY**

Orange glazed carrot ribbons

### **SUGAR SNAP PEAS IN PASTA**

Tossed with Angel Hair Pasta, Roasted Garlic and Shaved Parmesan

### **GINGERED CARROTS**

Honey Glazed Carrots with Shallots and Ginger

### **CAULIFLOWER LEEK KUGEL**

Baked to a Golden Brown with a Almond Herb Crust

### **PETITE CARROTS**

Served in a Creamy Sherry Sauce

# *checkers catering and special events*

## Create your own buffet potatoes, rice and pastas

Choose One

### **PORCINI CRUSTED POTATOES**

Baby Red Potatoes Baked to Perfection with a Porcini Crust

### **BLENDED SWEET GOLD MASHED**

Yukon Gold and Sweet Potatoes Whipped with Heavy Cream & Butter and Seasoned with Rosemary and Garlic

### **MASHED YAMS**

With Brown Sugar & Butter

### **LATKES**

Gold Yukon Potato Cakes with Fresh Snipped Chives

### **GARLIC MASHED POTATOES**

Roasted Garlic, Butter, Cream, Salt & Pepper with Spring Chives

### **RED SKINNED MASHED POTATOES**

Finished with fresh Sweet Basil Oil

### **SCALLOP POTATOES**

Layers of Buttery Yukon Gold Potatoes & Cheese Baked to a Golden Brown

### **CARROT & SCALLION CAKES**

Crispy Carrot, Potato, and Scallion Cake Served with Crème Fraiche

### **NEW BUTTERED POTATOES**

Topped with Fresh Snipped Chives

### **SWEET POTATOES**

Dusted with Cinnamon and Marshmallows

### **TWICE BAKED RED POTATOES**

With smoked Cheddar Au Gratin

### **ROASTED YUKON GOLD POTATOES**

Fresh Garlic, Rosemary and Oregano

### **WILD RICE**

Tossed with Matchstick Carrots and Sliced Mushrooms

### **ORIENTAL FRIED RICE**

Quick Fry with Soy, Minced Carrots, Baby Peas & Egg

### **BASMATI RICE PILAF**

Dressed with Peas, Carrots and Fresh Parsley

### **FUSILLI ALFREDO**

Sautéed Mushrooms, Garlic and Parmesan Cheese

### **FETTUCHINI ALFREDO**

With Parmesan Cheese on the Side

### **PESTO CREAM PENNE**

With Sun dried tomatoes mushrooms and Toasted Pine Nuts

### **PENNE MARINARA**

Dressed in House Marinara Sauce with Chili Flakes & Shaved Parmesan Cheese on the Side

### **PENNE FRESCA**

Tossed with Virgin Olive Oil, Fresh Garlic, Roma Tomatoes and Fresh Sweet Basil

### **HOMESTYLE CORNBREAD STUFFING**

With Diced Andouille Sausage

# *checkers catering and special events*

## Create your own buffet Salads

Choose one or split two

### **BIB SALAD**

Blend of Butter and Romaine Lettuce Salad with Jicama, Avocado, Cucumber, Water Chestnuts, Marinated Artichoke Hearts and Shaved Parmesan Cheese, Tossed with a Fresh Tarragon and Garlic Vinaigrette

### **PEPPERED**

Wild Arugula with Avocado, Pink Grapefruit and Hazelnuts tossed in a Piedmont Hazelnut Oil

### **CHECKERS SPECIALTY CEASAR**

Torn Romaine Hearts, Smoked Salmon, Red Onion Rings, Bagel Croutons, Crumbled Feta Cheese and the Chefs Caesar Dressing

### **SPINACH SALAD**

Chopped Egg, Marinated Balsamic Pearl Onions, Sautéed Mushrooms and Crisp Pancetta served with Warm Bacon Dressing

### **FRISÉE GREENS**

Radicchio, Sliced Pears, Red Grapes, Bleu Cheese Crumbles and Honey Pecans, served with a Champagne Vinaigrette Dressing

### **BLACKBERRY SPINACH SALAD**

Blackberry Baby Spinach, Fresh Blackberries, Raspberries, Feta Cheese, Sliced Green Onion, Chopped Walnuts and Edible Flowers in an aged Balsamic Vinegar Dressing

### **THE PANZANILLA**

Panzanilla Grilled Bread Salad with Spinach, Arugula, Kalamata Olives, Roasted Red Bell Peppers, Goat Cheese and Crispy Pancetta Tossed in Cabernet Vinaigrette

### **COUNTRY GREENS**

Tossed with Granny Smith Apples, Plum Dried Cranberries, Ale Soaked Apricots, Bleu Cheese Crumbles and Honey Glazed Walnuts served with a Raspberry Vinaigrette

### **THE VINTAGE**

Heirloom Tomato Salad with Layered Local Tomatoes (when in season), Country Olives, Roasted Peppers and Chevre, Served with Caramelized Onion Vinaigrette

### **THE ORCHARD**

Thinly sliced Caramelized Fuji Apples, and Onions, Candied Walnuts and Bleu Cheese Crumbles atop Hearts of Romaine Tossed in Champagne Vinaigrette

### **GREEN WITH ENVY**

Baby Spring Lettuce Dressed with Gorgonzola Cheese, Frosted Pecans & Sliced Strawberries. Served with a Honey Balsamic Dressing

### **FENNEL SALAD**

Roasted Fennel & Pancetta with a Brown Sugar Glaze  
Atop Baby Greens Lightly Dressed in Citrus Vinaigrette

### **ICEBERG WEDGE SALAD**

Dressed with Smoked Bacon, Sliced Grape Tomatoes & Bleu Cheese Crumbles. Served with a Creamy Bleu Cheese Dressing

### **MARGARITA SALAD**

Romaine Ribbons Dressed with Tri- Color Tortilla Strips, Black Olives, Diced Tomatoes, Shredded Cheese, Kidney Beans & Avocado with a Salsa Ranch Dressing

### **FIELD OF GREENS**

Torn Hearts of Romaine Dressed with Dry Roasted Garbanzo Beans, Roasted Red Bell Peppers, Artichoke Hearts & Shaved Parmesan Cheese Served with a Light Caesar Dressing

### **ROASTED BEET SALAD**

Blood Oranges, Roasted Gold and Red Beets with Spicy Arugula and Baby Spinach tossed in a Blood Orange Sherry Vinaigrette

# *checkers catering and special events*

## **hot appetizers**

**MINI MEATBALLS @ \$1.35**

In Our House BBQ Sauce

**SWEDISH MEATBALLS @ \$1.35**

With Button Mushrooms

**HONEY MUSTARD WINGS @ 1.45**

With a Garlic, Honey & Soy Marinade & Glaze

**HOT & SPICY WINGS @ 1.45**

Zippy Breaded Chicken Wings served with Celery Sticks & Bleu Cheese Dip

**MINI BLT SKINS @ \$1.65**

Mini Yukon Gold Potatoes Stuffed with Smoked Bacon, Diced Cherry Tomato  
Topped with Micro Greens & Bleu Cheese Aioli

**SPANIKOPIA @ \$1.70**

Filo Triangles Stuffed with Crumbled Feta & Baby Spinach Baked to a Golden Brown

**VEGETARIAN SPRING ROLLS @ \$1.70**

Matchstick Chinese Vegetables Wrapped Neatly in a Won Ton Wrapper Flash Fried to a Golden Brown. Served with a  
Curry & Coconut Dipping Sauce

**STUFFED FILOS @ \$1.70**

Buttery Filo Dough Stuffed with Caramelized Onion, Walnuts, Bleu Cheese and Bacon Crumbles  
Baked to a Golden Brown

**MOROCCAN MEATBALLS @ \$1.70**

Ground Lamb with Seasonal Herbs & Moroccan Spices

**SPRING ROLLS @ \$1.75**

Minced Chicken & Spiced Cashews Wrapped Neatly in a Won Ton Wrapper.  
Served with a Sweet Chili Pepper Dipping Sauce

**STUFFED SPUDS @ \$1.75**

Potato Skins Stuffed with Cheese, Onion & Bacon and Served with Sour Cream & Salsa on the Side

**LIL'POT STICKERS @ \$1.80**

Steamed Minced Pork in a Won Ton Wrapper, served with Soy Sauce for Dipping

**ITALIAN STUFFED MUSHROOMS @ \$1.80**

Baked Mushrooms Stuffed with Italian Sausage & Parmesan Cheese

**VEGETARIAN STUFFED MUSHROOMS @ \$1.80**

Baked Mushroom Stuffed with Baby Spinach & Crumbled Feta

**SPANISH STUFFED CREMINI MUSHROOMS @ \$1.80**

Baked Mushrooms Stuffed with Spanish Ham, Parmesan Cheese, Sour cream and Herbed Bread Crumbs

**COCONUT FRIED SHRIMP @ \$1.80**

Butterfly Shrimp rolled in Panko Bread Crumbs & Coconut & Fried to a Golden Brown. Served with Orange Mango  
Dipping Sauce

**WILD MUSHROOM TARTLETS @ \$1.85**

A Trio of Sautéed Mushrooms in a Bite Size Tartlets Topped with Parmesan Cheese & Button Cap

**CARROT & SCALLION CAKES @ \$1.85**

Pan Seared Topped with Crumbled Feta & Diced Black Olives

**TAMALE SHOOTERS @ \$1.85**

Corn Tamale with tri color peppers served with a chipotle aioli dollop

**MOJO SHRIMP @ \$1.95**

Marinated and Grilled Smokey Shrimp with Garlic Parsley Mojo on a Bamboo Skewer

**GINGERED CHICKEN CAKES @ \$1.95**

Topped with a Dollop of Cilantro Lime Cream Cheese & Mango Garnish

**MINI CHICKEN TAMALES @ \$1.95**

Served with Homemade Salsa & Sour Cream

**CHICKEN TAQUITOS @ \$1.95**

Shredded Roasted Chicken Wrapped in a Corn Tortilla Served with Homemade Salsa & Sour Cream

# *checkers catering and special events*

## **hot appetizers**

### **CARIBBEAN STYLE QUESADILLAS @ \$1.95**

BBQ Pulled Pork & Diced Green Apple Nestled Between Flour Tortillas  
Smothered in Cheese with a Bermuda Salsa

### **CRUNCHY SHRIMP CAKES @ \$1.95**

Pan Seared Almond Crusted Shrimp Cakes with Lemon Soy Aioli for Dipping

### **CITRUS CHILI SHRIMP STICKS @ \$1.95**

Grilled over an Open Fire Glazed with a Hot Honey Soy Sauce

### **CRAB STUFFED MUSHROOMS @ \$1.95**

A Blend of Fresh Crab, Parmesan Cheese & Scallions

### **GRILLED CHICKEN SATAY @ \$2.05**

Seasoned & Grilled to Perfection Brushed with Peanut Sauce & sesame seeds

### **TERIYAKI CHICKEN STICKS @ \$2.15**

Grilled Tender Strips of Chicken Threaded on a Bamboo Skewer  
Basted with House Teriyaki

### **SPANISH CHICKEN STICKS @ \$2.15**

Grilled Tender strips of Chicken on a Wooden Skewer Basted with a Lemon & Saffron Sauce

### **INDIAN CHICKEN SKEWERS @ \$2.15**

Grilled Marinated Chicken skewer, served with a Green Curry Coconut Dipping Sauce

### **SOY BEEF STICKS @ \$2.25**

Grilled Tender Strips of Beef Threaded on a Bamboo Skewer  
Basted with Sesame Soy Glazed Beef Skewers

### **THAI COCONUT BEEF STICKS @ \$2.25**

Threaded Strips of Beef Tenderloin on a Bamboo Skewer with a Thai Red Curry Coconut Dipping Sauce

### **ROCK SHRIMP & AVOCADO LUMPIA @ \$2.25**

Won Ton Wrapper Filled with Rock Shrimp, Diced Avocado, & Jamaican Relish  
Flash Fried to a Golden Brown Dusted with Sea Salt

### **CRAB FILLED SPUD CUPS @ \$2.25**

Halved Sweet Yukon Gold Potatoes Stuffed with Dungeness Crab Salad

### **FIERY THAI SCALLOPS @ \$2.25**

Large Pan Seared Scallops Topped with Red Curry & Basil Mango Relish in an Asian Spoon

### **GRILLED TIGER PRAWN SATAY @ \$2.25**

With Thai Red Curry Sauce

### **TOSCANO PRAWNS @ \$2.35**

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

### **ROASTED LAMB CHOPS @ \$2.35**

With Seasonal Herbs & Spices. Served with a Orange Marmalade Sauce

### **VINO BEEF SATAY @ \$2.35**

Threaded Beef Tenderloin Grilled over an Open Fire Basted with a Sweet Merlot Demi Glace

### **ITALIAN PRAWNS @ \$2.35**

Grilled Pancetta Wrapped Jumbo Prawns Finished with a Charmelode Drizzle

### **MINI WELLINGTONS @ \$2.40**

Tenderloin & Stilton Cheese with Wild Mushrooms Wrapped in Puff Pastry Baked to a Golden Brown

### **OYSTERS ROCKEFELLER @ \$2.40**

Baked on the Half Shell Topped with Herbed Bread Crumbs

### **LOUISIANA CRAB CAKES @ \$2.45**

Pan Seared Served with Chipotle Chili Aioli

### **LAMB LOLLIPOPS @ \$2.45**

Roasted & Seasoned Lamb Lollipops Served with Fresh Raspberry & Blackberry Fruit Glace on the Side

### **NEW ORLEANS SKEWERS @ \$2.65**

Grilled Succulent Shrimp & Andouille Sausage on a Wooden Skewer

# *checkers catering and special events*

## **hot appetizers**

### **LAVA PRAWNS @ \$2.95**

Grilled Giant Prawn on a skewer with a Spicy Chipotle Mango Sauce drizzle

### **WELL DRESSED SCALLOPS @ \$3.25**

Pan Seared Giant Scallops Marinated in Garlic & Citrus infused Olive Oil Wrapped in Bacon

### **SPUD MARTINI BAR @ \$5.50**

Choice of Mashed Gold Yukon, or Mashed Red Potatoes with Rosemary or Sweet Potato Mash and served with Butter, Sour Cream, Shredded Cheddar Cheese, Bleu Cheese Crumbles, Scallions, Salsa, Bacon & Onion Strings

### **ARTICHOKE FRITTERS \* 200 pieces @ \$119.95**

Quartered Artichokes breaded with Japanese Bread Crumbs then Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Lemon Tarragon Aioli

### **FLASH FRIED CALAMARI \* 10 lbs @ \$129.95**

Lightly Breaded Strips of Calamari Flash Fried to a Golden Brown Dusted with Sea Salt. Served with a Chipotle Aioli for Dipping

## **carving station**

The Carving Station is considered an addition to any assortment of appetizers. Our meat is served in 3 ounce portions and is intended to be served with other appetizers or as an addition to the main entrée

### **FRESHLY ROASTED TURKEY BREAST**

Served with Freshly Baked Assorted Rolls  
Aioli and Spicy Mustard on the side

**Add 6.95 per serving**

### **SMOKED & GRILLED PORK TENDERLOIN**

Glazed and then served with Jack Daniels and Maple Glaze on the side  
Served with Soft Egg Rolls and Extra Sauce

**Add 8.95 per serving**

### **CHECKERS SIGNATURE SLOW SMOKED PRIME RIB**

Served with Creamy Horseradish and au jus on the side  
Soft and Freshly Baked Assorted Rolls

**Add 10.95 per serving**

### **NEW YORK STRIP LOIN**

Seasoned with garlic & herbs then smoked and roasted to perfection  
Aioli, Spicy Mustard and BBQ Sauce on the side

Served with Soft and Freshly Baked Assorted Rolls

**Add 10.95 per serving**

### **BEEF TENDERLOIN**

Generously dry rubbed with fresh herbs, garlic, and sea salt then roasted to medium rare  
Aioli, Spicy Mustard and BBQ Sauce on the side

Served with Soft and Freshly Baked Assorted Rolls

**Add 11.95 per serving**

(A chef is required service for the carving station and is a minimum of 180.00)

# *checkers catering and special events*

## **room temp appetizers**

### **CELERY BARQUETTES @ \$1.45**

Stuffed with Stilton Cheese Garnished with a Candied Walnut

### **HARVEST SWEET POTATO TARTS @ \$1.60**

Bite Size Tartlet Filled with Mashed Sweet Potato Topped with caramelized Walnuts

### **BRUSCETTA CHECKERS STYLE @ \$1.65**

Diced Vine Ripe Roma Tomatoes, Crumbled Feta Cheese, Garlic & Torn Sweet Basil.

Served with Crostini

### **PINWHEEL ASSORTMENT @ 1.65**

Combination of Turkey, Ham & Roast Beef with Assorted Cheeses wrapped with cream cheese & Cracker Bread

### **TUSCAN WRAPS @ \$1.65**

French Crepe Stuffed with Seasoned Ricotta & Crispy Sage topped with shaved parmesan cheese

### **TORTA SQUARES @ \$1.65**

Prepared with Egg, Shredded Zucchini & Wild Rice

### **CHILLED JUMBO PRAWNS @ \$1.65**

Served with Spicy Cocktail Sauce & Lemon Wedges

### **MEDITERRANEAN SHOOTERS @ \$1.75**

White Grape & Almond Gazpacho Shooters

### **SPANISH TARTLETS @ \$1.75**

Caramelized Spanish Sweet Onions on a Bed of Creme Fraiche

in a Bite Size Tart with Minced Chives

### **CAPRESE SKEWERS @ \$1.75**

Toy Box Tomatoes, Marinated Mozzarella Balls & Torn Basil on a Bamboo Skewer

Finished with a Balsamic Reduction

### **CHIVE BLINIS @ \$1.75**

Mini Chive Pancakes Topped with a Dollop of Creme Fraiche & Red Onion Confit

### **DEVEILED EGGS 2 WAYS @ \$1.75**

Some Topped with Crumbled Bacon & Chives Some Topped with Bay Shrimp

### **CHICKEN WITH A BIG BANG @ \$1.80**

Minced Chicken with Sliced Scallions in a Spicy Peanut Sauce

Sitting Neatly in a Bite Size Filo Tartlet

### **ALE N' APRICOTS @ \$1.80**

Ale Soaked Apricots Stuffed with Gorgonzola Cream Topped with Fresh Mango & Honey Glazed Pecans

### **SAVORY CREPES @ \$1.80**

French Crepe Filled with Smoked Ham in a Tarragon & Mustard Cream Cheese Spread

### **NAPA CROSTINI @ \$1.85**

Sliced D'Anju Pear a top Crostini Smearred with Gorgonzola with a Grape Garnish

### **ATLANTIC TARTLETS @ \$1.85**

Wafer Thin Smoked Salmon

Sitting on a Bed of Cracked Pepper & Lime crème fraiche in a Bite Size Filo Tartlets

### **SHIKTAKI ON TOASTED PARMESAN CRISP @ \$1.85**

Topped with Herb Chevre & Shiitake Mushroom with Roasted Red Bell pepper Garnish

### **FIVE SPICE DUCK @ \$1.85**

With Diced Papaya in a Bite Size Wonton Cup

### **FALL CROSTINI @ \$1.85**

Smoked Turkey, Cranberry Apple Compote & Brie Cheese a top Baguette Smearred with Aioli

### **HARVEST CRISPS @ \$1.85**

Goat Cheese Crisps Topped with Wild Mushroom Ragout and Fresh Dill

### **PROSCUITTO Y MELON @ \$1.85**

Cantaloupe & Honey Dew Melon Balls Wrapped in Salty Proscuitto

# *checkers catering and special events*

## **room temp appetizers**

### **TANGY CHEDDAR CRISPS @ \$1.85**

Topped With Mediterranean Grape Relish

### **GREEK STUFFED TOMATOES @ \$1.95**

Cherry Tomatoes Stuffed with Olive Tapenade

### **AVOCADO MOUSSE ON PARM CRISP TOPPED WITH PRAWN @ \$1.95**

A Top a Parmesan Crisp with Prawn Medallion

### **CHICKEN & PESTO FILO CUP @ 1.95**

Filo Cup filled with Smoked Chicken in Parsley & Olive Pesto

### **SPANISH STYLE ASPARAGUS @ \$1.95**

Roasted Asparagus wrapped with Thinly Sliced Prochuitto

Served with Lemon Aioli for Dipping

### **BRIE EN'CROUTE @ \$1.95**

A Square of Ripe Brie Cheese with Minced Spiced Walnuts Wrapped Neatly in Puff Pastry Baked to a Golden Brown with a Sweet Apricot Glaze

### **ISLAND WON TON CUPS @ \$1.95**

Bay Shrimp Tossed in a Mango-Curry Dressing Served in a Bite Size Wonton Cups

### **ENDIVE BOATS @ \$1.95**

Filled with Smoked Salmon Mousse and Alfalfa Sprouts & micro greens Spritzed with Fresh Lemon Juice

### **FILET MIGNON ON TOASTED PARMESAN CRISPS @ \$2.20**

Filet Mignon, Roasted Onions & Dijon Aioli atop a toasted parmesan crisp

### **RISOTTO CAKE @ \$2.20**

Infused with Saffron Topped with a Poached Shrimp and a Red Chili & Chive Oil Drizzle

### **CALI ROLLS @ \$2.25**

Sticky Rice Wrapped in Sea Weed with Diced Avocado, Carrots, Cucumbers & Crab. Served with Soy Sauce Wasabi & Pickled Ginger

### **FILLED PURSES OF CHICKEN & ASPARAGUS SALAD @ \$2.35**

French Crepe Purse Stuffed with Diced Asparagus & Chicken in a Jamaican Relish

Tied with a Fresh Snipped Chive

### **RAW BLUE POINT OYSTER ON HALF SHELL SHOOTER @ \$2.95**

Fresh on Half Shell Snuggled in Spicy Cocktail Sauce

(5 dozen Minimum)

### **CHARRED SALMON @ \$2.55**

Fresh Salmon topped with Chandon Glaze & Thai Salsa with Cashews served in a bamboo cup

### **AHI CAKES @ \$2.75**

Pan Seared Ahi with a Coriander Crust a top

Seasoned Rice Cake with Ginger Aioli, Parsley & Orange Zest

### **COCONUT SAFFRON SHRIMP @ \$2.85**

Served in a bamboo cup

### **AHI TARTARE @ \$2.95**

Sashimi Ahi Tuna Dressed with Scallions, Shiso Leaves in a Sesame Soy Blend with pickled cucumber

Topped with Wasabi Tobiko in a Bamboo Cup

### **MARGARITA OYSTERS @ \$3.25**

Raw Kumomoto Oyster served on the Half Shell with Margarita Lime

(5 dozen Minimum)

### **TRADITIONAL CEVEICHE @ \$3.25**

Citrus infused Marinated Tiger Prawns for 24 Hours with Minced Red Onions Served with Tri-Color Tortilla Chips in bamboo boats

# *checkers catering and special events*

## **room temp appetizers**

### **SOPHISTICATED CEVICHE @ \$3.45**

Citrus infused Marinated Bay Scallops & Tiger Prawns for 24 Hours with Minced Red Onions. Finished with a Drizzle of Summer Truffle Oil and served with Tri-Color Tortilla Chips in bamboo boat

### **TAPENADE TRIO BAR @ \$3.95**

A Trio of Kalamata Olives, Artichoke & Roasted Red Pepper Tapenades  
Served with Herb & Butter Toasted Pita Chips

### **THAI SPICED GUACAMOLE @ \$3.95**

Served with Toasted Pita Chips

### **FARMERS MARKET SPINACH DIP @ \$69.95**

Baby Spinach with Sliced Water Chestnuts in a Cream Dip with Seasonal Herbs & Spices Displayed in a Round French Bread Bowl.

Served with Sliced Baguettes and Carrot Garnish

### **CURRY SPICED YOGURT CORIANDER & MANGO CHUTNEY DIP @ \$74.95**

Five pounds of dip

Served with Toasted Herbed Pita Chips

### **THAT'S ITALIAN! 6 lb DISPLAY @ \$102.95**

Antipasto Platter Display of Roasted Red Bells, Country Olives, Mozzarella Balls, Olive Tapenade, Salami, Green Onions & Pepperoncinis.

Served with Baguettes & Breadsticks

### **MOROCCAN BRIE DISPLAY @ \$109.95**

Dressed with Extra Virgin Olive Oil, Sun Dried Tomato, Fresh Basil & Roasted Pine Nuts

Served with Table Crackers & Baguettes

### **TRES BRIE WHEEL DISPLAY @ \$139.95**

Topped with a Warm Caramel Glaze & Smothered in Pecans Served with Table Crackers & Sliced Baguette

### **CHEESE BOARD DISPLAY**

**\* 5 lbs @ \$79.95 \* 10lbs @ \$154.95 \* 15 lbs @ \$204.95 \* 20 lbs @ \$284.95**

International & Domestic Cheese Garnished with Red Grape Bunches. Served with Table Crackers & Sliced Baguettes

### **GRILLED CRUDITES**

**\* 5 lbs @ \$64.95 \* 10 lbs @ \$124.95 \* 15 lbs @ \$174.95 \* 20 lbs @ \$234.95**

Seasonal Vegetables may include Grilled Asparagus, Tri-Color Bell Peppers, Zucchini, Haricot Verts, Baby Carrots, Red Onion & Portobello Mushrooms Finished with a Balsamic Reduction.

Served with a Peppercorn Ranch Dipping Sauce

### **RAW CRUDITES**

**\* 5 lbs @ \$57.95 \* 10 lbs @ \$ 117.95 \* 15 lbs @ \$ 166.95 \* 20 lbs @ \$ 226.95**

A Wonderful Selection may include Raw Baby Carrots, Broccoli & Cauliflower Florets, Radishes, Jicama Sticks & Mini Pearl Tomatoes.

Served with your Choice of Ranch Dressing or Red Pepper Hummus

### **SEVEN LAYER DIP**

**\* 5 lbs @ \$69.95 \* 10 lbs @ \$ 129.95**

Smashed Pinto Beans, Sour Cream, Guacamole, Cheese, Diced Tomatoes, THE WORKS!

Served with Homemade Tri-Color Tortilla Chips

### **SALMON DISPLAY \* 5 lbs @ \$169.95**

Poached Fresh Atlantic Salmon in a Citrus infused White Wine with Creamy Dill Sauce & Mini Pearl Capers. Served with Toasted Baguettes & Mini Bagels

# *checkers catering and special events*

## Desserts

### **MINI PETIT FOURS @ \$1.55**

Seasonal Decorated Bite Size Cakes

### **HAND DIPPED BISCOTTI @ \$1.85**

The Perfect Pair to our French Roast Coffee

### **CHEESECAKE LOLLIPOPS @ \$1.95**

Rich Cheesecake Round on a Lollipop Sticks

Dipped in Assorted Toppings to include Cheery Pink Cashmere,  
Toffee Chocolate Crunch & Peanut Butter Dreams

### **FRENCH PASTRIES @ \$2.45**

Bite Size Chocolate Dipped Eclairs, Cream Puffs, Napoleons & Petit Fours

### **MINI FRUIT TARTS @ \$2.95**

Bite Size Tartlet Layered with Custard & Seasonal Fruit

### **FRUIT BROCHETTES @ \$2.95**

Vine Ripe Strawberries, Cantaloupe, Pineapple, Honey Dew & Brownie Square on a Bamboo Skewer. Served  
with Your Choice of Our Lemon Yogurt or Chocolate Sauce

### **LONG STEMMED CHOCOLATE STRAWBERRIES @ \$2.95**

Vine Ripe Strawberries Dipped in Premium Grade Milk Chocolate OR White Chocolate

### **INDIVIDUAL DESSERT DUO SHOOTERS IN THREE FLAVORS @ \$3.95**

#### **EGG NOG**

Creamy Egg Nog Cheesecake with a Walnut Streusel Topping

#### **PUMPKIN MOUSSE**

Topped with a layer of Cinnamon Mousse

#### **MANGO MOUSSE**

Refreshing & Light Garnished with a Sprig of Fresh Mint

#### **TIRAMISU @ \$4.65**

Lady Fingers Soaked in Espresso & Rum with Rich Layers of Custard  
Dusted with Nutmeg

#### **FLOURLESS CHOCOLATE TORTE @ \$4.95**

Decadent Valhorra Chocolate Torte Garnished with Fresh Berries & Grand Marnier Spiked Vanilla Bean  
Crème

#### **THREE RIVERS @ \$4.95**

Chocolate Sauce, Black Cherry Sauce & Vanilla Bean Sauce Displayed in Glass Block Chafers with Brownie  
& Pound Cake Squares for Dipping

#### **HOUSE MADE BREAD PUDDING @ \$4.95**

Served with Warm Whiskey Vanilla Sauce

#### **FORREST BERRY TART @ \$5.95**

A Medley of European Wild Berries Floating on a Crème Filling

#### **CHOCOLATE LAVA CAKE ALA' MODE @ \$5.95**

Delicious Chocolate Cake with a Warm Molten Chocolate Center  
Topped with a Scoop of Vanilla Bean Ice Cream

#### **CAPPUCCINO MOUSSE @ \$6.25**

A Delicate Mousse Embraced by a Cocoa & Vanilla Sponge Cake

#### **TRIPLE MOUSSE @ \$6.25**

Decadent Layers of Dark, Milk & White Chocolate Mousse

#### **CLASSIC CRÈME BRULEE @ \$6.45**

Velvety & Sinfully Rich Crème Brulee with a Caramelized Sugar Crust

#### **GRAND SEQUOIA @ \$7.95**

Bittersweet Chocolate Mousse with Orange Liqueur Wrapped in Chocolate Bark