

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

Our website is www.checkerscatering.com

checkers catering and special events

Buffet Menu One

tray passed hors d'oeuvres

STUFFED CREMINIS

Baked Bite Size Mushrooms Stuffed with Italian Sausage & Parmesan Cheese

CRUNCHY SHRIMP CAKES

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

salad

CAESAR SALAD

Torn Hearts of Romaine Dressed with 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

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

china, flatware & glassware

Includes all appropriate china, flatware and glassware for buffet meal

service staff

Includes On Site Coordinator

Server for every 25 guests

Prices Range from

\$44.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Buffet Menu Two

tray passed hors d'oeuvres

SPANISH TARTLETS

Caramelized Spanish Sweet Onions on a Bed of Crème Fraiche in a Bite Size Tart with Minced Chives

CELERY BARQUETTES

Stuffed with Stilton Cheese Garnished with Candied Walnut

salad

GREEN WITH ENVY

Baby Spring Mix Lettuce dressed with Gorgonzola Cheese, Frosted Pecans & Sliced Strawberries, Tossed with a Honey Balsamic Dressing

entrée

GRILLED SKIRT STEAK

Marinated in Sesame Soy Sauce, served with an Assortment of Sauteed Mushrooms

FLUFFY WHITE RICE

With Sauteed Mushrooms, Fresh Parsley and Parmesan Cheese

FARMERS MARKET VEGETABLE MEDLEY

Carrots, Zucchini, Yellow Squash, and Red Bell Pepper Sauteed with Fresh Chopped Garlic, Tarragon,

Thyme & Lemon Pepper

ASSORTED ARTESIAN ROLLS

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 served meal

staff

Includes On Site Coordinator

Server for every 25 guests

Prices Range from

\$46.45 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Buffet Menu Three

tray passed hors d'oeuvres

CAPRESES SKEWER

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

TOSCANCO PRAWN

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

salad

THE PANZANILLA

Spinach, Arugula, & Spring Mix with Kalamata Olive, Roasted Red Bell Peppers, Goat Cheese, Crispy Pancetta & Artesian Kalamata Bread Croutons. Tossed in a Cabernet Vinaigrette

entrée

MEDITERRANEAN FLANK STEAK

Tender Skirt Steak Stuffed with Sun Dried Tomatoes, Baby Spinach and a Three Cheese Blend of Ricotta, Feta & Parmesan

Drizzled with a Merlot Demi Glaze

PARMESAN SCALLOPED POTATOES

Thinly Sliced Golden Potatoes with Layers of Cream & Parmesan Cheese

ROASTED LEEKS

Fresh Cut Leeks Roasted to Perfection

ASSORTED ARTESIAN ROLLS

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

staff

Includes On Site Coordinator

Server for every 25 guests

Prices Range from

\$49.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Buffet Menu Four

tray passed hors d'oeuvres

GOLDEN MELON SHOOTERS

Cantaloupe & Cucumber Gazpacho Shooters

BRUSCETTA CHECKERS STYLE

Diced Vine Ripe Roma Tomatoes, Marinated Mini Pearlini Mozzarella, 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

MASHED POTATO BLEND

A Blend of Gold Yukon & Parsnips with Fresh Garlic & Rosemary

VEGETABLE MEDLEY

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

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for buffet meal

service staff

Includes On Site Coordinator

Server for every 25 guests

Prices Range from

\$54.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Buffet Menu Five stationary 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 SKEWER

Three Prawns Grilled and Slathered in a Butter & White Wine Sauce with Shallots

Grilled FILET MEDALIONS

Grilled to Perfection with Merlot Demi Glaze

FUSILI ALFREDO

Finished with Minced Italian Flat Leaf Parsley and Shaved Parmesan

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

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for buffet meal

service staff

Includes On Site Coordinator

Server for every 25 guests

Prices Range from

\$54.95 per person and up

Pricing varies according to logistics & number of guests

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checkers catering and special events

Buffet Menu Six

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

split entrée

CARVED 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

TWICE BAKED POTATOES

Red Mashed Potatoes Blended with Sour Cream, Smoked Cheddar Cheese & Green Onion

SAUTEED ASPARAGUS

In a Lemon Butter Garlic Sauce

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

Prices Range from

\$ 54.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

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

CRUNCHY SHRIMP CAKES

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

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

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

Including Creamer & Sugar Sets for the Table

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

staff

Includes On Site Coordinator

Server for every 15 guests

Prices Range from

\$59.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Plated Menu Two

tray passed hors d'oeuvres

SPANISH TARTLETS

Caramelized Spanish Sweet Onions on a Bed of Crème Fraiche in a Bite Size Tart with Minced Chives

CELERY BARQUETTES

Stuffed with Stilton Cheese Garnished with Candied Walnut

salad

GREEN WITH ENVY

Baby Spring Mix Lettuce dressed with Gorgonzola Cheese, Frosted Pecans & Sliced Strawberries, Tossed with a Honey Balsamic Dressing

entrée

GRILLED SKIRT STEAK

Marinated in Sesame Soy Sauce, served with an Assortment of Sauteed Mushrooms

FLUFFY WHITE RICE

With Sauteed Mushrooms, Fresh Parsley and Parmesan Cheese

FARMERS MARKET VEGETABLE MEDLEY

Carrots, Zucchini, Yellow Squash, and Red Bell Pepper Sauteed with Fresh Chopped Garlic, Tarragon,

Thyme & Lemon Pepper

ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

coffee service

Includes tableside service with all the accompaniments

Including Creamer & Sugar Sets for the Table

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

staff

Includes On Site Coordinator

Server for every 15 guests

Prices Range from

\$61.95 per person and up

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+ 18% Service Fee and Sales Tax

Checkers Catering & Special Events Menu - Revised January 2010

(925) 968-1121

Page 9 of 25

checkers catering and special events

Plated Menu Three

tray passed hors d'oeuvres

CAPRESES SKEWER

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

TOSCANCO PRAWN

Prosciutto Wrapped Prawn Stuffed with Herbed Goat Cheese

salad

THE PANZANILLA

Spinach, Arugula, & Spring Mix with Kalamata Olive, Roasted Red Bell Peppers, Goat Cheese, Crispy Pancetta & Artesian Kalamata Bread Croutons. Tossed in a Cabernet Vinaigrette

entrée

MEDITERRANEAN FLANK STEAK

Tender Skirt Steak Stuffed with Sun Dried Tomatoes, Baby Spinach and a Three Cheese Blend of Ricotta, Feta & Parmesan

Drizzled with a Merlot Demi Glaze

PARMESAN SCALLOPED POTATOES

Thinly Sliced Golden Potatoes with Layers of Cream & Parmesan Cheese

ROASTED LEEKS & MUSHROOMS

Tossed in Butter & Fresh Rosemary

ASSORTED ARTESIAN ROLLS

With Whipped Herb Butter

coffee service

Includes tableside service with all the accompaniments
Including Creamer & Sugar Sets for the Table

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

staff

Includes On Site Coordinator

Server for every 15 guests

Prices Range from

\$65.95 per person and up

Pricing varies according to logistics & number of guests

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checkers catering and special events

Plated Menu Four

tray passed hors d'oeuvres

GOLDEN MELON SHOOTERS

Cantaloupe & Cucumber Gazpacho Shooters

BRUSCETTA CHECKERS STYLE

Diced Vine Ripe Roma Tomatoes, Marinated Mini Pearlini Mozzarella, 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

MASHED POTATO BLEND

A Blend of Gold Yukon & Parsnips with Fresh Garlic & Rosemary

VEGETABLE MEDLEY

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
Including Creamer & Sugar Sets for the Table

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for plated meal

service staff

Includes On Site Coordinator

Server for every 15 guests

Prices Range from

\$69.95 per person and up

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checkers catering and special events

Plated Menu Five

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 SKEWER

Three Prawns Grilled and Slathered in a Butter & White Wine Sauce with Shallots

Grilled FILET MEDALIONS

Grilled to Perfection with Merlot Demi Glaze

FUSILLI ALFREDO

Finished with Minced Italian Flat Leaf Parsley and Shaved Parmesan

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

Including Creamer & Sugar Sets for the Table

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for plated meal

service staff

Includes On Site Coordinator

Server for every 15 guests

Prices Range from

\$69.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

Plated Menu Six

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 * 8 ounce Finished.

Boneless Aged Prime Rib Rubbed with Rosemary & Garlic, Smoked to Perfection

Au Jus & Horseradish Cream Served on the Side

TWICE BAKED POTATOES

Red Mashed Potatoes Blended with Sour Cream, Smoked Cheddar Cheese, & Green Onion

SAUTEED ASPARAGUS

In a Lemon Butter Garlic Sauce Tied with a Leek Bow

ASSORTED ARTESIAN ROLLS & FOCACCIA BREAD

With Whipped Herb Butter

coffee service

Includes tableside service with all the accompaniments

Including Creamer & Sugar Sets for the Table

linens

Includes Guest Table Linens and Napkins

china, flatware & glassware

Includes all appropriate china, flatware and glassware for served meal

service staff

Includes on Site Coordinator

Server for every 15 guests

Prices Range from

\$69.95 per person and up

Pricing varies according to logistics & number of guests

+ 18% Service Fee and Sales Tax

checkers catering and special events

create your own buffet...one

choose one or split two - Starting at \$44.95

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

Starting at \$54.95

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

Starting at \$46.95

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

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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 Valhorr 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