



# *Catering Menu*

Hours of Operation

Monday to Saturday  
9:30 am until 7:00 pm

425 Hockessin Corner ♦ 302-239-2732

*Custom Items Available*

*Please Inform Us of Any Food Allergies*  
Summer 2017

## Spreads & Crudité

	#pp	<u>Sm.(10-12)</u>	<u>Lg.(20-32)</u>
Better Cheddar - w/ Greek flatbread & grapes		\$30	\$55
Bacon Horseradish Dip – w/ Greek flatbread		\$30	\$55
Buffalo Chicken Dip – w/ Greek flatbread		\$30	\$55
Mascarpone Crab Dip – w/ Greek flatbread		\$35	\$65
Roasted Pepper Hummus – w/ Greek Flatbread		\$25	\$55
Lemon Feta & Kalamata - w/ Greek Flatbread		\$25	\$55
Seasonal Fruit Tray – w/ Honey Yogurt		\$30	\$55
Herb Grilled Vegetable Tray- w/ Roasted pepper hummus		\$28	\$55
Assorted Fresh Vegetable Tray – w/ Ranch dip		\$28	\$55
Assorted Cheeses – w/ Greek flatbread & grapes		\$35	\$65

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## Hors D'oeuvres

	<u>COLD</u>	<u>Sm.(16pcs)</u>	<u>Lg.(32pcs)</u>
Caprese Skewer – Basil Oil		\$30	\$55
Smoked Salmon & Cucumber – Dill goat cheese	1	\$30	\$55
Prosciutto & Melon Skewer – Balsamic reduction		\$30	\$55
Parmesan Crab & Artichoke – Lemon, capers, crostini		\$30	\$55
Shrimp & Avocado – Tomato, lime, phyllo cup		\$30	\$55

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## Hors D'oeuvres

<u>HOT</u>	(pieces)	<u>Sm.(16)</u>	<u>Lg.(32)</u>
Shrimp Lejon – Tangy dill sauce		\$30	\$60
Mini Crab Cake – Tomato ginger jam		\$42	\$80
Brie & Grilled Pineapple – Lavender honey, Crostini		\$30	\$60
Petite Filet En Croute – Whole grain mustard demi		\$42	\$80
Kennett Mushroom Imperial – Béarnaise		\$30	\$60

## Soup

	<u>Pint</u>	<u>Quart</u>
Pumpkin Mushroom	\$6	\$11
Crab Chowder	\$6	\$11
Chefs Daily Selection	\$6	\$11

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## Salad

	<u>Sm.(10-12)</u>	<u>Lg.(20-32)</u>
Café – Field Greens, cranberries, tomato, walnuts, gorgonzola	\$26	\$48
Caesar – Romaine, focaccia croutons, asiago cheese	\$24	\$46
Wild Rice – Artichokes, bell pepper, black olive, curry dressing	\$22	\$52
Broccoli – Bacon, walnut, raisin, onion, seasoned mayo dressing, parm	\$28	\$74
Pasta – Tomato, cucumber, peppers, arugula, onion, orecchiette, white balsamic	\$26	\$66
Potato – dill&chive	\$26	\$66

## Quiche

Order by Each (serves 6)

Four Cheese	\$28
Turkey Sage & Havarti	\$28
Bacon Onion & Swiss	\$28
Broccoli & Cheddar	\$28
Tomato & Brie	\$28
Salmon & Havarti	\$32
Shrimp, Bacon & Swiss	\$32
Broccoli & Gorgonzola	\$28
Crab, Asparagus & Mozzarella	\$32
Ham, Pepper, Onion & Mozzarella	\$28
Mushroom Roasted Pepper & Asiago	\$28

## Tea Sandwiches

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(White, Sourdough, Marble Rye, Multi-Grain)

	<u>Sm.(28pcs)</u>	<u>Lg.(60pcs)</u>
Chicken Salad	\$30	\$58
Tuna Salad	\$30	\$58
Egg Salad	\$30	\$58
Turkey – Dijon Basil Cream	\$30	\$58
Smoked Salmon – Dill Cream	\$30	\$58
Cucumber & Tomato – Chive Goat Cheese	\$30	\$58
Smoked Ham      Roasted Pepper Whole Grain Cream	\$30	\$58

## Meat Entrées

Order by Item (serves 10 - 12)

### **Chicken**

Limone – Mushroom, lemon caper butter sauce	\$65
Chesapeake – Crab, tomato, asparagus, white wine sauce	\$75
Curry Chicken Satay with Peanut Chili Sauce	\$38
Forrestier –roasted pepper, sundried tomato, marsala cream	\$65

### **Pork**

Tenderloin Medallions- Ancho rubbed, black bean salsa	\$75
Sweet Italian Sausage with Peppers & Onion & Rolls	\$65
Roasted Loin – Garlic rosemary rub, lemon caper demi-glace	\$65

### **Beef**

Tenderloin – Garlic rosemary rub, bacon wrapped roasted whole (5# avg/minimum)	\$150
Meatballs & Rolls	\$55
Hungarian Beef Stew –	\$75

### **Turkey**

Cranberry & Sausage Stuffed Turkey Breast	\$75
Tukey Meatloaf	\$65

### **Veal**

Veal Osso Bucco- shortribs with Milanese risotto	\$85
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### **Lamb**

Shephards Pie – Ground lamb, corn, peas, mashed potato crust	\$60
Lamb Kabobs	\$75
Herb Seared Lamb Sirloin	\$95

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## Seafood Entrées

Order by Item (serves 10 - 12)

### **Scottish Salmon**

Caribbean – Jerk style seasoning, pineapple salsa \$80

Yukon Potato Crusted- Pancetta leek cream \$80

### **Shrimp**

Thai Chili Glazed Shrimp- Julienne vegetables, coconut purple sticky rice \$70

### **Mahi**

Pesto Grilled Mahi Mahi – cherry tomatoes, roasted garlic cream sauce \$80

### **Crab**

Crab Cakes - choice of tomato ginger jam, cocktail or tartar \$95

### **Seafood**

San Francisco Seafood Stew – Mussels, Clams, Jumbo Lump Crab, Shrimp \$125

Tomato Fennel Lobster Broth

### **Scallops**

Scallops– Small Day Boat Scallops, White Wine Sauce, Linguini \$115

## Pasta

Order by Item (serves 10 - 12)

Home Made Four Cheese Lasagna Fresh Mozzarella & Ricotta, Povolone, Pecorino	\$60
Vegetable Lasagna-Spinach & Mushroom with Alfredo Sauce	\$65
Seafood Lasagna-Shrimp Tomato & Goat Cheese	\$75
Baked Ziti- Sweet Italian Sausage & Mozzarella & Ricotta	\$60
Gnocchi Alforni- Potato Gnocchi, Meatsauce, Herbed Ricotta	\$65
Gnocchi De La Mar- Spinach crabmeat, Pecorino, Light Garlic Seafood Broth	\$95
Penne Primavera- Sundried Tomatoes, Black Olives, Garden Vegetables, Garlic Sauce	\$65
Chris' Gnocchi –Sweet Italian Sausage, Chicken., Broccoli Rabe, Diced Tomato	\$75

## Sides (10-12pp approx. 3lbs)

Coleslaw	\$20	Whipped Sweet Potatoes	\$20
Blue Cheese Coleslaw	\$25	Pear Herb Stuffing	\$20
Thai Crunch	\$25	Pancetta Green Beans	\$29
Roasted Yukon Potatoes	\$20	Cranberry Kale	\$29
Whipped Mashed Potatoes	\$20	Asparagus	\$29

## Desserts

### Pellmans Cakes

### Fresh Baked Cookie Trays



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