



Catering Menu

Hours of Operation

Monday to Saturday

9:30 am until 7:00 pm

Sunday 11:00 am until 4:00 pm

425 Hockessin Corner ♦ 302-239-2732

Custom Items Available

Please Inform Us of Any Food Allergies

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		\$35	\$59
Herb Grilled Vegetable Tray- w/ Roasted pepper hummus		\$30	\$58
Assorted Fresh Vegetable Tray – w/ Ranch dip		\$28	\$55
Assorted Cheeses – w/ Greek flatbread & grapes		\$38	\$68

Hors D'oeuvres

<u>COLD</u>	<u>Sm.(16pcs)</u>	<u>Lg.(32pcs)</u>
Caprese Skewer – Basil Oil	\$30	\$55
Gravlax & Dill Crème Fraiche – Bagel Crostinti	\$30	\$55
Parmesan Crab & Artichoke – Lemon, capers, crostini	\$30	\$55
Shrimp Cocktail – cocktail sauce, lemon	\$30	\$59

Hors D'oeuvres

<u>HOT</u>	(pieces)	<u>Sm.(16)</u>	<u>Lg.(32)</u>
Shrimp Lejon – Tangy dill sauce		\$38	\$75
Mini Crab Cake – 2oz cakes, tomato ginger jam		\$65	\$115
Brie & Grilled Pineapple – Lavender honey, Crostini		\$30	\$60
Petite Filet En Croute – Whole grain mustard demi		\$42	\$80
Kennett Mushroom Imperial – Béarnaise		\$38	\$75

Soups

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

	<u>Sm.(10-12)</u>	<u>Lg.(20-32)</u>
Café – Field Greens, cranberries, tomato, walnuts, gorgonzola	\$32	\$52
Caesar – Romaine, focaccia croutons, asiago cheese	\$32	\$52
Wild Rice – Artichokes, bell pepper, black olive, curry dressing	\$32	\$52
Broccoli – Bacon, walnut, raisin, onion, seasoned mayo dressing,	\$35	\$65
Pasta – Tomato, cucumber, peppers, arugula, onion, bowtie, white balsamic	\$32	\$52
Potato – dill & chive	\$29	\$49

Additional Items on Side 12.95 per lb

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

(Le Bus White, Sourdough, Marble Rye, Wheat)

	<u>Sm.(28pcs)</u>	<u>Lg.(60pcs)</u>
Chicken Salad	\$49	\$99
Tuna Salad	\$49	\$99
Egg Salad	\$49	\$99
Turkey – Dijon Basil Cream	\$49	\$99
Smoked Salmon – Dill Cream	\$49	\$99
Cucumber – Chive Goat Cheese	\$49	\$99
Smoked Ham-Roasted Pepper Whole Grain Cream	\$49	\$99

Meat Entrées

Order by Item (serves 10 - 12)

Chicken

Piccata – Mushroom, lemon caper butter sauce	\$65
Chesapeake – Crab, tomato, asparagus, white wine sauce	\$75
Curry Chicken & Raisins with Peanut Chili Sauce & Jasmine Rice	\$65
Romana –roasted pepper, sundried tomato, marsala, mushroom	\$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)	\$165
Meatballs & Rolls	\$65
Hungarian Beef Stew	\$75

Turkey

Cranberry & Sausage Stuffed Turkey Breast	\$89
Roasted Whole Turkey <i>15# Average Before Cooking</i> -Fully Carved	\$89

Veal

Veal Della Nonna- Braised Veal Roast with Milanese risotto	\$115
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Lamb

Shephards Pie – Ground lamb, corn, peas, mashed potato crust	\$75
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Seafood Entrées

Order by Item (serves 10 - 12)

Salmon

Pan seared with lemon caper butter \$85

Blackened with tomato jam and garlic cream \$85

Shrimp

Thai Chili Glazed Shrimp- Julienne vegetables, coconut purple sticky rice \$85

Mahi

Pesto Grilled Mahi Mahi – cherry tomatoes, roasted garlic cream sauce \$95

Crab

Crab Cakes - choice of tomato ginger jam, cocktail or tartar \$115

Clams

Chopped Clams Linguini Red or White \$85

Scallops St Jaques

Scallops baked with a spinach & mushrooms \$115

Pasta

Order by Item (serves 10 - 12)

Home Made Four Cheese Lasagna Fresh Mozzarella & Ricotta, Povolone, Pecorino	\$68
Vegetable Lasagna-Spinach & Mushroom with Alfredo Sauce	\$75
Baked Ziti- Sweet Italian Sausage & Mozzarella & Ricotta	\$65
Gnocchi Alforni- Potato Gnocchi, Meatsauce, Herbed Ricotta	\$68
Gnocchi De La Mar- Spinach crabmeat, Pecorino, Light Garlic Seafood Broth	\$95
Penne Primavera- Sundried Tomatoes, Black Olives, Garden Vegetables, Garlic Sauce	\$75
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	Braised Kale & Apple	\$29
Whipped Mashed Potatoes	\$20	Asparagus	\$29

Desserts

Pellmans Cakes

Fresh Baked Cookie Trays



(302) 239-2732

www.backburner.com

Please use this menu as a guideline.
if you want something that is not here, feel free to discuss your needs with our staff
to create a menu for your event.