

## COLDCUTS BUFFET

\$8.95/Person

- Fresh Baked Breads and Rolls
- Platters of Sliced Smoked Turkey, Honey Cured Ham, Succulent Roast Beef, Assorted Cheeses
- Variety of Relishes, Sliced Tomatoes and Sweet Red Onions, Condiments

### **To The Above Add Your Choice Of Four Of The Following**

- Chopped Cabbage Slaw
- Italian Pasta Salad
- Molasses Baked Beans
- Garden Salad Tossed with Balsamic Vinaigrette
- Au Gratin Potatoes ~ Scalloped Potatoes
- Mediterranean Orzo and Vegetable Salad
- Pasta Alfredo ~ Wild Rice Pilaf
- Cajun Red Beans and Rice Salad
- Greek Green Bean Salad with Feta Cheese
- Country Style Potato Salad
- Caesar Salad with Fresh Grated Parmesan Cheese
- Fresh Spinach and Mushroom Salad with Honey Mustard Vinaigrette
- Marinated Vegetables
- Tortilla Chips with Salsa ~ Potato Chips
- Seasonal Fresh Fruit
- Fruit Trifle Salad
- Fresh Vegetables with Dip

**All Prices Subject to Change**

**ALL Buffets Include High Quality, Disposable Plates, Napkins, Flatware. Wedding Receptions Also Include Cake Plates, Forks, Napkins, Punch and Coffee.**

## ADDITIONAL OFFERINGS

Buffet Service • Sit Down Service

Cakes • Mints • Nuts

China • Silver • Crystal

Linens • Skirting

### **BEVERAGES**

Coffee • Ice Tea

Lemonade • Punch

Bar Service

### **DESSERTS**

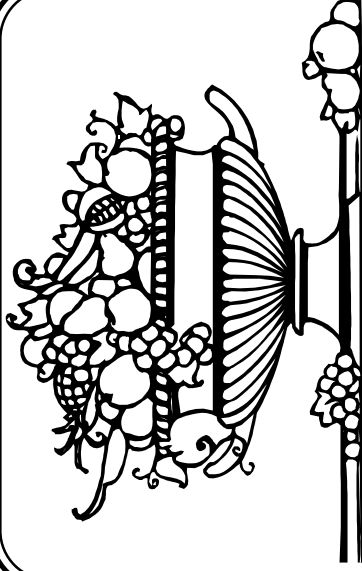
We have a large variety!

Buffet prices apply to events of 40 guests or more.  
Add \$.50 / person for events under 40 guests.

Please call for custom menus and pricing of Beef Tenderloin, Prime Rib, or Seafood Dinners

The following menus are also available;  
Brunch, Box Lunch,  
Picnic, Graduation & Open House,  
and Funeral Luncheon.

An 18% equipment/utility fee is added to the food portion of your bill when our equipment is utilized on the premises of your event. Deliveries and set up events are not subject to this fee.



# **PATRICIA CATERING**

*Patricia Catering always provides you with a professional and courteous staff, foods prepared "from scratch" using only the freshest ingredients, flexibility and personal service.*

**Pat Regan  
Owner**

436 Galvin Road North  
Bellevue, NE 68005  
(402) 733-6733

[www.patriciacatering.com](http://www.patriciacatering.com)

**A CATERING STYLE TO FIT YOUR STYLE**

# HORS D'OEUVRES BUFFET

\$3.00/Person

- Our Signature Layered Herb Cheese & Pesto Torte
- Assorted Domestic Cheeses
- Fresh Baked Garlic Crostini and Crackers

## The Following Menu Items May Be Added For The Additional Amount Per Person

- 1.25 Fresh Fruit—Platters, Baskets, or Skewers
- 1.75 Canapés—Assorted
- 1.50 Mini Egg Rolls with Sweet & Spicy Dipping Sauce
- 1.25 Cocktail Meatballs—Italian, Oriental, Swedish, or Barbeque
- 1.50 Drummettes—Teriyaki, Spicy, Jamaican, or Honey Mustard
- 1.50 Bacon Wraps—Water Chestnuts, Artichoke Hearts, or Scallops
- 1.75 Cocktail Skewers—Chicken, Beef, Pork, or Veggie
- 1.25 Sausage Bites—Italian or Polish
- 1.25 Sicilian Copanata with Sliced Baguettes
- 1.50 Cocktail Puffs—Antipasto, Crab, or Chicken Fillings
- 1.75 Jumbo Mushroom Caps stuffed with Savory Filling
- 1.75 Variety of Imported Cheeses and Olives
- 1.25 Brie en Croute with Toasted Almonds, Apricot Filling & Fruit Garnish
- 1.25 Savory Cheesecakes—Shrimp, Sun Dried Tomato, or Smoked Ham
- 1.25 Cheese Creations—Blue Cheese and Walnut Terine; Tortilla Torte; Greek Cheese Ball; Herb Cheese Ball; Peppercorn Cheese Log
- 3.50 Shrimp or Scallops—Baked in Puff Pastry with Cilantro Sauce
- 3.50 Cold Peeled Jumbo Shrimp with Cocktail Sauce
- 3.50 Hot Cajun Jumbo Shrimp
- 1.25 Quesadillas—Shrimp, Smoked Chicken, or Shredded Beef
- 2.50 Salmon Filet Poached in Champagne with Breads & Dill Sauce
- 1.75 Caviar Spread with Chopped Egg, Capers, & other Garnishes
- 1.75 Choice Roast Beef or Ham with Cocktail Buns and Condiments
- 4.50 Beef Tenderloin with Cocktail Buns and Horseradish Sauce
- 1.75 Pork Loin with Caribbean Seasonings, Cocktail Buns, Fruit Chutney
- 1.75 Cocktail Sandwiches—Pie Made Beef, Turkey, Ham, Chicken Salad, or Veggie with our Gourmet Mustard Sauce.
- 3.25 Prime Rib— Carved on Premise served with Rolls & Horseradish Sauce
- 3.25 New York Strip Carved on Premise with Rolls & Horseradish Sauce
- 2.00 Spanakopita—Spinach & Feta Cheese in Phyllo Pastry Triangles
- 1.25 Freshly Fried Flour and Corn Chips with Salsa
- Bean and Cheese Dip or Spicy Queso —Add \$.50 per person
- 1.25 Tortilla Pinwheels
- 1.50 Cocktail Quiche
- 1.25 Roasted Vegetable and Artichoke Dip with Tortilla Chips or Sliced Baguettes
- 1.25 Layered Mexican Dip or Layered Humus Dip
- 1.25 Dessert Bars & Cookies—Assortment
- 1.25 Fresh Vegetables and Dip
- 2.25 Mini Crab or Smoked Salmon Cakes with Saffron Sauce
- 1.75 Prosciutto & Puff Pastry Wrapped Asparagus—Béarnaise Sauce
- 2.25 Antipasto Picks
- 2.25 Thai Lettuce Wraps
- 2.00 Bruschetta with Toppings
- 1.25 Gourmet Deviled Eggs
- 1.25 Cocktail Size Enchiladas— Shredded Beef or Grilled Chicken

# DINNER BUFFET

Choice of One Entrée .... \$10.95 / person  
Each Additional Entrée.... \$2.75 / person

## ENTRÉE SELECTIONS

- **Roast Beef au jus**  
Very Traditional, Very Tender and Tasty
- **Italian Roast Beef**  
Sliced Roast Beef with Roasted Red Peppers and Onions in a Garlicy Beef Based Tomato Sauce
- **Beef Brisket**  
Topped with Glazed Onions and Portobello Mushrooms
- **Beef Kebabs**  
Skewered with Peppers, Onions, Zucchini and Mushrooms with a Special Marinade
- **London Broil**  
Marinated with Soy Sauce and Fresh Ginger
- **Beef Tips with Button Mushrooms** over bow tie pasta
- **Beef Short Ribs**  
Boneless with Smoky Chipotle Sauce
- **Baby Back Pork Ribs**  
Ribs with an Attitude
- **Pork Loin Roast**  
Caribbean Spiced with an Apricot Glaze
- **Pork Loin Roast**  
Provencal Seasoned with Fresh Mushrooms and Demi-glaze Sauce
- **Honey Baked Ham**  
Seasoned with Cloves and a Rich Buttery Orange Sauce
- **Fresh Roasted Turkey**  
Drizzled with Savory Juices and Fresh Mushrooms
- **Southern Fried Chicken** Always a Favorite
- **Herb Chicken**  
Baked Chicken Breast with Béarnaise Sauce
- **Lemony Chicken Picatta**  
Chicken Breast with Capers and Fresh Lemon Slices
- **Isabella's Chicken**  
Boneless Breast with Roasted Red Pepper, Black Olive, and Artichoke Heart Stuffing, Topped with Feta Cheese Sauce
- **Chicken Florentine**  
Boneless Breast Stuffed with Spinach, Parmesan Cheese, and Topped with our Alfredo Sauce
- **Rosemary Chicken**  
Boneless Breast with Apple and Bread Stuffing, Seasoned with Fresh Rosemary and Topped with a Cider Sauce
- **Creole Chicken**  
Creole Spiced Breast Sautéed with Artichoke Hearts, Black Olives, and Green Peppers with Diablo Sauce
- **Chicken Kebabs**  
Marinated with a Teriyaki Glaze and Toasted Sesame Seeds
- **Creamy Pasta Alfredo**  
Your Choice of Spicy Italian Sausage, Chicken, or Shrimp
- **Chesapeake Crab Cakes**  
Served in the Shell, Topped with Creamy Saffron Sauce
- **Baked Lasagna**  
Lasagna-Layered with Three Cheeses and Your Choice of Beef, Marinara, or Spinach, Eggplant, and Zucchini
- **Enchiladas**  
Shredded Beef, or Chicken, or Vegetarian

## To The Above Entrees Add Your Choice Of Four Of The Following

- Traditional Garden Salad with Balsamic Vinaigrette
- Christmas Salad with Mandarin Oranges, Grapes, Red Onion, Toasted Almonds and Raspberry Vinaigrette
- Fresh Spinach and Mushroom Salad with Honey Mustard Vinaigrette
- Caesar Salad with Fresh Grated Parmesan Cheese
- Greens with Sliced Apples and Pears, Sugared Walnuts, Red Onion, Blue Cheese or Havarti and topped with Citrus Vinaigrette
- Three Cheese Party Potatoes
- Scalloped Potatoes ~ Au Gratin Potatoes
- Roasted Herb Potatoes ~ Baked Potatoes with Sour Cream
- Tiny New Potatoes Tossed with Herb Butter
- Greek Green Bean and Tomato Salad with Feta Cheese
- Gourmet Blend Rice Pilaf Topped with Toasted Almonds
- Molasses Baked Beans
- Pasta Tossed with Garlic Butter and Herbs
- Herb Roasted Vegetables and New Potatoes
- Whipped Potatoes with Chives, Parmesan Cheese, and Roasted Garlic
- Honey Glazed Baby Carrots with Dill Butter
- Italian Zucchini and Tomatoes
- Green Beans Amandine
- Seasonal Vegetable Medleys
- Layered Zucchini and Tomato Salad with Pesto
- Chopped Cabbage Slaw
- Italian Pasta Salad
- Mediterranean Orzo and Vegetable Salad
- Fruit Trifle Salad ~ Fresh Fruit Arrangement
- Fresh Fruit Salad with Poppy Seed Dressing
- Fresh Vegetable Tray with Dip

All dinners include Fresh Baked Rolls and Butter.