



# Susan Plunkett's **Fabulous Foods, LLC.**

Rochester's Favorite Caterer for Weddings, Special Occasions  
Bar & Bat Mitzvahs, Corporate Catering and Much More!



## **Dinners**

### **APPETIZERS**

- Mexican Empanadas with Salsa and Sour Crème
- Ravioli Station: Pesto, Vodka, Marinara, etc.
- Beef Tenderloin on Mini Kimmelwick Rolls
- Potato Latkes and Sour Crème
- Sweet Potato Cakes with Pumpkin Creme
- Assorted Sushi—Spicy Tuna, Tempura, California, Cucumber, Salmon, Eel, etc.
- Moroccan Vegetable Shish Kebabs
- Pulled Pork, Beef or Hamburger Sliders with Condiments
- Mushroom Nut Pate on Crackers
- Goat Cheese Log
- Cheese and Fruit Platter
- Crab Louie on Crostini
- Clams Casino or Genovese with Fresh Oregano
- Pan-Seared Tuna with Miso Glaze on Won-Tons
- Smoked Salmon Pinwheels
- Grilled Tequila Lime Shrimp
- Crab Rangoon with Crab
- Clams/Black Beans
- Chicken Flautas with Tomatillos Sauce
- Miniature Sweet Platter
- Sweet Crostini with Marmalade, Strawberries and Almonds, etc.



### **MAIN DISHES**

- Turkey Dinner with Mashed Potatoes, Gravy and Homemade Cranberry Sauce
- Mediterranean Chicken Breast with Green and Black Olives and Roasted Peppers
- Chicken Cacciatore with Peppers/Onions with Jambalaya Rice
- Coq Au Vin (chicken and wine) over Roasted Herbal Potatoes
- Roasted Chicken with Chipotle Glaze Served over Cilantro Lime Rice
- Chicken and Sausage Creole with Jambalaya Rice
- Chicken Dijon with Veronique (green grapes and wine) with Orzo Pilaf
- Chicken Marsala with Garlic and Crème and Horseradish Mashed Potatoes
- Chicken or Eggplant Parmesan with Tortellini with Spinach and Peppers

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## **DINNERS - MAIN DISHES (continued)**

- Stuffed Chicken Breast with Spinach, Cheese and Mornay Sauce with Cous-Cous Pilaf
- Chicken French with Wild Mushrooms over Basmati Rice
- Cornish Hen with Sour Cherry Sauce and Orzo and Rice Pilaf
- Southern Fried Chicken with Salt Potatoes
- Pork Tenderloin with Brown Sauce and Roasted Potatoes
- Stuffed Pork Loin with Spinach and Cheese/ Madeira Sauce and Mashed Garlic Potatoes
- Pork Cutlets with Dijon Sauce and Sliced Sautéed Mushrooms and Swiss Chard
- Asian Marinated Pork Tenderloin with Sautéed Carrots, Cabbage and Green Onions with Garlic Sugar Snaps and Chinese Fried Rice
- Beef, Chicken, Shrimp or Roasted Vegetable Shish Kebabs
- Sweet and Sour Brisket with Mashed Potatoes and Candied Carrots
- Beef Tenderloin with Mushroom Shallot Sauce and Herbed Potato Wedges
- Beef Stroganoff over Egg Noodles
- Beef Tips with Egg Noodles
- Beef Burgundy with Mushrooms, Peas and Baby Onions
- Daube of Beef with olives, tomatoes, capers, wine, onions
- Italian Sausage with Peppers and Onions over Penne Noodles

## **VEGETARIAN ENTREES**

- Wild Mushrooms, Roasted Vegetables, Artichoke Cream or Spinach Feta Phyllo
- Stuffed Peppers filled with Spinach, Rice, Mushrooms and Topped with a Tomato Sauce
- Vegetable Wellington (puff pastry)- Mushroom, Cheese, Spinach and Vegetables
- Crepe Bars: Sweet or Savory with Many Filling Choices
- Vegetarian Shish Kebabs
- Broccoli Rabe with Roasted Peppers, Gemini/Shaved Parmesan
- Lasagna: Choice of Mushroom and Spinach, Eggplant, Zucchini, Peppers and Cheese
- Balsamic Glazed Stuffed Portabella Mushrooms
- Artichoke Paella with Crusty Bread and Crispy Belgian Endive and Radicchio Salad
- Baked Squash with Spinach, Pine Nuts and Bulghar Pilaf
- Assorted Quesadillas: Choice of Many Fillings and Served with Rice and Beans
- Falafel Dinner with Phyllo, Pita, Taboule and Greek Salad
- Indian Vegetables and Pannir with Samosa, Basmati Rice and Raita
- Medley Of Vegetable Burgers - Lentil, Tofu and Spicy Black Bean
- Red Coconut Curry with Tofu, Sweet Potatoes and Carrots over Sticky Rice

## **STATIONS**

- Taco Bar with all the Trimmings
- Fish Taco Bar: Fried Fish, Cabbage, Chipotle Cream, Salsa, Cheese, Red Onions
- Fajitas Bar with all the Trimmings
- Mashed Potato Bar with Bacon, Broccoli, Cheese, Gravy
- Crepes Bar: Savory or Sweet
- Seafood Bar: Assorted Seafood with Dipping Sauces
- Shish Kebab Bar: Guava Shrimp, Korean Chicken, Yakitori Chicken, Vegetables Kebabs, Mediterranean Chicken, Beef or Lamb, Shrimp or Scallops
- Salad Bars - Endless Ideas
- Carving Station: Turkey Breast, Roast Beef, Poached/Smoked Salmon, Pork Loin or Ham
- Sliders Bar: Hamburgers, Pulled Beef/Pork, Jazzburgers, Grilled Vegetables, Beef Tenderloin

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## **DINNERS - STATIONS (continued)**

- Grilled Fish Bar with Assorted Toppings: Pan-Seared Cod, Grouper, Salmon Teriyaki, Poached Salmon, Fried Haddock or Grilled Salmon
- Thai Pancake Bar: Thai Pancakes filled with Choice of Beef, Vegetables and Sauces
- Barbecue Bar: Spare Ribs, Chicken, Pulled Pork, Beef Barbecue all the Trimmings

## **PASTA BAR**

- Penne with Sautéed Vegetables and Wine Sauce
- Rotoni with Vodka Sauce/Chicken or Shrimp/and Roasted Vegetables
- Spaghetti Carbonara
- Penne Noodles with Grilled Shrimp, Asparagus, Peas and Gorgonzola Cream Sauce
- Grilled Portabella, Fire Roasted Peppers and Goat Cheese over Ziti
- Penne with Roasted Tomatoes, Black Olives, Zucchini, Peas and Romano Cheese Mama's Marinara with Meatballs and Spaghetti
- Fettuccini Alfredo with Sautéed Shrimp and Broccoli
- Gemini with Italian Sausage, Peppers and Onion (hot or mild)
- Linguine with Puttanesca Sauce

## **SALADS**

- Caesar Salad
- Frisee in a Honey Mustard Dressing With Bacon, Pear And Gorgonzola
- Mixed Greens with Gorgonzola, Carrots, Tomatoes, Red Onion, Cukes and Carrots
- Basmati Rice Salad with Toasted Coconut, Raisins and Cashews
- Fresh Fruit Platter
- Lentil Salad, Celery, Carrots, Red Onions and Mint Vinaigrette
- Smoky Corn and Tomato Salad with Cilantro Vinaigrette
- Orange Raisin Couscous with Almond and Parsley
- Tuscan Bread Salad - Tomato and Mozzarella Salad with Olives
- Garlicky Romaine Salad with Croutons
- Marinated Potatoes and Green Beans with Lemon
- American or German Potato Salad
- Aromatic Slaw with Southeast Asian Dressing
- Arugula with Roasted Pumpkin Seeds and Roasted Pears
- Mixed Greens with Strawberries and Poppy Seed Dressing
- Spinach with Bacon and Hard Boiled Eggs w/Dressing
- Green Salad with Assorted Vegetables and Dressings
- Russian Salad - Peas, Potatoes, Green Beans, with Dressing
- Sesame Noodles mixed with Diced Cucumbers, Matchstick Carrots and Soy-Ginger Dressing
- Pasta Primavera with Zucchini, Asparagus and Pine Nuts

## **SIDES**

- Mashed Potatoes
- Potato Au Gratin
- Twice Baked Potatoes
- Roasted Potatoes with Herbs
- Rice or Orzo Pilaf
- Couscous Pilaf with Tomato, Eggplant and Pine Nut
- Basmati Rice Pilaf

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## **DINNERS – SIDES (continued)**

- Potatoes, Asparagus, Onion and Red Peppers
- Mushrooms, Peas and Asparagus
- Squash, Spinach and Shallots
- Vegetable Medley
- Bok Choy with Sauté Almonds
- Zucchini/ Broccoli Au Gratin
- Grand Marnier Candied Carrots
- Greens and Beans
- Acorn Squash with Maple Butter
- Sautéed Sugar Snap with Sautéed Ginger
- Asparagus with Drawn Butter/ Lemon
- Sautéed Green Beans with Roasted Tomatoes and Shallots

These menu ideas are just a start. There is no limit to the type of food we can offer. Please contact us so we can get together and discuss what you'd like. Once we get closer to your final menu, we can schedule a private tasting. We pride ourselves on creating a unique menu for your guests.

### **Susan Plunkett's Fabulous Foods, LLC**

*Rochester's Premiere Caterer for Weddings, Bar Mitzvahs and Corporate Events*  
**Contact Us Today For Events Your Guests will Rave About for Years!**

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