



www.plate-catering.com

Phone 302.644.1200

Fax 302.645.9411

Breakfast

Continental

\$9

fresh fruit, pastries, yogurt & granola (granola tossed with roasted nuts, pine nuts, raisins, fresh rosemary & thyme)

coffee, specialty teas and orange juice

Breakfast Tier 1

\$13

scrambled eggs, pastries, fresh fruit, your choice of Italian link sausage or smoked applewood bacon

coffee, specialty teas and orange juice

Breakfast Tier 2

\$18

eggs 3 ways (choose one):

omelette, frittata, or quiche

benedict add \$2 per person

choose your seafood ingredient:

shrimp, crab, lobster

fresh fruit served in a housemade herb infused fruit syrup

bread pudding french toast

potatoes 6 ways (choose one) lyonaise, parsley & olive oil, cheese and bacon, paprika,

hash browns, fried wedge

sliced tomatoes served with evoo, sea salt, cracked pepper, lemon

bagels, butter, cream cheese, lox, capers, red onion

coffee, specialty teas and orange juice

Lunch

All breads baked daily by Steve Kogler

Lunch Tier 1

\$15

choose 2 of the following:

chef's choice soup, mixed green salad or sandwich

sandwiches (choose one):

smoked virginia ham, brie cheese, roasted asparagus with mustard cream sauce

tuna OR salmon salad, shaved celery, pickled onion & relish, cucumber

shaved steak sandwich, grilled & marinated onions and peppers, artesinal cheese, roasted asparagus with mustard cream sauce

for dessert, warm housemade bread pudding, chocolate cake or sorbet

Lunch Tier 2

\$25

please choose from the following lunch entrees:

single crabcake, summer corn salad, shaved fennel, mustard vinaigrette

OR

salmon on spinach salad, shaved apple, cranberry

OR

semi boneless chicken breast, mashed potatoes, vidalia onion white gravy, sweet & buttered corn

for dessert, warm housemade bread pudding, chocolate cake or key lime pie

Check out our monthly box lunch specials!!!

Hors d'oeuvres

Stationary (priced per person)

artisanal cheese display, housemade crostinis, freshly baked breads	4
fresh seasonal vegetable display, served raw or grilled with evoo, shaved garlic, fresh herbs and aged balsamic	4
marinated olives	3
roasted nuts	3
roasted seasonal fruit, served with whipped mascarpone cheese	4
marinated white beans	3
antipasto display, assorted roasted vegetables, marinated olives, fresh mozzarella, Italian cured meats served with house infused oils, balsamic vinegar	5
seasonal fruit to include kiwis and figs	4
blue crab claws, mustard dipping sauce	\$1 per claw
chick pea hummus, toasted pita	2.50

black bean hummus, toasted pita	2.50
soybean hummus, toasted pita	2.50
trout dip, housemade crostinis	3.50
bluefish dip, housemade crostinis	3
smoked salmon dip, housemade crostinis	3.50
goat cheese dip, housemade crostinis	4
chilled lobster dip, old bay kettle chips	5
warm crab dip, old bay kettle chips	5

Passed (priced per person)

shrimp lollipops, chili oil	6
goat cheese & smoked fish tartlet, fresh herbs	2.50
mustard crab salad, toasted pecans, spoon	4
shrimp and scallop dumplings, soy ginger & sesame oil	3
chopped red & yellow beet, crumbled gorgonzola, chopped walnuts, spoon	3
rosemary, pear compote, diced pears with aged chorizo, spoon	3
marinated mussels, evoo, lemon sea salt, fresh herbs	3
pickled white anchovies, red wine vinegar, sliced almond, fresh herbs	3
proscuitto wrapped melon	3
grilled steak or chicken, tomato, rosemary chili jam	steak 3 chicken 2.50
curried beef skewers	3.50
chicken satay skewers, peanut sauce	2.50
veal meatball slider, pecorino, red sauce	3.50
proscuitto wrapped fig	3.50

pistachio & fig crostini		3
baby roasted fingerling potatoes stuffed with goat cheese and fresh herbs		2.50
endive stuffed with smoked salmon mousse, fresh cracked pepper		4
bleu cheese mousse on fresh belgian endive topped with sweet & spice walnuts		3
mini croques monsieur		3
espresso cup of tomato soup with mini grilled cheese		4
barbeque lobster skewers	\$5.50	wrapped in bacon add \$1.00
espresso cup with housemade bread pudding, spiced caramel sauce		3
frozen espresso cup, scoop of vanilla or chocolate ice cream		2.50

Family style sides (priced per person)

summer coleslaw & shaved pineapple		3
roasted fall squash, pine nuts and honey		4
marinated cucumber, onion & tomato in sweet vinegar		3
rosemary & sea salt tater tots		3
twice baked Idaho potatoes with sour cream, fresh herbs, & cheese		4
roasted wild mushrooms		4
marinated broccoli rabe & white beans		4
creamed spinach		4
caramelized shallots & pearl onions, sherry glaze		4
local corn, bacon & pickled baby white onion		4
wild mushroom stuffing		5
shaved raw Brussels sprouts, truffle oil, parmesan		4

fire roasted asparagus	5
baby green beans with lemon crème fraiche	4
sweet corn & soy bean succotash	4
green beans with bacon & onions	4
roasted red & yellow beets	4
marinated tomatoes & fresh herbs	4
roasted Brussels sprouts, bacon & hazelnuts	4
lobster potato salad, shaved celery & pickled shallots	9

Dinner \$40 tier

1st course- please choose one

mixed green salad, sherry vinaigrette, rosenborg bleu cheese

OR

caesar salad, parmesan cheese, housemade croutons

OR

chef's choice soup

OR

endive & watercress salad, bleu cheese, walnuts

Please choose from the following

semi boneless chicken breast, yukon gold mashed potatoes, roasted baby carrots & fresh green beans, thyme jus

OR

chef's steak, yukon gold mashed potatoes, roasted baby carrots & fresh green beans

OR

boneless fish (rainbow trout, mahi or salmon) yukon gold mashed potatoes, roasted baby carrots & fresh green beans, shaved almond vinaigrette

For dessert, warm housemade bread pudding, chocolate cake or key lime pie

Dinner- \$50 tier

1st course- please choose one

mixed green salad, sherry vinaigrette, rosenborg bleu cheese

OR

caesar salad, parmesan cheese, housemade croutons

OR

chef's choice soup

OR

endive & watercress salad, bleu cheese, walnuts

Please choose from the following

Delaware chicken breast, stuffed with artisanal cheese, wrapped in proscuitto, lemon caper butter, traditional bread stuffing, mashed potato

OR

two 3oz crabcakes, summer corn slaw, shaved fennel, mustard vinaigrette

OR

twin mini filet mignons, yukon gold mashed potatoes, seasonal ratatouille

For dessert, warm housemade bread pudding, chocolate cake or key lime pie

Dinner \$75 tier

1st course- please choose one

endive & watercress salad, bleu cheese, walnuts

OR

beet salad, mountain gorgonzola, aged blasamic, evoo

OR

cream of crab soup

OR

lobster bisque

Please choose from the following entrees

sea bass, butternut risotto, pancetta, spinach, white balsamic butter, garnished with two
grilled jumbo shrimp

OR

jumbo lump crab stuffed fluke, warm lemon basil vinaigrette, 3 bean salad, piquillo peppers
OR

filet mignon & baby lobster tail, truffled parmesan mushrooms, herb tomato concasse, shaved Brussels sprouts, lemon, evoo

And for dessert...

toffee cheesecake topped with candied walnuts and honey OR

Driscoll strawberries marinated in white balsamic , sugar, fresh herbs, cracked pepper, topped with whipped lemon mascarpone OR

warm chocolate cake bathed in lemon bay leaf syrup