

*Food Montage*  
Inc.

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# Sample Menus

The following are samples of menus that Food Montage, Inc. has created for various events. Please understand that we tailor each menu per event, therefore, your menu would be specific to you and your guests.

## **BREAKFAST BUFFETS**

### **Menu #1**

**Sliced Seasonal Fruit**

**Quiche Lorraine**

Cheese, Onions, Bacon and Ham

**Breakfast Potatoes**

With Peppers and Onions

**Cheese Crêpes**

With Fruit Sauce

**Coffee Service and Assorted Juices**

### **Menu #2**

**Sliced Seasonal Fruit**

**Assorted Breakfast Breads and Pastries**

**Chilled Braised Side of Salmon**

Accompanied by Capers, Diced Red Onions and Hard Boiled Egg  
Served with Cream Cheese, Crostini and Crackers

**Yogurt and Granola**

**Coffee Service and Assorted Juices**

### **Menu #3**

**Sliced Seasonal Fruit**

**Apple Streusel**

**Country Skillet**

Scrambled Eggs with Mushrooms, Onions, Diced Potatoes and Ham  
Topped with Cheese

**Biscuits and Gravy**

Petite Homemade Biscuits with Creamy Sausage Gravy

**Coffee Service and Assorted Juices**

## **LUNCH BUFFETS**

### **Menu #1**

#### **Signature Salad**

Mixed Garden Greens Tossed with Feta Cheese, Sliced Red Onions and Pecans  
With Raspberry Red Wine Vinaigrette

#### ***Choice of One Pasta Dish***

##### **Salmon**

With Artichoke, Mushrooms, Garlic, Olive Oil and Herbs  
Tossed with Bow Tie Pasta

***Or***

##### **Grilled Chicken Breast**

Tossed with Sundried Tomatoes, Cappicola Ham and Penne Pasta  
In a Parmesan Cream Sauce

##### **Garlic Bread**

##### **Homemade Cookies & Brownies**

### **Menu #2**

#### **Oriental Salad**

Napa Cabbage with Green Onions, Sliced Almonds and Sesame Seeds  
Tossed with an Oriental Vinaigrette Dressing

#### **Garden Greens**

Mixed Lettuces, Tomatoes, Sliced Vegetables, and Mozzarella Cheese  
Served with Balsamic Vinaigrette and Tarragon Dressing

#### **Pesto Chicken Salad**

Served on Whole Grain Bread

#### **Quiche Lorraine**

Homemade and Baked Fresh

#### **Assorted Miniature Desserts**

Accompanied by Sliced Seasonal Fruit

### **Menu #3**

#### **Spinach Salad**

Fresh Picked Spinach with Julienne Tomatoes, Sliced Red Onions, Black Olives  
And Smoked Gouda Cheese Tossed with a Red Wine Vinaigrette

#### **Pork Tenderloin**

Roasted with Garlic and Rosemary

#### **Herb Roasted Potatoes**

#### **Green Bean Amandine**

#### **Rolls and Butter**

#### **Chocolate Ganache Torte**

## ***DINNER BUFFETS***

### **Menu #1**

#### **Harvest Salad**

Mixed Romaine, Spinach and Baby Greens with Roasted Red Peppers,  
Dried Cranberries and Toasted Almonds  
Tossed in a Blue Cheese Cranberry Vinaigrette

#### **Beef Tenderloin**

With Sautéed Mushrooms and Onions  
(4, 6 or 8 oz. Portion Sizes)

#### **Shrimp Scampi**

Large Shrimp Sautéed with Garlic, Parsley and White Wine

#### **Italian Green Beans**

#### **Cauliflower Mash Potatoes**

#### **Rolls and Butter**

#### **Homemade New York Style Cheesecake**

### **Menu #2**

#### **Italian Dinner Salad**

With Artichokes Hearts, Pepperoni, Homemade Croutons and Red Bell Peppers  
Tossed with Homemade Balsamic Vinaigrette

#### **Herbed Cheese Chicken**

Marinated Grilled Breast of Chicken, Topped with Herbed Cheese Mousse  
Served with a Sundried Tomato White Wine Cream

#### **Fried Broccoli**

Broccoli Florets and Diced Potatoes  
Sautéed and Tossed with Parmesan Cheese

#### **Rolls and Butter**

#### **Zuppa Inglese**

## ***DINNER BUFFETS (continued)***

### **Menu #3**

#### **Caesar Salad**

Romaine Lettuce, Artichoke Hearts, Sliced Mushrooms with Homemade Croutons  
Tossed in a Classic Caesar Dressing and Fresh Parmesan

#### **Cajun Stuffed Chicken Breast**

Stuffed with Shrimp and Andouille Sausage Stuffing  
Served with a Creole Sauce

#### **Herb Roasted Potatoes**

#### **Sautéed Seasonal Vegetables**

#### **Rolls and Butter**

#### **Strawberries Romanoff**

## ***RECEPTIONS***

### **Menu #1**

#### **Vegetable Crudités and Domestic Cheese Display**

With Homemade Tarragon Dip  
Assortment of Crackers

#### **Spinach and Artichoke Dip**

Served with Tortilla Chips

#### **Petite Chicken Satay**

With Peanut Sauce for Dipping

#### **Bacon Wrapped Shrimp**

Tossed in Barbeque Sauce

#### **Dessert Display**

To include Petite Ganache Brownies  
and Orange Citrus Cake

## ***RECEPTIONS (continued)***

### **Menu #2**

#### **Station 1**

##### **Market Place**

Cantaloupe and Pineapple  
Garnished with Grapes and Berries

Zucchini, Squash, Carrots, Celery and Bell Peppers, Asparagus Spears,  
Artichoke Hearts, Grape Tomatoes, Black Olives and Kalamata Olives  
Served with Dipping Sauce

Wheel of Brie Baked in a Flaky Pastry Shell  
Served with Fruit Sauce and Toasted Almonds

Assorted Homemade Cheese Spreads  
To Include Crab, Pesto

Sliced Domestic Cheese Display

Braised Salmon  
Diced Red Onions, Capers and Hardboiled Eggs

(Displays will be Served with an Assortment of Crackers)

#### **Station 2**

##### **Taste of Italy**

##### **Pasta Action Station**

Chef to Prepare in Room  
Shrimp, Crushed Tomatoes, Capers  
Finished with a White Wine Sauce  
And Tossed with Farfalle Pasta

##### **Italian Dip**

Blend of Cheese with Italian Sausage and Peperoncini  
Served with Crackers and Toasted Pita Chips

#### **Station 3**

##### **American Classics**

##### **Sliced Beef Brisket**

And Rolls for Petite Sandwiches

##### **Sweet and Sour Meatballs**

An Old Family Recipe!

##### **Coconut Chicken Bites**

With Orange Marmalade Horseradish Sauce for Dipping

#### **Station 4**

##### **Something Different**

##### **Quesadilla Action Station**

Chef to Prepare in Room  
Roasted Duck Quesadillas

#### **Station 5**

##### **Sweet Tooth**

##### **Assorted Miniature Desserts**

Chef's Selection of Homemade Treats