

HORS D'OEUVRES

The most popular among our clients, the hors d'oeuvres menu gives you a wide variety of food items from which to choose. The vast selection and generous portions offer something for everyone so no guest leaves your party hungry. The array of finger foods is deliciously breathtaking while allowing your guests the leisure to interact with each other

HORS D'OEUVRES MENU

MEAT

Grilled Pork Tenderloin (Carved)
Sausage and Peppers Bites
Brown Sugar Ham (Carved)
Beef Tenderloin (Carved)
Marinated Flank Steak
Grilled Leg of Lamb (Carved)
Bacon Wrapped Chicken Bites
Stuffed Chicken Breast
Grilled Chicken on Skewers
Fajita Station
Roasted Turkey (Carved)

SEAFOOD

Marinated Jumbo Shrimp
Shrimp Wrapped in Snow Peas
Shrimp and Grits
Bacon Wrapped Scallops
Poached Salmon
Tuna Tartare
Endive with Smoked Salmon
Crab Salad with Crackers or Endive
Mini Crab Cakes
Salmon Mousse
Shrimp Salad with Crescents or Crackers
Shrimp Mold
Smoked Salmon Canapes
Smoked Salmon Mousse Cherry Tomato
Smoked Salmon Lilies
Smoked Salmon Platter
Smoked Salmon on Cucumber Rounds
Smoked Salmon Pinwheels
Smoked Salmon Lollipop

CHEESE

Caramel Brie with Apples and Crackers
Brie in Puff Pastry with Raspberry Sauce
Pecan Cheese in Pineapple Shells with Crackers
Baked Gouda
Cheddar Spread with Apples
Assorted Cheese Trees (For 100 and More)
Cheese and Fruit Arrangements

COLD HORS D'OEUVRES

Turkey and Swiss Cheese Pinwheels
European Style Pate on Apple Slice
Raw Vegetables with Garlic-Dill Dip
Prosciutto Wrapped Melon or Asparagus
Ham Lilies
Goat Cheese Crostini
Herb Cheese Lilies
Asparagus with Sweet Dill Dip
Deviled Eggs (Plain or with Caviar)
Mini Vegetable Breads with Strawberry Butter
Herb Cheese Stuffed Cherry Tomatoes
Spinach Dip with Breads
Variety of Tea Sandwiches
Ham and Asparagus Roll-Ups
Cucumber-Ham Canapes
Marinated Mushrooms
Seasoned Feta and Olive Kabobs
Caprese Kabobs
Pastrami Pickle Bites
Gazpacho Shots
Hummus with Pita Wedges
Mexican Dip with Chips
Mexican Corn Toss with Chips
Chicken Salad with Crackers or Mini Crescents
Antipasto Arrangement (For 150 and More)

HOT HORS D'OEUVRES

Crab Meat of Vegetable Stuffed Mushrooms

Mimi Crab Cakes

Artichoke-Sage Dip

Wild Mushroom Bake

Mushroom Stuffed Mini Bouchees

Hot Crab Dip

Bacon Wrapped Scallops

Bacon Wrapped Chicken

Chicken Stroganoff

Stromboli

Sausage Bites

Bacon-Cheese Mini Crescents

FRUIT AND DESSERTS

Fruit Displays with Grand Marnier or Chocolate Dip

Fruit Trees (For 150 and More)

Fruit Kabobs

Chocolate Strawberries

Pecan-Chocolate Apple Wedge

Macaroons

Chocolate Granache Mini Cupcakes

Pecan Crust Cheesecake Bites

Marbled Mini Pound Cake

Fruit Tartlets

Carrot Cake Squares

Brownie Fruit Pizza

Chocolate Dipped Cheesecake Petit Fours

Chocolate Mousse Cups

Truffles (Cheesecake, Fudge or Hazelnut)

50 GUESTS MINIMUM

WE RECOMMEND 11 ITEMS FOR EACH MENU

ANNA CLINE CATERING INC. (803) 732-7522

www.AnnaClineCatering.com

2/16/2010

FORMAL DINNER/LUNCH

Seated dinner or lunch parties are traditionally a more formal way to entertain your guests. The scheduled itinerary lends itself to such events as rehearsal dinners, anniversaries, award ceremonies, or events of recognition or speeches. We have a full variety of menu items that cater to this type of event.

DINNER/LUNCH MENU

SALADS

Greek Style Salad

Garden Salad

Apple-Spinach Pecan Salad

Citrus Salad

Mozzarella-Tomato-Basil Salad (in Season)

Layered Salad

Beet-Goat Cheese-Avocado Salad

Spinach-Avocado-Raspberry Salad

MAIN COURSE

Filet of Beef with Creamy Sauce

Grilled Chicken Breast

Ricotta-Spinach Stuffed Chicken

Bacon-Asparagus Stuffed Chicken

Roasted Turkey with Vermouth Gravy

Turkey-Basil-Piccata

Orange-Ginger Cornish Hens

Grilled Pork Tenderloin

Pork Loin with Creamy Gravy

Baked Salmon with Creamy Leek Sauce

Grilled Salmon

Grilled Leg of Lamb

Grilled Lamb Chops

Shrimp Scampi

Shrimp and Grits

Mashed Potatoes

Bacon Mashed Potatoes

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Red Potatoes with Herb Butter

Roasted Red Potatoes

Rice Pilaf

Orzo Pasta with Herbs

Angel Hair Pasta

Asparagus with Dill Sauce (Cold)

Roasted Asparagus

Roasted Cherry Tomatoes with Herbs

Roasted Asparagus and Cherry Tomatoes

Red Cabbage

Walnut-Raspberry Red Cabbage (Cold)

Bacon Green Beans

Feta-Walnut Green Beans (Cold)

Sauteed Dill Carrots

Sweet Gingered Carrots

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Sauteed Mushrooms
Marinated Mushrooms (Cold)
Buttered Peas and Corn
Creamy Corn
Corn Pudding
Marinated Broccoli & Cauliflower (Cold)
Lima Bean Casserole
Grilled Squash & Tomato Fans
Sesame Sugar Snap Peas

DESSERTS

Chocolate Mousse Cake
Carrot Cake
Black & White Mousse Cake
Strawberry Mousse Cake
Red Velvet Cake
German Chocolate Cake
Layered Creamy Rum Cake
Butter-Pecan Rum Cake
Black & White Chocolate Tart
Banana Pudding
Chocolate Parfait
Fresh Fruit Parfait
French Cream with Strawberry-Rhubarb Sauce

25 GUESTS MINIMUM

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CASUAL LUNCH

Our casual lunch menu is the perfect tool for any corporate meeting planner. Your guests will truly enjoy the delicious foods prepared by our staff from the freshest ingredients. And as any meeting planner knows, attendance is always better when you provide good food.

CASUAL LUNCH MENU

CHOOSE ONE

*Stromboli
Grilled Chicken Sandwich
Grilled Pork Tenderloin Roll
Turkey & Swiss Wrap
Tangy & Sweet Toast Beef Wrap
Ham & Cheese Crescent
Chicken Tortilla
Chicken Salad Crescent
Oriental Chicken Salad Pita
Shrimp Salad Crescents
Pastrami & Havarti Sandwich
Turkey-Cucumber Pita
Baked Salmon Salad Sandwich
Crab Salad Roll*

CHOOSE TWO

*Pasta Salad
Greek Orzo Salad
Potato Salad*

Dijon Vinaigrette Potato Salad
Couscous Salad
Tabbouleh Salad
Black Bean & Corn Salad
Marinated Vegetables Salad
Walnut-Raspberry Red Cabbage
Feta-Walnut Green Beans
Creamy Tomato-Cucumber Salad
Italian Tomato-Cucumber Salad
Marinated Broccoli & Cauliflower Salad
Marinated Mushroom
Garden Salad
Greek Salad
Apple-Spinach-Pecan Salad
Layered Salad
Fruit Salad

CHOOSE ONE

Chocolate Mousse Cake
Carrot Cake
Black & White Cake
Red Velvet Cake
Butter-Rum Cake
Marbled Pound Cake
Brownie-Fruit Pizza
Cheesecake Bites
Macaroon Cookies
Polka Dots Cookies
Peanut Blossom Cookies
Chocolate Granache Cupcakes
Banana Pudding
Chocolate Parfait

30 GUESTS MINIMUM

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CARRY-OUT SERVICE

Carry-out menus are perfect for the host/hostess or event planner who is not in need of full service catering. They come in handy for smaller gatherings or when you just need those few extra items to top off your menu. Each tray is fully garnished and ready to serve.

We also offer delivery service, leaving you free to prepare for the arrival of your guests.

CARRY-OUT MENU

*Grilled Pork Tenderloin with Rolls
Brown Sugar Ham with Biscuits
Filet of Beef with Rolls
Ricotta & Spinach Stuffed Chicken Breast
Grilled Chicken on Skewers with Honey-Mustard
Smoked Salmon Platter
Marinated Jumbo Shrimp*

*Chicken Salad with Crescents or Crackers
Shrimp Salad with Crescents or Crackers
Garden Salad
Greek Salad*

Apple-Spinach-Pecan Salad
Potato Salad
Pasta Salad
Couscous Salad
Orzo Greek Salad
Fruit Salad
Black Bean and Corn Salad
Walnut-Feta Green Beans
Asparagus with Dill Sauce
Prosciutto Wrapped Asparagus with Dill Sauce
Raw Vegetables with Garlic-Dill Dip
Marinated Broccoli & Cauliflower

Stromboli
Bacon-Cheese Mini Crescents
Turkey & Swiss Pinwheels
Goat Cheese Crostini
Pastrami Pickle Bites
Ham Lilies on Wheat
Devilled Eggs
Devilled Eggs with Caviar
Pecan Cheese in Pineapple Shells
Caramel Brie with Apples and Crackers
Puff Pastry Brie with Crackers and Raspberry Sauce
Cheese, Grapes & Crackers Platter
Spinach Dip in Loaf with Breads
Hummus with Pita, Carrots & Celery
Mexican Dip with Chips
Mexican Black Bean and Corn Toss with Chips
Marinated Mushroom

Fruit Tray with Grand Marnier or Chocolate Dip
Chocolate & Pecans Apple Wedges
Chocolate Strawberries
Banana-Nut, Pumpkin & Zucchini Mini Breads
Macaroons
Chocolate Granache Mini Cupcakes

*Pecan Crust Marbled Cheesecake Bites
Cheesecake Truffles
Chocolate Parfait
Banana Pudding Parfait
Peanut Butter Pie
Black & White Chocolate Tart
Dessert Tray: Macaroon, Marbled Pound Cake,
Mini Cupcakes, Cheesecake Bites (80 Pieces)*

*CAKES: Chocolate Mousse, Black & White Mousse,
German Chocolate, Carrot, Red Velvet
& Strawberry Mousse*

***EACH TRAY WILL SERVE 20 TO 25 GUESTS
PLACE YOUR ORDER 7 DAYS IN ADVANCE***

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