

# SCOTT TOUPIN'S CATERING

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



## ALL INCLUSIVE BUFFET STYLE WEDDING MENU

### *HORS d' OEUVRES PACKAGES*

*(Please choose one package)*

#### *Package 1*

Warm Spinach and Artichoke Dip with Baguette Bread and Pita Chips  
Crab Cakes served with a Red Pepper Aioli  
Variety of Cheese with Crackers garnished with Fresh Fruit  
Scallops Wrapped in Hickory Smoked Bacon drizzled with Honey  
Salmon Strudel served with Lemon Aioli

#### *Package 2*

Warm Spinach and Artichoke Dip with Baguette Bread and Pita Chips  
Variety of Cheese with Crackers garnished with Fresh Fruit  
Tomato and Basil Bruschetta with Grated Pecorino Cheese  
Traditional Shrimp Cocktail  
Crab Cakes served with a Red Pepper Aioli

#### *Package 3*

Warm Spinach and Artichoke Dip with Baguette Bread and Pita Chips  
Variety of Cheese with Crackers garnished with Fresh Fruit  
Butterflied Cajun Shrimp served with Crème Fraiche  
Pulled Pork Shooters with Asian Slaw finished with Crème Fraiche  
Scallops Wrapped in Hickory Smoked Bacon drizzled with Honey

#### *Package 4*

Warm Spinach and Artichoke Dip with Baguette Bread and Pita Chips  
Flatbread Pizza – grilled chicken, spinach, caramelized onions and feta cheese  
Variety of Cheese with Crackers garnished with Fresh Fruit  
Tomato and Basil Bruschetta with Grated Pecorino Cheese  
Fish Cakes with a Red Pepper Aioli

## *ENTREES*

~ *BUFFET 1* ~

*\$82.00 per person plus tax*

Seafood Newburg ~ (lobster, scallops, shrimp) served with a patty shell ~  
Slow Roasted Sirloin Strip ~ served with a port wine demi glaze ~  
Mediterranean Chicken ~ julienne chicken breasts with broccoli, bell peppers, baby spinach in a white wine  
garlic sauce finished with feta cheese ~  
Seasonal Vegetables  
Rice Pilaf

Potatoes Au Gratin

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#### **~ BUFFET 2 ~**

**\$78.00 per person plus tax**

Baked Haddock ~ baked with fresh basil, diced tomatoes, capers and olive oil ~  
Pan Seared 6oz Boneless Breast of Chicken ~served with a Mushroom Marsala Sauce~  
Slow Roasted Prime Rib ~ served with a light Au Jus ~  
Seasonal Vegetables  
Potatoes Au Gratin  
Rice Pilaf

#### **~ BUFFET 3 ~**

**\$68.00 per person plus tax**

Beef Bourguignon w/Pearl Onions and Button Mushrooms  
Pan Seared 6oz Boneless Breast of Chicken ~Served with a Picatta Sauce~  
Tri-Colored Cheese Tortellini w/Shrimp in a pesto cream sauce  
Baked Rice Pilaf  
Seasonal Vegetables

#### **~ BUFFET 4 ~**

**\$72.00 per person plus tax**

Shrimp and Scallop Scampi served over Bow Tie Pasta  
Pan Seared Pork Tenderloin served with Apple Chutney Sauce  
Pan Seared 6oz Boneless Breast of Chicken served with Roasted Bell Peppers, Artichokes and  
Sundried tomatoes in a Roasted Red Pepper Cream Sauce  
Baked Rice Pilaf  
Seasonal Vegetables

#### **Price Includes:**

- Entree Choice(s), 1 Appetizer package, Field Green Salad, Fresh Baked Artisan Bread with butter and coffee station
- Staffing
- China, Flatware, Water Glass, Coffee Cup and Cake Cutting
- **Additional Cost** - Linen Tablecloths and Linen Napkins
- There will be a 15% increase in price for parties less than 100 people
- There will be a 30% increase in price for parties less than 50 people

**A \$300.00 non-refundable deposit is required to hold Event date**

**A guaranteed number of people are required two weeks prior to the event date**

**Full payment is due one week prior to the event date**

**Payment methods: Cash, Bank Check or Personal Check**