

Diane Browne Catering

Menu with Stations

Passed Hors d'Oeuvres

Coconut Crunchy Shrimp served with Plum Dipping Sauce

Vegetarian Spring Rolls served with Carrot Miso Sauce

Mini Cheeseburgers

Smoked Duck and Wild Mushrooms in Phyllo Dough

Baskets Grilled Sea Scallops topped with Lemon Beurre

Blanc Honey Toast topped with Brie & Fig Purée

Antipasto Station

Crudité Table filled with Assorted Fresh Vegetables, Fruit Cheeses, Sausages,

Roasted Peppers, Fresh Mozzarella, Artichoke Hearts, Olives and Dips

Middle Eastern Dips & Cheese Table

Assorted Artisan Cheeses, Hummus, Tabbouleh, Sundried Tomato and Goat Cheese Dip,

Israeli Eggplant, and Olive Tapenade all served with Homemade Herbed Pita Crisps,

Crackers and French Bread

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Pasta Station

3 Kinds Of Pasta: Rigatoni, Linguini, Cellentani

3 Kinds of Sauces: Marinara, Pink Sauce, Cheese Sauce
with Meatballs, Grilled Vegetables, Sausages, Prosciutto, Shaved

Parmesan Caesar Salad

Basket of Artisan Breads

Seafood Station

Shrimp Provencal

Herb Basmati Rice

Basket of Breads

Dessert

Cup Cake Tower

Coffee & Tea