



# Father's Table

CATERING~BAKERY~CAFÉ

Home of My Dad's Dressings

## *Father's Table Gourmet Stations*

Pricing Available Upon Selection

Menu For 2012

### **~Fromage Station~#1**

Assorted domestic and imported block cheese accompanied with assorted crackers and breads

Cascade of Seasonal Cut Fruit

Variety of chilled fresh cut vegetables served with ranch dip

Hot Spinach and Artichoke dip accompanied with garlic toast

### **~Bruschetta Station~#2**

Fresh Tomato Basil tapenade and Black Olive tapenade

Accompanied by feta crumbles and toasted baguettes

A variety of seasoned dipping oils served with homemade fresh sliced bread

### **~Salad Station ~#3**

Organic mixed greens with an assortment of season fresh cut vegetables and Chef Ken's homemade dressings

Assorted breads and Rolls

### **~Roast Station~#4**

Choice of **3** premium sliced meats

Slow Roasted Rib Eye of Beef, Herbal Roasted Pork Loin, Sliced BBQ Pork,

Roasted Herb Chicken Breast,

Honey Glazed Smoked Ham,

Herbal Rubbed Pork Roast, Leg of Lamb, Oven Roasted Turkey Breast

**Up grade ~ (Chef Manned Carving station: \$150)**

**~ Pasta Station ~#5**

Selection of Pasta( Capellini[Angel Hair] Fettuccini, Penne, Bow Tie, Ziti,& Rotini)

Served with Slow Simmered Marinara, Red Sauce, Meat Balls & Sausage and Creamy Alfredo Sauce

Imported Grated Parmesan Cheese

Chef Ken's Bread Sticks

**-Anti Pasto Station-#6**

Fresh Cut Romaine with assorted Mediterranean Condiments

Included; Pepperoncini, Feta Cheese, Calamata Olives, Pepperoni, Roma Tomatoes,

Sweet Red Bell Peppers, Croutons ,Chef Reed's Dressings,, Fresh Vienna Bread

**~Slider Burger Station~#7**

Mini all Beef burgers or Pulled Pork on home- made buns, just the right size

Served with All the appropriate condiments

**~Gourmet Soup---Choose 2 Soups ~#8**

New England Seafood Chowder, Manhattan Clam Chowder, Classical Cream of Mushroom, Broccoli, or Vegetable, Corn Chowder, Tuscan Potato/  
Sausage ,Pasta Fagoli, Vegetarian Vegetable ,Tomato and Basil Bisque

Chicken or Beef Consume /garni

Bread Sticks/Rolls

**~ Mashed Potato Station ~#9**

Chef Ken's Mashed Potatoes & Sweet Potatoes

With all the condiments

**~Seafood Station~#10**

Peeled Shrimp Cocktail/ Cocktail Sauce

Seafood Newberg/Rice Pilaf

Fried Fish Bites, Lemon & Tarter Sauce

*~ Hors D' Oeuvres Options, Additions for your Event*

*These additions Price.....\$2.00 per person*

Deviled Eggs

- >Cocktail Meatballs drizzled with Chef's Special Sweet and Sour Sauce, Barbeque Sauce,  
Marinara, or Stroganoff Gravy
- >Sundried Tomato Pesto & Cream Cheese Spread / crouton
- >Roasted Red Pepper and Cream Cheese Spread/crouton
- >Olive Tapenade Cheese Spread/crouton
- >Assorted Fresh Cut Fruit Display
- >Chef's Special Marinated Mushrooms
- >Vegetable Cocktail Cups
- >Miniature Franks in Southern Barbeque Sauce
- >Tuscan Spinach and Artichoke Dip
- >Mediterranean Bruschetta with Dipping Sauce
- >Miniature Baked Stuffed Potatoes

**Hors D Oeuvres Options Available for \$4.00 per item pp**

- >Sautéed Chicken with your choice of 2 Sauces:  
Barbeque, Teriyaki, Sesame, Sweet and Sour, or Mixed Berry Glaze
- >Sliced Pork Loin with Fresh Baked Rolls.
  - >Italian Meatballs
  - >Honey Glazed Kilbasa
- >Sautéed Portobello Mushrooms & Snow Peas with Red Wine Reduction Demi

**Additional Station Upgrades**

- Entrée Station Choices: upgrade...\$7.00pp
- Baked Ziti with Meatballs or Sausage
- Chicken or Shrimp Alfredo over Penne Pasta
- Chicken Parmesan topped with Marinara over Penne Pasta
- Chicken or Shrimp Scampi over Rice Pilaf
- Penne Primavera with Sausage, Peppers, and Squash
- Southern Glazed Ham
- Herb Roasted Chicken
- Chicken Cacciatore with Penne

Herbal Roasted Pork Loin  
Baked Stuffed North Atlantic Pollock  
Whole Smoked Presentation Salmon Filet.....\$100.00

**Passed Hors D' Oeuvres Options**

>Individual Cups filled with your choice of the following:

Vegetable Pasta Salad, Fruit Salad ,or Pasta Salad with Chicken,

Assorted cut vegetables cocktail

>Salmon Mousse on Cucumber Round

> Mini Meatballs with sauce,

>Shrimp Cocktail

>Salmon Mousse served with Herbal Toast Point

>Pimento or Sun-Dried Tomato Mousse Canapé

Stuffed Mushrooms.

choice of two \$6.00pp

~House Special~

Miniature Grilled Cheese served on a small cup of your choice of one:\*

Cream of Tomato Soup, Cream of Vegetable Soup, or Seafood Bisque

\$4.00 per person

\*Each additional passed hors d' oeuvres per person: \$3.00

**Father's Table GOURMET Stations,**

**4 Option Menu Prices start at \$40.00 per person**

Off site events please add 20% gratuity & VA& Bedford Co. Meals Tax.

Any additions to this menu or special dishes prepared by Father's Table Catering will be considered upgrades and the customer will be billed accordingly