

*Emery's  
Catering*



*Hors D'oeuvres Menu*

*2008*



24 Central St

Central Falls, RI 02863

(401) 725-5680

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

*The minute you walk in the door you will begin to feel at ease as you come to the realization that with over 35 years experience, we are the experts at taking away your worries and helping to create the most memorable day of your life. We understand that you have the highest expectations on your wedding day and our chefs are ready to prepare a first class display of the finest food you have ever tasted. Our wait staff is the finest in the industry and will be happy to provide you with our legendary service. With our **No Compromise** attitude you can't go wrong when you book your event with Emery's Catering!*

### **Our Selection Of Linens**



*Round tablecloths are available in WHITE only in 90", 120", & 132".*

*Skirts are available in 14' length only, color availability is limited.*

*Colored cloths are not available in all sizes & are subject to availability.*

***China and Glassware included on this menu.***  
*(Prices are Based on a Minimum of 75 Guests)*

<b><i>RENTALS:</i></b>	<i>Available upon request</i>
<b><i>GRATUITY:</i></b>	<i>17 % Gratuity will be added to your total bill</i>
<b><i>TAX:</i></b>	<i>8 % Rhode Island <u>or</u> 5 % Massachusetts meal tax will be added to your total bill</i>
<b><i>DEPOSIT:</i></b>	<i>A \$300 non refundable deposit is required to secure your date and rentals which will be taken off the final bill.</i>
<b><i>BILLING:</i></b>	<i>Final payment is due 10 days prior to the event</i>
<b><i>CONFIRMATION:</i></b>	<i>A final count is required 14 days prior to your event. You may increase your count up to 48 hours prior</i>

### **Hot Gourmet Hors D'Oeuvres**

<b>Beef &amp; Mushroom Brochette</b>	<i>Beef tenderloin are skewered together with fresh mushrooms and sweet bell peppers then covered with a tangy teriyaki sauce.</i>
<b>Chicken &amp; Pineapple Brochette</b>	<i>Tender chicken breast is accented with juicy chunks of pineapple topped with a delectable sweet &amp; sour sauce.</i>
<b>Blackened Chicken Sate</b>	<i>Blackened Chicken Sate features chicken tenders, skewered and then coated with a blackened seasoning of garlic, oregano, salt and pepper. It's also colored with paprika and spices that create mental images of the Louisiana bayou country.</i>
<b>Chicken Sate</b>	<i>Chicken Sate features chicken tenders, skewered and then lightly brushed with teriyaki sauce, garlic, pineapple syrup and pepper sauce</i>
<b>Cocktail Vegetables Egg Rolls</b>	<i>Cabbage, celery, mushrooms, carrots and water chestnuts with a touch of soy sauce--all vegetables are chopped, then wrapped in a delicious won ton wrapper.</i>
<b>Cocktail Shrimp &amp; Pork Egg Rolls</b>	<i>Carefully selected shrimp and pork compliment a medley of fresh vegetables: cabbage, celery, mushrooms, carrots, with a touch of soy sauce, all chopped then wrapped</i>
<b>Scallops In Bacon</b>	<i>Bite-sized scallops are lightly rolled in bread crumbs and wrapped in lean, dry-cured bacon.</i>
<b>Kosher Spinach Phyllo Triangle</b>	<i>Kosher Spinach Phyllo Triangle</i>
<b>Assorted Petite Quiche</b>	<i>We offer a wonderful assortment to challenge your every taste sensation. From traditional Quiche Lorraine, Spinach, Herb Cheese to zesty Cajun Shrimp, they are all delicious.</i>
<b>Petite Quiche Lorraine</b>	<i>Made only from the highest quality ingredients--half and half cream, natural Swiss cheese, premium dry cured bacon in a cream cheese pastry-- the firm but flaky crust allows the custard to remain moist and fluffy.</i>
<b>Spinach &amp; Goat Cheese Pizza</b>	<i>A classic blend of pesto with spinach, basil and olive oil. Accented with tomatoes, oyster mushrooms and a dollop of sharp goat cheese then placed on a medallion of crispy pizza dough.</i>
<b>Vegetables Quesadilla</b>	<i>Each individual flour tortilla captures the spicy flavor of jalapeno peppers, tomatoes, red, yellow and green bell peppers, onions and poblano peppers. Compliment that with the mellow taste of mild Cheddar and Monterey Jack cheese. Now accent it all with cilantro and a touch of garlic.</i>
<b>Sesame Chicken</b>	<i>Medallions of chicken breast brushed with nutty sesame oil, flavored with a dash of savory teriyaki sauce then seasoned with garlic, and lightly textured with sesame seeds and a hint of Japanese bread crumbs.</i>
<b>Mini Crab Cakes</b>	<i>A delicious mixture of lump crab and imitation crab, green, yellow and red peppers and a mixture of spices breaded with Japanese bread crumbs.</i>
<b>Crab Rangoon</b>	<i>We start with only the most succulent morsels of snow crabmeat. Then we blend in cream cheese, a touch of surimi and season our mixture with a dusting of tantalizing spices, all pocketed in a crisp, won ton wrapper.</i>
<b>Franks in Puff Pastry</b>	<i>A cocktail size, all-beef frank wrapped in a delicious, flaky puff pastry. With the perfect blend of spices and seasonings,</i>
<b>Beef &amp; Duxelle En Croute</b>	<i>(Mini Beef Wellington) Beef tenderloin medallions complimented by a shitake, oyster and domestic mushroom cream Duxelle and seasoned with shallots, thyme and garlic... all nestled in flaky, French puff pastry.</i>

## Hors D'Oeuvre Pricing

*Our Hors D'oeuvre Buffet is based on a Minimum of Seventy-Five People for a **One Hour Service**. This Includes Personnel to Supervise the Table, Buffet Table Linens, Cocktail Napkins, Serving Utensils and Chafing Dishes. Factors that may vary pricing are: Location of the party, whether service is prior to a meal, facilities available and the atmosphere desired. If you should have any questions, please do not hesitate to call.*

*Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of Crackers  
H1 Stationary*

*Fresh Vegetable Crudities (fresh vegetables with a sour cream)  
H2 Stationary*

*Fresh Vegetable Crudities (fresh vegetables with a sour cream)  
Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with medley of crackers  
H3 Stationary*

*Fresh Sliced Seasonal Fruits, Fresh Vegetable Crudities (fresh vegetables with a sour cream)  
Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a medley of crackers  
H4 Stationary*

*Fresh Vegetable Crudities (fresh vegetables with a sour cream dip)  
Assorted Domestic Cheeses (Cheddar, Swiss & Muenster) with a Medley of Crackers,  
Plus Passed Hors D'Oeuvres (4) per person - Hot Wings with Blue Cheese Dip,  
Pigs in a Blanket with Savory Mustard Sauce, Chicken Tenders with Sweet & Sour Sauce  
(No substitutions on this package please)  
H5 Stationary & Passed*

*Fresh Sliced Seasonal Fruits,  
Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of Crackers  
Plus Any 3 Hot Passed Hors D'Oeuvres - from the list on the next page - (4) per person  
H6 Stationary & Passed*

*Fresh Sliced Seasonal Fruits, Fresh Vegetable Crudities (fresh vegetables with a sour cream dip)  
Assorted Domestic Cheeses (Sharp Cheddar, Swiss & Muenster) with a Medley of crackers  
Plus Any 4 Hot Passed Hors D'Oeuvres - from the list on the next page - (7) per person  
H7 Stationary & Passed*

All Hors D'Oeuvres are served on Sterling Silver Trays