

THE SILVER SPOON



EAGLE VILLAGE SHOPS * WAYNE, PA 19087 * 610.688.7646



Catering Menu August 2018

Hors d'oeuvres Menu

All selections are priced per piece. The minimum order is 36 pieces (3 dozen) per each selection.

As a general rule, we suggest 4-5 pieces per person when hors d'oeuvres are offered as a starter before a meal is served. For events where the hors d'oeuvres ARE the meal, then experience suggests 8-10 pieces per person.

Cold

- Silverspoon's Chicken Salad, chopped bacon, on cucumber rounds or wheat toasts 3.00
- Mini BLT, Caramelized pepper bacon, aioli, lettuce, tomato 3.00
- Assorted Sushi/Nigiri with traditional accompaniment 4.00
- Smoked Salmon, lemon herb spread, mini rye toast 3.50
- Tomato and mozzarella (Caprese) skewers 2.50
- Ham and Swiss baguette, honey mustard 3.00
- Shrimp Cocktail, cocktail sauce 3.50
- Hummus, Pita crisps, roasted red pepper 2.50
- Lobster Salad, sourdough toasts, old bay aioli 4.00
- Stuffed mushroom cap with herbed goat cheese, balsamic reduction 3.00
- Asparagus wrapped Prosciutto' lemon aioli 3.50

Hot

- Mushroom Bisque Shooter 2.50
- Chicken Spring Rolls, sesame soy glaze 3.00
- Fig, Walnut, Brie mini phyllo cups 3.00
- Braised Short Rib, horseradish aioli, crostini 3.50
- Caramelized Black Pepper Bacon Skewer, aioli 3.50
- Bacon-wrapped Shrimp, house bbq sauce 4.00
- Asian Chicken Satay, spicy peanut sauce 3.00
- Pigs in a Blanket, honey mustard aioli 2.50
- Spicy Crab Bite, old bay aioli 4.00
- Cocktail Meatballs, marinara 3.00

Stationary Dips and Displays

Prices are per tray and serves approximately 15 guests

Local and Assorted Cheese Board

Artisinal cheeses. Assorted Crackers,
fruit, mixed nuts, condiments

\$100

Fresh Fruit Display

Seasonal fruits,
with yogurt & honey

\$80

Mediterranean Display

Hummus, roasted vegetables, roasted red pepper,
mixed olives, feta cheese, grilled pita bread.

\$85

Roasted Salmon Display

with whole mustard glaze, grilled lemon, crostini

\$90

Hummus and Pita

Traditional \$40 Red Pepper \$50 Garlic \$50 Spinach \$50

Shrimp Cocktail Display

lemon wedges, cocktail sauce

\$100

Catered Soups and Salads

Priced per bowl and serve approximately 10 guests

Silverspoon Signature Mushroom Bisque

\$32 two quarts

Baby Arugula or Baby Spinach Salad

Set changes according to season

\$75

Spring Mix

tomato, cucumber, pickled red onion

balsamic vinaigrette

\$65

Seasonal Pasta or Grain Salad

roasted seasonal vegetables, sherry vinaigrette

choice of bowtie pasta, farro, or quinoa(gf)

\$75

Potato Salad

topped with chopped bacon

\$65

Assorted Wraps Tray

\$100

All wraps are made with whole wheat tortillas, cut in thirds.
Serves approximately 10 guests

Choose any combination below totalling eight wraps

Vegetable Wrap

Hummus, roasted squash and peppers, lettuce, balsamic reduction

Silverspoon Signature Chicken Salad

Chicken Salad, lettuce, bacon

Turkey Club

Roasted turkey breast, lettuce, bacon, tomato, aioli

Grilled Chicken Club

Grilled chicken breast, lettuce, bacon, tomato, aioli

Ham and Swiss

Ham, swiss, baby arugula, honey mustard

Turkey Rachel

Roasted turkey, swiss, coleslaw, Russian dressing

Tuna Salad

tuna salad, tomato, lettuce,

Entrée Choices

Prices are per half pan and serve approximately 15 guests

Braised Beef Short Rib

natural red wine braising jus (gf)

\$150

Tuscan Chicken

braised chicken, mushroom, sun-dried tomato, white wine, jus (gf)

\$135

Stuffed Chicken Breast

roasted red peppers, broccoli rabe, cheddar fondue
(can be made gluten free)

\$140

Baked Salmon

teriyaki glazed salmon, sesame seed
(can be made gluten free)

\$150

Baked Mahi-Mahi

coconut crusted mahi-mahi, mango salsa (gf)

\$140

Pulled Pork

barbecue style slow-cooked pork, slider rolls

\$125

Falafel Sliders

tzatziki, dill, slider rolls

\$100

Baked Ziti

ricotta cheese, marinara

\$90

Farfelle Pasta and Italian Sausage

arugula, sun-dried tomatoes, basil pesto,

pecorino romano

\$110

Sides

Prices are per half pan and serves approximately 15 guests

Garlic smashed potato \$65 (gf)

Truffle potato gratin with goat cheese \$85 (gf)

Roasted Seasonal Vegetables \$75 (gf)

Chilled Green Beans, bacon, sherry vinaigrette \$80 (gf)

Sherry Roasted Wild Mushrooms \$85 (gf)

Sweet Potato Mash \$65 (gf)

Brown Butter Polenta with smoked cheddar \$75 (gf)

Roasted Brussel Sprouts, bacon, thyme \$75 (gf)

House Made Potato Chips \$20

Dinner Rolls, whipped butter \$15

Desserts

Prices are per tray/pan and serve approximately 15 guests

Assorted Miniature Pastries

cookies, brownies, lemon bars \$75

Silverspoon Signature Chocolate Truffles

soft ganache, maldon sea salt, vanilla sauce \$90 (gf)

Seasonal Fruit Crisp \$85

Apple Bread Pudding

cinnamon, apple, golden raisin. vanilla sauce \$85

Mini Cheese Cakes

berry compote \$90