

## **Pampered Palate Catering Guide page 1**

*Dear Client,*

*Welcome to “Catered Moments” by The Pampered Palate. Our combined team of catering and event planning professionals will work in close partnership with you to customize your special day, providing the highest level of food quality and service to assure the success of your event.*

*Here at The Pampered Palate our philosophy is based on providing you with great food, great service and above all a worry free event that will not only meet, but also exceed your expectations. Our team is committed in providing service and menu flexibility so your event will be uniquely your own. We have on staff over 40 years of culinary experience between our two “American Culinary Federation” Certified Chefs to make your event perfect.*

*Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require unique services or special diet considerations, we will tailor our offerings to meet your needs.*

*We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please give us a call (814) 337-2100.*

*We look forward to serving you, and your guests,*

*Jason, Tammy and the entire Pampered Palate staff*

## **Breakfast Beverages**

Green Mountain Roasters Coffee, Tea, Brewed Decaffeinated Coffee

Green Mountain Roasters Coffee, Tea, Brewed Decaffeinated Coffee, Assorted Fruit Juices

Dark Hot Chocolate

Chilled Assorted Juices, Apple, Orange, Cranberry or Tomato

Includes appropriate disposable ware

## **Breakfast Buffets**

### **Continental**

Mini Pastries, Butter, Seasonal Fresh Fruit Bowl, Assorted Fruit Juices, Green Mountain Roasters Coffee, Tea, and Brewed Decaffeinated Coffee

### **Something Quick**

Muffins, NY Style Bagels, Butter, Cream Cheese, Green Mountain Roasters Coffee, Tea, and Brewed Decaffeinated Coffee

### **Bagel Connection**

NY Style Bagels, Flavored Cream Cheese, Green Mountain Roasters Coffee, Tea, and Brewed Decaffeinated Coffee

### **Simply Breakfast**

Assorted Chilled Juices, Farm Fresh Scrambled Eggs, Smoked Bacon or Country Sausage, Home Fried Potatoes, Mini Pastries, Butter, Green Mountain Roasters Coffee, Tea, and Brewed Decaffeinated Coffee

### **Meadville Wake Up**

Assorted Chilled Juices, Seasonal Fresh Fruit, 3 Cheese Scrambled Eggs, Smoked Bacon or Grilled Ham, Home Fried Potatoes, Mini Pastries, Butter, Green Mountain Roasters Coffee, Tea, and Brewed Decaffeinated Coffee

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**Sweets and Treats**

All Items Below Sold by The Dozen

**Gourmet Turn-Overs**

Apple, Cherry

**Fresh New York Style Bagels with Cream Cheese**

Plain, Cinnamon Raisin, Poppy Seed, Sesame Seed, Garlic and Herb

**Jumbo Café Muffins**

Big Blueberry, Sugared Raspberry, Lemon Poppy, Chocolate Cappuccino, Apple Cinnamon, Banana Nut, Cranberry Walnut

**Giant Cinnamon Rolls**

**Classic Cookies**

Chocolate Chip, Old Fashioned Oatmeal Raisin, Peanut Butter

**Holiday Cookies**

Holiday Iced Cookies

**Gourmet Brownies**

## **Lunches On The Go**

### **Executive Boxed Lunches**

Your choice of any of any of our Pampered Specialty Sandwiches on a variety of breads.

All sandwiches include leaf lettuce, sliced tomato, crisp dill pickle, Cape Cod Potato Chips, a piece of seasonal fresh fruit and a classic cookie. Bottled water or soda, napkin and condiments also included.

### **Grab and Go Boxed Lunches**

Your choice of any Pampered Specialty Sandwich, with lettuce and tomato. Includes crisp dill pickle, Cape Cod Chips and dressing.

## **The Deli Board**

Basic paper supplies included. Add tuna and chicken salad for an additional \$1.50 per person

### **The Express**

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Baked Ham, 3 assorted sliced cheeses, French round and multi grain rolls, lettuce, tomato and condiments.

Includes pasta salad and assorted classic cookies.

### **The Original Deli**

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Baked Ham, Genoa Salami, 3 assorted sliced cheeses, French round and multi grain rolls, lettuce, tomato and condiments. Includes choice of potato or pasta salad and assorted classic cookies.

### **The Super**

Oven Roasted Turkey Breast, Roast Top Sirloin of Beef, Honey Baked Ham, Genoa Salami, Corned Beef, 4 assorted sliced cheeses, French round and multi grain rolls, lettuce, tomato, pickle and condiments. Includes choice of potato or pasta salad, Caesar or tossed salad and assorted classic cookies.

## **Deli Sandwiches**

### **Sandwich Platter #1**

A selection of Pampered Sandwiches on specialty breads. Sandwiches include lettuce, tomato, cheese and selected dressing. Served with Cape Cod Potato Chips and crisp dill pickle.

### **Sandwich Platter #2**

A selection of Pampered Sandwiches on specialty breads. Sandwiches include lettuce, tomato, cheese and selected dressing. Choose fresh fruit salad or pasta salad. Served with Cape Cod Potato Chips classic cookies and crisp dill pickle

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### **Luncheon Buffets**

**Create your own Buffet:**

#### **Entrees**

(Choose 2) (split ½ and ½)

Chicken Marsala  
Oven Roasted Chicken  
Chicken Francaise  
Chicken Asiago  
Chicken and Vegetable Alfredo  
Roast Top Round of Beef with Gravy

Baked Rigatoni  
Stuffed Shells  
Classic Lasagna  
Vegetable Lasagna

#### **Salads**

(Choose 1)  
Mixed Garden Greens  
Herbed Pasta  
Potato  
Marinated Vegetable  
Cole Slaw

#### **Starch**

(Choose 1)  
Herb Roasted Red Skins  
Garlic Mashed Potatoes  
Rice Pilaf  
Steamed Rice  
Au Gratin Potatoes

#### **Vegetables**

(Choose 1)  
Sautéed Green Beans  
Italian Medley  
Lemon Garlic Broccoli  
Honey Ginger Baby Carrots  
Melange of Seasonal Fresh Vegetables  
Buttered Corn

#### **Dessert**

Assorted Cookies

## **Luncheon Salads**

### **Grilled Chicken Caesar**

Marinated Grilled Chicken Breast on a bed of crisp Romaine Lettuce. Served classically with seasoned croutons, fresh tomato, hard boiled eggs, grated Parmesan cheese, lemon and Caesar dressing

### **Original Cobb Salad**

Diced turkey, crisp bacon, avocados, fresh tomato, hard cooked egg and Swiss cheese topped with our house vinaigrette

### **The Big Chef**

Mixed greens topped with mounds of julienne Ham, Turkey, Swiss cheese and Cheddar cheese. Garnished with fresh tomato, hard cooked eggs, cucumber and croutons. Choice of dressing.

### **Raspberry Chicken Salad**

Grilled Chicken, fresh raspberries and strawberries on a bed of baby greens with fresh garden vegetables and raspberry vinaigrette.

### **Spinach Salad**

Crisp Baby Spinach, crumbled bacon, diced egg, and fresh tomatoes, served with a classic hot bacon dressing

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**Dinner Buffets**

All dinner buffets include Fresh Baked Rolls, butter, coffee, decafe, tea and basic paper ware.

**Create a Buffet:**

**Entrees**

(Choose 2) (split ½ and ½)

Chicken Francaise

Chicken Asiago

Boneless Breast of Chicken with Wild Mushrooms and Honey Dijon Sauce

Roast Sirloin of Beef Au Jus

Beef Tips and Mushrooms with Roasted Garlic Demi Glace

Roasted Honey Dijon Pork Loin

Broiled Filet of White Fish with Lemon Butter

Crispy Fried Chicken

Baked Italian Lasagna

Stuffed Breast of Chicken

Replace or add the following entrees to the above entrees at an additional charge of \$5.75 per item.

Roast Prime Rib of Beef

Tournedos of Beef Madagascar

Grilled Filet of Fresh Salmon

**Salad**

(Choose 2)

Spinach and Walnut with Raspberry Vinaigrette

Garden Greens

Italian Pasta

Fresh Fruit

Classic Caesar

**Starch**

(Choose 1)

Roasted Red Potatoes

Garlic Mashed Potatoes

Parsley Buttered Potatoes

Wild Rice

Rice Pilaf

**Vegetable**

(Choose 1)

Baby Green Beans

Steamed Lemon Broccoli

Honey Glazed Baby Carrots

Melange of Fresh Vegetables

Buttered Corn

## **Served Signature Dinner Entrees**

Each entrée served includes tossed salad , vegetable, starch, rolls , coffee and dessert is available.

### **Chicken Asiago**

Boneless Breast of Chicken, stuffed with Asiago Cheese, Romano cheese, garlic and fresh tomatoes. Served with an Asiago Cream Sauce

### **Mountaineer Chicken**

Boneless Breast of Chicken with a hearty red wine brown sauce of baby onions, bacon and mushrooms

### **Chicken Florentine**

Boneless Breast of Chicken on a bed of fresh sautéed spinach with Parmesan cream.

### **Roast Prime Rib of Beef**

Served with Au Jus and Horseradish

### **Filet of Beef**

Two petite filets with Madeira demi glace

### **Roast Top Sirloin of Beef**

Carved Top Sirloin of Beef with Madagascar Wine Sauce

### **New England Cod**

Baked with a traditional crumb topping and a butter wine sauce.

### **Filet of Salmon**

Honey pecan crust and lemon

### **Pork au Poivre**

Fresh cut Pork Chop served with a Hearty Peppercorn Demi with Fresh Ham and Mushrooms.

### **Grilled Marinated Portabello**

Jumbo portabello marinated in fresh ginger and garlic. Served with a ragout of fresh vegetables.

### **Grilled Vegetable Kabobs**

Twin kabobs of fresh vegetables marinated with olive oil and fresh herbs

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**Side Dish Selections**

**Soups**

Corn and Red Potato Chowder  
Seafood Bisque

**Vegetable Choice**

Baby Green Beans  
Steamed Lemon Broccoli  
Buttered Corn  
Honey Glazed Baby Carrots  
Melange of Fresh Vegetables

**Salad Choice**

Caesar  
Mixed Greens  
Spinach

**Starch Choices**

Roasted Red Potatoes  
Garlic Mashed  
Wild Rice  
Rice Pilaf  
Scalloped

**Desserts**

Key Lime Pie  
Lemon Meringue Pie  
Raspberry, Blueberry, Apple Crumb or Apple Cranberry Pie  
Black Forest Cake  
Sheet Cake

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**Specialty Buffets**

All specialty buffets include basic paper ware and Lemonade or Ice Tea  
Minimum 25 Guests

**The Texan**

Mesquite Baked or BBQ Chicken, BBQ Ribs, Corn, Baked Beans, Rolls and Butter,  
Potato Salad, Cole Slaw and Chocolate Chip Cookies.

**Southern Style Picnic**

Buttermilk Fried Chicken, Grilled Sausage with Peppers and Onions, Potato Salad, BBQ  
Baked Beans, Rolls and Butter, Fresh Melon and Chocolate Chip Cookies.

**Kids Corner**

Burgers, Hot Dogs, Macaroni Salad, Chips and Pretzels, Buns, Condiments, Relish Tray,  
Watermelon and Brownies.

**Taste of Italy**

Antipasto Platters of Cappicola, Salami, Pepperoni, Assorted Cheeses, Artichokes,  
Roasted Peppers and Imported Olives. Italian Sausage with Peppers and Onions,  
Chicken Cacciatore, Penne Marinara and Classic Cookies.

**Fajita Frenzy**

Nacho Chips, Spicy Cheese, Fresh made Salsa, tortilla Shells, Authentic Grilled Beef and  
Chicken Fajitas, Spanish rice and all the fixings. Chocolate Chip Cookies for Desert.

**Back Yard BBQ**

Char Grilled NY Strip Steaks, BBQ Chicken Breast, Baked Potatoes, Cole Slaw, Baked  
Beans, Watermelon and Classic Cookies.

**All American Picnic**

Burgers, Hot Dogs, Macaroni Salad, Potato Salad, Chips and Pretzels, Buns, Condiments,  
Relish Tray, Watermelon and Brownies.

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**Hors D' Ouvres**

**Reception Platters**

**Seasonal Vegetable Platter**

Assorted Seasonal Vegetables Served with Ranch Dip

**International Cheese Board**

A Fine Selection of Domestic and Imported Cheeses served with Gourmet Crackers.

**Domestic Cheese and Fruit Platter**

Seasonal Fresh Fruit, Domestic Cheeses and Gourmet Crackers.

**Rainbow of Fresh Fruit**

A Selection of Fresh Sliced Fruit with Cinnamon Honey Yogurt.

**Antipasto Platter**

Italian Meats and Cheeses with Roasted Red Peppers, Olives and Marinated Vegetables,  
Served with Fresh Baked Focaccia Bread.

**Buffalo Wing Platter**

(50 pieces per platter)

**Tortilla Chips and Sauces**

Stone Ground Tortilla Chips, Served with Salsa, Cheese Sauce, and Sour Cream.

**Hot Artichoke Dip**

A Warm Mixture of Artichokes, Roasted Garlic, Cream Cheese and Fresh Herbs. Served  
with crackers.

**Spinach Dip with Pumpernickel**

A Mixture of Spinach and Creamy Ranch, Loaded into a Pumpernickel Round. Served  
with Bread Wedges.

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### **Hors' D Ouvres - continued**

#### **Per 25 Pieces**

Jumbo Shrimp Cocktail with Sauce  
Sesame Chicken with Ginger Sauce  
Coconut Chicken Skewers  
Thai Chicken Skewers  
Breaded Chicken Fingers with Dip  
Mini Assorted Quiche  
Crabmeat Stuffed Mushrooms  
Grilled Portabello Skewers  
Spanikopita  
Stuffed Potato Skins  
Swedish or Italian Meatballs \*(50 pieces)

### **Snacks**

(1# Serves Approx. 12 people)

Potato Chips with Ranch or French Onion Dip

Pretzels

Mixed Nuts

Peanuts

Specialty Snack Mix

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**Trays and Platters**

<b>Item:</b>	<b>Small</b>	<b>Medium</b>	<b>Large</b>
<b>Serves.....</b>	<b>(10-12)</b>	<b>(25-30)</b>	<b>(30-35)</b>
*Garden Vegetable Platter			
*Cubed Cheese Tray			
*Fresh Fruit Platter			
*Classic Meat Tray, Cubed			
<b>Serves.....</b>	<b>Small 10-12</b>	<b>Medium 15-20</b>	
*Deli Meat and Cheese Tray (Served w/Rolls and Potato Salad)			
<b>Serves.....</b>	<b>Serves 6</b>	<b>Serves 12</b>	<b>Serves 18</b>
*Giant Sub, Italian, Ham and Swiss, Roastbeef & Cheddar			
<b>Serves.....</b>	<b>Serves 4-8</b>	<b>Serves 10-12</b>	
*Stuffed Brie Tray – Stuffed with Cream Cheese, Raisins and Sugared Walnuts. Served With Grapes and Crackers			
*Baked Brie Tray – Coated with Raspberry Honey Mustard Pretzel Dip, wrapped in Puff Pastry. Served with Crackers			
*Almond Cheese Ball			
<b>Serves.....</b>	<b>Serves 15-20</b>		
*Spinach Dip with Pumpernickel			
*New England Crab Dip with Crackers and Bread			
*Hot Artichoke Dip with Crackers			
*Shrimp Trays, Served with Fresh Lemon and Cocktail Sauce	<b>30 Pieces</b>	<b>60 Pieces</b>	

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## Wedding Receptions

### Buffets Selections

All reception buffets include Fresh Baked Rolls and butter, basic paper ware, buffet table coverings and skirting, salt and pepper, coffee, tea and iced tea.

### Create your own Buffet:

#### Entrees

Chicken Marsala  
Oven Fried Chicken  
Chicken Francaise  
Chicken Asiago  
Chicken and Vegetable Alfredo  
Roast Top Round of Beef with Gravy  
Baked Honey Glazed Ham  
Stuffed Peppers

#### Salads

Mixed Garden Greens  
Herbed Pasta  
Potato  
Marinated Vegetable  
Cole Slaw  
Macaroni  
Fruit Salad (seasonal)

#### Vegetables

Sautéed Green Beans  
Italian Medley  
Lemon Garlic Broccoli  
Honey Ginger Baby Carrots  
Melange of Seasonal Fresh Vegetables  
Buttered Corn

Crumb Dusted White Fish  
Stuffed Shells  
Stuffed Manicotti  
Vegetable Lasagna  
Meat or Cheese Lasagna  
Baked Rigatoni  
Stuffed Chicken Breast  
Baked Pork Chops

#### Starch

Herb Roasted Red Skins  
Garlic Mashed Potatoes  
Rice Pilaf  
Steamed Rice  
Scalloped Potatoes  
Parsley Buttered

#### Dessert

Assorted Cookies

Replace or add the following entrees to the above entrees at an additional charge.

Roast Prime Rib of Beef  
Tournedos of Beef Madagascar  
Grilled Filet of Fresh Salmon

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### **Wedding Reception Buffets Pricing**

1 Entrée	2 Entrée	3 Entrée
1 Salad Choice	1 Salad Choice	1 Salad Choice
1 Vegetable Choice	1 Vegetable Choice	1 Vegetable Choice
1 Starch Choice	1 Starch Choice	1 Starch Choice

**Add additional Salad, Potato, or Vegetable choice for an additional 1.25 per item per person.**

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### **Beverages**

(1 gallon serves approx. 16 people)

Red Fruit Punch

Sparkling Citrus Punch

Non-Alcoholic Champagne Punch

Fresh Brewed Iced Tea

Lemonade

Bottled Water

Bottled Teas

Canned Soda

Apple Cider (in season) served Cold or Mulled

To Go Fresh Brewed Green Mountain Coffee Roasters Coffee, Regular and or  
Decaffeinated  
Includes Sugars and Cream

To Go Fresh Brewed Flavored Dessert Green Mountain Coffee Roasters Coffee  
Includes Sugars and Cream

**To Go Hot Tea**

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### **Services**

#### **Gratuity**

We do not add a gratuity percent onto any of our bills unless they are serviced by us (i.e. Sit downs, large buffets and serviced cocktail partys In this case we add 15% to the total bill. We feel that our servers go above and beyond ordinary service.

#### **Guest Count and Guarantee Policy**

A guarantee number of participants are required at least 3 days prior to your event. We will be prepared to serve ten percent (10%) more than the guaranteed number up to 100 guests. For events over 100 guests, we will prepare for 10 more than the guaranteed count. You will be billed for the guaranteed count or actual number, which ever is greater.

#### **Staffing**

We will provide adequate staffing at a nominal hourly rate. This Charge is above and beyond all per person prices and gratuities

#### **Cancellations**

Events that are canceled 72 hours in advance will not be billed. If cancellations are made after the deadline, you will be billed for 15% of the total bill. Day of cancellations are charged out at 100% of Bill due.

#### **Deliveries and Pickups**

Catered Moments will deliver for a nominal fee. Deliveries occurring before 7:00 a.m. or after 7:00 p.m. will be charged an additional \$18.00 overtime fee. If no service is required, you may pick up the items at The Pampered Palate. The individual paying will be responsible for all equipment and its condition. You will be charged for any damaged or non-returned equipment.

#### **That Special Touch**

Special floral arrangements and candles may be ordered to compliment your event for an additional charge. Ask for a complete listing of items which will make your event extra special.

#### **Linen Rental**

Linen rental / disposable linens are available at additional costs, please inquire.

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### **Salads – Bulk sold by the pound**

Vegetable Pasta  
Anti Pasta  
Macaroni Salad  
Fresh Fruit Salad  
Potato Salad  
Red Potato Salad  
Others Available Upon Request

### **Sides**

Corn, Green Beans, Mixed Vegetable, Melange of Vegetable, Fresh Carrots  
Mashed Potatoes, Red Whipped Potatoes, Roasted Reds, Tiny Whole Potatoes, Wild  
Rice, Rice Pilaf

Other items available upon Request

Please feel free to ask for additional items not listed. We would be happy to quote them  
for you.

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### **Business Luncheons - Hot**

All hot business lunches include basic disposables  
Must be ordered in 8-10 increments (1/2 Pan Size)  
**48 hour notice appreciated**

#### **Lasagna – serves 8-10**

½ pan Italian style meat lasagna bubbling hot with 3 cheeses, served with garlic bread, tossed salad, dressing and cookies

#### **Rigatoni with Meatballs – serves 8-10**

½ pan Tender pasta smothered in marinara sauce loaded with meatballs and topped with 3 cheeses. Served with served with rolls, tossed salad, dressing and cookies

#### **3 cheese Penne – serves 8-10**

½ pan Tender pasta smothered in marinara sauce loaded with asiago and topped with 3 cheeses. Served with served with rolls, tossed salad, dressing and cookies

#### **Chicken and Vegetable Alfredo– serves 8-10**

½ pan Tender pasta tossed with thick alfredo sauce loaded with chicken and fresh vegetables and topped with 3 cheeses. Served with served with rolls, tossed salad, dressing and cookies

#### **Meatball sub Basket – serves 8**

8 Fresh Italian style rolls, all beef meatballs with marinara, sliced provolone. Served with a side pasta salad and cookies