

# Sullivan St Caterers

*they will remember...*

## Stationary Hors d'Oeuvres

*Sun-dried Tomato and Artichoke Hummus  
With Fall Vegetable Crudite*

## Appetizers

*Pigs in a Black Pepper Parmesan Blanket w/ Sweet Mustard Sauce  
Smoked Chicken Quesadillas w/ Peach Jalapeno Cream Sauce  
Cherry Tomatoes stuffed with Barefoot Boursin  
Quail Nachos with Napolitos and Jalapeno Aioli*

## Create your Own Shrimp Cocktails

*Fresh Juices, Chopped tomato, wood-grilled onions, fresh herbs, salsa fresco and  
grilled corn salad, olives, citrus fruits and cocktail sauce*

## Buffet Station One

*Green Salad with Roasted Garlic Dressing  
Grilled Flat-Iron Steak with Cilantro Pesto  
Pecan-cruste Chicken Breast  
Lemon Rosemary Green Beans  
Italian Seeded Breadsticks with Herb Butter*

## Buffet Station Two

*Capalini Pomodoro  
Wild Mushroom Ravioli with Lemon Cream Sauce  
Fettucini with Roasted Pumpkin Parmesan Ragout  
Garnishes of Fresh Vegetables, Herbs, Cheeses, and Olives*

*Iced Tea  
Coffee*

