

Secret Recipes Inc.



Online at SecretRecipesCatering.com
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Reception Menus

If you can dream it, we can do it!

***These menus are only your guide, we willingly
custom design menus to fit your taste, event, and
budget.***



Hot Hors d'Oeuvres

Minimum order 30 pieces per item selected

\$1.75 Per Piece

- Seafood Rangoon
 - Pot Stickers
 - Crab Rangoon
 - Chicken Satay with Duck Sauce
 - Pigs in a Blanket
 - Cheese Puffs
 - Meatballs- Swedish, BBQ, Teriyaki
 - Buffalo, or Cajun
 - Southern Baked Chestnuts with Bacon
 - Thai Curry Chicken Spring Rolls
 - Southwestern Fire Cracker Spring Rolls
 - Sweet Potato Fries with Bistro Sauce
 - Drunken Baby 'Bellos
- \$2.25 Per Piece**
- Coconut Chicken
 - Citrus Duck Drummettes
 - BBQ Quail Leg wrapped in Bacon
 - Shrimp Fajita Quesadilla
 - Mini Assorted Quiche
 - Asian Pork Kabobs
 - Fire Cracker Chicken
 - Bacon Wrapped Scallops
 - Mini Sugar Donuts
 - Mini BBQ Ribs
 - Apple Strudel
 - Mini Turkey Club Sandwiches
 - Breaded Portabella Mushroom with Marinara Sauce
 - Cream Cheese Poppers
 - Mini Asian Chicken Kabobs
 - Fried Cinnamon Sugar Fritters

\$2.00 Per Piece

- Black and Blue Chicken
- Quesadillas
- Baked Mushrooms with Sausage
- Pepperoni Cheese Puffs
- Spinach Artichoke Blue Cheese Dip
- Bacon and Cheddar Potato Cups
- Spinach and Feta Phyllo Triangles
- Vegetable Egg Roll
- Steamed Oriental Dumplings
- Apricot Rumaki
- Toasted Ravioli with Marinara

Sauce

\$2.75 Per Piece

- Mini Dover Scallop Slider
- Coconut Shrimp
- Clams Casino
- Oysters Rockefeller
- Teriyaki Seared Yellow Fin Tuna
- Tempura Fried Shrimp
- Lobster Newburgh Puff Pastry
- Mini Crab Cakes with Red Pepper Sauce
- Mini Italian Beef Sandwiches
- Mini BBQ Sandwiches
- Mini Country Club Chicken Salad Sandwiches
- Mini Rosemary Lamb Chops
- Cajun Jerk Scallops
- Double Cream Brie with Raspberries and Almonds in Phyllo
- Ginger Teriyaki Shrimp Skewers
- Mini Prime Rib Sandwiches
- Baked Mushrooms with

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Crabmeat Imperial

Cold Hors d'Oeuvres

Minimum order 30 pieces per item selected

\$1.75 Per Piece

Deviled Eggs with Caviar
Italian Feta Bruschetta
Artichoke Dried Cherry Canapé
Roast Beef Canapé
Stuffed Cherry Tomato
Salami Horns
Pinwheel Deli Bites
Fresh Fruit Kabobs

\$2.75 Per Piece

Artichoke with Blue Fin Crabmeat
Salmon Dill Canapé
Mini Shrimp BLT
Beef Bruschetta
Proscuitto Wrapped Asparagus
Crabmeat Hoazel

\$3.00 Per Piece

Jumbo Shrimp Cocktail
Oysters or Clams in the Half Shell
Seared Dover Scallops Teriyaki
Stone Crab Claws

\$2.00 Per Piece

Country Club Chicken Puff Pastry Cups
Smoked Salmon Canapé
Citrus Duck on Lettuce Cup
Proscuitto and Cantaloupe skewers
Southwest Pastry Cup
Greek Marinated Vegetable in Lettuce Cup
Grilled Vegetable in Lettuce Cup
Grand Marnier Fruit Kabobs
Blue Cheese Canapé
Caprese
BLT Lettuce cup

\$3.00 Per Piece

Seared Filet Horseradish canapé
Asian Smoked Salmon in Lettuce Cup
Peel and Eat Shrimp
Seared Ginger Washabi Tuna
Steak Tartar canapé
Gorgonzola Pecan Tarts
Mini BLT Broche
Goat cheese Apricot tart
Shrimp Salad in Pastry Cup

Display Platters

Each serves approximately 50 people

Harvest Vegetable Sampler- assorted Vegetables with Buttermilk Ranch Dip
\$115.00

Fresh Fruit with Honey Cream Dressing \$145.00

Exotic Cheeses with assorted Crackers and Bread \$169.00

Smoked Salmon Mirror with Cream Cheese, Capers and Onion \$199.00

Grilled Marinated Vegetables with Balsamic Reduction \$135.00

Artichoke Dip with assorted Flatbreads and Crustinis \$125.00

Assorted Cheese Balls with Crustinis \$110.00

Gorgonzola with Blue Corn Pita Chips \$110.00

Baked Brie in Puff Pastry with Apricot, Raspberry, and Almonds \$169.00

Chocolate Fountain- choice of White, Milk or Dark Chocolate- \$5.25 per person

***100 people minimum for Fountain. Price includes 2 hours of operation.

Station Reception Items

Roasted Pork Loin

Served with Bistro Sauce and
Rosemary Mayonnaise
Serves approximately 30 people
\$139.00

Steamship Round of Beef

Served with Horseradish Sauce
and Silver Dollar Rolls
Serves approximately 100 people
\$299.00

Decorated Whole Salmon Mirror

Salmon Poached and served with Dill
Cream Cheese, Capers, Onions and
Assorted Crackers
Serves approximately 50 people
\$219.00

Roasted Lamb Loin Chops

Broiled with a Rosemary Dijon Breeding
Serves approximately 30 people
\$199.00

Deluxe Sweet Treats

Assorted Mini Desserts
Brownies, Lemon Bars, Texas
Cake with Fudge Icing, Carrot
Cake, Colossal Tall Cheesecake
with choice of Topping
30 people minimum
\$7.50 per person

Roasted Top Round of Beef

Served with Basil Mayonnaise and
Horseradish Sauce on
Silver Dollar Rolls
Serves approximately 50 people
\$179.00

Pasta for You

30 people minimum
Fettuccini and Penne Pasta
With Marinara, Alfredo and
Tomato Velvet Sauces
\$5.50 per person

Southwest Nachos

30 people minimum
Assorted Corn Chips and Salsas,
Cheddar Cheese Sauce, Diced
Tomatoes, Onions, Guacamole,
Olives
And Sour Cream
\$4.95 per person

Taco Station

30 people minimum
Crisp and Soft Taco Shells with
Seasoned Ground Beef and
Chicken,
Lettuce, Tomatoes, Guacamole
Olives and Sour Cream
\$5.95 per person

Sweet Treats

Assorted Mini Desserts
Brownies, Cookies, Lemon Bars,
Texas Cake with Fudge Icing
30 people minimum
\$4.95 per person

\$50.00 additional charge for attendant or carver per station

Special Charges

China Rental

Breakfast **\$3.00 per person**

~10 in. plate, 1 goblet, 1 coffee cup & saucer,
1 bouillon cup, fork, knife, & spoon

Lunch **\$4.00 per person**

Dinner **\$4.00 per person**

~salad, dinner, & dessert plate, 1 goblet, 1 coffee cup & saucer, salad & dinner fork,
knife, spoon, & dessert fork/spoon

Cocktail Reception **\$3.00 per person**

~7 in. plate, fork, & knife

Dinner and Cocktail **\$5.00 per person**

~includes all Dinner & Cocktail items

Extra Water Goblet **\$.50 per person**

Bread & Butter Plate **\$.40 per person**

**These prices include basic table service.
Prices are plus 20% Gratuity.

Disposable Additional individual items available with
advance ordering

Breakfast \$2.00 per person

Lunch / Dinner \$2.50 per person

Cocktail Reception \$2.00 per person

**Not available for Plated meal receptions

Linen Rental

Linen for round table- 6 foot \$12.00

Linen for Tall Boys- Cocktail Reception \$12.00

White Napkins \$.40

Linen for short cocktail tables \$6.00

Cloths and skirting- per 6 foot table \$20.00

**Other Linens may be available with advance
ordering

Drinks

Coffee, Specialty & Herbal Teas \$21.00 per Gallon

Brewed Decaffeinated Coffee \$21.00 per Gallon

Freshly Brewed Ice Tea \$20.00 per Gallon

**Served with Flavored Creamer & Sweetener*

Orange or Grapefruit Juice \$10.50 per Pitcher

Apple, Tomato, V8,

or Cranberry Juice \$9.50 per Pitcher

Individual Fruit Juices \$1.75 Each

Fruit Punch \$25.00 per Gallon

Lemonade \$15.00 per Gallon

White or Chocolate Milk \$12.00 per Pitcher

Bottled Soda & Water \$1.75 Each

Sparkling Water \$2.25 Each