



Catering Guide
Raleigh Studios

STATIONED HORS D'OEUVRES

Cold Seafood Bar

Selections to Include:

Jumbo Shrimp Cocktail

Pacific Oysters Mignonette

Chilled Seared Seeded Salmon Platter with Pommery Mustard

Traditional Scottish Smoked Salmon Service

Clams Mignonette

Lobster Salad in Phyllo Cups with American Caviar

Assorted Sushi or Sashimi with Soy, Pickled Ginger, and Wasabi

Smoked Fish Presentation with Condiments and Breads

Crab Claws

Seafood Ceviche en Coquille

Scallop Dish

Ahi Tuna Tartar

Prices Based on Customized Selection

Traditional Caviar Service

Served with Toast Points, Lemon Wedges, Minced Egg White, Sieved Egg Yolk,

Minced Sweet Onion and Crème Fraîche

Price Based on Grade Selection

Imported & Domestic Cheese Presentation

Selections to Include:

Creamy Dill Havarti, Emmentaler, Jarlsberg, Baby Gouda,

Herbed Goat Cheese, Lemon Stilton, Maytag Bleu Cheese,

NY Black Waxed Cheddar, Sonoma Pepper Jack,

Kirsch Gourmandise, and Provolone

Variety of Gourmet Crackers

Served with assorted Nuts, Dried Fruits & Garnishes

\$6.95 per person

Baked Brie en Croute

Puff Pastry Wrapped Brie Wheel served hot with Toasted Almonds and Fresh Baguette Rounds

\$45.50, serves approximately 20 guests

Seasonal Fresh Fruit Cascade

*Selections to Include Honeydew, Cantaloupe, Watermelon, Pineapple, Strawberries
and Assorted Fresh Berries*

\$7.25 per person

Fresh California Crudité Antipasti

*Balsamic Grilled Red & Green Peppers, Carrots, Zucchini, Eggplant, Yellow Squash, Red Onions
Raw Broccoli & Cauliflower Florets, Cherry Tomatoes, Celery Sticks,
Marinated Artichoke Hearts, Button Mushrooms, Buffalo Mozzarella,
Diced Genoa Salami & Mortadella
Kalamata & Black Olives, Sweet Gherkins, and Hearts of Palm*

Served with Selection of Two Dips and Crostini

\$9.95 per person

Selection of Dips

<i>Hummus</i>	<i>Harissa</i>	<i>Spinach Artichoke</i>	<i>White Bean</i>
<i>Black Bean & Corn Salsa</i>	<i>Tzatziki</i>	<i>Baked Feta with Romesco Olive Tapenade</i>	

International Tapas Bar

Selections to Include:

*Tandoori Chicken with Minted Yogurt Sauce
Caribbean Beef Satay with Jamaican Jerk Sauce
Andouille Sausage Bites with Whole Grain Dijon Mustard Sauce
Hummus & Pita Chips
Spinach Artichoke Dip with Toasted Bagel Chips*

\$12.95 per person

Italian Tapas Bar

Selections to Include:

*Meatballs al Forno
Marinated Mushrooms in Garlic White Wine Sauce
Balsamic Grilled Vegetables
White Bean Dip with Crostini
Baked Feta with Romesco and Olive Tapenade*

\$13.95 per person

TRAY PASSED HORS D'OEUVRES

Based on 1-2-hour reception

HOT SELECTIONS

Sesame Chicken Tenderloin Satay with Thai Peanut Sauce

*

Caribbean Beef Satay with Jerk Sauce

*

Spanakopita Feta and Spinach Phyllo Triangles

*

Curried Beef Samosas with Currants

*

Coconut Shrimp with Curried Mango Pineapple Chutney

*

Seafood Cakes with Creole Remoulade

*

Grilled Baby Rack of Lamb Chops with Mint Chutney

*

Mini Goat Cheese & Chicken Quesadillas

*

Assorted Gourmet Mini Pizzas

*

Grilled Jalapeños stuffed with Ground Beef and topped with Melted Cheese

*

Fresh Vegetable Spring Rolls

*

Chicken Pot Stickers with Soy Ginger Sauce

*

Three Cheese Mac n Cheese Cups

*

Fried Chicken Tenders with Honey Mustard

*

Teriyaki Beef Crisps with Wasabi Crème

*

Grilled Polenta Bites with Wild Mushroom Ragù

*

Chicken Wontons with a Sweet Chile Sauce

*

Cheese Puffs with Tomato Aioli

*

Pork Tenderloin Canapes with Apricot Compote

COLD SELECTIONS

Seared Ahi Tuna on Crispy Wonton with Wasabi, Pickled Ginger, and Wasabi Cream

*

Smoked Salmon on Roasted Pimiento Blini with Caviar and Crème Fraiche

*

Italian Roma Tomato Bruschetta

*

Mini Tostadas with Black Bean Paste and Shredded Chicken in Roja Sauce

*

Pesto Artichoke Bruschetta sprinkled with Parmesan

*

Tofu Salad Wonton Cups with Asian Mango Slaw

*

Phyllo Cups filled with Ricotta, Chevre, and Thyme

*

Caramelized Onion and Goat Cheese Canapes

*

Chipotle Lime Crabmeat Crisps

*

Assorted Tarts

*

Caprese Skewers with Balsamic Syrup

DESSERT SELECTIONS

Gourmet Hot Chocolate Chip Cookies with Ice Cold Milk

*

Mini French Pastries

*

Tuxedo or Long Stem Strawberries & Champagne

LUNCHEON MENUS

Baby Lettuces, Sliced Apples, and Candied Walnuts with Blue Cheese Crumbles

*

*Lemon Grilled Chicken Breast over Yukon Gold Mashed Potatoes,
Fresh Asparagus and Roasted Tomatoes*

*

Almost Flourless Chocolate Cake with Raspberries and Cream

*

\$17.50 per person

Lemon, Garlic, and Freshly Ground Pepper Portobello Mushroom Caps

*

*Asian Chicken Salad with Mandarin Oranges, Peas,
Asparagus and Sesame Ginger Vinaigrette*

*

Chocolate Bread Pudding with Jack Daniels Bourbon Caramel Sauce

*

\$16.50 per person

*Fresh Wedge of Iceberg Lettuce with Hearty Beefsteak Tomato Slices
served with Homemade Chunky Maytag Bleu Cheese Dressing*

*

Potato Crusted Salmon with Vegetable Salad and a Cherry Chipotle Sauce

*

Red Delicious Apple Tarte with Fresh Whipped Cream

*

\$20.50 per person

Field Greens tossed with Candied Walnuts, Dried Cranberries, Apple Slices, and Balsamic Dressing

*

*Penne Pasta with Tender Grilled Shrimp, Sun-Dried Tomatoes, Sweet Onion, and Mushrooms
with a Lemon Cream Sauce*

*

Fresh Seasonal Berries with Crème Anglaise

*

\$20.50 per person

Field Greens tossed with Candied Walnuts, Dried Cranberries, Apple Slices, and Balsamic Dressing

*

*Penne Pasta with Tender Grilled Shrimp, Sun-Dried Tomatoes, Sweet Onion, and Mushrooms
with a Lemon Cream Sauce*

*

Fresh Seasonal Berries with Crème Anglaise

*

\$20.50 per person

BUFFET MENUS

GOURMET NEW YORK DELI

Selection of Meats to Include:

Top Sirloin of Beef, Slow Roasted Breast of Turkey, Genoa Salami, Honey Roasted Ham

*

Marinated Grilled Vegetable Platter

*

Mixed Fresh Green Salad with Balsamic Vinaigrette

*

Penne Pasta Salad with Spring Vegetables

*

Herbed Red Potato Salad

*

Variety of Sliced Fresh Breads and Rolls

*

Condiments to include:

*Brooklyn Pickles, Olives, Sliced Bermuda Onions, Variety of Cheeses, Mayonnaise,
Gourmet Mustards, and Horseradish*

*

Fresh Seasonal Fruit Platter

*

Home Baked Assorted Cookies and Dark Chocolate Fudge Brownies

\$15.95 per person

A TASTE OF VENICE

Hearts of Romaine Caesar Salad with Garlic Croutons and Fresh Parmesan

*

Sliced Tomato, Buffalo Mozzarella, Kalamata Olives, and Fresh Basil

*

Grilled Mixed Antipasti Vegetables

*

Medallions of Chicken Piccata served over Linguini

*

Three Cheese Tortellini with Sun-Dried Tomato, Sweet Onion, Mushroom, and a Light Cream Sauce

*

Fresh Focaccia and Rustic Garlic Breads

*

Petit Fours and Assorted Gourmet Dessert Bites

\$16.50 per person

SANTA FE FIESTA

*Baja Style Salad of Tomato, Corn, Jicama, and Peppers
with a Lime Roasted Pepper Vinaigrette*

*

Grilled Chicken Medallions with a Fresh Mango Salsa

*

Pasta with Ancho Chili Cream, Grilled Vegetables and Tomatillos

*

Achiote Rice

*

Southwest Vegetable Salad

*

Tri-Color Chips and Homemade Salsa Fresca

*

Fresh Seasonal Fruit Cascade

*

Miniature Assorted Tartlettes

\$15.50

JOURNEY TO ASIA

Ginger Soy Seared White Fish with Sweet Chile

*

Chinese Lacquered Chicken Breasts with Sautéed Leeks, Onions, and, Cabbage

*

Traditional Fried Rice with Bay Shrimp

*

Asian Slaw

*

Crisp Stir Fry Vegetables with Udon Noodles

*

Fresh Mandarin Orange Platter served with Almond and Wonton Cookies

\$18.75

CONTINENTAL AMERICANA

Fresh Caesar Salad with Housemade Garlic Croutons and Creamy Dressing

*

Baby Mixed Field Greens with Pear Tomatoes, Cucumber, and Balsamic Vinaigrette

*

*Chef Carved Roasted Filet of Beef with
Creamed Horseradish and Au Jus or Peppercorn Sauce*

*

Grilled Salmon served with Lemon Herb Sauce

*

Rosemary Roasted Chicken with Orange Cognac Sauce

*

Four Cheese Ravioli in a Light Checca Sauce

*

Mélange of Lightly Steamed Vegetables

*

Yukon Gold Garlic Mashed Potatoes

*

Assorted Gourmet Dessert Pastries

*

\$21.00

Chef Carver \$125 (additional)

SERVED DINNER MENUS

All Dinners Served with Basket of Hearth Breads with Focaccia and Sweet Butter

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*Classic Cobb Salad*

\*

*Herb Roasted Breast of Chicken Stuffed with Asparagus, Sun-Dried Tomatoes,  
Goat Cheese, and Wild Rice Pilaf*

\*

*Chocolate Raspberry Bread Pudding with Crème Anglaise*

\*

**\$20.50**

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Tamarind Glazed Salmon served with Fragrant Jasmine Rice

*

Stir-Fried Asparagus and Shiitake Mushrooms

*

Chocolate Hazelnut Cake with Raspberry Coulis and Cream

*

\$22.50

Caprese Salad with Sliced Tomato, Buffalo Mozzarella & Cracked Pepper

*

*Roast Prime Rib of Beef with Creamed Horseradish and Port Wine Demi-Glace,
Parisian Potatoes and Baby Vegetables*

*

Wild Mushroom Risotto with Parmesan

*

Fresh Fruit Tarte with Strawberry Sauce and White Chocolate Garnish

*

\$27.50

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*Mélange of Baby Lettuces, Roma Tomatoes, Grilled Shallots,  
Portobello Mushrooms, and Citrus Vinaigrette*

\*

*Roast Colorado Rack of Lamb with a Country Mustard Herbed Crust  
and Natural Fresh Thyme Au Jus, Rosemary Roasted Fingerling Potatoes, and  
Stuffed Tomato with Spinach Artichoke Mousse*

\*

*Warm Glazed Apple Compote with Vanilla Bean Ice Cream and Caramel Sauce*

\*

**Market Price**

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*Mixed Wild Field Greens, Radicchio and Arugula with Fresh Shaved Parmesan and
Lemon Extra Virgin Olive Oil Vinaigrette*

*

*Pesto Crusted Halibut, Wild Rice Pilaf, and
Lightly Seasoned Fresh Baby Vegetables*

*

Tiramisu with Dark Chocolate Amaretto Sauce

*

\$30.50

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*Hearts of Romaine Caesar Salad with Garlic Butter Croutons*

\*

*Roast Breast of Chicken in Light Lemon Caper Sauce with  
Parmesan Potatoes and Zucchini Squash Medley*

\*

*Chocolate Ganache Cake with Vanilla Haagen-Daz,  
Fudge Sauce and Fresh Raspberries*

\*

**\$20.50**

*Tossed Salad of Mesclun Greens, Warm Goat Cheese, and Grilled Asparagus*

\*

*Roast Veal Chop with Forest Mushrooms and Brandy Mustard Sauce,  
Saffron Basmati Rice, and Sautéed Broccoli Rabe*

\*

*Crème Brûlée Tarte with Fresh Berry Compote*

\*

**\$38.50**

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Asian Cabbage and Vegetable Salad with Light Sesame Vinaigrette

*

*Soy Seared Chilean Sea Bass with Spinach and
Gingered Mashed Potatoes*

*

Chocolate Truffle Torte with Vanilla Bean Ice Cream

*

\$30.50

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*Hearts of Romaine Salad with Crispy Parma Prosciutto, Toasted Almonds,  
Asian Pear, and Creamy Tarragon Dressing*

\*

*Roasted Twin Australian Lobster Tails served with Spinach Gnocchi, Wild Mushroom Sauce,  
Roasted Pepper Slaw, Corn Pudding, and Drawn Meyer Lemon Butter*

\*

*White Chocolate Sabayon with Tropical Mango Sauce*

\*

**\$45.50**

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*Caprese Salad with Red and Yellow Tomatoes, Fresh Buffalo Mozzarella,
Basil Chiffonier, Parmesan Crisp, and Kalamata Olive Drizzle*

*

*Petit Filet Mignon with Red Wine Demi-Glace and Mushroom Cap Garnish, with
Roasted Australian Lobster Tails or Jumbo Prawns and
Drawn Meyer Lemon Butter
served with Horseradish Mashed Potatoes, Fresh Asparagus, and Grilled Crookneck Squash*

*

Vahlrona Flourless Chocolate Cake with Crème Anglaise and Strawberry Swirl

*

\$50.00

All prices subject to a 20% Service Charge and 9% Sales Tax. Prices subject to change based on seasonal availability, prices do not include labor

BAR PRICING
(Based on 3 hour service)

OPEN HOSTED BAR

*Absolut Vodka
Bacardi Rum
Malacca Gin
Dewar's Scotch
Johnnie Walker Whiskey
Jack Daniels Bourbon
Cuervo Gold Tequila
Hennessey Cognac
Plus additional labels*

\$30.95 per person

Premium Liquor, Aperitifs and Cordials Pricing Available Upon Request

IMPORTED and DOMESTIC BEER and WINE BEER

\$18.50 per person

SOFT BAR

*Assorted Sodas
Variety of Natural and Fresh Squeezed Juices
Sparkling and Spring Bottled Water
French Roast Coffee and Decaf, Assorted Teas*

\$9.50 per person

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