

# *Madine's*

## **Catering & Desserts**

**We pride ourselves on working with any reasonable budget. We believe everyone deserves to have an event beyond their wildest dreams.**

### **Beautiful Buffet Dinner Option (1)**

Iced Tea or Punch, Light dessert, coffee and tea provided

Elegant Plastic ware in your colors and faux silver flatware

China and Glassware available at an additional cost

One entrée: choose one from Poultry, Beef & Pork, or Pasta Selection

(Feel free to substitute seafood for an additional fee)

Two side items: choose two side items

(Additional Hor D'oeuvres)

Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers

Fresh Crudités Display with Assorted Creamy Dips, and Seasonal Fruit with Exotic Dip

Select One Of The Following Salads:

Caesar Salad ~ Field Green Salad ~ Tossed Salad ~ Spinach Salad in Parmesan Crisps

Rolls & Butter also included

### **Beautiful Buffet Dinner Option (2)**

Iced Tea or Punch, Light dessert, coffee and tea provided

Elegant Plastic ware in your colors and faux silver flatware

China and Glassware available at an additional cost

Two entrées: choose one meat from Poultry, Beef & Pork, or Pasta Selection

(Feel free to substitute seafood for an additional fee)

Two side items: choose two side items

(Additional Hor D'oeuvres)

Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers

Fresh Crudités Display with Assorted Creamy Dips, and Seasonal Fruit with Exotic Dip

Select One Of The Following Salads:

Caesar Salad ~ Field Green Salad ~ Tossed Salad ~ Spinach Salad in Parmesan Crisps

Rolls & Butter also included

## *Madine's*

### **Catering & Desserts**

#### **Beautiful Buffet Dinner Option (3)**

Iced Tea or Punch, Light dessert, coffee and tea provided

Linens in your colors

White China, Glassware and Flatware for all

Two entrées: choose one meat from Poultry, Beef & Pork, or Pasta Selection

(Feel free to substitute seafood for an additional fee)

Two side items: choose two side items

(Additional Hor D'oeuvres available)

Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers

Fresh Crudités Display with Assorted Creamy Dips, and Seasonal Fruit with Exotic Dip

Select One Of The Following Salads:

Caesar Salad ~ Field Green Salad ~ Tossed Salad ~ Spinach Salad in Parmesan Crisps

Rolls & Butter

## *Madine's*

### **Catering & Desserts**

#### **Beautiful Buffet Dinner Option (4)**

Iced Tea or Punch, Light dessert, coffee and tea provided

Linens in your colors

White China, Glassware and Silverware for all

Three entrées: choose one meat from Poultry, Beef & Pork, and Pasta Selection

(Feel free to substitute seafood for an additional fee)

Two side items from the attached

(Additional Hor D'oeuvres available)

Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers

Fresh Crudités Display with Assorted Creamy Dips, and Seasonal Fruit with Exotic Dip

Select One Of The Following Salads:

Caesar Salad ~ Field Green Salad ~ Tossed Salad ~ Spinach Salad in Parmesan Crisps

Rolls & Butter

# *Madine's*

## **Catering & Desserts**

### **Family Style or Served Dinner Option (1)**

Iced Tea or Punch, Light dessert, coffee and tea provided

Linens in your colors

White China, Glassware and Flatware for all

Two entrées: choose one meat from Poultry, Beef & Pork, or Pasta Selection

(Feel free to substitute seafood for an additional fee)

Two side items: choose two side items

(Additional Hor D'oeuvres available)

Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers

Fresh Crudités Display with Assorted Creamy Dips, and Seasonal Fruit with Exotic Dip

Select One Of The Following Salads:

Caesar Salad ~ Field Green Salad ~ Tossed Salad ~ Spinach Salad in Parmesan Crisps

Rolls & Butter

### **Family Style or Served Dinner Option (2)**

Iced Tea or Punch, Light dessert, coffee and tea provided

Linens in your colors

White China, Glassware and Flatware for all

Three entrées: choose one meat from Poultry, Beef & Pork, or Pasta Selection

(Feel free to substitute seafood for an additional fee)

Two side items

(Additional Hor D'oeuvres available)

Display of Imported and Domestic Cheeses with Assorted Gourmet Crackers

Fresh Crudités Display with Assorted Creamy Dips, and Seasonal Fruit with Exotic Dip

Select One Of The Following Salads:

Caesar Salad ~ Field Green Salad ~ Tossed Salad ~ Spinach Salad in Parmesan Crisps

Rolls & Butter

# *Madine's*

## **Catering & Desserts**

### **Your Wildest Dreams Come True Stations**

Iced Tea, Lemonade, or Punch, and Light Dessert, Coffee and Tea

Linens in your colors

White China, Glassware and Flatware for all

There is a 7% Service Staffing Charge

Fruit Cheese and Crudités with Assorted Sauces and Dips Display

Dinner Rolls and Butter

Please Choose a Salad

Tossed, Caesar, Spinach or Field Green

Please Choose 4 of the Following Stations

(Some Stations have an additional fee)

Or work with our menu coordinator to create your own stations

### **Salmon Station**

Served with Maple Glaze, Garlic and Red Chili Sauces, Hoison Sauce,

Lemon Pepper Sauce and Dill Sauce

### **Ham, Turkey, or Beef Carving Station**

Served with au jus or gravy from meat preparation, onions, tomato, horseradish sauce added and assorted rolls

### **Pasta Station prepared table side**

#### **2 Styles of Pasta and 3 Sauce Choices**

Creamy Alfredo, Light White Wine and Olive Oil, Marinara, Meat Marinara,

Caribbean Blend, Or Italian Blend

Assorted Vegetables, Olives, Parmesan Cheese, Grilled Chicken,

Or Grilled Shrimp for an additional fee

Add \$2 per person to add Macaroni Salad, Seafood Salad, or Amish Macaroni Salad

### **Fajita Station**

Season Chicken, Shrimp or Beef Grilled Table Side

Served with Tortilla Shells, Onion, Peppers and Tomatoes

Fillings to include, Salsa, Cheese, Sour Cream, Guacamole, Cilantro Lime Rice and Beans

### **Vegetarian Option**

The above minus the meat but with the following

Onion, Peppers, Zucchini, Mushroom and Spinach

### **Stir Fry Station prepared table side**

Vegetable Stir Fry and Chicken Served with White Rice

### **Grilled Vegetable and Chicken Station**

Marinated and Grilled Vegetable and Chicken

With Barbecue, and Teriyaki Sauce on the Side

### **Mini Crab Cake or Salmon Cake Station**

Served on Mini Rolls

Garlic Aioli, Seafood Sauce, Mustard, Tartar Sauce

Lettuce, Tomato, White Onions Poached in Red Wine

## *Our Appetizers*

Hot Spinach and Artichoke Dip with French Baguettes

Hot Crab Dip with French Baguettes

Hawaiian Meatballs

Wingettes (Barbecue, Honey Mustard, Asian Sesame, or Fire)

Non Wingettes Marinated Deep Fried Silken Tofu  
(Barbecue, Honey Mustard, Asian Sesame, or Fire)

Chicken, Beef, or Shrimp Satay

Hummus and Pita Points

Assorted Bruschetta

Vegetable Spring Rolls served with Curry and Coconut Dip

Chicken Spring Rolls served with sweet chili pepper dipping sauce

Petite Crab Cakes w/ Seafood Sauce

Crab Stuffed Mushrooms

Franks in Puff Pastry

Shrimp Cocktail

Sweet Potato Fries served with Tangy Curry Sauce

Thai Chicken with Red or Green Curry Sauce

Steamed or Fried Dumpling (Chicken, Shrimp or Vegetable) with Asian sesame and  
garlic chili dipping sauce

Lettuce Wraps (Chicken, or Tofu) Rice, mushroom, green onion, bok choy and water  
chestnuts in an Asian brown sauce (sauce is prepared with vegetable broth not chicken)

Crispy Green Beans with sweet and sour dipping sauce

Vegetarian Riblets in Ruthi's Signature barbecue sauce

Pork Riblets in Ruthi's Signature barbecue sauce

Edamame with Sesame Seed, Cracked Black Pepper and Sea Salt

Smoked Salmon Dip with Vegetables and Assorted Crackers

Sea scallops wrapped in bacon

Blackened Ahi Tuna with Ginger on Pita Crisps with Sweet and Spicy Soy Sauce

Sweet Fire Shrimp – Lightly battered tossed in a Honey and Scotch Bonnet hot sauce

### *Asian Spoons Menu*

Thai Shrimp with fruit salsa and chives

Jasmine rice, Ahi Tuna and Ginger wasabi teriyaki sauce

Seared Scallops with mango curry glaze and yellow peppers

Goat cheese, sun dried tomatoes & basil chiffonade

## *Our Entrees*

Mediterranean Chicken marinated with pure olive oil fresh basil, oregano, cilantro, and lemon

Chicken Chesapeake Chicken Breast topped with Jumbo Lump Crabmeat drizzled with a creamy old Bay sauce

Grilled Chicken w/ Pineapple Cajun Sauce

Seared Chicken Alfredo

Jamaican Curry Chicken

Jerk Chicken

Southern Indian Style Curry Chicken

Southern Fried Chicken

Baked Chicken

(Ruthi's Spice, BBQ, Southwestern, or Lemon Pepper)

Hawaiian Chicken Filet with Hawaiian Sweet and Sour Sauce

Chicken and Vegetables ~ Chicken Breast stir fried with vegetables in a Red Curry Coconut Sauce (mild, medium, or spicy)

Asian Sesame Chicken ~ Chicken breast and vegetables in a sweet and spicy brown sauce

Nutty Chicken ~ Chicken, peanuts, and cashews stir fried with vegetables in a garlic chili soy sauce (mild, medium, or spicy)

Garlic and Ginger Chicken ~ Chicken breast stir fried with a honey garlic and ginger sauce served with a broccoli, snow peas, bok choy, and water chestnuts

Roasted Turkey with Mushroom and Sage Gravy

Mushroom Turkey with Sage and Mushroom Gravy

Flank Steak with Jerk or Cracked Black Pepper Seasoning

Home-style Roast Beef with Carrots, Onions, Potatoes and Gravy

Beef with Broccoli ~ flank steak stir fried with scallions, garlic, ginger and broccoli

Crispy Beef ~ flank steak prepared crispy and tossed with green beans, green onion and carrots

Beef in Oyster Sauce ~ Beef pan seared and sautéed with mixed vegetables and oyster sauce

Beef Curry ~ Flank Steak with fresh basil, with mixed vegetables with Green Curry Coconut Sauce

Cherry Honey Baked Ham  
Ruthi's Ribs

## *Our Seafood*

Bouillabaisse – Seafood tomato and white wine stew slow cooked with various vegetables, herbs and spices

Blackened Catfish – Catfish filet with our special blackening seasonings pan seared or baked to perfection

Mahi Mahi grilled or pan seared with a lemon, caper and garlic sauce

Salmon or Shrimp with Roasted Corn Salsa Grilled in a special blend of seasonings and topped with fire roasted corn salsa

Pepper Shrimp – Pepper, Celery, onion, and Red pepper stir fried with shrimp and served in a brown pepper sauce

Ginger Flounder – Ginger, onion, scallions, and shitake mushroom stir fried in chef's special sauce and served with Flounder

Salmon with Pineapple and Capers

Jumbo Lump Crab Cakes

Crab Stuffed Shrimp

Shrimp in Sweet Chili Garlic Sauce

Tamarind Salmon- Salmon prepared with onion garlic tomato curry with a splash of Tamarind

Shrimp Biryani – Shrimp prepared and tossed in Basmati rice, vegetables, and spices

## *Our Vegetarian Options*

\*Please note the majority of our menu items can be prepared to be vegetarian

Silken Tofu and Vegetables with Thai Curry Coconut Sauce

Ruthi's New Ribs –Seitan prepared with Ruthi's Barbecue Sauce

Vegetable Rice Bowl

Onions, Multicolored Peppers, Mushroom, Zucchini Prepared with Mexican seasonings and olive oil served over lime cilantro rice topped with Pico de Gallo or medium spiced salsa

Mataar Paneer – An Indian Dish of Homemade cheese cooked with green peas and various spices

Chana Masala – An Indian Dish of Chickpeas, onions, and tomatoes cooked in an exotic sauce

Ratatouille- stewed vegetable dish with tomatoes, colorful peppers, eggplant, garlic, onion, carrots, squash, fresh herbs and spices

Vegetable Jalfreji - Fresh vegetables and cheese cooked with mild spices and sprinkled with nuts

Squash and Pepper Medley – Assorted squash and zucchini with colorful peppers and onion sautéed in olive/ herb oil

Soba Noodles with Sesame Seed Sauce – mixed vegetables and soba noodles seasoned with Asian aromatic spices and sesame seed sauce

## *Our Side Items*

Sweet Potato Casserole

Sweet Potato Fries

Creamy Garlic and Chive Mashed Potatoes

Baby Potatoes with olive oil, sea salt and parmesan

Scalloped Potatoes

Red Roasted Potatoes

Potato Salad

A lot of Cheese and Macaroni

Seafood Macaroni Salad

Meatless Dirty Rice

Rice with Herbs and Spices

Biryani ~ Basmati Rice with Saffron and other aromatic spices

Caribbean Rice and Beans

Roasted Corn Salsa

Sweet and Savory Corn Pudding

Sautéed Green Beans with Pearl Onions

Seasoned Green Beans with or without meat

Seasoned Greens with or without meat

Roasted Vegetable Medley

Roasted Asparagus with a citrus, herb and garlic olive oil drizzle

Steamed Broccoli with Ruthi's signature seasoning

Sautéed Spinach with crushed garlic and herbs