

**CULINARY MANAGEMENT SERVICES, INC**

**FULL SERVICE CATERERS  
with  
ATTENTION TO EVERY DETAIL**

For more information contact:

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- \*Weddings
- \*Luncheons
- \*Full Service Affairs
- \*Theme Parties
- \*Cocktail Receptions
- \*French Service
- \*Intimate Dinners with Tableside Service
- \*Buffets
- \*Picnics and Barbecues
- \*Box Lunches
- \*Hors D'Oeuvres
- \*Bar Set-Up and Service

...From picnics for 1000  
To an intimate dinner for two

CMS welcomes your suggestions for menu items.  
Our staff will be honored to prepare any special item for you.

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## **HOT HORS D'OEUVRES**

Creole Shrimp with Peach Sauce

Corn Fritters with Tomato Bacon Sauce

Mini Vegetarian Pizzas

Skewered Tenderloin of Chicken marinated in Herb Vinaigrette

Smoked Scallops wrapped in Bacon

Asparagus Rolls

Shrimp Egg Rolls

Swiss Delight-a blend of Swiss cheese, black olives and bacon on rye bread

Teriyaki Skewers-marinated chicken tenders, peppers, onions and cherry tomatoes served on a skewer

Cheese Puffs

Stuffed Mushrooms-spinach and cheese

-sausage and cheese

-Chesapeake crab meat and brie cheese

Cocktail Franks served in a Bourbon Sauce

\*Baked Mussels with Almonds

\*Oysters Rockefeller

\*Clams Casino

Sesame Chicken Fingers served with Lime Soy Sauce

Shrimp wrapped in Bacon

Canapes Robert-shrimp, pimento, swiss cheese in hollandaise sauce baked on french bread

Baby New Potatoes stuffed with Crab and Avacado

Pricing: \$5.25/person for the first hour. This includes two(2) hot and two(2) cold hors d'oeuvres from the above list. Each additional hors d'oeuvre will be \$1.50. Each additional hour will be \$4.95/person.

\*Market Price

## **COLD HORS D'OEUVRES**

Dried Beef Wheels stuffed with Horseradish Cream Cheese

Tarragon Deviled Eggs

Smoked Salmon on Toast Points

Stuffed Celery

Fresh Melon wrapped in Prosciutto Ham

Stuffed Salami Cornets

Flank Steak with Horseradish on Black Bread

Cherry Tomatoes stuffed with Basil Cottage Cheese

Mozzarella Wedges marinated in a Basil Vinaigrette

Smoked Blue Fish with a Lemon Dill Sauce

Canapes and Tea Sandwiches

## **RAW BAR\***

Shrimp Cocktail

Clams on the Half Shell

Oysters on the Half Shell

Crab Claws

Cracked Lobster

\*Served with oyster crackers and cocktail sauce

\*Price determined by market price

## HORS D'OEUVRE PLATTERS

25 person minimum

- SPINACH SPREAD-spinach, fresh herbs, onions and cream cheese served in a hollowed pumpernickel loaf with assorted breads \$2.50/person
- CHILLED SALMON MOUSSE-delicately seasoned mousse decorated and served with crackers \$4.00/person
- HOT CRAB SOUFFLE-crab meat, white wine, and herbs served with french bread \$4.00/person
- FLAVORS OF MEXICO DIP DISPLAY-spiced ground beef, refried beans, cheeses and Mexican spices served with guacamole, salsa and nacho chips \$3.50/person
- CRUDITE'-assortment of fresh vegetables served with ranch and dill dips \$4.25/person
- CHEESE TRAY-assortment of domestic and imported cheeses served with mustard, crackers and bread \$4.75/person
- FRESH FRUIT DISPLAY-assortment of fresh fruits served with honey lime yogurt \$5.75/person
- CRUDITE' AND CHEESE TRAY-assortment of fresh vegetables and cheeses served with dips and crackers \$5.50/person
- CRUDITE', CHEESE AND FRUIT DISPLAY-fresh vegetables and fruits with assorted cheeses served with honey lime yogurt, dips and crackers \$6.25/person
- SMOKED FISH DISPLAY-a variety of smoked fish served with sauces and crackers \$7.75/person

## BREAKFAST SELECTIONS

### Continental Breakfast-includes:

Fresh Fruit	Assorted Pastries and Danish
Fruit Juices	Coffee
Assorted Teas	Decaf Coffee

### Bagel Bar-includes juices and beverages

Bagel Selection: Cinnamon Raisin	Water
Onion	Salt
Poppy Seed	Garlic
Sesame	Egg
Everything	Whole Wheat

Spread Selection: Garden Vegetable  
Chive and Scallion  
Black Olive and Curry  
Spinach and Pine Nut  
Loxs

### Breakfast Buffets (priced accordingly)

Choose from: Juices

Pastries  
Fruits  
Muffins  
Eggs (any style)  
Meats  
Potatoes  
Beverages

### Quiches

Shrimp	Mushroom
Crab	Ham
Bacon	Spinach and Mushroom
Lorraine	Broccoli
Chicken	Tomato and Basil

## **COLD BUFFETS**

\* The buffets include assorted breads and condiments, and can be accompanied by a variety of side salads listed below

### **Meat and Cheese Selections**

Antipasto Board-gourmet Italian meats with fresh vegetables

Chicken Salad-with walnuts and grapes or fresh tarragon

Trio of Salads-tuna, chicken and egg

Gourmet Meat and Cheese Platter

Six Foot Hoagie-special or real Italian

### **Seafood Selections**

Crab Salad-a special mix of lump crab meat and fresh vegetables

Shrimp Salad-tossed in a creamy dill dressing

Seafood Fruits in Pasta-shrimp, scallops and crab meat tossed in pasta

### **Side Salads**

Red Bliss Potato

Pasta Salad

Cole Slaw

German Potato Salad

Tossed Salad

Three Bean Salad

Vegetable Vinaigrette

Macaroni Salad

## **BOX LUNCHES**

(Choose one from each group)

**APPETIZER:** Fresh vegetables

- Deviled egg
- Smoked salmon on toast points
- Cheese and crackers

**ENTREES:** seafood pasta salad

- Fried chicken
- Petit filet
- Sliced tenderloin
- Tuna sandwich
- Ham and cheese sandwich
- Shrimp cocktail
- Club sandwich
- Chef salad
- Egg salad sandwich
- Fresh turkey

**ACCOMPANIMENTS:** macaroni salad

- Potato salad
- Chips
- Cottage cheese
- Cole slaw
- Pepper hash
- Biscuits
- Sliced tomato marinated in basil

**FRUIT:** Apple

- Orange
- Banana
- Peach
- Pear

**DESSERTS:** Pound cake

- Angel food cake
- Chocolate chip cookie
- Mounds bar
- Carrot cake
- Oatmeal raisin cookie

**DRINKS:** Soda

- Lemonade
- Mint iced tea
- Apple juice
- Cranberry juice
- Strawberry lemonade



## HOME MADE SOUPS

Pepper Pot	Shrimp Bisque
Carolina Beef & Bean	Spinach
Chicken Corn Chowder	Lobster Bisque
Italian Wedding	Broccoli
Split Pea	Wild Mushroom
Beef Barley	Clam Chowder
Vegetable	French Onion
Minestrone	Cauliflower and Cheese
Seafood Bisque	Wisconsin Cheese
Potato and Leek	Asparagus
15 Bean Soup	Black Bean
Tomato Tortellini	Cabbage & Meatball

## SALADS

Garden Salad-mixed greens with an assortment of garden fresh vegetables served with our herb vinaigrette

Spinach Salad-spinach, mushrooms, eggs, and bacon pieces served with a warm bacon dressing

Caesar Salad-romaine lettuce tossed with a traditional caesar salad dressing and topped with fresh croutons

Chicken Caesar Salad-our caesar salad topped with marinated grilled chicken

Chef Salad-mixed greens topped with ham, swiss cheese, turkey, tomato and hard boiled egg

Pasta Salad-tri colored rotini mixed with fresh vegetables and tossed with a herb vinaigrette dressing

Tortellini Salad-meat and cheese tortellinis tossed with a fresh herb vinaigrette

## SALADS AS ENTREES

Chicken Salad  
Shrimp Salad  
Seafood Salad  
Tarragon Chicken Salad  
Fruit Salad  
Warm Duck Salad

## ENTREES

### Poultry

Chicken in Puff Pastry with Mushroom Stuffing  
Chicken Kiev-chicken breast in a tomato mushroom sauce  
Chicken in a Lemon Champagne Sauce  
Chicken Parmigiana-topped with marinara and mozzarella  
Chicken Cordon Bleu-stuffed with ham and swiss cheese  
Stir Fry Chicken-sauteed with mixed vegetables  
Chicken Moutarde-served in a mustard cream sauce  
Chicken and Shrimp in a Curry Cream Sauce  
Roast Duck a la Orange  
Cornish Game Hen  
Roast Pheasant  
Sliced Young Turkey Breast

### Veal

Veal Scallopini-topped with a mushroom double cream sauce  
Veal Oscar-stuffed with crab meat and asparagus  
Veal Marsala-sauteed with shallots in a marsala wine sauce  
Veal Piccante-sauteed with fresh lemon and white wine  
Veal Piccata-sauteed with fresh garlic  
Veal Champignon-sauteed with mushrooms and white wine  
Veal with Orange Tarragon Sauce  
Wiener Schnitzel-lightly breaded and sauteed  
Veal Cordon Bleu-stuffed with ham and swiss cheese  
Veal Parmigiana-topped with marinara and mozzarella

### Lamb

Lamb Persille'-rack of lamb topped with herb bread crumbs  
Roast Leg of Lamb-topped with a fresh rosemary sauce

### Ham

Honey Baked Ham-topped with a brandied pineapple sauce

## Beef

Filet Mignon-wrapped in bacon and topped with persille'  
Prime Rib-served in au jus  
New York Strip-aged beef topped with onion rings  
Marinated Flank Steak-marinaded in red wine and fresh herbs  
Beef Wellington-wrapped in phyllo pastry

## Seafood

Shrimp Scampi-sauteed with white wine, garlic and lemon juice  
Coquille St. Jacques-scallops in a white wine and cheese sauce  
Poached Sole-topped with a mustard hollandaise  
Salmon Mushroom Duxelles-stuffed with a wild mushroom filling

Stuffed Flounder-stuffed with crab meat and fresh herbs  
Poached Salmon-topped with a dill sauce  
Lobster Tail-served with drawn butter and lemon  
Grilled Salmon Steaks-served with a lime butter  
Seafood Kabob-marinaded seafood and fresh vegetables  
Lobster Thermidor-pieces of lobster served in a bourbon sauce

## Surf and Turf

New York Strip and Lobster Tail  
Filet Mignon and Lobster Tail  
Filet Mignon and Shrimp Scampi  
Chicken and Stuffed Flounder

## Pasta

Linguini with White Clam Sauce  
Tortellini-meat or cheese topped with marinara  
Pasta Primavera-fresh vegetables tossed in a white sauce  
Pasta Fruits de Mere-variety of seafood served in a white sauce  
Lasagna-plain, vegetarian or meat  
Lobster and Truffle Ravioli-served in a basil beurre blanc  
Baked Rigatoni-topped with fresh locatelli cheese  
Manicotti-cheese stuffed noodles with marinara sauce  
Stuffed Shells-topped with our house sauce  
Fettucini Alfredo-spinach fettucini tossed with our homemade alfredo sauce  
Baked Macaroni-macaroni tossed with cheeses and ham and topped with herbed bread crumbs

## VEGETABLES

Honey Glazed Carrots  
Parsley New Potatoes  
Steamed Broccoli  
Green Beans Almandine  
Rice Pilaf  
Scalloped Potatoes  
Roasted Potatoes  
Wild Rice  
Mixed Squash and Onions  
Stir Fry Vegetables  
Rosemary Potatoes

Baked Stuffed Potatoes  
Asparagus with Bread Crumbs  
Sauteed Mushrooms with Garlic  
Stuffed Tomato with Broccoli  
Eggplant Parmigiana  
Cheese Souffle'  
Peppered Rice  
Tomato, Zucchini, and Onions  
Sauteed Snow Peas and Carrots  
Cauliflower & Cheese Au Gratin

## FOOD STATIONS

#1 Carvery Station-Hand carved Roast Beef, Turkey Breast, Honey Baked Ham, Pork Loin, Leg of Lamb or Smoked Turkey (please choose 2 items)

Carved by our chef and served with fresh rolls and appropriate accompaniments.

#2 Sauté Station-Sautéed gulf shrimp wrapped in leeks and flamed in our copper pans with brandy, served over rice with a fresh basil and tomato cream sauce

#3 Pasta Station-Tortellini pasta tossed with fresh herbs and topped with either our marinara sauce or our special Alfredo Supreme sauce

We can also create two mini stations if you want to sample two different cuisines.

The items listed for each station are only samples. We can prepare a wide variety of items to your liking.

## DESSERTS

Chocolate Mousse  
Ice Cream Cake Roll  
Ice Cream Crepe with Fruit Sauce  
Fresh Fruit Tart  
Fresh Baked Pies  
Ice Cream  
Cakes  
Strawberries Romanoff  
N.Y. Style Cheesecake  
Fresh Fruit  
Parfaits  
Cherries Jubilee  
Peach Melba  
Crème Caramel  
Sherbets  
Baked Alaska

## **BAR-B-QUE**

### GRILL ITEMS

Hamburgers  
Hot Dogs  
Chicken  
Ribs  
Beef Kabob  
Pork Chops  
Steaks  
Seafood Kabob  
Knockwurst  
Bratwurst

\*All items can be marinated in our special BBQ sauce\*

**(PLEASE CHOOSE 2 ITEMS)**

### ACCOMPANIMENTS

Roasted Potatoes  
Vegetable Skewer  
Corn on the Cob  
Pasta Salad  
Potato Salad  
Cole Slaw  
Macaroni Salad  
Tortellini Salad  
Tossed Salad  
Tomatoes Marinated in Fresh Basil Vinaigrette  
Potato Chips  
Pretzels

**(PLEASE CHOOSE 2 ITEMS)**

The BBQ includes all paper products and serving utensils.

## **SUMMER VEGETABLE SUGGESTIONS**

### **Summer Vegetable Vinaigrette**

Assorted garden vegetables marinated in fresh herbs

### **Tomatoes and Cucumbers**

Tossed with red onion in a fresh basil vinaigrette

### **Curried Bow Ties**

Tossed with black olives and Italian parsley

### **Rice Salad**

Tossed with fresh herbs and garden vegetables

### **Fresh Fruit Selection**

assorted fruits tossed with fresh mint



## **SUMMER BUFFET CUISINE**

### Entree Selections

#### **Sliced Filet of Beef**

Served hot or chilled with béarnaise mayonnaise  
Or  
Sauce béarnaise

#### **Grilled Sliced Flank Steak**

Marinated in our own vinaigrette and BBQ to  
perfection, served hot or chilled with  
a horseradish cream sauce

#### **Grilled Breast of Chicken**

Marinated for 48 hours then flamed on the grill  
with mesquite chips

\* The grilled chicken is also an excellent choice served over our  
traditional Caesar salad

#### **Smoked Salmon & Seasonal Vegetables**

Smoked together in hickory accents and served with  
a vodka lime sauce

#### **Poached Sea Scallops & Green Beans**

Tossed with a purple basil vinaigrette

## **BAR PRICING**

Bartenders \$100.00 per event

Bar Set-Up (non-alcoholic) \$4.25 per person  
includes juices, sodas, ice and fruit