



Edwards Mansion

presents

Corbetts Catering

Hors D'oeuvres

Hot

- Meatballs** (Sweet and Sour, Swedish, Italian) \$3.95
- Stuffed Mushrooms** (Bleu Cheese or Crab) \$3.45
- Mini Quiches** (Spinach w/Cheese and Bacon w/Cheese) \$3.25
- Wings** (Cajun, Sweet and Sour, Barbecue) \$3.65
- Nachos w/Frijoles, Cheese and Jalapeños** \$3.25
- Egg Rolls w/Apricot Dipping Sauce and Hot Mustard** \$3.65
- Marinated Beef or Chicken Kebobs** \$4.95

Cold

- Baby Shrimp** Tossed w/Diced Celery and Spicy Cocktail Sauce \$5.50
- Deviled Eggs w/Red Pepper** \$3.15
- Crab and Artichoke Stuffed Tarts** \$4.00
- Assorted Finger Sandwiches** (Roast Beef, Ham, Turkey, Cheese) \$4.50
- Chips and Dips** (Potato Chips w/Onion Dip or Tortilla Chips w/Salsa) \$3.15
- Cheese and Crackers** \$3.35
- Seasonal Fresh Fruit Platter** \$3.35
- Vegetable Tray with Dip** \$3.35

Prices are per person and in conjunction with a full meal.
50 person minimum for each Hors D'oeuvre.

Menu #1

\$19.95 one entrée

Fire-Roasted Boneless Breast of Chicken

with a choice of
Apricot-Mustard Glaze
Madeira Sauce
Tarragon Cream Sauce
Rosemary Garlic Cream Sauce

Roasted Chicken

with a Basted BBQ Glaze (*assorted pieces*)

Breast of Chicken Cordon Bleu

Filled with Ham and Swiss Cheese
and Coated with a Crisp Light Breading
with White Wine Sauce

Breast of Chicken Kiev

Filled with Garlic and Herb Butter
and Coated with a Crisp Light Breading
with Madeira Sauce

Breast of Chicken

with Cornbread Stuffing

Chicken Fettuccini Alfredo

Menu #2

\$20.95 (one entrée)

Pepper-Coated Tri Tip of Beef

with Madeira Sauce

Mahi Mahi

with a Pineapple Salsa

Western-Style Glazed Ham

Shrimp Fettuccini

Boneless Chicken Breast

with a Basil Pesto Sauce

Above dinners served with a choice of vegetable, side accompaniment, salad,
and freshly baked rolls with sweet butter.

All prices based on buffet-style service.

Surcharge of \$3.00 per person for parties with less than 50 people.

For sit-down service add \$3.00 per person.

Menu #3

\$21.95 (one entrée)

Roasted Turkey
with Stuffing and Gravy

Oven-Roasted Salmon
with Dill Butter

Boneless Breast of Chicken Piccata
Lemon Peel and Capers

Succulent Roast Loin of Pork
with a choice of Plum or Madeira Sauce
(Carver required)

Menu #4

\$22.95 (one entrée)

Chicken Florentine en Croute
Baked Red Snapper
with a Tomato Salsa

Chicken and Artichoke Hearts
over Penne Pasta with a Marinara Sauce

Fire-Roasted New York Strip
Madeira Sauce with Sliced Mushrooms
(Carver required)

Menu #5

\$27.95 (one entrée)

Filet of Beef
Madeira Sauce with Sliced Mushrooms

Baked Halibut
with Ginger and Lemon Butter

Sautéed Scampi
with Wine and Garlic

Cornish Game Hen
with an Apricot Glaze

All menus add \$6.00 per person for an additional entrée from Menus #1 thru #3.
Caterer will determine price for two entrées from Menus #4 and #5.

Above dinners served with a choice of vegetable, side accompaniment, salad,
and freshly baked rolls with sweet butter.

All prices based on buffet-style service.

Surcharge of \$3.00 per person for parties with less than 50 people.

For sit-down service add \$3.00 per person. Add Carver \$75.00.

\$18.95

Lasagna Dinner

Lasagna Primavera

Lasagna Bolognaise

Served with Italian Vegetables

Carrots, Zucchini, Broccoli, Olives and Italian Beans

Crisp Green Caesar Salad

with Freshly Baked Croutons

(add .50¢ per person)

Or

Garden Green Salad

with Ranch & Italian Dressing

Freshly Baked Rolls or Garlic Bread Sticks

Sweet Butter

\$17.95

Deli Delite

Deli Platters of

Roast Beef

Turkey Breast

and Ham

Cheddar Cheese

Swiss Cheese

A Variety of Breads

Choice of Two Salads

Condiments:

Mayonnaise • Mustard

Lettuce • Tomato • Onion

Pickles • Olives • Peppers

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For sit-down service add \$3.00 per person.

South Of The Border

(choice of two entrées)

\$22.95

Cheese & Olive Enchiladas

Beef Fajitas

Chicken Fajitas

Chili Verde

Chicken Mole

Side Dishes

Refried Beans

Spanish Rice

Deluxe Condiments

Guacamole

Sour Cream

Salsa

Shredded Cheese

Chopped White Onion

Chopped Green Onion

Jalapeños

Shredded Lettuce

Warm Corn and / or Flour Tortillas

Salad served with Ranch and Italian Dressing

(Served buffet style)

British High Tea

Fancy Tea Sandwich Assortment

Cream Cheese and Olive
Cucumber
Egg Salad
Ham Salad

Seasonal Fruit Tray

with Chambord Dip

English Garden Vegetable Display

with Herb Dip

Roast Beef Roll-Ups

with Horseradish Filling

Cube Cheeses, Sherry Cheese Ball

with Crackers

Variety of Mini Quiches

English Jam Tarts

Assorted Miniature Cookies

Freshly Baked Scones

with Marmalade

Curried Deviled Eggs

Fresh Asparagus Wrapped in Turkey Breast

Cherry Tomatoes

Stuffed with Cream Cheese and Chives

(\$18.00 per person for six selections)
(\$2.00 per person for each additional item)

Vegetarian Faire

\$18.95

Wild Mushroom Stroganoff

Spinach Soufflé

English Garden Vegetable Medley

with Herbed Butter

European Field Greens

with Balsamic Vinaigrette Dressing

Assorted Breads

with Sweet Butter

\$20.95

Stuffed Grape Leaves

with Wild Rice, Walnuts and Currants

Ginger-Glazed Carrots

Green Beans Almondine

Garden Green Salad

with Orange and Ginger Vinaigrette Dressing

Assorted Breads

with Sweet Butter

\$22.95

Pastry-Wrapped Vegetable Packages

Wild Rice Almondine

Sautéed Wild Mushrooms

in a Creamy Herb Butter

Green Beans

with a Walnut Crunch

Garden Green Salad

with a Honey Mustard Dressing

Assorted Breads

with Sweet Butter

All prices based on buffet-style service.
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For sit-down service add \$3.00 per person.

Side Dishes

Rice Pilaf

Petite Red Potatoes

Boiled and Rolled in Sweet Butter and Parsley

Snowflake Mashed Potatoes

Potatoes Au Gratin

Buttered Egg Noodles

Spiced Baked Beans

Sweet Potatoes

Vegetables

English Garden Vegetable Medley

Coin Carrots

Tossed with Butter and Chopped Parsley

Corn on the Cob

Dripping with Butter

Spring Mix with

Zucchini and Crookneck Squash

Green Beans Almondine

Spinach Soufflé

Salads

Garden Green Salad

with a choice of two dressings

Ranch, Italian, Thousand Island, Bleu Cheese

Crisp Green Caesar Salad

with Freshly Baked Croutons

(add .50¢ per person)

European Field Greens

with a Vinaigrette Dressing

Old Fashioned Potato Salad

Mediterranean Pasta Salad

Mansion Tangy Coleslaw

Rolls

Potato, Wheat, French