



Hors D'Oeuvres

**G = Gluten Free & V = Vegan*

Grilled Baby Lamb Chops drizzled with Balsamic Reduction **GF*

Petite Pulled BBQ Pork atop a Mini Buttermilk Biscuit

Wagyu Burger with American cheese & sauteed onions

Chimichurri Flank Steak Skewer **GF*

Philly Cheese Steak Tartlets with Red Onion Compote

Petite Beef Wellington with Dijonnaise

Rare Roast Beef with Horseradish Cream & Red Onion Confit on Crostini

Prosciutto with Mascarpone & Fig on Crostini

Sesame Crusted Soy Marinated Chicken Skewer drizzled with Thai Peanut Sauce **GF*

Chipotle Chicken Quesadillas with a Dollop of Sour Cream

Skewered Jerk Chicken with Mango Coulis **GF*

Grilled Petite Turkey Reuben with Caramelized Onions, Chipotle Aioli and Gruyere

Bite Size Lump Crab Cakes topped with Chipotle Aioli

Sweet Chili Shrimp Skewers **GF*

Shrimp and Chorizo on Bamboo Skewers *GF

Spiked Scallops Wrapped in Bacon with Horseradish Cream *GF

Petite Lobster Rolls on Brioche

Sesame Crusted Ahi Tuna with Snow Pea Shoots & Wasabi Cream on Cucumber *GF

Smoked Salmon Canape with Crème Fraiche and Capers

Smoked Salmon Mousse on a Cucumber *GF

Wild Mushroom Duxelle in Phyllo topped with Crème Fraiche and Chives

Edamame Dumpling with Hoisin Ginger Sauce Served in a Tasting Spoon *V

Celery Root & Potato Pancake Topped with Crème Fraiche *GF

Gingered Sweet Potato Cake topped with Apple Compote *GF & V

Asian Spring Roll with Hoisin Ginger Sauce *V

Thai Curry Samosas with Tamarind Dipping Sauce *V

Brie Almond and Apricot Chutney Tartlets

Goat Cheese & Onion Tartlet

Endive with Dates, Goat Cheese, and Balsamic Reduction *GF

Guacamole in a Black Bean Cup topped with a Dollop of Sour Cream

Seasonal Squash Caponata Canape with Hummus on Crostini with Parsley Garnish *V

Roasted Tomato Soup Sipper *GF

pairs well with

Turkey Reuben or Grilled Cheese

Fig Mascarpone with Candied Bacon atop grilled Tuscan Toast

Spring-Summer Additions begins May 1st

Asparagus Spears Wrapped in Prosciutto with a Balsamic Reduction *GF

Summer Squash & Jarlsberg Cheese Focaccia Pizza Bite Drizzled with Basil Pesto

Asparagus & Tomato Focaccia Pizza Bite Drizzled with Basil Pesto

Stuffed Mushrooms with Spinach & Feta

Minted Mango Cucumber Cups *GF & V

Watermelon & Feta on a Bamboo Skewer with Mint *GF

Spring Pea Canape with Honey Mint Ricotta & Pea Shoot Garnish

Chilled Gazpacho Soup Sipper * GF & V

Fall-Winter Additions begins September 1st

Twice Baked Potatoes with Sour Cream, Chives, and Bacon *GF

Pumpkin Mascarpone Canape with a Candied Jalapeno Relish

Pumpkin Patch Sushi Roll Topped with Wasabi Aioli

Stuffed Baby Mushrooms with Peppers, Onions, & Fennel *GF & V

Polenta Squares topped with Tomato Chutney *GF

Roasted Butternut Squash Soup Sipper *GF

Ginger Carrot Soup Sipper *GF & V

Butternut Squash, Hazelnuts, and Sage Pesto Focaccia Pizza Bite

Spinach Artichoke Tartlet in Phyllo topped with Golden Parmesan

PRESENTATION STATIONS

Spring-Summer Rustic Focaccia Flatbread

caramelized onions, blue cheese, and pancetta
summer squash, sundried tomato, red onions, basil pesto, mozzarella and red pepper
cherry tomato & mozzarella with basil pesto
mozzarella, grilled chicken, pesto, and red pepper flakes

Autumn-Winter Rustic Focaccia Flatbread

roasted tomatoes, black olives, and fresh mozzarella
butternut squash, hazelnuts, and sage pesto
mozzarella, grilled chicken, pesto, and red pepper flakes
caramelized onions, blue cheese, and pancetta

Farm Harvest Crudit  *GF

cauliflower, broccoli florets, topped baby carrots, fennel, tri-color sweet bell peppers, asparagus,
celery, radishes, cucumber, and cherry tomatoes
spinach dip & hummus

Autumn Roasted Vegetables *GF & V

topped baby carrots, cremini mushrooms, fennel, cippolini, fingerling potatoes, beets, seasonal
squash, parsnips, and hummus
October-March

Balsamic Roasted Summer Vegetables *GF & V

cremini mushrooms, topped baby carrots fennel, red onion, red pepper, eggplant, zucchini,
asparagus, and hummus
April-September

Triple Mezze *V

eggplant dip, garlic hummus, white bean dip assorted olives
and paprika toasted pita wedges
*GF with corn chips

Fruit Display *GF & V

with seasonal melons, pineapple, oranges, red grapes, mango

Bruschetta Bar *GF

olive tapenade, white bean dip, tomato-basil, roasted red peppers and sundried tomato pesto,
mixed olives and pistachios, crostini, and paprika dusted pita crisps

Quesadilla Display

chorizo and Manchego
chopped chicken, onions, pepper, tomatoes & jack cheese
roasted corn & black bean with cheddar cheese *salsa, guacamole, and sour cream

Antipasto Display *GF

prosciutto, soppressata, marinated provolone, stuffed cherry peppers, roasted artichoke hearts,
sundried tomato confit, pickled red onion, assorted olives, grapes,
wedge of pecorino, basil pesto, crostini, and toasted herbed focaccia

Shrimp Cocktail *GF

served with traditional cocktail sauce and lemon wedges

Mini Gourmet Sandwich Display

prepared on mini brioche and focaccia bread
Roasted Turkey and Cranberry Jelly
Honey Glazed Ham and Brie with Apricot Chutney
Sliced Rare Roast Beef with Chipotle Aioli
Herbed Chicken Salad
Tomato, Mozzarella, Arugula, and Basil Pesto

DIPS

All dips are gluten free. Gluten Free crackers are an additional fee.

Salsa Bar

mango and black bean, fire roasted tomato, Verde, guacamole, and chef's seasonal choice with
house-made tortilla chips: wheat, sundried tomato, and spinach

Artichoke & Cream Cheese Dip

toasted paprika pita wedges

Savory Corn & Crab Dip

with crostini, flatbreads, and paprika pita wedges

Buffalo Chicken and Blue Cheese Dip
with celery sticks and toasted paprika pita wedges

House-made Lime Scented Guacamole
with tri-color tortilla chips

CHEESE DISPLAYS

Triple Cream
brie topped with raspberry preserves & toasted almonds,
goat cheese topped with walnut-honey,
pastry encrusted baked brie
with crostini, crackers, and flat breads
garnished with cascading grapes, dried fruits, and nuts

Pastry Encrusted Baked Brie
stuffed with raspberry preserves. crostini, flatbreads, crackers

Cheese Board *GF
chef's selection of: Gorgonzola, Cheddar, Brie, Boursin, Port Salut, Dill-Havarti, Parmigiana
Reggiano, Pecorino, Aged Gouda, Jarlsberg, Grana Padano, Manchego, Chevre, garnished with
dried fruits, nuts, fresh grapes, and berries
crostini, crackers, flatbreads

COCKTAIL STATIONS

Seafood Bar *GF
Shucked Seasonal Selection of Oysters on the Half Shell, Snow Crab Claws, Shellfish Salad
Served in Endive Spears, Shrimp Cocktail
Lemon-Chive Aioli, Mignonette Sauce, Minted Melon Salsa, and Traditional Cocktail Sauce

BBQ
espresso BBQ pulled pork, baked mac 'n cheese, rustic cabbage slaw, biscuits, and corn
bread.....add corn on the cob August-September

Spud Bar *GF

Maple Whipped Sweet Potatoes and Roasted Garlic Mashed Yukon Golds
toppings: Roasted Apples, Crispy Pancetta, Chive Crème Fraiche,
Cheddar cheese & Candied Pecans

Beef Tenderloin

sliced and served with a chianti reduction sauce, red onion relish, horseradish cream *GF
served with soft brioche rolls *Add on Gluten – Free Rolls*

Roasted Pork Loin *GF

Dijon – honey marinated & stuffed with fennel, sage, and orange zest, sliced and presented on a
bed of greens topped with whole grain mustard aioli served with soft rolls
Add on Gluten Free Rolls

Slider Station

served on soft brioche (choose 2 types)
House Made Hamburger Sliders with cheddar, ketchup, and pickles
Jumbo Lump Crab Cakes with chipotle aioli
Veggie Black Bean Burgers with and avocado verde
Espresso BBQ Pulled Pork with apple cider vinegar slaw

Mac-n-Cheese Bar

with crispy onions, chives, crumbled bacon & jalapenos

Chef's Risotto Station

served with parmesan, chives, crispy shallots, and *sliced focaccia bread

Seasonal choice of: *(choose one)*

Roasted Root Vegetables

Asparagus Tip

Jersey Corn & Basil

Wild Mushroom

Roasted Butternut Squash

Shrimp and Lobster +\$6

Chef's Ravioli Station

(choose one)

seasonal choice of:

Butternut Squash Ravioli with diced roasted autumn squashes,
sage brown butter sauce and pepitas

Ricotta Ravioli with roasted garlic and spinach in ricotta cream
Three Cheese Ravioli with sweet basil and sautéed cherry tomatoes
Wild-Mushroom Ravioli caramelized shallot – marjoram sauce

MAIN FARE

Proteins

Herb-Roasted Beef Tenderloin *GF

sliced and presented over greens with a Chianti reduction sauce, red onion relish, & horseradish cream

Seared Beef Tenderloin au Poivre *GF

with brandy cream pan sauce sliced and presented over a bed of baby spinach

Tuscan Beef Short Ribs *GF

Chianti braised with carrots, and pearl onions

Black Coffee BBQ Smoked Beef Brisket *GF

topped with a tangy seasonal chutney

Flank Steak Fajitas

sliced and served with warm flour or corn tortillas, roasted peppers & onions, Monterey Jack cheese, mixed baby greens, salsa, sour cream
add guacamole +\$

Black Angus Sliders

on fresh baked rolls accompanied by lettuce, tomatoes, red onion, sliced cheese, pickles, ketchup, and mustard

Lavender Honey Roasted Chicken *GF

bone in breasts, legs, & thighs **OR** sliced boneless breasts fanned over a bed of spinach

Chimichurri Grilled Chicken Breast *GF

sliced and fanned over a bed of spinach

Barbeque Espresso Glazed Chicken *GF

bone in breasts, legs, wings, and thighs **OR** sliced boneless breasts

Tomatillo Poblano Grilled Chicken Breasts *GF

frenched airline breast

Chicken Picatta *GF

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *GF

sautéed chicken scallopini in mushroom and marsala sauce

Stuffed Chicken Breasts

with cranberry & apple stuffing drizzled with apple-cider pan jus & chopped pecans

Lemon Grilled Chicken Breasts *GF

fanned over a bed of baby spinach with diced feta, tomatoes, red onion, & black olives dressed with fennel vinaigrette

*GF w/o rolls

Barbeque Pulled Pork

with smoky coffee barbeque sauce and petite Ciabatta rolls

*GF w/o rolls

Carved Roasted Pork Shoulder *GF

served with chimichurri and espresso BBQ sauce

Marinated Pork Loin *GF

with fennel, sage, and orange zest, sliced and presented on a bed of greens

Miso-Ginger Glazed Salmon *GF

garnished with fresh scallions

Pistachio Crusted Barramundi *GF

roasted tomato and marjoram conserve

Pan Seared Sea Bass Picatta *GF

white wine, lemons, capers, and herbs

Rosemary Roasted Side of Salmon *GF

with lemon aioli, roasted corn chutney, lemon wedges, cucumbers, capers, and onions

Battered Fish Tacos

served with warm tortillas, fire roasted tomato salsa, guacamole, fresh cilantro, chopped jalapenos, lettuce, tomatoes, and onion

Red Snapper *GF
topped with corn tortilla crust
served with a poblano and roasted tomatillo sauce

Crab Cakes
topped with chipotle aioli

Steamed Clams *GF
white wine, herbs, and butter

Vegetarian

Heirloom Tomato and Eggplant Gratin
layered with mozzarella & parmesan herb crust

Rustic Seasonal Vegetable Tart

Butternut Squash & Spinach Gratin
layered with parmesan and béchamel, parmesan herb crust (autumn-winter)

Wild Mushroom Risotto Cakes *GF
drizzled with a balsamic reduction

Southwest spiced Black Bean Cakes *GF
topped with Avocado Salsa Verde

Falafel Cakes *V
over a bed of greens and topped with lemon tahini sauce

Potato Gnocchi
with roasted sweet potato and sage brown butter

Potato Gnocchi
Served with ricotta cream, peas, and pesto

Pastas and Grains

Specialty Baked Macaroni and Cheese

Wild-Mushroom Ravioli

caramelized shallot cream sauce

Butternut Squash Ravioli

with diced roasted squashes, sage brown butter sauce and toasted sunflower seeds

Three Cheese Ravioli

sweet basil and sautéed cherry tomatoes

Penne ala Bolognese

Vodka Penne

made with prosciutto

Roasted Squash and Couscous Salad

crumbled goat cheese and scallions

Shell Pasta Salad

Sundried tomatoes, caramelized onion, goat cheese, and herbs

Couscous Salad

with diced cucumber, oregano, parsley, red onion, crumbled feta, olives,
lemon juice and extra virgin olive oil

Penne Pasta Salad

basil pesto, fresh mozzarella, roasted grape tomatoes

Soba Noodle Salad V

stir fried vegetables, scallions, and sesame-ginger vinaigrette

Caribbean Rice Salad *GF-V

roasted corn, diced tomatoes, black beans, toasted coconut, lime vinaigrette

Quinoa & Wild Rice *GF & V

with roasted butternut squash, dried cranberries, pepitas, red onion and honey balsamic
vinaigrette

Vegetables

Honey Roasted Carrots with Thyme **GF*

Haricot Verts **GF & V*
with garlic & extra virgin olive oil

Thyme Roasted Beets **GF & V*

Sautéed Broccoli Rabe **GF & V*
with garlic, extra virgin olive oil and red pepper flakes

Curried Cauliflower **GF & V*

Roasted Asparagus **GF*
shaved parmesan & aged balsamic vinegar

Caramelized Brussels Sprouts with bacon and shallots

Jewel Roasted Vegetables Carrots, Brussels, Broccoli, & Beets **GF & V*

Braised Collard Greens **GF*

Rustic Apple Cider Vinegar Slaw **GF & V*

Three Bean Salad ** GF*
haricot verts, white beans, and chickpeas chopped red onion, crumbled feta,
and red wine vinaigrette

Spring – Summer

May 1

Corn on the Cob **GF*
served with herbed butter

Caprese Platter **GF*
fresh tomatoes, sliced mozzarella, and basil drizzled with extra-virgin olive oil and aged
balsamic reduction

Grilled Summer Veggies *GF
drizzled with pesto oil

Heirloom Tomato Salad *GF
tomato wedges with pickled Vidalia onions, sweet basil pesto, bocconcini herb infused extra virgin olive oil, arugula, and aged balsamic vinegar

Roasted Yellow Squash & Zucchini *GF & V

Autumn-Winter

September 1

Caramelized Brussels Sprouts *GF
with bacon and shallots

Jewel Roasted Vegetables *GF & V
carrots, Brussels, beets, and broccoli

Roasted Seasonal Root Vegetables *GF
drizzled with a sage pesto oil

Potatoes

Garlic Rosemary Roasted Potatoes *GF

Roasted Yukon Gold & Sweet Potato Wedges *GF & V

Spud Bar *GF
Maple Whipped Sweet Potatoes and Roasted Garlic Mashed Yukon Golds
toppings: Roasted Apples, Crispy Pancetta, Chive Crème Fraiche
Cheddar cheese & *Candied Pecans

Roasted Garlic Mashed Yukon Gold Potatoes *GF

Maple Whipped Sweet Potatoes *GF

Classic Potato Salad *GF
with celery, onions, egg, and herbed mayonnaise

Roasted Sweet Potato Salad *GF
lightly dressed with honey-Dijon vinaigrette tossed with roasted red peppers and scallions

Salads

Apple Walnut Salad

mixed field greens, diced apricots, cranberries, sliced apples,
walnuts and apple-cider vinaigrette

Baby Kale Caesar Salad

with house-made croutons and creamy dressing

Baby Arugula Salad

crumbled gorgonzola, cranberries, and slivered almonds
and apple-cider vinaigrette

Candied Pecan Salad GF

mixed field greens, crumbled goat cheese, dried fruit, and apple cider vinaigrette

Caesar Salad

with house-made croutons and creamy dressing

Grape Salad

mixed field greens, crumbled goat cheese, dried fruit and apple cider vinaigrette

Mediterranean Spinach Salad

diced feta, grape tomatoes, black olives, sliced red onion,
chickpeas and fennel vinaigrette

Mixed Field Greens

with cucumber, shredded carrot, grape tomatoes, and balsamic vinaigrette

Spinach Salad

crumbled goat cheese, sliced red onion, dried cranberries, almonds, and balsamic vinaigrette

Seasonal Salads

Bartlet Pear Salad

mixed field greens, sliced pears, candied pecans, shaved gouda and apple cider vinaigrette

Panzanella

cubed house-made focaccia, tomatoes, cucumber, basil, red onion, extra virgin olive oil & aged balsamic vinegar

Strawberry Salad

mixed local baby greens with sliced strawberries, toasted almonds
shaved pecorino & balsamic vinaigrette

Peach Salad

mixed baby greens with sliced peaches, candied pecans, crumbled goat cheese
and balsamic vinaigrette

Plated Dinner Entrée

Protein

Rosemary Encrusted Filet Mignon *GF

with a red currant Pinot Noir reduction sauce

Filet Mignon au Poivre *GF

with a peppercorn-brandy pan sauce

Tuscan Beef Short Ribs *GF

Chianti braised with carrots, and pearl onions

Gremolata Rubbed Frenched Chicken Breast *GF

with a lemon confit

Chicken Picatta *GF

sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Lavender Honey Roasted Frenched Chicken Breast *GF

Seafood

Pan Seared Snapper *GF

corn tortilla crust
with poblano roasted tomatillo sauce

Miso Ginger Glazed Salmon *GF

Garnished with fresh scallions and sesame seeds

Pan Seared Salmon *GF

Topped with tropical salsa

Seared Sea Bass Picatta *GF

with seasonal vin blanc

Pistachio Crusted Barramundi *GF

with marjoram tomato conserva

****Market Priced Fish and Seafood****

Available upon request, paired with a seasonal beurre blanc

Vegetarian

Heirloom Tomato and Eggplant Napoleon

layered with sun dried tomato goat cheese and sweet basil pesto

Heirloom Tomato & Eggplant Napoleon *GF & V

layered with roasted eggplant, tomatoes, and white beans, drizzled with aged balsamic

Ricotta and Potato Gnocchi

with roasted autumn vegetables and marjoram brown butter

Butternut Squash Ravioli

sage brown butter sauce with diced squash and pepitas

Wild Mushroom Ravioli

with caramelized shallot sauce

Ricotta Basil Ravioli

with sauteed cherry tomatoes and sweet basil

Wild Mushroom Risotto

with balsamic reduction and *crispy shallots

Basil & Corn Risotto

with basil pesto drizzle

Asparagus Risotto

with balsamic reduction and crispy shallots

Stuffed Acorn Squash *GF & V

with toasted quinoa, kale, dried fruits, and slivered almonds

Stuffed Seasonal Vegetables *GF & V

with curried lentils, onions, peppers, and spinach

Starch

Roasted Garlic Mashed Yukon Gold Potatoes *GF

Maple Whipped Sweet Potatoes *GF

Rosemary Roasted Red Bliss Potatoes *GF & V

Chefs Select Rice

Vegetable

Roasted Local Topped Baby Carrots *GF & V

Haricot Verts with Garlic Infused Extra Virgin Olive Oil *GF & V

Seasonal

Caramelized Brussels Sprouts with Bacon and Shallots

Roasted Asparagus

Roasted Beets with Thyme

Roasted Yellow Squash & Zucchini *GF & V

Dessert

Flourless Chocolate Cake with Berry Sauce *GF

Individual Seasonal Crumbles with Chantilly cream

Assorted Miniature Dessert Bars

pecan bars, lemon bars, brownies, pumpkin-chocolate chip *seasonal addition

Cookie's

chocolate chip, peanut butter cup and oatmeal raisin

Petite Tartlets

Lemon Curd, Chantilly, Chocolate Ganache, Maple Walnut

Chocolate Bread Pudding

with Chantilly cream

House Made Tiramisu

Custom Baked Cakes, Cupcakes and Pies

* Please feel free to speak with one of our talented wedding and events coordinators. They are specialized in catering to your specific needs and may help to customize your menu & events to your desired needs.

Don't be a stranger! Come and check out the Café for lunch Tuesday thru Saturday.

Like and Follow our [Instagram page](#) to see daily specials and important updates!

Coming Soon –

Culinary Classes as well as easy ordering online for a la Carte Catering!

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