

SILVER SPOON  
CATERING<sup>NY</sup>



**200 East Main Street, Mount Kisco, NY 10549 (914) 241-0955**

SilverSpoonCateringNY.com

Craig@SilverSpoonCateringNY.com

**Artistically Arranged Platters (Serves 20 guests)**

**Farmers Market, Dips & Spreads \$110**

*Elaborate Raw Crudité in Wicker Baskets Lined with Overflowing Edible Greens,  
Beautifully Garnished with Flowering Vegetables and Homemade Dips*

**Baked Brie with Caramelized Apples \$90**

*Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry  
Arranged with Colorful Grapes, Flatbreads and Dried Fruits*

**International and/or Domestic Cheese Board Starts at \$180**

*A selection of International & soft cheeses such as Stilton, Brie, Camembert,  
Montrachet, Ponte Leveque & Port Salute, Grapes, Crackers & Baguettes*

**Pate Maison and Artisan Breads Starts at 240**

*Terrine of Seasonal Vegetables, Duet of Saucisson, Pate de Provence,  
Cracked Pecorino Romano, Country Tuscan and Herbed Focaccia Breads,*

**Anti-Pasto Display \$180**

*Fresh Buffalo Mozzarella, Aged Salami, Capicola,  
Marinated Portobello Mushrooms, Pepperoncini Peppers, Artisan Breads*

**South of the Border \$160**

*Heaping Platter of Tortilla Chips Smothered with a Blend of Cheeses topped with  
Guacamole, Sour Cream, Salsa, Bean Dip, Tomatoes, Olives,*

**House Cured and Fish Smokehouse starts at \$260**

*Norwegian & Scottish Smoked Salmons, Gravlax, Smoked Sable,  
Capers, Herbed Cream Cheese, Chopped Red Onion, Artisan Breads*

**Warm Ratatouille Parmesan Dip with Braised Leeks \$130**

*Silver Spoon Vegetable Chips, Crackers, Sliced Baguette*

**Mediterranean Eastern Plate \$160**

*Falafel Balls, Toasted Pita, Roasted Garlic Hummus, Greek Olives,*

**Hand Rolled Flaky Phyllo Strudels \$180**

*Wild Mushroom, Curried Walnut Chicken, Spinach & Feta,*

**Shrimp Cocktail (60 Pcs, 21-24 Washington State) \$180**

*Domestic Shrimp, Cocktail Sauce and Roasted Red Pepper Sauce Duet*

**Artistically Arranged Platters (Serves 20 guests)**

***Sliced Chicken Platter \$240***

*Served from a bed of Mesclun, Arugula or Baby Spinach Greens with appropriate dressing-glaze*

*Moroccan (Coriander, Cumin, and Turmeric)*

*Tuscany (Red Wine, Garlic, Shallots)*

*Tuscan Style (Basil, Olives, Lemon)*

*Shanghai (Orange-Ginger-Teriyaki)*

***Grilled or Poached Medallions Atlantic-Canadian Salmon \$360***

*Tuscan Style (Basil, Garlic, Lemon)*

*Moroccan (Coriander, Cumin, and Turmeric)*

*Marseille (White Wine, Garlic, Shallots)*

*Dijonaise (Dill, Lemon Honey, Dijon)*

*Shanghai (Orange-Ginger-Teriyaki)*

*Malaysian (Lemongrass, Ginger, Garlic)*

***Hot Chicken Dishes( from Chafing Dishes) \$240***

*Bourbon Chicken G - Grilled Chicken Breast, Sweet Bourbon Barbeque Sauce*

*Moroccan Chicken Sauté G - Spiced Chicken, Raisins, Chickpeas and Carrots*

*Chicken Dijonaise G - Wild Mushrooms and Roasted Shallots*

*Chicken Piccata - Cremini Mushrooms, Rosemary -Caper Sauce*

*Chicken Francaise - White Wine and Thyme Lemon Sauce*

*Chicken Oreganata G - Artichokes, Olives and Sun Dried Tomato*

***Beef and Pork \$240***

*Swedish or Mediterranean Style Meatballs-*

*Pulled Pork or Brisket with our Signature Barbeque Sauce*

*(Served with artisan rolls and Slaw Salad)*

***Baby Back Ribs with our Signature Bourbon Barbeque \$135***

*Tender Baby Back Ribs, just need to be warmed and served. Lots of our Signature Barbeque Sauce 3 RACK MINIMUM ORDER 14 Ribs per Rack*

***Build your own Slider Station (3/pieces at \$10)***

*Juicy Hamburger Sliders with traditional, Hawaiian or Silver Dollar Rolls*

*Our House Blend of Buttery Pickles, Condiments, Onions, Bacon,*

***Mediterranean Skewered Platter Starts at \$10)***

*Garlic Roasted Vegetable, Herb Marinated Sirloin or Lamb, Cajun Chicken*

***Shrimp Cocktail (3/person 21-25 Washington State) \$8***

*Large Gulf Shrimp Cocktail Sauce and Roasted Red Pepper Sauce Duet*

***Kid Friendly Items***

*Silver Spoon Mozzarella Sticks, Pizza Bagels, Chicken Fingers*

## ***Silver Spoon Catering and Events***

### ***Our Artisanal Homemade Hors D'oeuvres***

***Taste the Difference!***

***To Go Catering orders start at \$600***

***There is a 3 Dozen Minimum for each item selected***

<b><i>Cold Hors D'oeuvres</i></b>	<b><i>Price/piece</i></b>
<i>Brie and Olive Tapenade on Black Bread</i>	\$1.85
<i>Sesame-Ginger Chicken on Belgium Endive</i>	\$1.95
<i>Grape Tomatoes, Bocconcini, Fig Balsamic Glaze</i>	\$1.95
<i>Grilled Wild Mushroom Skewers with Balsamic Fig Glaze</i>	\$1.95
<i>Brie Cheese and Pear Crouton, Honeyed Candied Pecans</i>	\$2.35
<i>Caprice Bruschetta Brustolina, Tomato Confit and Mozzarella</i>	\$2.35
<i>Herb Crusted Roast Beef Canapé, Tomato Relish Aioli</i>	\$2.95
<i>Smoked Salmon Bite, Lemon Caper Cream, Dill Crepe</i>	\$2.95
<i>Asparagus Wrapped in Prosciutto with Asiago</i>	\$2.95
<i>Skewered Grilled Shrimp with Green Chili Pesto</i>	\$2.95
<i>Smoked Salmon Bite, Lemon Caper Cream, Dill Crepe</i>	\$2.95
<i>Smoked Trout Canapé, Green Goddess Dressing</i>	\$3.45
<i>Filet Mignon Canape, Port Shallots, Horseradish Dressing</i>	\$3.75
<i>Tuna Au Poivre on Crispy Wonton, Wasabi Sauce</i>	\$4.25
<i>Sweet Chili Glazed Tuna Takaki Citrus Soy Sauce</i>	\$4.25
<i>Scallops Ceviche, Chili Peppers, Mango, and Cucumber</i>	\$4.25
<i>Maine Lobster Salad on Belgium Endive Petals</i>	\$4.50
<i>Crabmeat and Lobster Salad on Crispy Shell</i>	\$4.50

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<b><i>Hot Hors d'oeuvres</i></b>	<b><i>Price/piece</i></b>
<i>Potato and Wild Mushroom Bourekas</i>	<i>\$1.95</i>
<i>Asiago Cheese Risotto Croquettes, Ratatouille Garden Dip</i>	<i>\$1.95</i>
<i>Grilled Quesadillas, Huitlacoche, Monterey Jack-Cheddar</i>	<i>\$1.95</i>
<i>Hebrew National Knockwurst in a Blanket</i>	<i>\$1.95</i>
<i>Skewered Basilica Chicken Piccata</i>	<i>\$1.95</i>
<i>Skewered Chicken, Satay Coriander-Ginger Dressing</i>	<i>\$1.95</i>
<i>Shanghai Vegetable Wontons, Caramelized Ginger Glaze</i>	<i>\$1.95</i>
<i>Mediterranean Risotto Dumpling, Ratatouille Dip</i>	<i>\$1.95</i>
<i>Crispy Brie in Panko, Wasabi Red Berry Jam</i>	<i>\$2.15</i>
<i>Swedish Meatballs with Pancetta, served from Shot glasses</i>	<i>\$2.35</i>
<i>Chicken and Mozzarella Sausage Encrute with Maple Dijon</i>	<i>\$2.45</i>
<i>Southwestern Pulled Bourbon Pork in Burrito Cups, Slaw Salad</i>	<i>\$2.65</i>
<i>Bacon Wrapped Grissini, Coated with Caramelized Brown Sugar</i>	<i>\$2.95</i>
<i>Cremini Mushrooms, Vegetable and Goat Cheese Filling</i>	<i>\$2.95</i>
<i>Crispy Duck and Potato and Pancake, Cranberry-Orange Relish</i>	<i>\$2.95</i>
<i>Lamb Wontons, Golden Raison, Cinnamon and Chili Sauce</i>	<i>\$2.95</i>
<i>Alaskan Salmon Cakes, Lemon Caper Aioli</i>	<i>\$2.95</i>
<i>Coconut Shrimp and Pineapple, Pena Colada Dressing</i>	<i>\$2.95</i>
<i>Sirloin Angus Sliders, Monterey Jack, and Caramelized Shallots</i>	<i>\$2.95</i>
<i>Seafood Medley, Cilantro Lime Mini Tacos, Green Chili Slaw</i>	<i>\$3.25</i>
<i>Smoked Duck Breast on Wild Rice Barley Cake</i>	<i>\$3.35</i>
<i>Maryland Crab Cakes with Wasabi Aioli Dressing</i>	<i>\$3.95</i>
<i>Beef Wellington, Pate, Shitake Mushrooms</i>	<i>\$3.95</i>
<i>Lamb Chop, Herb Crust with Mint Jelly</i>	<i>\$4.50</i>

# *Silver Spoon Catering and Events*

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## ***Hot Pasta Dishes*** (Serves 20)

<b>Tortellini a la Vodka</b>	\$120	
Cheese Tortellini served with a flavorful Tomato Cream Sauce		
<b>Linguini Bolognese</b>	\$130	
Linguini tossed with Beef and Tomato Sauce		
<b>Singapore Noodles</b>	\$110	
Julienne Vegetable and light Curry Sauce		
<b>Roasted Vegetable Lasagna</b> (Also available with beef**)	\$140	
Layers of Lasagna Noodles, Ricotta, Grilled Vegetables, Tomato Sauce		
<b>Penne Primavera</b>	\$120	
Seasonal Vegetables in a Creamy Alfredo Sauce or Olive oil and Garlic		
<b>Fettuccini Alfredo</b>	\$110	
Creamy Basil, Parmesan and Garlic Sauce		
<b>Pasta Puttanesca</b>	\$110	
Penne Pasta, Olives, Capers, Parsley, Sweet Red Chili Peppers, Tomato Sauce		
<b>Baked Ziti</b> (Also available with sweet and hot Italian Sausage)	\$120	
Casserole Style-Ziti baked in a velvety Tomato Sauce, Smoked Gouda and Mozzarella		
<b>Add Chicken</b> \$6/person	<b>**Add Beef Meatballs</b> \$5/person	<b>Add Shrimp</b> \$9/person

## ***Cold Pasta Salads***

<b>Pearled Couscous, Vegetable Casablanca</b>	\$90
Roasted Vegetables, Tomatoes, Basil Dressing	
<b>Moroccan Couscous</b>	\$90
Grilled Eggplant and Squash, Lemon-Mint Dressing	
<b>Chilled Tortellini and Roasted Vegetable Salad</b>	\$110
Parmesan Cheese and Herb Vinaigrette	
<b>Asian Noodle Salad with Chilies and Peanuts</b>	\$90
Soba Noodles with Julienne Vegetable Medley	
<b>Mediterranean Orzo</b>	\$90
Roasted Tomatoes, Peppers, Olives, Olive Oil and Basil Herb Vinegar	
<b>Farfalle Pasta Salad Primavera</b>	\$90
Grilled and Roasted Vegetables, Basil, Parmesan	

**G= Gluten Free V= Vegan**

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## *Green Salads (Serves 15)*

### **Kisco Salad G**

\$65

Mixed Greens, Rainbow Carrots, Tomatoes, Cucumbers, Fig Balsamic Dressing

### **Silver Spoon Salad G**

\$75

Mesclun Greens, Poached Pears, Gorgonzola, Dried Cranberries, Goat Cheese, Herb Dijon Dressing

### **Harvest Salad**

\$75

Mixed Greens, Roasted Beets, Apples, Cherry tomatoes, Gorgonzola Cheese, Fig Balsamic Dressing

### **Caesar Salad G-no croutons**

\$75

Crisp Romaine tossed with our house baked Croutons and freshly grated Parmesan Cheese

### **Tomato-Cucumber Salad G**

\$75

Freshly diced Tomatoes and Cucumbers with a touch of Red Onion, Lemon Herb Dressing

### **Baby Spinach, Mushrooms and Pickled Carrots G**

\$75

Mushroom, Red Onions, Cider and Herb Dressing

### **Asian Salad**

\$75

Mesclun and Romaine Greens topped with Mandarin Orange, Strawberries, Crunch Noodles, Pineapple Sesame Dressing

### **Mixed Greens with Mozzarella, Tomatoes and Fresh Basil G** \$75

Fresh Mozzarella, Juicy Tomato, Sweet Basil, Aged Balsamic Glaze

### **Taco Salad**

Mixed Greens with Cheddar Cheese, Pico de Gallo, Cucumbers, Avocado, \$75  
Jalapenos, Tortilla Chips, Ranch Dressing

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# Silver Spoon Catering

## Artistically Arranged Platters

### Buttery Sweet Tray Starts at \$120 (Serves 20 guests)

*Coconut Macaroons*  
*Marble Cheesecake*  
*Decadent Brownies*  
*Mini-mini Cupcakes*  
*Linzer Tart Cookies*  
*Tuxedo Strawberries*  
*Coffee Toffee Blondies*  
*Lemon Meringue Kisses*  
*Apple and Pear Strudels*  
*Chocolate Chip Cookies*  
*Strawberry Streusel Squares*  
*Peanut Butter Cream Cookies*  
*Orange Butter Scotch Lace Cookies*

### TROPICAL FRUIT STAND \$120 (SERVES 20)

*Melons, Pineapple, Honeydew, Cantaloupe, Watermelon, Kiwi, Sweet Grapes,  
Papaya, Mango, Strawberries and other season fruits*