



**Medure's Catering**  
**2500 New Butler Road**  
**New Castle, PA 16101**  
**(724) 654-5465**  
[www.medures.com](http://www.medures.com)



## **Carving Stations**

### **Honey Glazed Baked Ham**

With Dijon Mustard and Silver  
Dollar Rolls

### **Whole Roasted Turkey**

With Cranberry Sauce, Grain Mustard and  
Whole Wheat Rolls

### **Peppered Tenderloin of Beef**

Accompanied with Horseradish  
Cream and Crusty Mini Rolls

### **Herb Roasted Pork Loin**

with Tomato, Brown Sugar & Balsamic  
Chutney, Silver Dollar Rolls

### **Mediterranean Rubbed New York Strip**

Accompanied with Horseradish  
Cream and French Baguette

### **Roasted Prime Rib of Beef Au Jus**

Accompanied with Horseradish  
Cream and Silver Dollar Rolls

*The estimates on each item are based upon hors d'oeuvres size portions and  
are not to be considered dinner size portions.*

## **Action Stations**

### **Pasta Station**

Penne Pasta, Tri-Color Tortellini and  
Farfalle Pasta with choice of (2) Sauces:  
Basil Marinara, Creamy Alfredo or Pesto  
Accompanied with Fresh Baked Baguettes, Grated  
Parmesan Cheese, Cracked Red and Black Pepper,  
Garlic Artichoke Hearts, Mushrooms and Olive Oil

### **Mashed Potato Martini Bar**

Chefs will prepare two types of Gourmet  
Mashed Potatoes in Martini Glasses

Redskin Mashed Potatoes with Scallions  
Mashed Sweet Potatoes with Shallots

#### Toppings:

Baby Shrimp with Butter and Garlic,  
Caramelized Onions, Sautéed Chicken,  
Scallions, Crème Fraiche,  
Peppered Brown Sugar Bacon,  
Sautéed Mushrooms, Imported and  
Domestic Cheeses

## **Hors D'oeuvre's**

Displayed or Butler Style Presentation

Snow Crab Claws & Cocktail Sauce / Lemons  
Mini Maryland Crab Cakes with Mustard Sauce  
Mini Egg Rolls with Sweet and Sour Sauce  
Brie Cheese and Strawberry on Date Nut  
Artichoke Bottoms Filled with Crab Meat  
Sausage Puff with Spinach and Cheese  
Parma Prosciutto and Romaine Wrap  
Grilled Shrimp Sate with Orange Zest  
Olive Tapenade on Baked Flatbread  
Bruschetta with Red Pepper Chutney  
Stuffed Mushrooms w/ Crab Meat  
Bacon and Cheese Potato Skins  
Tabulleh Bite on Belgian Endive  
Scallops Wrapped in Bacon  
Assorted Finger Sandwiches  
Chicken and Pepper Kabob  
Swedish or BBQ Meatballs  
Jumbo Oysters Rockefeller  
Fried Fantail Shrimp  
Wing Dings  
Smelts  
Kibbee  
Rumaki  
Salsa and Tortilla Chips

Chilled Gulf Shrimp & Cocktail Sauce/Lemons  
Peppered Beef and Horseradish on Crostini  
Stuffed Banana Peppers w/ Marinara  
Bacon Wrapped Water Chestnuts  
Pesto and Lemon Chicken Sate  
Mini Colorado Lamb Chops  
Miniature Beef Wellington  
Ginger and Soy Beef Sate  
Baked Crab Empanadas  
Gourmet Pizza Squares  
Mini Chicken En Croute  
Hummus with Baked Pita  
Seven Layer Taco Dip  
Assorted Mini Quiche  
Breaded Wing Dings  
Baked Brie Cheese  
Smoked Salmon  
Coconut Shrimp  
Shrimp Cocktail  
Fried Calamari  
Grape Leaves  
Spanakopita  
Bruschetta  
Stuffed Mushroom Caps w/ Sausage

## **Specialty Displays**

### **Fresh Vegetable Cruudités**

Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Green and  
Red Peppers, Artichoke Hearts, Asparagus Spears and  
Cherry Tomatoes with Assorted Dips

### **Domestic and Imported Cheese Board**

Cheddar, Monterey Jack, Provolone, Muenster, Dill Havarti, Brie, Boursin,  
Smoked Gouda, Fontina with Seasonal Fresh Fruits,  
Berries, Crackers and French Breads

# Barbecue and Picnic Menu Proposals

## **Menu # 1**

Mixed Green Salad, Choice of  
Vinaigrette  
Cole Slaw  
Spare Ribs with Special  
House Barbecue Sauce  
Barbecue Chicken  
Baked Beans  
Cottage Potatoes  
Eggplant Rollatini  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Menu # 2**

Garden Salad, Choice of Dressing  
Pasta Salad  
Hot Dogs  
Hamburgers and Cheeseburgers  
Fried Chicken  
Baked Beans  
Sauteed Fresh Corn  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Menu # 3**

Assorted Baby Greens, Choice of  
Dressing  
Chicken Kabobs  
Grilled Filet of Beef Kabobs  
Vegetable Kabobs  
Onion and Garlic Sauce for Kabobs  
Rice and Rosemary  
Green Beans and Sauce  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Menu # 4**

Mixed Field Green Lettuce,  
Choice of Dressing  
Marinated Grilled Steaks  
Baked Potatoes with  
Sour Cream and Butter  
Assorted Grilled Vegetables  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

# Dinner Buffet Menu

## **Banquet Menu # 1**

Garden Salad, Choice of Dressing  
Ziti Pasta with Sauce  
Meat Balls  
Baked Italian Chicken  
Sliced Baked Ham  
Parsley Potatoes  
Sautéed Green Beans  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Banquet Menu # 2**

***Garden Salad, Choice of Dressing  
Cavatelli with Sauce  
Focaccia Encrusted Chicken Scallopine  
Shaved Roast Beef with Au Jus  
Sausage and Peppers  
Mashed Potatoes and Gravy  
Sautéed Corn  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee***

## **Banquet Menu # 3**

Garden Salad, Choice of Dressing  
Baked Stuffed Chicken Breast  
Roasted Pork Medallions with Mushroom and Onions  
Baked Florida Grouper  
Pasta Primavera  
Eggplant Parmesan  
Rice and Orzo with Clarified Butter  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Banquet Menu # 4**

Mixed Green Salad, Choice of Dressing  
Chicken Marsala or Francaise  
Filet Tips with Gravy  
Bowtie Pasta Alfredo  
Eggplant Rollatini  
Long Beans with Almonds  
Roasted Redskin Potatoes  
Fresh Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Banquet Menu # 5**

Fresh Caesar Salad, Shaved Parmesan and Focaccia  
Croutons  
Pan Roasted Chicken with Goat Cheese,  
Fresh Spinach and Pine Nuts  
Hazelnut Crusted Cod Fish with Lemon and Garlic  
Seared Beef and Broccoli Stir Fry  
Tri-Color Tortellini with Tomato Basil Pesto Sauce  
Herbed Risotto  
Sugar Snap Peas and Baby Carrots  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

## **Banquet Menu # 6**

Tomato and Basil Bisque  
Three Bean Salad, Champagne Vinaigrette  
Mixed Field Greens Salad, Mandarin  
Oranges, Baby Tomatoes,  
Cucumber, Balsamic Vinaigrette  
Parmesan and Herb Crusted Chicken  
Pan Seared Salmon with Horseradish Burre Blanc  
Miso and Hoisin Marinated Flank Steak  
Orzo with Parsley and Sage Butter  
Scalloped Potatoes  
Sautéed Julienne Spring Vegetables  
Fresh Baked Rolls and Butter  
Coffee, Tea, and Decaffeinated Coffee

*All entrées are accompanied by a choice of soup or salad, choice of vegetable and starch, freshly baked rolls and butter, freshly brewed coffee, tea and decaffeinated coffee.*

**Soup or Salad**

(Choice of One)

Traditional Wedding Soup, Chicken Pastina, Beef Pastina,  
Potato with Leeks and Cheddar, Clam Chowder, Lentil & Zucchini,  
Basil Tomato or Mushroom Bisque

Caesar Style Salad with Focaccia Croutons, Spinach Salad with Chopped Egg,  
Red Onion and Vine Ripe Tomatoes, Boston Bibb Lettuce with Toasted Pine Nuts  
and Goat Cheese, Seasonal Fresh Greens tossed with Vine Ripe Tomatoes  
and Julienne Carrots and Cucumbers  
All Salads are offered with choices of dressings

**Vegetables**

(Choice of One)

Steamed Asparagus  
Wax and Long Beans with Julienne Carrots  
Glazed Carrots  
Sautéed Chef's Selection of Seasonal Vegetables  
Italian Medley  
Green Bean Almondine  
Sugar Snap Peas and Baby Carrots  
Pan Roasted Zucchini Squash and Red Peppers

**Potato or Rice**

(Choice of One)

Roasted Red Skins  
Garlic Whipped Yukon's  
Roasted Sweet and White Potatoes  
Potatoes Dauphinois  
Roasted Sweet Potatoes  
Parsley Baby Potatoes  
Wild Rice Pilaf  
Rice and Orzo with Clarified Butter

**Pasta Entrees**

*(No vegetable or starch included)*

Chicken Parmesan with Penne Pasta  
Veal Parmesan with Linguine  
Eggplant Parmesan with Farfalle Pasta  
Fettuccini Alfredo with Grilled Chicken  
Seafood Linguine

## **Chicken**

Baked Stuffed Chicken Breast with Sausage and Bread Stuffing  
Chicken Breast Filled with Spinach, Leeks, Pine Nuts and Fresh Mozzarella  
Classic Chicken Francaise  
Chicken Marsala  
Chicken Cordon Bleu  
Focaccia Encrusted Chicken Scaloppini

## **Beef and Chops**

Grilled Center-Cut Pork Chop  
Center-Cut Pork Chop Filled with Sausage, Spinach and Mozzarella  
Classic Veal Francaise  
8 oz. Char grilled Focaccia Crusted Filet Mignon  
12 oz. New York Strip Steak  
10oz. Roasted Prim Rib with Au Jus  
Grilled New Zealand Rack of Lamb  
Grilled Filet of Beef Kabobs with Sautéed Mushrooms and Sweet Onions

## **Seafood**

Pan Seared Maryland Crab Cake and Sautéed Sea Prawns  
Baked Codfish with Spinach and Bread Crumb Topping  
Grilled Salmon with Honey Balsamic Chutney  
Crab Stuffed Baked Orange Roughy

## **Dessert Selections**

Homemade Banana Cream Pie  
Apple, Cherry or Peach Pie  
Carrot Cake  
Molten Chocolate Cake  
New York Style or Banana Cheese Cake  
Chocolate, Strawberry or Lemon Mousse  
Freshly Baked Cream Puffs with Hot Fudge Topping