

Anytime Events & Catering

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Hors d'oeuvre Displays

Gourmet Cheese Platter *Vegetable Crudités*

Imported and Domestic Cheeses

Dried Fruits, Nuts, and Berries

Artesian Breads and Crackers

Garden Grown

Carrots, Broccoli, Squash, Zucchini

Mushrooms and Bell Peppers

Served with Herb Ranch Dipping Sauce

Seasonal Fruit Platter

Assortment of Seasonal Melons, Berries and Fruit

Flavored Yogurt Dipping Sauce

Butler Passed Hors d'oeuvres

Hot Selections

Flame Grilled Beef and Vegetable Kabobs

*Roasted Green Chili and Cheese

Chicken and Cheese Empanada

Stuffed Mushrooms

Chicken and Vegetable Kabobs

*Vegetable Spring Roll

Cold Selections

Seared Rare Beef with Horseradish Cream

Triangle Tequila Smoked Salmon on Corn Crisp

Asian Chicken Salad in Spring Roll Cup

*Red and Yellow Tomato Bruschetta

Pesto Crab Stuffed Cherry Tomato

*Vegetable Summer Spring Roll

* Indicates Vegetarian Option

Plated Selections

Served with your Choice of Soup or Salad & Dinner Roll

Rosemary Marinated Chicken Breast

Buttered Mashed Potatoes with

Garlic Glazed Baby Carrots

Prosciutto and Sage Wrapped

Chicken Breast

Goat Cheese Chive Mashed Yukon

Potatoes with French Beans

Crab Stuffed Chicken Breast

With Arborio Rice

and Sautéed Carrots and Green Beans

Lemon Fennel Rotisserie Chicken

Smashed Red Potatoes and

Steamed Broccoli

Citrus Seared Salmon

Wild Rice with Mango Salsa

Sautéed Vegetables

Coconut Crusted Halibut

Black Bean and Sweet Corn Saffron Orzo

Mesquite Grilled Flat Iron Steak

Sundried Tomato Polenta and

Portobello Mushroom Ragout

Herb Seared Beef Tenderloin

Wild Mushroom and Horseradish

Au Gratin Potatoes

with Butter Poached Asparagus

Rosemary Roasted Flat Iron and

Citrus Chive Atlantic Salmon

Potato Puree with Shaved Fennel and Asparagus

Broiled Beef Tenderloin and

Butter Poached Maine Lobster Tail

Risotto with Seasonal Vegetables

Salad

Iceberg Wedge Salad

Smoked Bacon, Cherry Tomato, Blue Cheese

Sweet Onion with Balsamic Vinaigrette

Boston Bibb Salad

Thyme Roasted Forest Mushrooms, Smoked Mozzarella,
Herbed Grape Tomatoes, Beets with Burgundy Vinaigrette

Classic Caesar Salad

Romaine, Sliced Roma Tomatoes, Shaved Pecorino,
French Bread Crostini with Creamy Caesar Dressing

Spinach Arugula Salad

Frieze, Pecans, Apple, Gorgonzola

Cider Vinaigrette

Caprese Salad

Roma Tomatoes, Fresh Mozzarella

Basil with Balsamic Reduction and Sea salt

Soups

Brandied Apple and Sweet Potato Bisque

French Onion with Gruyere Crostini

Tomato Basil Bisque

Sweet Corn Chowder

Maryland Crab

New England Clam Chowder

Wedding Buffet

Salads

Choose One

Caesar Salad with Focaccia Croutons and Shredded Parmesan

Grilled Vegetable Antipasti Salad with Cured and Smoked Meats and Cheeses

Arugula Salad with Roasted Baby Beets and Goat Cheese

Vegetables

Choose Two

Butter Roasted Broccoli and Saffron Cauliflower

Pancetta and Apple Braised Brussel Sprouts

Honey Orange Glazed Baby Carrots

Tarragon Roasted Butternut Squash

Orange Snap Peas

Baby Sautéed Vegetable

Green Bean Almandine

Starches

Choose One

Spinach Infused and Roasted Garlic Mashed Potatoes

Garlic and Herb Roasted Fingerling Potatoes

Sweet Potato Puree with Caramelized Onions

Gruyere and Chive Au Gratin Potatoes

Grilled Sweet Corn and Parmesan Polenta

Sun-Dried Tomato and Basil Orzo

Wild Rice Pilaf

Gourmet Three Cheese Baked Macaroni

Creamy Asparagus Risotto

Entrees

Choose Two

Seared Chicken with Lemon Caper Cream Sauce

Herb Grilled Chicken with Balsamic Roasted Mushroom

Citrus Rotisserie Chicken with Shaved Fennel

Mesquite Grilled Sirloin with Burgundy Demi-Glace

Hickory Smoked Sirloin with Sautéed Spinach

Slow Roasted Prime Rib with Horseradish Cream

Sugar Rubbed Pork-loin and Caramelized Onion Medley

Bacon Wrapped Pork-loin with Roasted Apple Chutney

Herb Crusted Seared Cod with Braised Wild Greens

Citrus Seared Salmon with Thyme Roasted Tomatoes

Pecan Crusted Trout with Seasonal Vegetables

Complete Hors d'oeuvres Reception

Hors d'oeuvre Display

Choose Two

Gourmet Cheese Platter

Imported and Domestic Cheeses

Dried Fruits, Nuts, and Berries

Artesian Breads and Crackers

Garden Grown Vegetable Crudités

Carrots, Broccoli, Squash, Zucchini, Mushrooms and

Bell Peppers

With Herb Ranch Dipping Sauce

Seasonal Fruit Platter

Assortment of Seasonal Melons, Berries and Fruit

Flavored Yogurt Dipping Sauce

Gourmet Mediterranean Bar

Roasted Garlic, Black Bean, and Pesto Hummus,

Olive Tapenade

Spinach Artichoke Dip

Crusty Artesian Breads, Pita Chips and Breadsticks

Butler Passed Hors d'oeuvres

Hot Selections-Choose Two

Flame Grilled Beef and Vegetable Kabobs

*Roasted Green Chili and Cheese Triangle

Chicken and Cheese Empanada

Stuffed Mushrooms

Chicken and Vegetable Kabobs

*Vegetable Spring Roll

Cold Selections-Choose Two

Seared Rare Beef with Horseradish Cream

Tequila Smoked Salmon on Corn Crisp

Asian Chicken Salad in Spring Roll Cup

*Red and Yellow Tomato Bruschetta

Pesto Crab Stuffed Cherry Tomato

*Vegetable Summer Spring Roll

Cook to Order Action Stations- Choose Two

Italian Pasta Station

Tri - color Tortellini, Penne and Spaghetti Pastas

Tossed to order with Tomato Basil Marinara,

Pesto / Alfredo Cream Sauce accompanied with

Grilled Chicken, Italian Sausage,

Shrimp, Sun - dried Tomatoes, Parmesan Cheese

Mini Slider Station

Choose any two Sliders from the selections below

BBQ Pork Sliders, House made Burger Sliders,

House made Southwest Turkey Sliders and

House Made Italian Herb Chicken Sliders

Served with all appropriate condiments based on selections

Nacho Bar (Taco Bar)

Seasoned Ground Beef, Cheddar Cheese

Fondue, Tomatoes, Olives, Jalapenos, Green Onions, Tri-Color Tortilla Chips

Sweet Tooth

Build Your Own Sundae Bar

Chocolate and Vanilla Bean Ice Cream

With a Variety of Toppings and Sauces

Ice Cream Float Station

Vanilla and Strawberry Ice Cream

With a selection of Sodas (individual Bottles available)

Candy Bar

Selection Up to 8

Kids Menu

Salad on a Stick

Fruit on a Stick with Yogurt Sauce

Homemade Macaroni and Cheese

Spaghetti with Meat Sauce

Grilled Cheese

Chicken Quesadilla

Mini Sandwich Tray

Peanut Butter and Jelly, Turkey and American cheese, Nutella and Banana

Hot Dogs

Turkey, Chicken or All Beef

Mini Burgers

Turkey and Beef

Strawberry Lemonade

Peach Ice Tea

Apple Juice

Milk Bar

Create your own (strawberry, chocolate, banana or coffee)

Snacks

Animal Crackers, Gold Fish and Homemade Pretzels

Tailgate Menu

Roasted Red Bliss Potato Salad

Trio Apple Slaw

Buffalo Chicken Dip with Homemade Chips

Beef and Bean Chili

Sloppy Nachos

Roasted Chicken Wings with two sauce options

Pulled Pork Sliders

Beer Braised Brats

Southwestern Burgers

Horseradish Braised Beef Sandwiches

Homemade Pretzels with Sriracha Mustard Dipping Sauce

Homemade Vanilla and Chocolate Pudding

Cinnamon Rice Pudding

S'mores with Homemade Marshmallow and Chocolate bars

Breakfast Packages

All Paper Products Included

Continental Breakfast

Assorted Bagels

Cream Cheese

Muffins and Danish Tray

Fruit Salad or Whole Fruit

Juice

Coffee Service

Breakfast Spread

Scrambled Eggs

French Toast

Home Fries

Bacon or Sausage

Danish and Muffin Tray

Fruit Salad or Whole Fruit

Juice

Coffee Service

Boxed Lunches

All Paper Products Included

Assorted Kaiser Bread, Subs or Wraps

Turkey, Roast Beef, Ham, Chicken Salad, Egg Salad, Tuna Salad

Potato or Pasta Salad

Whole Fruit

Cookie or Brownie

Bag of Chips

Soda or Water