

201 488 8820

# Personal Touch CATERING

ptevents.com

## THEME BUFFET MENU

All packages include Assorted Desserts  
Beverages, Complete Dinnerware Setup;  
Napkins, Utensils, Plates & Plastic Tablecloth

### ITALIAN 20

**Choice Of:**

**Chicken Marsala**

Pan Seared Chicken Breast in a Mushroom Marsala Wine Sauce  
-OR-

**Chicken Francese**

Egg Battered Chicken Breast in a Lemon Chablis Wine Sauce

**Penne Vodka**

Creamy Pink Sauce with a Splash of Vodka

**Italian Salad**

Fresh Mozzarella, Roasted Peppers, Tomatoes & Onions

**Dinner Rolls**

**Specialty Dessert: Italian Pastries** (+\$1.50 per Guest)

### MEDITERRANEAN 22

**Choice Of:**

**Chicken Souvlaki**

Grilled Chicken Breast Skewered with Marinated Vegetables  
-OR-

**Moussaka**

Layered Grilled Eggplant, Potato & Ground Meat with Béchamel

**Greek Salad**

Tomatoes, Red Onions & Crumbled Feta Cheese,

**Pita Bread**

With Hummus

**Specialty Dessert: Baklava** (Additional \$1.50 per Guest)

### LATIN 22

**Choice Of:**

**Sofrito Chicken**

Roasted Chicken Seasoned with Latin Spices  
-OR-

**Caribbean Jerk Chicken**

Jerk Chicken topped with Pineapple Mango Chutney

**Rice and Beans**

**Sweet Plantains or Yuca Frita**

**Tortilla Chips** Salsa

**Specialty Dessert: Mini Flan** (+ 1.50 per Guest)

### ASIAN 21

**Choice Of:**

**Sesame Chicken**

Battered Chicken in our Homemade Sesame Sauce with Broccoli Florets  
-OR-

**Teriyaki Chicken**

Pineapple and Teriyaki Glazed

**Choice of:**

**Vegetable Fried Rice**

-OR-

**Vegetable Lo Mein**

**Asian Chop Chop**

Napa Cabbage, Bell Peppers, Green Onions, Edamame, Radish Sprouts, Crispy Noodles, Peanut Dressing

**Wonton Strips**

Duck Sauce

**Specialty Dessert: Fortune Cookies** (+ .50 per Guest)

Includes Chop Sticks

### SOUTHERN COMFORT 21

**Choice Of:**

**Country Fried Chicken**

-OR-

**Grilled Pork Chop Smothered**

Onions & Mixed Mushrooms in a Red Wine Reduction

**Choice Of:**

**Classic Mashed Potatoes**

-OR-

**Mac N' Cheese**

**Caesar Salad**

Crisp Romaine, Parmigiano-Reggiano, Garlic Croutons, Homemade Caesar Dressing on the Side

**Biscuits**

Butter

**Specialty Dessert: Mini Apple Pies** (+ 1.00 per Guest)

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## CREATE YOUR OWN HOT BUFFET

MENU COMBINATION OPTIONS: Priced per Guest

Vegetable	<b>15.75</b>	Poultry and Vegetable	<b>21.50</b>
Poultry	<b>20.50</b>	Poultry and Meat	<b>26.50</b>
Meat	<b>24.50</b>	Poultry and Seafood	<b>28.50</b>
Seafood	<b>26.50</b>	Meat and Seafood	<b>32.00</b>

**Hot Buffet Includes:**

Main Dish(es)  
One Choice of Salad  
Choice of One Side  
Dinner Rolls  
Assorted Miniature Desserts  
Assorted Beverages  
Disposable Dinnerware; Plates, Utensils, Napkins & Plastic Tablecloth  
Set-up with a Personal Touch by a Trained Representative  
Delivery charge price pending on location.

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## VEGETABLE

### **Eggplant Rollatini**

Breaded Eggplant Stuffed With Ricotta & Marinara Sauce Topped With Mozzarella Cheese

### **Eggplant Parmesan**

Breaded Eggplant Layered With Ricotta, Herbs & Mozzarella in Marinara Sauce

### **Quinoa Stuffed Peppers**

Sweet Bell Pepper Stuffed with Spring Vegetable, Blended Spices & Quinoa

### **Ranchero Enchiladas**

Black Beans & Three Cheeses with a Tangy Red Mild Chili Sauce

### **Mushroom Ragout**

Shiitake Mushrooms Simmered in a Plum Tomato Based Sauce over Sautéed Spinach

### **Vegetable Paella**

Healthy Version of the Classic Paella Is Packed with Fresh Vegetables and Delicious Authentic Seasonings

### **Falafel**

Hot Falafel Balls on top of Tabouli Salad with Side of Tzatziki for Dipping

### **Brussel Sprout & Delicata Risotto**

Creamy Risotto, Delicata Squash, Blue & Parmesan Cheeses, Fresh Herbs, Fried Brussel Sprout

### **Sheppard's Pie**

Casserole of Quinoa, Button Mushrooms, Peas, Carrots & Corn topped with Garlic Mashed Potatoes

### **Greek Fusilli**

Grape Tomatoes, Baby Spinach, Kalamata Olives, & Feta Cheese in a Lemon Herb Sauce

### **Vegetable Lasagna**

Assorted Seasonal Vegetables & Ricotta Filled Lasagna

### **Grilled Portobello**

Teriyaki Glazed, Served With Ginger Roasted Carrots and Coconut Rice

### **Vegetarian Moussaka**

Sautéed Cubed Eggplant, Tomatoes, Peppers, Onions and Mushrooms

### **Spicy Peanut Satay**

Grilled Seitan Served With Brown Rice In A Seasonal Vegetable Mix Topped With Spicy Peanut Sauce

### **Adult Mac N Cheese**

Baked Casserole 'Au Gratin' With Rigatoni, Sun-Dried Tomato, Pepperoncini, Cannellini Beans, Cauliflower, Spinach and White Truffle in a Creamy Mornay Sauce

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## POULTRY

### **Chicken Marsala**

Pan Seared Chicken Breast in a Mushroom Marsala Wine Sauce

### **Chicken Francese**

Egg Battered Chicken Breast in a Lemon Chablis Wine Sauce

### **Chicken Parmesan**

Breaded Chicken Cutlet, Marinara & Fresh Mozzarella

### **Chicken Rollatini**

Ricotta & Herb stuffed Chicken in a Tomato sauce with Fresh Mozzarella

### **Balsamic Chicken**

Sautéed Baby Artichokes, Sun-dried Tomatoes, & Portobello Mushrooms

### **Chicken Madeira**

Pan Seared with Asparagus, Sundried Tomatoes & Madeira Wine Sauce

### **Classic Fried Chicken and Waffles**

Maple Butter

### **Summer Festival Chicken**

Boneless Breast of Chicken Sautéed in Lightly Spiced Cherry Tomato Sauce with Extra Virgin Olive Oil & Roasted Garlic

### **Mandarin Chicken**

Breast with a Mandarin Sweet & Sour Glaze

### **Teriyaki Chicken**

Pineapple & Teriyaki Glazed

### **Sesame Chicken**

Authentic Battered Chicken in our Homemade Sesame Sauce with Broccoli Florets

### **Spanish Sofrito Chicken**

Roasted Chicken on the Bone Seasoned with Latin Spices

### **Bayou Chicken**

Tossed With Tomatoes, Onions, Habanero & Bell Pepper in a Cajun Cream Sauce

### **Caribbean Jerk Chicken**

Jerk Marinated Grilled Chicken topped with Pineapple Mango Chutney

### **Chicken Souvlaki**

Boneless Breast of Chicken Marinated with Green Peppers and Onions

### **BBQ Chicken**

Boneless Chicken Breast drenched in our Homemade BBQ Sauce on top of Grilled Pineapples

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## MEAT

### **Grilled Pork Chop Smothered**

Onions & Mixed Mushrooms in a Red Wine Reduction

### **Japanese Beef Short Ribs (Additional \$2.00 per Guest)**

Tender Slow Cooked Short Ribs with a Sesame & Honey Glaze

### **Roast Beef Brisket**

Tender, Slow Cooked Beef

### **Down Home Meatloaf**

Savory Seasoned Beef with a Tangy Honey Glaze

### **Ginger Beef and Broccoli**

Tender Hanger Beef Thinly Sliced and Stir-Fried with a Five Spices & Ginger Sauce

### **Asian Beef Satays**

Marinated Tender Strips of Beef Grilled and Served with Spicy Peanut Sauce

### **Argentinian Grilled Flank Steak**

Chimichurri Sauce

### **Beef Wellington (Additional \$5.00 per Guest)**

Filet Mignon Wrapped in a Homemade Puff Pastry with a Horseradish Aioli

### **Oxtail Stew (Additional \$4.00 per Guest)**

Tender Beef Marinated in a Rich & Savory Gravy

### **Hangar Steak**

Sautéed Mushrooms/ Caramel Miso Sauce

### **Sesame Pork Chops**

Tangerine Sesame Emulsion/Sautéed Greens/Shimeji Mushroom

### **Grilled NY Strip Steak (Additional \$4.00 per Guest)**

Shitake Mushrooms, Asparagus, Sweet & Spicy Sauce

### **Pepper Steak**

Sliced Flank Steak with Red & Green Bell Peppers in a Brown Sauce with Soy

### **Moussaka**

Layers of Grilled Eggplant and Tomato, Topped with a Special Seasoned Lemon-Garlic Sauce & Parsley

### **Sheppard's Pie**

Loaded with Organic Vegetables and Petits Pois, Tenderized Beef, Topped with Yukon Gold Mashed Potatoes

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## SEAFOOD

### **Pan Roasted Sea Scallop**

Lemon White Wine Reduction, Clarified Butter

### **Shrimp Penne**

Tossed with White Wine, Garlic, Broccoli Rabe, Extra Virgin Olive Oil & Pecorino Romano

### **Shrimp Scampi**

Shrimp Sauteed in a Flavorful Garlic, Lemon & White Wine Sauce

### **Shrimp Parmigiana**

Shrimp Dipped in Egg, Bread Crumbs, Pan Fried & Topped with a Blend of Cheeses with our Fresh Homemade Tomato Sauce

### **Thai Salmon**

Soy Marinated Grilled Salmon with Thai Cucumber Salsa

### **Blackened Salmon**

Pan Seared Salmon topped with Mango & Papaya Salsa

### **Seafood Paella**

Shrimp, Scallops, Clams, Mussels, Calamari, Chorizo & Peppers with Saffron Rice & Peas

### **Baked Stuffed Filet of Sole**

Stuffed with a Delicious Blend of Jumbo Lump Crab Meat, Shrimp, Bread Crumbs, Peppers & Onions Topped with a Lemon Butter Sauce

### **Zinfindale Salmon**

Pistachio Crusted Salmon Filet Served Over a Bed of Spinach with Zinfindale & Butter Sauce

### **Steamed Cod**

Black Bean Vinaigrette/Sautéed Bok Choy

### **Cajun Jambalaya Pasta**

Shrimp and Grilled Chicken Sautéed with Onions, Tomato and Pepper in a Light Spicy Cajun Sauce

### **Sundried Tomato & Olive Crust Salmon**

Lemon Chablis Sauce

### **Broiled Tilapia**

Grape Tomato, Basil & Chablis Wine Sauce with Baby Spinach

### **Pan Seared Tilapia**

Capers and a White Wine Butter Sauce

### **Linguini with Clam Sauce**

Garlic and Oil

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## SIDES

**Saffron Rice**

**Brown Rice**

**White Rice**

**Yellow Rice**

**Chinese Noodles**

**Sweet Plantains**

**Steamed Vegetables**

**Sautéed Green Beans**

**Spicy Grilled Asparagus**

**Baked Ziti**

**Garlic Mashed Potatoes**

**Old Fashioned Mashed Potatoes**

**Oven Roasted Red Bliss Potatoes**

**Steamed Broccoli**

**Garlic Spinach**

**Citrus Steamed Vegetables**

**Candied Mashed Sweet Potatoes**

**Potatoes Au Gratin**

**Herb Roasted Asparagus**

**Spanish Rice & Peas**

**Rice & Beans**

**Mac n' Cheese**

**South Carolina Collard Greens**

**Penne Vodka**

Creamy Pink Sauce with a splash of Vodka

**Rigatoni Filetto Di Pomodoro**

Plum Tomatoes simmered with Garlic, Basil & White Wine

**P.T. Pasta Special**

Broccoli, Sweet Green Peas, & Baby Spinach in Garlic & Oil

**Chef's Pasta Primavera**

Asparagus, Artichokes, Zucchini, Yellow Squash, & Sundried Tomatoes in a Pesto Cream

**Cavatelli & Broccoli**

Fresh Broccoli Florets, and Northern White Beans in a Light Garlic and Oil Broth

**Orecchiette with Broccoli Rabe and Sausage**

Pasta tossed with Broccoli Rabe and Sweet Sausage in Garlic and Oil with Parmesan Cheese

**Rigatoni Bolognese**

Homemade Meat Sauce tossed with Rigatoni and Pecorino Romano Cheese

**Autumn Rigatoni** (Seasonal)

Roasted Butternut Squash, Leeks, Toasted Walnuts, and Sherry Cream Sauce

**Baked Ziti**

Ziti Pasta with Marinara and Meat Sauce topped with Mozzarella and Provolone Cheeses and baked to a Golden, Bubbly Perfection

**Vegetable Lo Mein**

Authentic Noodles tossed with Crisp Asian Vegetables in a Ginger, Scallion & Soy Glaze

**Vegetable Fried Rice**

Tossed with Assorted Vegetables

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## SALADS

### **Garden**

Mixed Lettuce, Grape Tomatoes, Cucumbers, Red Cabbage, & Carrots with Dressing

### **Caesar**

Crisp Romaine, Parmigiano-Reggiano, Garlic Croutons, Homemade Caesar Dressing

### **Sesame**

Baby Spinach, Toasted Almonds, Mandarin Orange Segments, Sesame Green Beans, & Crisp Wontons in a Sesame Ginger Vinaigrette

### **Golden Baby Spinach**

Radicchio with Golden Raisins, Toasted Almonds & Pecorino

### **Greek**

Romaine Lettuce, Cherry Tomatoes, Feta Cheese & Kalamata Olives

### **Southwestern**

Fresh Corn, Grated Cheddar, Chopped Tomatoes and Black Beans on Romaine with Tortilla Chips and Chipotle Dressing

### **Strawberry Spring** *(Only Available Spring and Summer)*

Baby Spinach, Fresh Strawberries, Dried Cranberries, Almonds, Goat Cheese with Raspberry Balsamic Dressing

### **Quinoa Salad**

Celery, Peppers, Herbs, Grape Tomatoes and Cucumbers. Red Wine Vinegar

### **Egg Salad**

On A Bed of Baby Spinach

### **Asian Chop Chop**

Napa Cabbage, Bell Peppers, Green Onions, Snow Peas, Edamame, Radish Sprouts, Croutons, Crispy Noodles, Asian Peanut Dressing

### **Fig & Blue Cheese**

Marinated Dried Figs, Blue Cheese, Apples, Toasted Walnuts, Croutons & Vinaigrette Dressing

### **Shaved Brussels Sprouts**

Roasted Brussels Sprouts, Pine Nuts, Roasted Red Onions, Parmesan, Smoked Bacon & Balsamic Vinaigrette

### **Three Bean Salad**

### **Summer Salad**

Edamame, Jersey Corn, Sweet Red Bell Peppers, Scallion, Cilantro, Lemon Zest & Rice Vinegar