



Wilma Lott Catering

Traditional Buffet

Sample Menu #1

Grilled Tri Tip with Roasted Garlic Au Jus (Carving Station)
Roasted Chicken Breast with Rosemary Apricot Glaze
Yukon Gold Garlic Mashed Potatoes
Grilled Mixed Seasonal Vegetables
Spring Mix Salad w/Strawberries, Feta, Red Onion, & Candied Pecans;
served w/Honey-Balsamic Vinaigrette
Fresh Fruit Arrangement with Complimentary Fruit Carving Decoration
Handmade Rolls with Butter

Sample Menu #2

Grilled Salmon with a Lemon & Caper Buerre Blanc Sauce
Chicken Marbella
Basmati Rice with Scallions
Grilled Zucchini, Peppers & Carrots with Olive Oil & Rosemary
Spring Mix Salad w/Feta, Artichoke Hearts, Sundried Tomato, Black Olives, Red Onion;
served w/Creamy Italian Vinaigrette
Fresh Fruit Platter with Complimentary Fruit Carving Decoration
Handmade Rolls with Butter

Sample Menu #3 (vegetarian)

Stuffed Portobello Mushroom
Butternut Squash Ravioli with Sage Browned-Butter Sauce
Yukon Gold Mashed Potatoes w/Truffle Oil & Chives
Ratatouille
Spring Mix Salad w/Apples, Pears, Gorgonzola, Red Onion, & Candied Walnuts;
served w/Raspberry Vinaigrette
Fresh Fruit Platter with Complimentary Fruit Carving Decoration
Handmade Rosemary Rolls with Butter

Sample Menu #4

Grilled Tri-Tip w/Roasted Red Pepper Sauce (Carving Station)
Fusilli Pasta w/Hot Pepper Vodka, Sun Dried Tomato Cream Sauce
Gemelli Pasta w/Grilled Chicken, Candied Walnuts, Grapes, Light Gorgonzola Cream Sauce
Mushroom Risotto
Sautéed Seasonal Mixed Vegetables
Caesar Salad w/fresh parmesan & homemade croutons
Fresh Fruit Platter with Complimentary Fruit Carving Decoration
Handmade Garlic Focaccia Bread



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3-Station Buffet

Not Recommended for Groups with less than 150 guests

Passed Appetizers:

Grilled Asparagus wrapped Proscuitto w/Balsamic Glaze
Smoked Salmon & Lemon Cream Cheese on a Black Bread Round with Fresh Dill
Flatbread Square with Caramelized Onion, Pancetta, Goat Cheese, Olive Oil & Whole Fried Sage

Station #1:

Grilled Tri-Tip Mediterranean Marinade with a Madeira Demi-Glaze (**Carving Station**)
Vineyard Chicken
Risotto w/gruyere & shitake mushrooms
Greek Salad w/cucumber, tomato, red onion, black olives & feta in olive oil w/fresh seasoning
Assorted Handmade Rolls w/Butter
Fresh Fruit Platter with Complimentary Fruit Carving Decoration

Station #2:

Penne Pasta with Creamy Basil & Mushroom Sauce with Fresh Parmesan
Fusilli Pasta with Hot Pepper Vodka & Sun Dried Tomato Cream Sauce
Roasted Mixed Colored Zucchini & Carrots with Olive Oil & Sea Salt
Caesar Salad w/fresh parmesan & homemade croutons
Handmade Garlic Bread
Fresh Fruit Platter with Complimentary Fruit Carving Decoration

Station #3:

Crostini Bar
Beef Carpaccio, Coppa Salami & Proscuitto
Gorgonzola, Mozzarella, Parmesan, Goat Cheese
Olive Tapenade, Hummus & Sun Dried Tomato Salsa
Crostini, Artisan Bread & Pita Toast Points



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4-Station Buffet Sample

(Around the World Theme)

Not Recommended for Groups with less than 200 guests

Passed Appetizers:

Coconut Shrimp Brochettes w/Pineapple and Thai Chili Sauce

Garlic Shrimp Bruschetta on Crostini

Puff Pastry w/organic mushrooms in cream sauce filling

Plantain Chips with Jerk Beef & Fresh Cilantro with Coconut Aioli & Toasted Coconut on Top

Italian Buffet:

Fusilli with Hot Pepper Vodka & Sun Dried Tomato Cream Sauce

Chicken Gorgi with Gemelli Pasta, and Grilled Chicken Pieces

Sautéed Mixed Colored Zucchini with Olive Oil

Caesar Salad w/fresh parmesan & homemade croutons

Garlic Focaccia Bread

Chinese Buffet:

Sesame Chicken

Mongolian Beef

Stir Fry Vegetables

Jasmine Rice

Sesame Rolls w/Butter

French Buffet:

Coq Au Vin

Beef Bourguignon over egg noodles

Haricot Verts with Butter & Sea Salt

Potato Au Gratin w/caramelized onions & gruyere

Nicoise Salad w/tomato, cucumber, black olives, & hard-boiled eggs;

served w/creamy honey-dijon

Sliced French Bread w/Butter

Caribbean:

Grilled Prawns with Mango & Pineapple Chutney

Chicken Skewers Marinated in Coconut and Lime w/sweet chili dip

Coconut Rice w/Ginger

Sweet Potatoes

Fresh Seasonal Fruit Platter w/complimentary fruit carving



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Plated Menu Examples

Sample Plated Menu #1:

Appetizers Passed:

Ahi Tuna Skewers w/wasabi aioli
Stuffed Mushrooms
Tomato Bruschetta on crostini

Plated Salad:

Spring Mix Salad with Sliced Strawberries, Gorgonzola, Red Onion & Candied Pecans;
served w/Strawberry Vinaigrette

Plated Dinner:

(guests select 1 entrée in advance)

1. Grilled Tri Tip with Madeira Demi-Glaze
 2. Chicken Marsala
 3. Butternut Squash Ravioli w/Sage Browned-Butter Sauce (**Vegetarian Entrée Option**)
Mushroom & Asparagus Risotto
Roasted Mixed Seasonal Vegetables
Decorative Plate Garnish
- Handmade Rolls with Butter (**in baskets on each guest table**)

Sample Menu #2:

Appetizers Passed:

Beef Brochettes
Cherry Tomato Pesto Bites
Sundried Tomato & Goat Cheese Strudel

Plated Salad:

Arugula & Butter Lettuce Salad w/Apples, Cranberries, Toasted Pine Nuts, & Parmesan Cheese;
served w/Honey-Balsamic Vinaigrette

Plated Dinner :

(guests select 1 entrée in advance)

1. Chicken Marbella
 2. Grilled Salmon with Lemon & Caper Buerre Blanc Sauce
 3. Stuffed Zucchini (**Veg Option**)
Haricot Verts w/garlic
Roasted Baby Potatoes w/olive oil & fresh herbs
Decorative Plate Garnish
- Handmade Rolls with Butter (**in baskets on each guest table**)



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Asian / Pacific Rim Cuisine Ideas

Entrée's

Thai Style Grilled Pork Tenderloin w/Peanut Sauce
Korean Style Beef Skirt Steak w/Shitake Mushroom
Kalbi Ribs (**additional \$3.00 pp**)
Lemon Grass Chicken Breast or Thighs
Marinated Shrimp Sate w/ Dipping Sauce
Curries (Red, Yellow & Green) w/ Coconut Milk, Nuoc Mam,
Fresh Vegetables, Thai Basil Served over Jasmine Rice
Chicken Sate w/Peanut Sauce
Whole Roasted Pig (Lechon) (**\$\$**)

Vegetables:

Stir Fry Asparagus w/Peppers
Stir Fry Vegetables w/ Snow Peas, Peppers, Broccoli, Carrots, Scallions, Water chestnuts,
Zucchini & Shitake Mushrooms (*or any combination*)
Spinach Salad w/Mandarin Oranges, Mango, Papaya, Kiwi, Cucumber & Red Onion
served w/Ginger Orange Dressing or Sesame Dressing

Sides:

Fried Rice
Pad Thai Noodles
Bangkok Chow Mein
Vegetarian Crispy Spring Roll w/Thai Dipping Sauce
Steamed Jasmine Rice
Pancit



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Mediterranean Cuisine Ideas

Entrée's:

Grilled Marinated Leg of Lamb
Shrimp & Scallop Kabob done in garlic, Basil, Wine and Lemon then Grilled
Traditional Moussaka w/ Ground Lamb
Chicken Breast done in Lemon, Wine, Fresh Herbs & Butter, Seared & Roasted
Grilled Tuna (\$\$)
Paella w/ Chicken, Clams, Shrimp, Sausage, Saffron Rice, Garlic & Onion
Israeli Chicken
Chicken Marbella (all dark, bone-in, skin on)
Pesto topped w/ pecorino Romano Cheese (**vegetarian**)
Dolmas (**vegetarian**)
Spanakopita (Filo, Spinach, Feta and Seasoning) (**vegetarian**)
Vegetarian Moussaka
Portabellini Mushroom Stuffed with Artichoke Heart, Sundried Tomato, Asparagus,
Caramelized Onion, and Oyster Mushrooms

Sides:

Israeli Couscous
Saffron Rice
Moroccan Style Mediterranean Couscous
Rice Pilaf
Basmati Rice Pilaf w/ Pistachios
Basmati Rice w/ Scallion, Garlic & Parsley Butter
Risotto (*any style*)
Polenta (*any style*)

Salads:

Caesar Salad w/ freshly grated parmesan & homemade croutons
Tabbouleh salad
Spinach Salad
Grilled Vegetables w/ Balsamic Reduction & Olive Oil

Breads:

Focaccia Bread
Herb Bread
Pita Bread



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Fajita Bar Menu Ideas

Meat & Shrimp

Grilled Marinated Carne Asada (Steak)
Grilled Marinated Chicken
Grilled Marinated Camarones (Shrimp)
Pork Carnitas

Fríoles:

Black Beans
Refried Beans
Ranch Style Beans

Rice:

Spanish Rice
Epazote Rice w/ Garlic & Scallions

Salad:

Jicama, Corn Salad
Caesar Salad
Tossed Green Salad w/ Dressing

Sides:

Sour Cream
Guacamole
Flour & Corn Tortillas
Salsa (mild to hot)
Grilled Onions & Bell Peppers



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BBQ Menu Ideas

Entrée Ideas:

BBQ Chicken
Grilled Tri-Tip or Ball-Tip
BBQ Pulled Pork
Hot Dogs / Bacon-Wrapped Hot Dogs
Specialty Sausages
Beef Hamburgers / Cheeseburgers / Pineapple Burgers / Veggie Burgers
Kabobs (bratwurst, sausage, beef, chicken, seafood or pork)
BBQ Short Ribs
Baby Back Ribs

Sides:

Potato Salads: Ultimate Potato / Herbed Potato / Deviled Egg Potato / Creole Mustard Potato
Macaroni Pasta Salad / Fusilli Pasta Salad w/Light Pesto Sauce
Confetti Coleslaw / Creamy Coleslaw
Homemade Mac & Cheese
Grilled Corn & Bell Pepper Mix
Corn on the Cob
Grilled Seasonal Vegetables
Handmade Rolls w/Butter
Cornbread or Cornbread Muffins w/Honey-Butter or Jalapeno Butter

Salads:

Spring Mix Salad
Tomato, Cucumber & Red Onion Salad
Corn-Avocado-Tomato Salad
Roasted Corn-Black Bean-Mango Salad
Fresh Fruit Salad



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Hawaiian Menu Ideas

Appetizers Ideas:

Coconut & Macadamia Nut-Shrimp Skewers
Bacon-Wrapped Pineapple
BBQ Ginger Beef Brochettes
Crab Cakes
Ahi Tuna Skewers w/wasabi aioli
Grilled Chicken & Pineapple Quesadillas
Ham & Pineapple Kababs
Bacon-wrapped shrimp
Mini Hawaiian Pizzas
Lomi Lomi Salmon
Lettuce Wraps

Entrée Ideas:

Kalua Pork
Hawaiian BBQ Chicken
Huli Huli Chicken
Beef or Chicken Teriyaki
BBQ Salmon
Braised Pork Shoulder
Hawaiian Spareribs
Pineapple Meatballs
Tropical Swai w/pineapple salsa
Grilled Hawaiian Burgers
Mango Chicken
Tuna Tataki
Sweet & Sour Mahi-Mahi (*market price*)

Sides:

Hawaiian Fried Rice
Sticky Rice
Coconut Rice
Macaroni Salad
Mango Quinoa Salad
Papaya & Avocado Salad
Ahi Poke Salad
Kale Brown Rice & Tofu Poke Salad
Hawaiian Baked Beans
Roasted Sweet Potato Salad
Fruit Kabobs



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Persian Menu Ideas

Appetizers Ideas:

Artichoke Dip w/cream cheese, sour cream, parmesan, and mozzarella
Meatballs w/soy, orange juice, brown sugar, bbq sauce glaze
Yogurt & Eggplant Dip
Saffron Chicken Wings
Zucchini Kuku (Fritters) w/mint & feta cheese
Guacamole w/feta cheese
Dolmeh
Red Bell Pepper Hummus w/pita chips
Veggie Egg Rolls
Zucchini Fries

Entrée Ideas:

Kabab Koobideh
Fesenjan w/chicken, onion, and walnut
Persian Slow-Cooked Chicken
Tahcheen Chicken
Walnut Chicken
Lamb Shanks
Persian Peach Stew
Beef Stroganoff
Kabab Tabei (beef)
Roast Beef w/mushroom sauce
Bacon-Wrapped Chicken Breast
Jujeh Kabab (chicken)

Sides:

Persian Fruit Salad w/oranges, apples, bananas, dates, dried figs, and almonds
Basmati Rice
Pinto Beans Stew
Roasted Vegetables w/squash, brussels sprouts, onions, potatoes, carrots, mushrooms, green
beans, and tomatoes
Sweet Potatoes

Salads:

Salad Shirazi w/cucumber, tomato, onion, and mint
Fattoush Salad w/ romaine, red onion, tomato, cucumber, olives, radish and tahini dressing
Black Eyed Peas & Olive Salad
Tahini Salad w/chickpeas, tomatoes, tahini & lemon juice
Red Potato Salad w/cheddar cheese and celery