



# Strawberry Fields Catering

## A Division of the Bread Box

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### Catering Menu

For Information or to Order:

309-764-2581 (phone)

309-757-7133 (fax)

The very finest in catering services, led by Executive Chef James Wuerzburger, formerly with the Hyatt Hotels and Holiday Inns in Indianapolis and Chicago.

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### Hors d'oeuvres

Smoked Salmon  
Soft Shell Crab  
Hummus and Pita Chips  
Escargot  
Crudités  
Kalamata Olive Spread with Greek Bread  
Artichoke Chevre  
Babaganoush  
Shrimp Bouchees  
Imported and Domestic Cheeses with Seasonal Fruits  
Jumbo Shrimp  
Steamed Clams  
Land Jaeger  
Chicken Galantines  
Pate du Fois Gras Fruits with Fondue  
Spanakopita  
Oysters Rockefeller  
Scampied Frogs Legs  
Cajun Tasso Potato Skins  
Assorted Petite Quiches  
Clams Casino  
Maryland Crabcakes  
Baked Brie En Croute with Cashews, Raspberry or Cherry  
Oysters Bieville

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## Hors d'oeuvres

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Dolmades  
Salmon Galantines  
Swedish Meatballs  
Black or Pink Caviar on Toast Points with Crème Fraiche  
Stuffed Mushrooms  
Buffala Mozzarella with Roasted Peppers and Pesto  
Russian Coulbiac  
Barbequed Meatballs  
Greek Tiropitas  
Chicken Livers sautéed in Lemon Butter and Oregano  
Sautéed Beef Tenderloin Strips filled with Bleu Cheese  
Broiled Sweet Red Peppers with Feta Cheese and Toasted Almonds

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## Salads

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Fruit Salad  
Spinach Salad  
Garden Salad  
Caesar Salad  
Mediterranean Salad  
Avocado Tomato Salad

Balsamic Vinegar and Olive Oil  
Lemon Caper Vinaigrette  
Poppyseed  
French Thousand Island  
Bleu Cheese  
Ranch  
Yogurt/Honey for Fresh Fruit Salad  
\*Dressings are all served separately

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## Entrées

### Beef, Lamb, and Pork

Chateaubriand  
Roasted Beef Tenderloin  
Lamb Chops  
Leg of Lamb  
Pork Tenderloin  
Applewood Smoked Barbeque Ribs  
Pulled Pork  
Jambalaya  
Pirogues  
Lendenstucke

### Chicken

#### Princess Chicken with Champagne Sauce

Chicken Marsala  
Jerk Chicken  
Chicken Oregano  
Cassoulet  
Curried Chicken

### Wild Game

Rabbit Fricassee  
Various Wild Game Platter  
Scaloppini of Wild Turkey  
Cornish Game Hens

### Seafood

Paella  
Dover Sole  
Atlantic Salmon  
Sushi and Sashimi  
Whole Smoked Fish  
Thai Roasted Red Snapper

### Vegetarian

Moroccan Kasbah Tempe  
Vegetarian Chili with Tofu  
Vegetable Lasagna

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## Starches

Yukon Gold Potatoes  
Cous Cous  
Brazilian Rice  
Lebanese Potatoes  
Italian Risotto with Leeks and Portabella Mushrooms  
Potatoes Dauphenoise  
Basmati Rice with Sweet Onion Confit  
Potatoes Boulangerie  
Black Olive Risotto  
Potato Pancakes  
Ginger Rice with Raisins

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## Vegetables

Bouquet of Garden Fresh Vegetables  
Sautéed Baby Carrots  
Julienned Winter Vegetables  
Baked Corn Casserole  
French Green Beans with Slivered Almonds

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## Desserts

Crème Brulee  
Cherries Jubilee  
Blueberry and Peach Cobbler  
Hazelnut Torte  
Champagne Poached Pears  
Bananas Foster  
Petit Fours  
Pastry Swans with Melba Sauce  
Chocolate Torte with Raspberry Sauce  
Cinnamon Lattice Shell with White Chocolate Mousse  
Chocolate Tulip Cups with Pastry Cream  
Cheesecakes - Crème Brulee, Kahlua, Bailey's, Marbled, or Plain

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## Coffee and Tea Time Tray

Scones  
Almond Bear Claws  
Cinnamon Twists  
Pecan Rolls  
Fruit Pinwheels  
Butterflies  
Cheese or Fruit Danishes  
Cannoli  
Baklava - Pistachio or Walnut  
Tea Cakes  
Fruit Tarts  
Profiteroles Dipped in Chocolate Ganache  
Cheesecakes - Crème Brulee, Kahlua, Bailey's, Marbled, or Plain  
Red Velvet Cake Slices with Cream Cheese Pecan Frosting  
Bette noire served with Raspberry Sauce  
Lemon Cake  
Fresh Fruit

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