



McGrath's Buffet Appetizer Menu

McGrath's provides the following services:

- Order rental (tables, chairs, linen, and china if required). McGrath's has tablecloths for \$5.75 each and napkins for \$.60 each in white only.
(Colors available from rental company)
- Deliver food and equipment to the event (e.g., chaffers, serving spoons, as needed for the food ordered).
- Set up food / beverage tables.
- Supply paper products for the food ordered from McGrath's: paper plates, plastic cups, Styrofoam cups, paper napkins and plastic knives, forks. Cups for the bar and paper products for food NOT supplied by McGrath's can be provided at an additional cost.
- Pick up of all equipment. This does not include any rental items.
- Provide a Buffet Attendant to set up, restock and clean up buffet tables, if the number of people attending is **100** or more. The Buffet Attendant is provided for **a maximum of 5 hours**. The number of Buffet Attendants provided increases as the number of people attending increases. If a Buffet Attendant is not included and you require one, we can provide one at an additional charge. A dish-cleaning fee of \$1.00 per person for china is required.
- **The number attending must be at least 25 people.** A delivery fee for areas outside Riverside is required and the minimum number attending requirement is higher.

Prices subject to change

Office (951) 683-7063 Fax (951) 683-6484

E-Mail mcgrathscatering@sbcglobal.net

www.mcgrathscatering.com

All menus include a choose of 2 beverages regular or Decaf coffee, Maui Punch, Lemonade, Cranberry Lemon Punch, Fruit Punch. Each menu involves choosing items from the various categories.

Variations may change the price.

Buffet Menu 1 - \$9.95

5 items from category 1

Buffet Menu 2 - \$12.25

4 items from category 1

3 items from category 2

Buffet Menu 3 - \$13.25

4 items from category 1 -- 3 items from category 2

1 item from category 3

Buffet Menu 4 - \$13.95

3 items from category 1

3 items from category 2

3 items from category 3

Buffet Menu 5 - \$15.95

2 items from category 1 -- 2 items from category 2

4 items from category 3 -- 1 item from category 4

{Includes bite sized desserts}

Buffet Menu 6 - \$17.95

2 items from category 1 -- 2 items from category 2

4 items from category 3 -- 1 item from category 4

1 item from category 5

{Includes bite size desserts}

Menus 5 and 6 include

Bite size desserts: Turtle brownies, raspberry linzer bars, cheesecake squares, petit fours, cream puffs, white chocolate macadamia, chocolate chunk, apple filled, oatmeal raisin and raspberry filled cookies decorated with simple greens and silk flowers

All Prices Subject to Change



Cocktail Appetizers

Category 1

Fresh Vegetable Display

A selection of fresh vegetables served with a bowl of herb dip

Stuffed Mini Red Potato

Hollowed small red potatoes filled with a spicy beef mixture topped with garnish

Cucumber Cheese Cup

A cucumber cup filled with an herb cheese, shrimp and dill

Fresh Fruit Display

Assorted fresh fruit of the season sliced and attractively arranged

Deviled Eggs

McGrath's special egg mixture topped with garnish

Calzone

French bread stuffed with honey-baked ham, shredded cheddar cheese and a spicy mustard sauce, baked to a golden brown and served in bite-size pieces

Lemon Herb Drummettes

Small marinated chicken drummettes, lightly seasoned and slowly baked

Feuillete

Light, flaky pastry dough filled with honey baked ham, shredded cheddar cheese and a spicy mustard sauce, baked to a golden brown and cut into bite-size pieces

Roast Beef Pinwheels

Thinly sliced beef, tomatoes and spinach laid on a flour tortilla along with a special cream cheese and horseradish mixture, rolled and cut into bite-size pieces

Bite-size Seafood Quiche

A light and flaky pastry dough filled with shrimp, crab, Swiss cheese and a special egg custard. This delicacy is baked slowly to ensure a light, fluffy texture

Chips and Salsa

Tortilla chips with McGrath's special salsa

Cajun Chicken Drummettes

Small marinated chicken drummettes baked to a golden brown

Teriyaki Chicken Drummettes

Small chicken drummettes marinated in our special teriyaki sauce and baked to a golden brown



Category 2

Cheese and Crackers

Made with three varieties of cheeses surrounded by assorted crackers

Baked French Brie

French Brie wrapped in flaky pastry dough and baked to a golden brown

Stuffed Belgian Endive

Endive filled with an herbal cream cheese and mixed with shrimp

Crustless Sandwiches

Cream cheese and olive, ham salad and turkey salad sandwiches

Milanese Cup

Prosciutto ham cup filled with a spinach mixture and topped with sour cream

Mini Sausage Pastry Puff

Pastry dough filled with sausage, wild rice, spinach and cream cheese, tightly wrapped and baked

Kielbasa w/Apricot Glaze

Kielbasa cut into bite-size pieces and drenched in an apricot sauce

Mini Creole Chicken Puff

Pastry dough filled with a special Creole chicken mixture and baked to a golden brown

Shrimp Cheese Puff

A bite-size pastry dough filled with shrimp and a creamed herb cheese

Shrimp Canapé

Marinated shrimp and artichoke arranged on a flaky pastry shell and topped with garnish

Beef Taquitos

Corn tortilla rolled with shredded beef and cheese and deep-fried until crisp served with guacamole sauce

California Roll

White rice rolled around avocado, crab, carrots and toasted sesame seeds served with soy sauce

Phyllo with Vegetables

Phyllo dough stuffed with assorted vegetables, cheese and white sauce and baked

Category 2 cont.

Vegetable Pinwheel

Flour tortilla filled with tomatoes, avocado, cucumber, romaine lettuce, cheese and an herb dressing

Seven Layer Dip

Refried beans, avocado, salsa, cheese, olives, onions, chilies, tomatoes and sour cream layered and served with chips

Italian Meatballs

Large meatballs smothered in a rich Italian sauce topped with mozzarella cheese and fresh parsley

Stuffed Mini Tomatoes

Cherry tomatoes filled with an egg plant stuffing and cheese topped with bread crumbs

Mini Sopes

Ground corn shell filled with chicken, beans, tomatoes, salsa, lettuce and cheese

Stuffed Jalapeños

Jalapeño chilies filled with cream cheese lightly breaded and baked

Orange Muffin w/Turkey

Fresh baked mini orange muffin filled with smoked turkey and raspberry preserves

Chicken Cashew Cucumber

A cucumber cup filled with a chicken salad mixture topped with toasted cashews

Broccoli Tortellini Salad

Cheese tortellini, fresh broccoli, red bell peppers and onions blended with spices and mayonnaise dressing

Mushroom Artichoke Salad

Fresh mushrooms, artichoke hearts, tomatoes, black olives, bell peppers and onions marinated in our Italian marinade

Zucchini Cup w/Sausage

Zucchini cup filled with Italian sausage, mozzarella cheese, mushrooms and marinara sauce and lightly baked

Mushroom Artichoke salad



Category 3

Mini Sandwich Display

Beef, turkey, and honey baked ham sandwiches served with a variety of relish items

Mini Ham Croissants

Flaky butter croissants filled with honey-baked ham, Munster cheese, a spicy mustard sauce then slowly baked to a golden brown

Stuffed Croissant

Butter croissant filled with turkey, Swiss cheese and mustard

Cucumber and Smoked Salmon

A fresh cucumber cup filled with smoked salmon, cream cheese and topped with garnish

Spinach Triangles

Phyllo filled with spinach stuffing baked to a golden brown

Bacon Wrapped Chicken

Marinated breast of chicken wrapped with bacon and baked to a golden brown



Bacon Wrapped Chicken

Chicken and Shitake Mushroom Pastry Shell

Chicken breast salad with shitake mushrooms, celery, cherry tomato wedges and topped with a garnish

Mini Beef Brochette

Bite-size beef brochette brushed lightly with our teriyaki glaze and baked slowly

Ceviche

A zesty seafood salsa made with shrimp, halibut, tomatoes, cilantro, lemon and lime served with crackers and tortilla chips

Krab Stuffed Mushrooms

Large mushroom caps filled with a special krab mixture topped with Munster cheese and garnish

Mini Chimichangas

Flour tortilla filled with a shredded beef mixture and cheddar cheese, deep-fried and garnished

Marinated Veal Brochette

Fresh marinated veal wrapped with bacon, skewered with pearl onions and baked slowly for tenderness

Category 3 cont.

Empanadas

Crusty dough filled with a spicy beef mixture and cheese baked to a light brown

Seafood Stuffed Mushroom

Cooked mushroom cap filled with our special seafood salad

Assorted Sausages

Chicken, pork and beef sausages served with assorted mustard

Marinated Lamb and Onion Brochette

Small marinated lamb tenders wrapped around a pearl onion and baked slowly for a tempting flavor

Rumaki

Chicken liver wrapped with bacon and slowly baked

Italian Stuffed Bread

Bread dough filled with salami, pepperoni, red bell pepper, onion, mozzarella, artichoke, black olive and carrots and baked. Sliced and served at room temperature

Mandarin Duck

Succulent duck served with pineapple, bell peppers and onions covered with Mandarin orange sauce

Seafood Bouchee

A delightful mixture of seafood, cheese, tomatoes and spices wrapped in a light, flaky dough baked to perfection



Category 4

Beef Wellington

Beef tenderloin and creamed spinach layered inside a flaky pastry dough and baked until tender

Poached Salmon

Filet of salmon slowly poached with a lemon and bay leaf mixture, chilled and marinated for 24 hrs served whole with crackers, assorted breads and a creamed dill sauce

Smoked Salmon

Filet of salmon smoked and sliced thin served whole with crackers and assorted breads

Cannelloni

Cannelloni pasta filled with Italian sausage, spinach and assorted spices, laced with a rich Italian style sauce, slowly baked and smothered with mozzarella cheese

Stuffed Lasagna Roll

Lasagna noodle filled with Ricotta cheese, spinach and sausage topped with our homemade red sauce and mozzarella cheese

Stuffed Shell Pasta

Shell pasta stuffed with Ricotta and mozzarella cheeses, spinach and topped with marinara sauce

Chicken Relleno

Green Chili stuffed with cheese and dipped in our special egg coating and sautéed.

Category 5

Large Shrimp Cocktail

Large size shrimp cooked to perfection and served with lemons and cocktail sauce

Cocktail Crab Claws (2 per person)

Marinated Shrimp Wrapped in Bacon

Large shrimp marinated 24 hrs. in lemon dill marinade, wrapped with bacon and slowly cooked to perfection

Baron of Beef Sandwiches

A baron of beef sliced to order for a sandwich display.

(MINIMUM 100 PEOPLE)

(\$68.00 FOR A CARVER)

Oysters in a Half Shell

Steak Oscar Roll

Tenderloin wrapped around crab and asparagus topped with Hollandaise

Mini Seafood Brochette

Made with marinated shrimp, scallops and fish