

Premium Catering Menu

Kebobs and Sates

Asian Teriyaki Beef Tenderloin & Grilled Pineapple - \$85

Grilled Filet of Beef Tenderloin & Pineapple with Asian Teriyaki



Sesame Peanut Chicken Sate - \$75

Thai Marinated Chicken Skewer with Spicy Peanut Sauce



Rosemary Garlic Grilled Shrimp Skewer - \$85

Grilled Shrimp Skewered with a Rosemary & Garlic Glaze



Grilled Vegetable Kebob - \$65

Portobello, Pepper, Zucchini, Eggplant & Red Onion with Tzatziki Dip



Shrimp & Chorizo Skewer*** - \$85

Shrimp & Chorizo with a Roasted Red Pepper & Tomato Soup Shot



(All Pricing Based On 2 Dozen Pieces)

Hot Hors d'Oeuvres

Maryland Crab Stuffed Shrimp - \$95

Jumbo Shrimp Stuffed with Crab Meat & Panko, Drizzled with Lemon Butter



Coconut Shrimp - \$85

Coconut Crusted Jumbo Shrimp, Served with Sweet Pineapple Salsa



Mini Maryland Crab Cakes - \$85

Maryland Style Crab Cakes with Sweet Pepper, Roasted Garlic & Lemon Remoulade



Baby Lamb Chops - \$130

Baby Lamb Chops, Crusted with a layer of Country Style Dijon Mustard, Garlic & Fresh Rosemary, Served with a Cumber Yogurt Tzatziki Sauce



Mini Sirloin Cheeseburgers - \$75

Sirloin Beef, Caramelized Onions, Vermont Cheddar & Ketchup, on a Mini Potato Bun



(All Pricing Based On 2 Dozen Pieces)

Hot Hors d'Oeuvres

Mini Empanadas - \$75

Crispy Hand Made Empanada's, Stuffed with Spanish Olive & Choice of Beef, Chicken or Turkey



Pork, Chicken or Vegetable Pot Sticker - \$65

Served with Scallion Honey-Teriyaki Sauce



Spanakopita - \$65

Fillo Dough Filled with Spinach & Feta



Boursin Stuffed Mushrooms - \$65

Baby Bella Mushrooms Stuffed with Garlic & Fine Herb Boursin Cheese. Topped with Toasted Panko



Petite Risotto Balls - \$65

Risotto, Mozzarella & Asiago Cheeses, Coated with Bread Crumbs, Dusted with Parmesan. Plum Tomato Marinara Dipping Sauce



(All Pricing Based On 2 Dozen Pieces)

Mini Mac & Cheese Cups*** - \$75

Creamy Mac & Cheese with a Buttery Panko Topping Served in a mini cup



Pigs in a Blanket - \$55

Mini Beef Dogs Wrapped in Puff Pastry & served with Spicy Mustard & Ketchup



Grilled Cheese & Tomato Soup Shots*** - \$75

Sharp Cheddar pressed on Buttery Sourdough paired with Creamy Tomato Soup



Mini Lamb Meatballs - \$65

Mediterranean Lamb Meatballs with a Tzatziki Sauce



Bacon Brats Bites - \$75

Bratwurst simmered in beer, wrapped in bacon and baked to perfection, topped with a Sweet & Spicy Glaze.



(All Pricing Based On 2 Dozen Pieces)

Orders must be finalized and paid for 14 days prior to your event date.
Chef & Custom Options Available

Premium Catering Menu

Cold Hors D' Oeuvres

Plum Tomato & Basil Bruschetta - \$75

Bruschetta on Garlic Toast Points with Boursin Cheese & Shaved Parmesan and Balsamic Reduction Drizzle



Butternut Squash Bruschetta - \$75

Roasted Butternut Squash atop a Toast point smeared with Savory Goat Cheese & drizzled with Balsamic Glaze



Beef Crostini with Caramelized Onion Marmalade - \$95

Filet of Beef Tenderloin, Caramelized Onion, on Garlic Toast with a Dollop of Horseradish Cream Sauce & Chives



Smoked Salmon Mousse Canapé - \$85

Smoked Salmon Mousse, Capers, Lemon Zest and Dill



Goat Cheese & Sun-dried Tomato Canapé - \$75

Herbed Goat Cheese Piped into Fillo Cups Tart Shells topped with Marinated Sun-dried Tomato



(All Pricing Based On 2 Dozen Pieces)

Cold Hors D' Oeuvres

Mini Lobster Rolls - \$140

Mini Maine Lobster Rolls dressed lightly with lemon-mayo on a buttered mini bun



Prosciutto Wrapped Grilled Asparagus - \$75

Grilled Asparagus Spears Wrapped with Prosciutto Ham, Over Brie on Toast Points



Caprese Skewer - \$75

Boccacini, Basil & Cherry Tomato with a Drizzle of Balsamic Reduction



Ceviche*** - \$130

A medley of Crab, Shrimp, Calamari & Scallop "cooked" in a citrus marinade. Served individually in mini Martini cups



Jumbo Shrimp Cocktail Martini*** - \$110

With a Wasabi Cocktail Sauce, Lemon & Dill



(All Pricing Based On 2 Dozen Pieces)

Dips n' Chips

Cheesy Artichoke & Spinach Dip - \$75

(Feeds up to 20p)

Served with Tri-Color Homemade Tortilla Chips



Grilled Vegetable Quesadilla - \$75

(2 Dozen Pieces)

Seasoned Grilled Vegetables & Mexican Cheddar pressed in flavored Tortilla Wraps, Served with Salsa & Sour Cream



Tortilla Chips & Guacamole - \$75

(Feeds up to 20p)

Homemade Guacamole With a basket of Tortilla Chips Add Pico De Gallo (Spicy, Mild or Medium) \$10/qt



Hummus & Pita - \$75

(Feeds up to 20p)

Garbanzo Beans, Lemon, Garlic & Tahini, with Toasted Pita (also available, Hummus & Pita Shots *** , served in individual Shot Glasses \$75, 24 per order)



Vegetable Crudité Cups*** - \$85

(2 Dozen Pieces)

Carrot & Celery, Asparagus Spears, Cherry Tomato, With a Choice of Creamy Ranch Dipping Sauce or Hummus



Picking Plates

Seasonal Berries & Cheese Display - \$110

(Feeds up to 20p)

Seasonal Berries, Grapes & Dried Fruits, Pepper Jack, Cheddar, Havarti, Brie, Smoked Gouda & Goat Cheese. With Gourmet Crackers & Flat Breads



Antipasto - \$110

(Feeds up to 20p)

Artfully Arranged Italian Delicacies to include: Baby Mozzarella, Roasted Red Peppers, Calabrese Salami, Pepperoni & Prosciutto, Olives, Marinated Mushrooms, Artichokes & Plum Tomatoes



Sushi & Sashimi - \$110

(50 Pieces)

Assorted Rolls, Sushi & Sashimi Served with Pickled Ginger & Wasabi



Mini Gourmet Sandwich Sliders - \$110

(2 Dozen Pieces)

Artisan Dinner Size Rolls & Breads Stuffed with Fresh Sliced Meats, Cheeses & Spreads Also Available as Tea Sandwiches



Items with *** Only Available with Full-Service Catering On Site Chef Assembly Required

Orders must be finalized and paid for 14 days prior to your event date.
Chef & Custom Options Available

Premium Catering Menu

Gourmet Sandwiches

Tuscan Grilled Chicken Sandwich \$10

Grilled chicken breast roasted red pepper, eggplant, fresh mozzarella, spinach & pesto mayonnaise on a ciabatta roll.

Smoked Ham and Swiss Croissant \$10

Shaved ham, sliced Swiss cheese, baby spinach, tomato and honey Dijon on a croissant.

Roast Beef & Cheddar Baguette \$11

Shaved roast beef, red onion, cheddar cheese, green leaf lettuce with horseradish mayonnaise on a baguette roll.

Tijuana Smoked Turkey Club \$11

Shaved smoked turkey, crisp bacon, jack cheese, leaf lettuce, tomato and chipotle mayonnaise on Chile-cheddar focaccia.

California Chicken Club \$11

Grilled chicken breast, crisp bacon, avocado, tomato, leaf lettuce and sun-dried tomato mayonnaise on a ciabatta roll.

Roast Beef and Caramelized Onion Focaccia \$11

Shaved roast beef, cheddar cheese, mixed greens and caramelized onions on savory focaccia.

Italian Classic Hero \$10

Piled with salami, pepperoni, provolone, ham, lettuce, tomato, red onion, oil & vinegar on an Italian hero.

Fresh Mozzarella & Basil Focaccia \$10

Homemade fresh mozzarella, leaf basil, juicy tomato & drizzled with pesto on a focaccia

Classic Muffuletta \$11

salami, ham and provolone with lettuce, tomato, onions and handmade olive tapenade on pressed Panella bread

Classic BLT \$9

Classic bacon, lettuce and tomato sandwich with mayo on choice of sliced bread

Gourmet Sandwiches

Tabouleh Hummus Pita \$11

Fat-free hummus together with fluffy tabouleh salad on baby greens, topped with roasted red peppers, red onion and cucumber yogurt sauce on pita.

Tarragon Chicken Salad \$10

Poached Chicken Breast, golden raisins, cashews, grapes, celery, tarragon mayo on a croissant

Big Easy Roasted Vegetable Muffuletta \$11

Roasted vegetable mélange of eggplant, Portobello mushrooms, zucchini, yellow squash, bell pepper, and onion with provolone cheese, baby spinach, olive relish and Creole mayonnaise on ciabatta.

Pesto Chicken Salad Ciabatta \$10

Chunks of chicken breast tossed with pesto mayonnaise along with sliced tomato and crisp romaine lettuce and an extra drizzle of pesto on a ciabatta roll.

Genoa Salami & Prosciutto Baguette \$11

Thinly sliced Genoa salami and cured prosciutto ham, layered with fresh mozzarella, roasted red peppers, and arugula. Drizzled with pesto and olive oil on a baguette.

Crispy Chicken Bruschetta \$11

Breaded chicken breast topped with mixed greens, fresh mozzarella and bruschetta topping on focaccia bread, spread with Boursin Cheese

Green Goddess Turkey & Avocado \$10

Roasted turkey and sliced avocado drizzled with cilantro and lime yogurt dressing, topped with basil leaves, mint, lemon and pepper on a baguette

Chilled Ryebein \$11

Thin sliced first cut corned beef, Russian dressing, coleslaw, pickle & swiss on Jewish seeded rye.

Gourmet Wraps

Blackened Chicken \$10

with avocado, black bean corn salsa, tortilla strips, romaine hearts and citrus chipotle dressing

Smoked Turkey BLT \$11

with smoked bacon, romaine hearts, chopped tomatoes and light mayo

Seared Tofu \$9

with carrots, sugar snap peas, mushrooms, romaine hearts and Asian sesame ginger dressing

Tuna Salad \$10

(Mixed with apples, dried cranberries and light mayo), baby arugula and chopped tomatoes

Roasted Chicken & Portobello \$10

with roasted onions, spinach and balsamic

BBQ Chicken \$10

with cheddar, jicama, corn, tortilla strips, romaine hearts and buttermilk ranch

Smoked Turkey & Cheddar \$10

with avocado, almonds, spinach and buttermilk ranch

Roasted Chicken & Goat Cheese \$10

with smoked bacon, baby arugula and balsamic

Tuscan Pesto Roasted Portobello \$10

with eggplant, red peppers and red onion with part skim mozzarella, pesto and spinach

Grilled Chicken Caesar \$10

tossed with crisp romaine, shredded parmesan and creamy Caesar dressing

Grilled Chicken Mango \$10

with mixed greens, caramelized onions, shredded Monterey jack & mango vinaigrette

Buffalo Chicken Salad \$10

with crumbled blue cheese, diced tomato, and crisp romaine doused with Buffalo sauce

Gourmet Salads

California Avocado & Thai Noodle \$60

Crisp greens, avocados, Thai-style noodles, carrots, red pepper, cabbage, cucumber, mint, and cilantro. In a Spicy Thai Peanut dressing.

Southwestern Fiesta Chicken \$70

Cajun Chicken, Roasted Corn Black Bean Salad, Cucumber, Cherry Tomato, Avocado & Shredded Cheddar, over greens. Chipotle lime ranch dressing.

Mesclun Greens & Mango \$60

Sweet Ripe Mango, Baby Greens, Cherry Tomato & Candies Pecans, Drizzled with Honey Balsamic Dressing

Fresh Mozzarella, Tomato & Basil \$60

Drizzled with balsamic reduction

Roast Turkey Cobb \$70

Oven roasted turkey, cherry tomatoes, cucumbers, bacon, hard-boiled Egg, avocado, crumbled Blue cheese over romaine hearts. Buttermilk Ranch Dressing

Cajun Shrimp Classic Caesar \$80

Cajun Grilled Shrimp, Crisp Romaine, Shaved Parmesan, Herb Croutons (Cajun Chicken \$70)

Waldorf \$60

Green apples, celery, walnuts, grapes with a yogurt-mayo dressing over mixed baby greens

Cavatappi Italian Pasta \$60

Diced Salami, Pepperoni, Provolone, Red Onion, Roasted Peppers, Rotini Pasta & Italian Herb Vinaigrette

Mediterranean Couscous \$60

Cumber, tomato, red onion, dill, feta & garbanzo beans, with Lemon Vinaigrette

Mixed Grain & Herb \$60

Couscous & Quinoa Salad with Dill, Basil, Mint, Red Onion, Cucumber & Pepper/Lemon Vinaigrette over a bed of baby spinach

Roasted Red Potato Salad with Dijon Dressing \$60

Red bliss potatoes, celery, scallion & pepper with a sour cream Dijon dressing

(All Pricing Above Based to Feed up to 20 Guest)

Gluten Free Bread Available Upon Request for an additional \$1.25

Orders must be finalized and paid for 14 days prior to your event date. Please submit your order by email to: catering@freedomluxury.com 3
Private Chef & Custom Options Available

Premium Catering Menu

Orders must be finalized and paid for
14 days prior to your event date. Chef
& Custom Options Available

Entrée's

Pasta/Vegetarian:

- Penne a la Vodka with Shaved Parmesan \$80
- Baked Ziti Marinara with Fresh Basil & Herbed Ricotta \$80
- Cavatappi with Grilled Chicken & Sun-dried Tomato & Basil \$80
- Penne with Spinach, Tomato, Basil & Gorgonzola Cream (v) \$80
- Pasta Primavera with Julienne Vegetables & Wine Broth (v) \$80
- Pappardelle Pasta with a Wild Mushroom Sauce (v) \$80
- Eggplant Rollatini, Fresh Ricotta & Homemade Mutz. (v) \$80

Poultry:

- Char-Grilled Chicken Breast with Pineapple Mango Salsa \$90
- Lemon, Sage & Roasted Garlic Chicken Breast \$90
- Chicken Parmesan with Fresh Mozzarella \$90
- Chicken Marsala \$90
- Chicken Francaise \$90
- Chicken Coq Au Vin, White Wine Braised Chicken Breast \$90
- Orange Glazed Balsamic Chicken Breast \$90

Meat

- Roast Pork Tenderloin with a Sweet & Spicy Glaze \$100
- Virginia Baked Ham with Pineapple Chutney \$100
- Sweet & Spicy Sausage and Peppers \$90
- Tender Braised Beef Brisket with Red Wine Reduction \$150
- Country Meatloaf with Pan Gravy \$95
- Grilled Flank Steak with Mushroom Gravy \$150
- Filet of Beef Tenderloin with Caramelized Onion \$195

Seafood

- New England Baked Cod with Herb Crust \$120
- Pan Seared Salmon with Lemon & Dill \$130
- Stuffed Flounder Florentine \$120
- Shrimp Jambalaya \$110
- Lemon Sole stuffed with Crab \$130
- Blackened Catfish w/ Jalapeno Pineapple Salsa \$110

(All Pricing Above Based to Feed up to 20 Guest)

Accompaniments

- Candied Sweet Potatoes
 - Roasted Butternut Squash with Sage Butter
 - Glazed Baby Carrots with Brown Sugar
 - Sautéed Green Beans with Toasted Almonds
 - Rosemary Mashed Potatoes
 - Asiago Cheese Potatoes Gratin
 - Corn Bread Pudding
 - Sautéed Squash & Zucchini
 - Wild Rice with Dried Cranberries
 - Sautéed Broccoli Rabe with Garlic & Olive Oil
 - Vegetable Medley- Carrot, Corn, Peas and Broccoli
 - Roasted Acorn Squash with Goat Cheese & Balsamic
 - Cornbread, Pecan & Crimini Mushroom Stuffing
 - Balsamic Drizzled Char-Grilled Asparagus
 - Roasted Fingerling Potatoes with Sea Salt & Garlic
 - Spanish Style Rice or Spanish Style Beans
- (All Items Above Are \$70 & Can Feed Up To 20 Guest)

Desserts

Fresh Baked Cookies Platter: \$18 per Dozen
Sugar, Chocolate Chip, Oatmeal Raisin or Italian Style

Classic Cupcakes: \$36 per Dozen
Vanilla or Chocolate Cake
with vanilla or chocolate frosting

Fresh Baked Brownies: \$30 per Dozen
Fudge, Rocky Road, Blondie or Peanut Butter Swirl

Mini Italian Cannoli: \$18 per Dozen

Chocolate Covered Strawberries: \$30 per Dozen

Petite French Macaroons: \$24 per Dozen

Homemade Apple Cobbler: \$70 (feeds 20-25)

Tiramisu: \$60 (feeds 15-18)