



*Plat Du Jour*  
platdujourcatering.com  
1-339-440-5624

## PARTY TRAYS & APPETIZER PLATTERS

### *Appetizer Platters*

CHEF PATRICK'S AWARD-WINNING CRAB CAKES	\$125
SHRIMP COCKTAIL	\$105
SCALLOPS WRAPPED IN BACON	\$110
VEGGIE/CHICKEN/STEAK/SHRIMP SATAY SKEWERS	\$70-\$90
CAPRESE SKEWERS	\$75
LAMB MEATBALLS W TZATZIKI	\$85
PEAR, GOAT CHEESE, AND FIG PHYLLO CUPS	\$85
VEGETABLE RATATOUILLE ON SWEET POTATO CHIPS	\$90
SPANAKOPITA TRIANGLES	\$80

### *Pasta Party Trays*

CHICKEN PARMESAN W/ PASTA	\$80 HALF/\$160 FULL
CHICKEN MASALA W/ PASTA	\$80 HALF/\$160 FULL
PAULA'S MEATBALLS W/ PASTA	\$75 HALF/\$150 FULL
SHRIMP SCAMPI W/ PASTA	\$85 HALF/\$170 FULL
CHICKEN PICCATA W/ PASTA OR RICE	\$80 HALF/\$160 FULL
FOUR CHEESE RAVIOLI W/BOLOGNESE	\$90 HALF/\$180 FULL
EGGPLANT PARMESAN BAKE	\$75 HALF/\$150 FULL
MACARONI & CHEESE	\$45 HALF/\$90 FULL

PLEASE INQUIRE ABOUT GLUTEN FREE AND FULL MENU OFFERINGS



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**PARTY TRAYS & APPETIZER PLATTERS, CONT.**

*Chef's Classics*

CHICKEN TIKKA MASALA	\$80 HALF/\$160 FULL
CHICKEN COQ AU VIN	\$80 HALF/\$160 FULL
PESTO, BRUSCHETTA CHICKEN	\$80 HALF/\$160 FULL
GRILLED FLANK STEAK CHIMICHURRI	\$90 HALF/\$180 FULL
BEEF BOURGUIGNON	\$85 HALF/\$170 FULL

*Salads*

GREEK CHOPPED SALAD	\$35 HALF/\$65 FULL
CLASSIC CAESAR	\$35 HALF/\$65 FULL
ORZO FETA SALAD	\$40 HALF/\$75 FULL

*Soups*

CHEF'S TEXAS STYLE CHILI W/ CORNBREAD	\$75 ½ GALLON
NEW ENGLAND CLAM CHOWDER	\$80 ½ GALLON
CLASSIC FRENCH ONION	\$75 ½ GALLON
CHEF'S AWARD-WINNING VEGETARIAN CHILI	\$70 ½ GALLON
CHICKEN, SHRIMP & ANDOUILLE SAUSAGE GUMBO	\$75 ½ GALLON

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**PRIVATE EVENTS BRUNCH OFFERINGS**  
**(SERVES 6-8)**

STRAWBERRY GOAT CHEESE SALAD W BLUSH VINAIGRETTE	\$45
HAM, ASPARAGUS AND GRUYERE FRITTATA	\$80
BOOZY FRENCH TOAST STRATA	\$50
SWEET POTATO & APPLEWOOD BACON HASH	\$65
BREAKFAST SAUSAGE	\$35
SOUR CREAM COFFEE CAKE	\$25
FRUIT AND CHEESE BOARD	\$90
CHOCOLATE DIPPED STRAWBERRIES	\$90
SLICED SPIRAL HAM	\$MKT
FRUIT SALAD	\$90
YOGURT PARFAITS WITH HOUSE MADE GRANOLA	\$5 PP
FRESHLY BAKED CROISSANTS WITH ASSORTED JAMS & JELLIES	\$XX

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## COCKTAIL PARTIES / RECEPTIONS / SHOWERS MENU

### *Appetizer Stations*

ARTISANAL CHEESE & CHARCUTERIE BOARD

NEW ENGLAND RAW BAR

ANTIPASTI DISPLAY

SALAD DISPLAY

### *Passed Hors D'oeuvres*

FROM THE SEA

SCALLOPS WRAPPED IN BACON

JUMBO SHRIMP COCKTAIL

MINI CRAB CAKES WITH CAJUN REMOULADE

AHI TUNA TARTARE ON WON TON CHIPS

MINI LOBSTER ROLLS

LIME & CILANTRO MARINATED SWORDFISH SKEWERS

LOCAL LOBSTER SALAD ON ENDIVE LEAVES

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**COCKTAIL PARTIES/RECEPTIONS/SHOWERS MENU,**  
**CONT.**

*From the Land*

GREEK STYLE LAMB MEATBALLS WITH TZATZIKI

PROSCIUTTO AND GOAT CHEESE CROSTINI

SMOKED DUCK CROSTINI WITH FIG JAM

CHILI LIME CHICKEN KABOBS

BEEF SATAY WITH SPICY PEANUT SAUCE

CLASSIC BEEF SLIDERS

HERBED BEEF TENDERLOIN WITH BOURSIN CROSTINI

LAMB LOLLIPOPS WITH MINT JAM

VEGETARIAN

SPANAKOPITA TRIANGLES

CARAMELIZED ONION, BOURSIN & WALNUT PHYLLO

PEAR, GOAT CHEESE AND FIG JAM IN PHYLLO

VEGETABLE RATATOUILLE ON SWEET POTATO CHIPS

STUFFED MUSHROOMS

CAPRESE SKEWERS WITH BALSAMIC GLAZE

GRILLED CHEESE SHOOTERS WITH TOMATO BISQUE

FLATBREADS

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