

CATERING MENU

v = vegan | veg = vegetarian | gf = gluten free



THE CLASSICS

Crudités Shooters

Colorful fresh cut and crunchy root veggies served with creamy ranch / hummus dip in shot glasses. (v/veg/gf options)

Fresh Fruit Kebabs

Gorgeous, seasonal fresh fruit beautifully displayed on a traditional kebab skewer. (v/gf)

Caprese Skewers with Housemade Balsamic Reduction

Fresh bocconcini, fragrant basil petites and grape tomatoes drizzled with housemade aged balsamic reduction. (veg)

Cucumber Canapés with Whipped Feta

House made whipped feta cheese served with refreshing and crisp cucumber slices topped with fresh dill and pomegranate arils. (veg)

Tomato Bisque & Fresh Basil Soup Sip

Rich, hearty locally grown Pennsylvania tomatoes, blended to perfection with crème fraîche. Topped with fresh basil. (veg)

Classic Deviled Eggs

Timeless and classic egg dish.

Cows in a Blanket

Beef cocktail sausages wrapped in buttery pastry and baked to perfection.

Norwegian Smoked Salmon & Cucumber Crisps with Chive Cream Cheese

Imported Norwegian smoked salmon and fresh herbs carved onto crisp cucumber bites served with housemade whipped chive cream cheese.

BBQ Chicken Sliders

Zesty, tangy and bursting with flavors of summer vibes in this appetizing rendition of one of America's favorite bites. Topped with crunchy apple slaw. Served on locally sourced artisan rolls.

Hegins Valley Chicken Pot Pie Puffs

Filled with rich, hearty goodness, a traditional Pennsylvania Dutch chicken pot pie with plentiful creamy flavors of hearty vegetables, locally sourced potatoes and stewed chicken.

Mince Sausage in Mushroom Cups

Portabella caps filled with made-from-scratch mince turkey and herb filling.

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THE CLASSICS (CONT.)

Grilled Chicken Kebabs

Tender morsels of chicken marinated in mild spices and grilled to perfection with sweet red onions and peppers.

Hawaiian BBQ Meatballs

Piquant flavors of pineapple and scallions bring added deliciousness to these tender pieces of bbq beef meatballs.

Cranberry-Orange BBQ Beef Meatballs

Celebrate the flavors of Autumn in this flavorful blend of rich cranberries and orange zest. A blend of Italian seasoning, minced beef and various mild spices flavor up these delicious mini bites. Topped with fresh parsley sprigs.

Fruit & Vanilla Pudding Parfait

Enjoy delicious and creamy flavors of fresh fruit and pudding in this light, airy sweet treat. Can be customized. (veg)

FUSION CONTEMPORARY

Watermelon & Bocconcini Caprese Skewers

Bold, invigorating and delightful to the senses with tangy, creamy, sweet, pungent finish. (veg)

Green Mint Pea Soup Sip

A deliciously light, creamy soup made with buttery sweet peas, fresh mint leaves, and fresh herbs. (v/veg/gf option)

Asian Persuasion Potstickers

A flavorful blend of sesame oil, ginger, shiitake mushrooms, cabbage and exotic oriental spices in a delicate and light dumpling wrap. Served with a housemade ponzu sauce. (v)

Grilled Corn & Peach Martinis

Zesty tropical flavors of herbs, veggies, local sweet corn and summer ripened peaches perfectly seasoned and served in cocktail glasses. (v)

Traditional North Indian Samosas

Sauteed chickpeas and potatoes with spices, cooked in Indian clarified butter make a delightful filling for this delicious pastry. (veg)

Watermelon, Mint, Feta & Blackberry Skewers

A fabulous refreshing hors d'oeuvre that sparks summer bliss. Drizzled with homemade balsamic reduction. (veg)

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FUSION CONTEMPORARY (CONT.)

Mango Stuffed Mushrooms

Morsels of fresh mango blended with Italian spices, homemade breadcrumbs and Sauvignon Blanc top these delicate caps. (veg)

Mushroom & Parmesan Palmiers

Savory mushroom puree with shallots, garlic, fresh herbs and marsala wine spread over buttery and flaky pastry. (veg)

A Mouthful of English Mince Sausage Rolls

Locally sourced mince turkey sausage is sauteed with fresh herbs and delicately rolled into buttery puff pastry and baked to perfection.

Shanghai Asian Glazed Grilled Chicken Wings

Wings generously seasoned in sweet, savory and spicy Asian herbs and spices, chargrilled and topped with freshly ground peanuts and scallions.

Thai Shrimp Salad Bite

This lovely appetizer stays true to the classical concept of the five essence of sweet, sour, salty, bitter and spicy flavors, a common tradition in food preparation in Southeast Asian cooking.

Fully Loaded Malaysian Chicken & Potato Curry Puff

Freshly made spice masala seasoned with minced chicken, golden Yukon potatoes and fresh coriander. Baked to perfection in light air puff pastries. Served with signature sweet and spicy chilli sauce.

Drunken Hainanese Chicken Lollipop

Perfectly baked chicken drumsticks seasoned in fresh ginger, shaoxing wine, hoisin, local honey and other spices brings out the sweet and savory pairing. Drizzled with roasted sesame and served with mild sweet chilli sauce. Specialty chilli, garlic and ginger sauce available for an additional cost.

Lumpia Spring Rolls

Filipino spring rolls made with mince shrimp and fresh veggies in a light, crispy wrap. Served with sweet and sour sauce. (v option available)

Grilled Chicken & Pineapple Kebabs

Tender and juicy chicken marinated with fresh pineapple juice and light spices, grilled to perfection and served with lime-barbeque sauce.

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FUSION CONTEMPORARY (CONT.)

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Sausage & Chive Pinwheels

A beautiful pairing of fresh chives with mince turkey sausage wrapped delicately in a buttery shell and baked to a golden brown perfection.

Lost for Words Sambal Deviled Eggs

A must try for the adventurous palette! A Javanese origin, sambal takes the form of blended chilli variation often prepared with fresh herbs and shrimp paste. Topped with anchovy crisps and kaffir lime leaf.

Dry Rub Grilled Chicken Lollipops

Chicken drumsticks marinated with housemade dry rub and grilled gently until tender and juicy. Served with lime-barbeque sauce.

The Gift of Abby Fisher Mini Waffles & Chicken Sliders

A story of triumph, strength and endurance that lead to possibly being the very first Masterchef Lady of today's staple of Chicken and Waffles in America. Succulent and juicy chicken breast tenders seasoned to perfection in Southern spices, topped with warm buttermilk waffles. Served with honey dijon, sweet and spicy sriracha drizzle and microgreens.

Empanadas de Carne Tropical

Rich Latin-American and Caribbean island flavor infused turnovers with minced beef, cumin, fresh sofrito and garlic.

Shrimp Tostada Bites

Fresh avocado carefully seasoned and mashed with fresh ingredients and topped with shrimp marinated in fresh herbs and spices. Served on crisp tortilla.

Spring Berry Mini Shortcake Tarts

Small bites of tangy, colorful spring berries playfully displayed on light, buttery crust. (veg)

Orange & Chocolate Cream Mousse

Grated orange brightens and adds zest to this super delicious, clouds of decadent chocolate cream. (veg)

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GLOBAL INDULGE

Tofu & Shredded Veggie Nest

Fresh, crunchy combination of crispy tofu pieces with maritime and mainland veggies and herbs pack this delicious and healthy option. Spooned over Sharmini's Kitchen slow-cooked, 12-ingredient signature peanut sauce made with real peanuts and fresh ingredients. (v/gf)

Vietnamese Spring Rolls

Colorful spring rolls wrapped in bánh trắng rice paper prepared with fresh mainland and maritime South East Asian herbs and rice noodles. Dip in Sharmini's Kitchen slow-cooked, 12-ingredient signature peanut sauce made with real peanuts and fresh ingredients. (v/gf/shrimp option)

Braised 'Dubu-Jorim' Tofu & Edamame in Fermented Gochujang

Traditional Korean flavors in this stylish fusion small bite. Korean red paste and exotic Asian spices blended with crushed garlic, ginger and sweet rice wine drizzled over braised tofu to create a harmony of stunning Oriental flavors. (v)

Mezze Hummus & Pomegranate Endive Boats

Loaded with myriads of goodness, hummus is a super food. Topped with pomegranate seed, the flavors will melt in your mouth. (v/gf)

Malaysian Grilled Chicken Satay

A traditional must-have street food, tender morsels of chicken marinated for hours in freshly made turmeric spice paste and grilled to perfection. Served with sweet red onion petals, fresh cucumber and Sharmini's Kitchen slow-cooked, 12-ingredient signature peanut sauce made with real peanuts and fresh ingredients.

Mozambique Piri Piri Grilled Chicken Kebab

Discover the flavors of the African diaspora. Piri-piri in Swahili means 'pepper pepper'. Combined flavors of citrus, olive oil, roasted garlic, cumin, chilli and many more warm up the rich essence in these aromatic grilled chicken kebabs.

Mediterranean Fig & Olive Tapenade

Eastern flair come alive with sweet figs, kalamata olives and roasted walnuts. Served with whipped lemon cream cheese on airy crisps. (veg)

Tapas de Camarones Ecuatoriano

Gorgeous shrimp tapas bursting with citrus flavors of lime, jalapeno, mint, onions, sweet mango, cilantro, scallion and sweet shrimp.

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GLOBAL INDULGE (CONT.)

Korean BBQ Bulgogi Beef Sliders

Tender slices of beef, grilled first then braised slowly, in imported Korean seasoning and sauce, shredded and served on mini artisan rolls.

Baltimore Crab & Avocado Canapé

Succulent Baltimore lump crab meat with mint, smoked cayenne dust and fresh lime, delicately spooned over mashed avocado on artisan crackers and topped with toasted black sesame seeds.

Grilled Tiger Prawns, Coconut Rice, Sambal & Fresh Kaffir Lime Leaf Dust

Discover true exotic flavors of Southeast Asia in this bold, rich pairing of sweet tiger prawns, lemongrass, coconut and sambal sauce.

Grilled Lollipop Lamb Chops on the Mint

Seasoned and grilled with Balinese sea salt, fresh tri-peppercorn and rosemary. Drizzle with freshly made traditional English mint sauce.

Chilled Beet "Tartare" on Endive

Pairing of earth's bountiful betalain goodness, brightened with tangy flavors of orange zest, coriander leaves and sour cream garnish, served on fresh endive spears. (veg)

Champagne Chicken Vol-au-Vent

Morsels of champagne poached chicken breast, marinated with fresh tarragon, lemon rind and double cream, served in delicate french pastries.

Red Wine Poached Pears with Chevre

Delicious mulled wine seasoned pear and herbed goat cheese. (veg)

Crab, Spinach & Mushroom Tartlet

Earthy flavors paired with sweet lump crab meat and cracked black peppercorns in a mini buttery tart.

Smoked Salmon & Beet Crackers

Norwegian smoked salmon brightened with whipped cream cheese, garnished with fresh coriander leaves and red onions on artisan crackers.

Sweet Crab Belgian Petals

Sweet lump crab meat and fresh sliced green apples drizzled in housemade grapefruit and champagne vinaigrette served on crisp Belgian petals.

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GLOBAL INDULGE (CONT.)

Oaxacan Shrimp Avocado & Jicama on Endives

Harmoniously with shrimp, avocado and jicama, this delightful spread bursts with a colorful blend of lime, jicama, fresh mango, avocado, scallion, pink shrimp, chilli verde and roasted pumpkin seeds served on endive leaves.

Crevettes Rose Lover's Boat

Sweet prawns, fresh herbs and Crème fraîche bring out cool, summer flavors. Topped with roasted pumpkin seeds and served on delicate endive petals.

'Rendang Daging Malaysia' Malaysian Beef Rendang Sliders

Heavily infused in lemongrass, galangal, ginger, kaffir Lime and 'kerisik' (roasted coconut flakes from fresh coconut) amongst other spices, this beef dish is a pride of Malaysia. Served on local artisan pretzel slider rolls. Chosen as the number one dish by Reader's Pick List with CNN International 'World's 50 Most Delicious Foods'.

Ackee & Saltfish Canapé

A hearty blend of fresh herbs and spices, sweet peppers, salt cod fish and ackee apple fruit native to West Africa.

Swaadisht Chicken Tikka Tartlets

A blend of Indian spices and ghee with tender pieces of grilled chicken breast seasoned to perfection with fresh ginger, onions, garlic and homemade garam masala, delicately spooned into petite pastries. Topped with fresh coriander. *(veg option available)*

Mini Choux à la Crème Sur La Table

A delightful variation of Sharmini's Kitchen petite buttery French choux pastry puffs filled with delicious blends of whipped buttercream. *(veg)*

Fresh Fruit & Root Vegetable in Pandan & Clove Nectar

A sweet ambrosia of vibrant and fresh fruit cluster paired with cucumber delicately spooned in Sharmini's Kitchen signature homemade puree pandan 'vanilla of the East' and aromatic clove flower buds nectar extract. *(v/gf)*

Chilled Mango Lassi Cold Shots

This mild and sweet smoothie-like 'dahi' yogurt and fresh mango puree will take your palate on a luscious journey to tropical paradise. *(veg)*

Luscious Crush

Chocolate fudge cake topped with freshly made mango mousse, hand toasted coconut flakes and fresh mint leaves. *(veg)*