

Vegetable Selections

Green Beans
Sautéed Whole Green Beans
Creamed Corn
Southwestern Corn
Spinach Casserole
Mixed Vegetables
Glazed Carrots
Mashed Potatoes with Gravy
Herbed New Potatoes
Seasoned Baked Potato Wedges
Potatoes Au Gratin
Peas and Carrots
Creamed Peas with Potatoes
Broccoli with Cheese Sauce
Sautéed Broccoli

Salad Selections

Tossed Salad with Choice of Three Dressings
Broccoli Salad
Cucumber, Feta and Tomato Salad
Carrot Salad
Potato Salad
Pasta Salad (a Loaves and Fishes Speciality)
Marinated Cucumber and Onion Salad
Pickled Beets
Coleslaw
Seven Layer Salad

Loaves and Fishes Catering
176 Maple Street - Post Office Box 612
Crossnore, North Carolina 28616
Sharon Arnold
828-733-5812 or 828-733-0420

Hors d'oeuvres - Cold Selections - Priced per Serving

Fresh vegetable tray (assorted) choice of ranch/spinach dip.....\$1.75
Fresh fruit tray with creamy fruit dip*.....\$2.00
served in tall cutout arrangement - add .25 per serving
Chocolate dipped strawberries.....\$1.00
Chicken salad, in mini-muffin cups with garnish.....\$1.50
Egg salad, served on peppered mini-biscuits.....\$1.25
Cheese tray with assorted cheeses, cheese ball and crackers.....\$2.00
Cold cut tray (ham, turkey, roast beef, cheese) and condiments.....\$2.75
served with variety of breads and rolls
Sweet onion tarts, shells containing green peppercorns, Dijon mustard.....\$2.00
filling: onions cooked in spices, topped with feta cheese
Eye of round roast, sliced/served with French baguettes & condiments.....\$2.75
Filet of beef, cooked to your specifications, served as above.....\$5.00
Freshly baked croissant assortment with chicken salad, ham, turkey.....\$2.25
condiments: honey mustard, cranberry mayonnaise
Pimiento cheese, egg salad, ham and turkey half sandwiches.....\$2.25
served on assorted breads
Mini muffulettas: olive spread on mini rolls with salami and cheeses.....\$1.75
Crab puffs: crab filling in puffed shells.....\$1.75
Deveiled egg tray with garnish.....\$1.00
Smoked salmon board garnished with egg, capers, and lemon wedges.....\$4.50
served with mini-bagels
Spanakopita: Greek pie with spinach, feta cheese and phyllo dough.....\$2.25
Shrimp, peeled and deveined
large - 20-25 count.....\$4.00
medium - 45-50 count\$2.75

Warm Selections

Mushrooms with sausage stuffing - wonderful!	\$1.75
Handmade meatballs with sweet and sour sauce	\$1.50
Deep fried chicken wings with dipping sauces.....	\$1.75
Seasoned beer battered chicken bites with honey mustard dipping sauce.....	\$2.00
Sesame chicken strips with Asian sauce.....	\$1.75
Almond coconut encrusted chicken bites.....	\$2.00
Chicken cakes - spiced chopped chicken with horseradish sauce.....	\$2.00
Chicken and cream cheese phyllo triangles.....	\$1.75
Tortilla flutes w/ spicy chicken filling, served with chili sauce.....	\$1.75
Chicken, pear and gorgonzola tarts.....	\$1.75
Greek pinwheels, with artichokes, feta, sun dried tomatoes, olives.....	\$1.50
Brie puff pastry cups with jam, pecans and garnish.....	\$2.00
Brie and cranberry pizza.....	\$2.00
Baked Brie in puff pastry with apple wedges.....	\$2.50
Artichoke-parmesan dip, served with pita triangles.....	\$1.75
(four cheeses make this dip special!)	
Corn fritters, pan fried rounds with dipping sauce.....	\$1.50
Kielbasa sausage bites in puff pastry, sliced, served with mustard on side.....	\$1.50
Crab dip, served in chafing dish with assorted crackers.....	\$2.50
Mini crab cakes with remoulade sauce.....	\$2.75
Chipotle shrimp cups with roasted red pepper, salsa, Jack cheese.....	\$2.50
Seared scallops with tropical salsa.....	\$3.50
Jambalaya skewers - kielbasa, peppers, pineapple and shrimp.....	\$2.00
Indonesian Pork Satay - skewered roast pork with delicious peanut satay.....	\$2.25

Baked Selections

Choose your Favorites - \$1.25 per Person

- Sesame seed pillows - slightly sweet cookie covered with sesame seeds
Lemon bars Chocolate chip brownies
Butterscotch bars Pineapple coconut bars

Partial List of Entrees Available for Catering (please call for pricing)

Almond and Coconut Encrusted Chicken Breast

Bourbon Pecan Chicken

Lemon Tarragon Chicken

Chicken Marsala - Served over Noodles

Chicken in Sherry Cream Sauce

Marinated and Grilled Chicken Breasts

Caribbean Chicken with Pineapple Salsa

Savory Baked Chicken Breasts

Mediterranean Chicken - Served over Rice

Beef Burgundy

Meat or Vegetable Lasagna

Peking Pork Cutlets

Grilled Pork Loin

(choice of cranberry sauce, apricot glaze, or apple relish)

Cumin Flavored Pork Roast

Roast Beef with Gravy

Prime Rib