

Joy Max

CATERING

Cocktail Hour and Full Dinner Menu

This menu is great for a wedding with a cocktail hour (a perfect occasion for the bride and groom to steal a little quiet time) and a full dinner. It incorporates some classic Northwest favorites such as Salmon.

Appetizers

100 servings of

Crab Cakes

Ranch Herb Cucumber Cups

75 servings of

Beef Herb Crisps

Marinated Herb Roasted Beef on a cream mildly seasoned bed of cheese topping a crisp baguette slice

Tomato Mozzarella Crisps

Sun-dried Tomatoes and Mozzarella Cheese with herbs topping a crisp baguette slice

Breads/Rolls

Assorted Rolls and Sliced Breads

Salad

80 servings of

Garden Salad w/ two dressings

Caesar Chicken Pasta Salad

Main Items

80 servings of
Butter and Herb Baked Salmon
Herb Crusted Pork Tenderloin

160 servings of
Mixed Vegetables
(Broccoli, Cauliflower, Carrots, Zucchini and Beans)
Northwest Garlic Mashed Potatoes

Sub-total for 150 guests...\$3,750.00

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