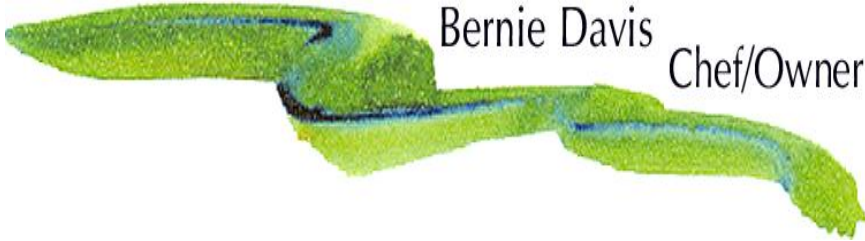


Black River Catering



Bernie Davis
Chef/Owner

5 Fairmount Road East
PO Box 3
Pottersville, NJ 07979
908.439.9756, (Fax)908.439.9751
chefb@blackrivercatering.com

Weddings, Dinner Parties, Corporate Events
Cocktail Receptions

Professional Wait Staff & Full Service Rentals Available

CUSTOMIZED MENU UPON REQUEST

Appointments Recommended

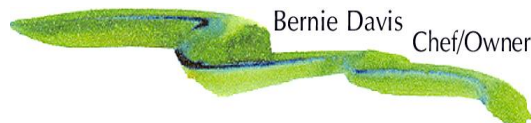
Black River Catering

Hot Hors d'Oeuvres

**Spanikopita
Gorgonzola Croustade
Leek and Tomato Tarts
Ham and Gruyere Tarts
Brie and Raspberry Puffs
Miniature Beef Wellingtons
Spicy Shrimp Wrapped in Bacon
Chicken Cakes with Cilantro Aioli
Eggplant and Roast Tomato Crisps
Bouchees with Wild Mushroom Duxelle
Vegetable or Sausage Stuffed Mushrooms
Shrimp & Scallop Cake with a Tarragon Chive Aioli
Thai Shrimp Cakes with Spicy Apricot Dipping Sauce
Lime Marinated Chicken Skewer with Avocado Crema Dip
Warm Goat Cheese Bruschette w/Balsamic Infused Peppers
Bruchetta with Pesto, Provolone, Prosciutto, Tomato & Onion**

Cold Hors d'Oeuvres

**Cajun Seared Tuna on Croistini with Remoulade Sauce
Lobster Taco with Chili Infused Oil and Fresh Avocado
Maple Glazed Duck Croustade with Cherry Chutney
Lime Marinated Smoked Salmon on Potato Crisp
Pork Tenderloin Croustade with Cherry Chutney
Country Ham Biscuit with champagne Mustard
Beef Tenderloin with Horseradish on Croistini
Lime Marinated Shrimp with Chipotle Aioli
Seared Tuna, Croistini, Wasabi Butter
Crab Salad on Belgium Endive
Fresh Chilled Shrimp
Santé Fe Scones**



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Stationary Plattered Hors d'Oeuvres

Layered Mexican Dip served with Tortillas

Roasted Red Pepper Hummus with Pita Chips

Wild Mushroom and Artichoke Dip with Pita Chips

Crudités Basket served with Sun Dried Tomato Horseradish Dip

Cheese & Fruit Display with Crackers – A Variety of Artisanal Cheese

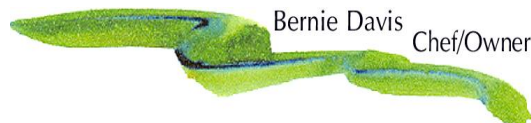
Cheese & Fruit Tray with Crackers – Cheddar, Swiss, Muenster, Provolone

Layered Brie with Pesto and Sun Dried Tomato served with Sliced Baguettes

**Tapenade Display with Flat Breads, Kalamata Olive, Artichoke, Sun Dried
Tomato**

**Antipasto Display – Italian Meats & Cheeses, Marinated Artichokes, Shrimp,
Olives**

**Baked Brie En Croute – Raspberry, Apricot or Brown Sugar and Almonds with
Bread**



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Entrée Platters

Spiral Ham (Half or Whole) served with Assorted Mustards

Marinated London Broil sliced & arranged, served with Horseradish Sauce

**Filet of Beef sliced and arranged, served with sliced Baguettes and our own
Horseradish Sauce**

**Grilled Rosemary Chicken Breast sliced and arranged, served with Mango
Avocado Salsa**

**Whole Poached Norwegian Salmon with Cucumber Scales served with
Cucumber Dill Salsa**

**Lime Marinated Roasted Turkey Breast sliced & arranged, served with Cilantro
Mayonnaise**

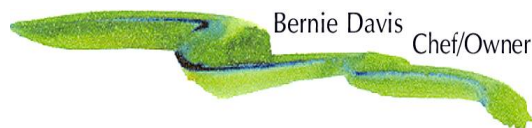
**Smoked Salmon Display with Capers, Cream Cheese, and Red Onions, served
with Mustard Dill Sauce & Dark Bread**

**Rosemary Grilled Pork Tenderloin sliced & arranged served with Mustard Dill
Sauce, Cherry chutney & sliced Baguettes**

Grilled Cilantro Chicken Breast with Roasted Pineapple Salsa

Seared Yellow Fin Tuna with Honey Ginger Glaze

Grilled Lemon Swordfish with Fruit Salsa



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Entrees

Chicken Dijon

Chicken Marsala

Vegetable Lasagna

Filet of Beef Wellington

Shrimp and Artichoke Divan

Beef Stroganoff with Filet Tips

House Recipe Southern Fried Chicken

Poached Fresh Salmon Filet with Dill Sauce

Quiches – Roasted Vegetables, Seafood, Lorraine

Blackened Yellow fin Tuna with Remoulade Sauce

Stuffed Chicken Breast with Wild Mushroom Duxelle

Grilled Pork Tenderloin with Port, Plums and Apricots

Sesame Seared Yellow Fin Tuna with Honey Ginger Glaze

Chicken Breasts with Artichokes in a Brandy Cream Sauce

Pork Loin stuffed with Apple Sausage Stuffing served with Applejack Pan
Gravy

Chicken & Roasted Mushrooms with a Garlic, Shallot and White Wine
Reduction

Vegetables

Ratatouille

Scalloped Potatoes

Gruyere Potato Tartan

Artichoke Mashed Potatoes

Haricot Vert Platter with Fresh Mozzarella

Roasted Garlic and Cheddar Mashed Potatoes

Grilled Vegetable Display with a Balsamic drizzle

Seasonal Baby Vegetables with Lemon Herb Butter

Haricot Vert with Caramelized Pancetta

Asparagus with Lemon Butter

Gilled Marinated Asparagus

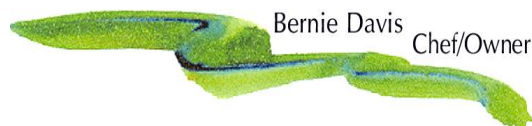
Herb Roasted Potatoes

Twice Baked Potatoes

Cauliflower Au Gratin

Roasted Vegetable

Creamed Potatoes



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Salads

Baby French Green Beans with Corn, Cherry Tomatoes and a Basil Vinaigrette
Boston Bibb Lettuce, Dried Cherries, Feta Cheese, Toasted Pine Nuts, Red Onion and a Sherry Vinaigrette

Roasted Potato Salad with Haricot Vert, Peppers, Roasted Corn and Tomatoes, in a Pesto Vinaigrette

Boston Bibb Lettuce, Sliced Apples, Red Onion, Toasted Walnuts, Gorgonzola and a Raspberry Maple Vinaigrette

Garden Salad

Caesar Salad

Chopped California Salad

Haricot Vert and Feta Salad

Southwestern Black Bean & Corn Salad

Wheatberry and Smoked Mozzarella Salad

Wild Rice with Apricots, Cherries and Pecans

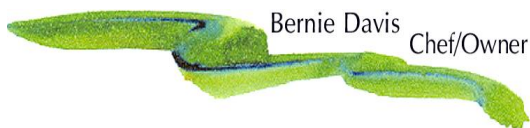
Penne & Broccoli with Roasted Garlic Lemon Parmesan Dressing

Broccoli with Raisins, Crisp Bacon, Toasted Walnuts in a Creamy Dressing

Bow Tie Pasta with Roasted Mushrooms, Tomatoes, Green Onions with Sherry Vinaigrette

Seedless Cucumber, Grape Tomato, Fresh Mozzarella, Sweet Onion, with White Balsamic Vinaigrette

Baby Spinach with Kalamata Olives, Grated Parmesan, Cherry Tomatoes, and a Seasoned Extra Virgin Olive Oil



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Desserts

Carrot Cake

Key Lime Pie

Fresh Fruit Tart

Fresh Seasonal Pies

Perfect Chocolate Cake

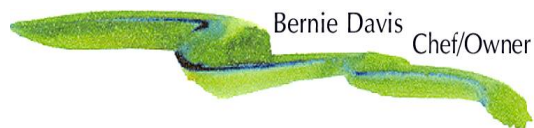
Cheese Cake

Chocolate Covered Strawberries

Fruit Salad with Seasonal Berries

All Deserts are made in house for your event

Ask us about Specialty Cakes



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