



Slice of  
Heaven  
CATERING

*Signature  
Catering Menu*



Every Event Deserves to be  
*"Heavenly"*

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[www.SliceofHeavenCatering.com](http://www.SliceofHeavenCatering.com)

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## PRICE CODE KEY

- Market Price (average price range)
- ◆ Upgrade Items
- ↗ Upgrade Items
- Regular Price
- ▶ Downgrade Items

# HORS D'OEUVRES

## SPECIALTY CONTAINERS

### 🦞 Seafood Cocktail

Jumbo Shrimp and King Crab Legs with Cocktail and Remoulade Sauces  
(Served in a Martini Glass)

- Oyster Shooters with Vodka Pepper Mignonette  
(Served in a Shot Glass)
- Seared Bay Scallops with Beurre Ro e and Crispy Leeks  
(Served in an Individual Glass Square)

### ▶ Shrimp Cocktail

Jumbo Shrimp served with Horseradish Cocktail Sauce and Lemon  
(Served in a choice of Martini Glass or Glass Square)

## INDIVIDUAL

### VEGETERIAN

#### 🦞 Vegetable Spring Rolls in Rice Paper with Sweet Chili Sauce

#### 🦞 Mini Assorted Quiche in Homemade Tart Shells

- Eggplant and Mushroom Phyllo Triangles with Lemon Yogurt Sauce
- Caramelized Onion, Red Pepper and Goat Cheese in Phyllo Cups
- Caprese Salad on Garlic Crostini
- Cheese Tortellini Skewers with Pesto Cream
- Vegetarian Dolmades

Savory Rice wrapped in Grape Leaves

- ▶ Falafel Patties with Cucumber Tzatziki Sauce
- ▶ Brie and Dried Cranberry Chutney Phyllo Cups
- ▶ Caprese Salad Skewers
- ▶ Individual Salads served in Martini Glasses (see Salad List)

### POULTRY

- Chicken Apple Sausage Stuffed Mushrooms
- Miniature Chicken Quesadillas with Cilantro Sour Cream
- Roasted Chicken, Wild Mushroom and Goat Cheese Pastry Squares
- Chicken and Feta Cheese Phyllo Rolls
- Sesame Teriyaki Chicken Skewers (Dark Meat)
- Voodoo Chicken Skewers (Dark Meat)
- BBQ Chipotle Chicken Skewers (White Meat)
- Lemon Herb Chicken Skewers (White Meat)

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## MEAT

- ◆ Individual Beef Wellington with Blue Cheese Mousse
- ✎ Marinated Thai Filet Mignon in European Cucumber Cups
- Crispy Pork Dumplings with Sweet Chili Sauce
- Shredded Thai Beef on Fresh Cucumber Chips
- Chipotle Garlic Beef Skewers
- Teriyaki Beef Skewers with Sweet Chili Sauce
- ▶ Italian Sausage Skewers with Peppers and Onions

## SEAFOOD

- ◆ Sea Scallops with Edamame Puree on Taro Crisp
- ◆ Individual Crab Wellington with a Mushroom Ragout
- ✎ Miniature Crab Cakes with Spicy Garlic Aioli
- ✎ Fire Glazed Shrimp with Mango Chutney
- ✎ Spicy Ahi Tuna on Wonton Crisp with Wasabi Cream
- ✎ Grilled Prosciutto Wrapped Shrimp Skewers
- Smoked Salmon, Dill and Cream Cheese Crostini
- Crab and Polenta Stuffed Mushrooms
- ▶ Crab Dip Crostini

## PLATTERS

### VEGETERIAN

- ◆ Specialty Seasonal Domestic and Imported Cheese Tray  
with Assorted Crackers and Pastry Straws  
Chef's Selection of Soft Ripened Cheese, Creamy Blues and Lesser  
Known Varietals
- Domestic and Imported Cheese Tray with Assorted Crackers
- Seasonal Baked Brie in Puff Pastry with Baguette Slices
- Warm Artichoke Dip with Blue and White Corn Tortilla Chips
- Warm Spinach Artichoke Dip with Baguette Slices
- Chilled Spinach and Water Chestnut Dip with Baguette Slices
- Cream Cheese, Pesto and Sun Dried Tomato Layered Torte  
with Assorted Crackers
- Hummus and Baba Ghanoush with Baby Carrots and Assorted Crackers
- Vegetable Crudité Display with Choice of Dip  
(Ranch, Creamy Curry or Blue Cheese)
- Seasonal Fresh Fruit Display with Lemon Zest Dipping Sauce
- Tropical Fruit Display with Coconut Dipping Sauce
- Marinated Grilled Vegetable Tray with Balsamic Reduction
- Sesame Tofu Drops with Hot and Sour Sauce
- ▶ Cheese Tortellini with Pesto Cream Sauce
- ▶ Fire Roasted Salsa and Guacamole with Blue and White Corn Tortilla Chips
- ▶ Fresh Seasonal Salsas (3ea) with Blue and White Corn Tortilla Chips
- ▶ Mexican Layered Dip with Blue and White Corn Tortilla Chips

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## POULTRY/MEAT

- ✦ Crispy Tempura Chicken with Orange Dipping Sauce
- ✦ Crispy Sesame Chicken Sticks (White Meat)
- Santa Fe Carne Con Queso Dip with Blue and White Corn Tortilla Chips
- Turkey Waldorf Salad with Baguette Slices
- ▶ Sweet and Sour Meatballs
- ▶ Chicken Wings (BBQ, Sesame Teriyaki or Spicy Buffalo)

## SEAFOOD

- ✦ Manila Clams in Green Curry Coconut Broth with Baguette Slices
- ✦ Fresh Fish Ceviche with Blue and White Corn Tortilla Chips
- Warm Crab and Cheese Dip with Blue and White Corn Tortilla Chips
- Shrimp Cocktail Platter with Horseradish Cocktail Sauce and Fresh Lemon Wedges

## SANDWICHES

- ✦ Balsamic Chicken Salad Sandwiches on Croissants
- ✦ Angus Beef Sandwiches with Creamy Horseradish on Fresh Rolls
- ✦ Grilled Turkey, Provolone and Granny Smith Apple Finger Sandwiches
- ✦ Herb Cream Cheese and Roasted Vegetable Wraps
- ✦ Assorted Deli Sandwiches with Dijonaise served on Fresh Rolls

## DISPLAY TABLES

(minimum 100 Guests)

- **Fiesta Display Table**  
Chefs presentation of Fresh Seasonal Salsas (3ea), Guacamole, Santa Fe Carne Con Queso Dip and Marinated Carrots and Onions. Garnished with Homemade Tortilla Blue and White Corn Tortilla Chips
- **California Garden Display Table**  
Chef's Presentation of Seasonal Fresh Fruits with our Signature Lemon Zest Dipping Sauce, Assorted Domestic and Imported Cheeses and Fresh Vegetable Crudités with Ranch Dipping Sauce. Garnished with Assorted Crackers and Baguette Slices
- **Mediterranean Display Table**  
Chef's Presentation of Flavored Hummus and Baba Ghanoush Bar (3 Varieties), Marinated White Bean Salad, Tabouli, Marinated Peppers and Mushrooms. Garnished with Baguette Slices, Baby Carrots and Pita Bread

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# BUFFET STARTERS

## SALADS

- ✦ Sonoma Salad  
Mixed Field Greens, Candied Pecans, Goat Cheese and Dried Cranberries with Raspberry Vinaigrette
- ✦ Endive Spinach Salad  
Chopped Spinach and Belgian Endive, Candied Pecans, Blue Cheese and Dried Cranberries with Balsamic Vinaigrette
- ✦ Asian Salad  
Mixed Field Greens, Mandarin Oranges, Red Bell Peppers and Wonton Strips with Red Ginger-Soy Vinaigrette
- Classic Caesar Salad  
Romaine Lettuce, Seasoned Croutons and Fresh Parmesan Cheese with Classic Caesar Dressing
- Santa Fe Caesar Salad  
Romaine Lettuce, Black Olives, White Corn Tortilla Strips and Fresh Parmesan Cheese with Chipotle Caesar Dressing
- Sedona Salad  
Romaine Lettuce, Fire Roasted Corn, Red Pepper Strips, Ripe Tomatoes and Seasoned Croutons with Spicy Ranch Dressing
- Napa Salad  
Mixed Field Greens, Toasted Almonds, Blue Cheese and Raisins with Balsamic Vinaigrette
- Greek Salad  
Romaine Lettuce, Feta Cheese, Cucumbers, Grape Tomatoes and Kalamata Olives with Lemon Thyme Vinaigrette
- Garden Salad  
Mixed Field Greens, Garden Vegetables, Grape Tomatoes and Seasoned Croutons with Balsamic Vinaigrette
- All American Salad  
Iceberg Lettuce, Red Cabbage, Shredded Carrots, Cheddar Cheese and Seasoned Croutons with Ranch Dressing

## COLD PASTA SALADS

- Farfalle Pasta Salad with Roasted Garlic, Grape Tomatoes and Fresh Basil
- Creamy Penne Pasta Salad with Garden Vegetables
- Spicy Thai Noodle Salad
- Antipasto Pasta Salad
- Green Bean, Wild Rice and Toasted Almond Salad  
with Dried Cranberry Vinaigrette

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# BUFFET MAIN ENTREES

## ENTRÉE SALADS

- ◆ Scallop Fruit Salad  
Mixed Field Greens, Seared Sea Scallops and Seasonal Fresh Fruit with Basil Blue Cheese Dressing
- Coconut Shrimp Salad  
Mixed Field Greens, Coconut Shrimp, Mandarin Oranges, Red Bell Peppers and Wonton Strips with Red Ginger-Soy Vinaigrette
- Smoked Turkey Argula Salad  
Fresh Argula and Baby Spinach, Smoked Turkey and Caramelized Onions with Lemon Thyme Vinaigrette
- California Chicken Cobb Salad  
Romaine Lettuce, Lemon Pepper Chicken Breast, Sliced Bacon, Avocado, Diced Tomatoes and Scallions with Chunky Blue Cheese Dressing
- Smokehouse Bacon Salad  
Baby Spinach, Doublecut Applewood Smoked Bacon, Shredded Carrots, Hard Boiled Egg, Kidney Beans with Hot Bacon Dressing

## VEGETERIAN ENTREES

- Roasted Vegetable Enchiladas
- Savory Lentil Pilaf stuffed Summer Squash with Marinara Sauce
- Roasted Vegetable and Three Cheese Stromboli
- White Bean Cassoulet with Roasted Vegetables and Kalamata Olive Bread Croutons
- Stuffed Baked Tofu (Vegan Available)  
with Butternut Squash, Brown Rice and Shiitake Mushrooms
- Grilled Sesame Tofu and Vegetable Skewers (Vegan)
- Roasted Peppers stuffed with Harvest Grains and Vegetables (Vegan)
- ▶ Grilled Tofu Ranchero with Onions and Peppers (Vegan)  
Served with Corn Tortillas
- ▶ Spicy Black Bean and Polenta Torte

## POULTRY ENTREES

- ↗ Seared Chicken Breast stuffed with Fresh Basil, Ricotta and Parmesan Cheeses with Pesto Cream Sauce
- ↗ Herb Turkey Breast Roulade stuffed with Prosciutto, Fresh Sage and Butternut Squash With Wild Mushroom Ragout
- ↗ Split Herb Baked Cornish Game Hens
- Pecan Crusted Chicken Breast  
with Honey Mustard Sauce
- Jamaican Jerk Chicken Breast  
with Lime Riata

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- Chicken Piccata  
Lightly Breaded and Sautéed with Lemon, Capers,  
Artichoke Hearts and White Wine Sauce
- Cantonese Chicken Breast and Vegetable Stir-fry
- Chinese Five Spice Chicken Breast  
with Thai Coconut Sauce
- Red Chile Chicken Enchiladas (White Meat)
- Chicken Breast and Vegetable Phyllo Strudel  
with Provencal Tomato Sauce
- Grilled Teriyaki Chicken (Dark Meat)  
with Pineapple and Bell Peppers
- ▶ Green Chile Chicken Colorado (Dark Meat)
- ▶ Herb Roasted Turkey Breast with Cranberry Sauce
- ▶ Herb Roasted Chicken (Dark and White Meat)  
with Tomatoes and Onions
- ▶ Rosemary Roasted Chicken with Garlic (Dark and White Meat)
- ▶ BBQ Boneless Chicken (Dark and White Meat)
- ▶ Southern Fried Chicken (Dark and White Meat)
- ▶ Homemade Turkey Meatloaf with Roasted Red Pepper Glaze

#### **MEAT ENTREE**

- ☑ Seared Rack of Lamb with Balsamic Reduction (avg \$10-25)
- 👉 Roasted Leg of Lamb with Rosemary and Garlic
- 👉 Braised Lamb Shank with Red Curry Coconut Sauce
- 👉 Classic Lamb Shank Osso Buco
- 👉 Seared Filet Mignon with Viognier Cream Sauce
- 👉 Flank Steak Roulade with Roasted Peppers, Pesto and Parmesan Cheese
- Cantonese Beef and Vegetable Stir Fry
- Orange Cilantro Top Sirloin Skewers with Peppers and Onions
- Peppered Top Sirloin Medallions with Red Wine Mushroom Sauce
- Roast Sirloin of Beef with Provencal Tomato Sauce
- Pork Tenderloin with Honey Mustard Glaze
- Pork Tenderloin with Cilantro Rub and Pineapple Relish
- Centercut Pork Roulade stuffed with Apple and Cornbread Filling
- Centercut Pork Roulade stuffed with Fresh Basil, Ricotta  
and Parmesan Cheese with Pesto Cream Sauce
- ▶ Herb Rubbed Beef with Roasted Tomatoes and Red Onions
- ▶ Havana Island Spiced Pulled Pork
- ▶ Red Chile Pork Colorado
- ▶ Shredded Beef Enchiladas
- ▶ Italian Sausages with Peppers and Onions
- ▶ Homemade Meatloaf with Roasted Red Pepper Glaze
- ▶ Braised Beef Brisket with Old World Spices
- ▶ Slow Cooked Southern Pot Roast

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## **PASTA/RICE ENTREES**

- 🔥 Smoked Turkey Lasagna with Cream Sauce
- 🔥 Mixed Seafood Grill over Linguini with Spicy Marinara Sauce
- Andalusian Paella
  - Spanish Saffron Rice with Chicken, Shrimp and Chorizo Sausage
- Roasted Vegetable Lasagna
- Classic Lasagna Bolognese
- Creamy Chicken, Broccoli and Penne Casserole
- Shrimp Scampi over Linguini
  - with White Wine Reduction
- ▶ Spinach and Four Cheese Lasagna
- ▶ Baked Penne Pasta Bolognese
  - with Red Meat Sauce

## **SEAFOOD ENTREES**

- ☑ Seared Mahi Mahi with Pineapple Relish (avg \$8-25)
- ☑ Seared Halibut with Tomato and Mushroom Ragout (avg \$10-25)
- ☑ Seared Halibut with Thai Coconut Sauce and Fresh Cilantro (avg \$10-25)
- ☑ Seared Sea Bass with Mirin Beurre Blanc (avg \$10-25)
- 🔥 Fire Glazed Shrimp Skewers with Mango Chutney
- 🔥 Baked Tropical Salmon with Pineapple Relish
- Oven Roasted Salmon with Pesto and Parmesan Cheese
- Honey Balsamic Glazed Salmon
- BBQ Spice Rub Salmon
- Almond Encrusted Tilapia with Lemon Cream Sauce
- ▶ Baked Lemon Pepper Tilapia with White Wine Sauce
- ▶ Pan Roasted P.E.I. Mussels with Roasted Garlic and White Wine Sauce

## CARVING STATIONS

- ☑ Garlic Crusted Prime Rib (avg \$10-30)  
with Au Jus and Creamy Horseradish
- ☑ Roasted Beef Tenderloin (avg \$10-18)  
with Merlot Demi Glace and Creamy Horseradish
- ☑ Roasted Beef Tenderloin (avg \$10-18)  
with Port Reduction and Blue Cheese Crumbles
- ☑ Roasted Beef Tenderloin (avg \$10-18)  
with Fresh Rolls and Flavored Aiolis
- 🍷 Roasted Leg of Lamb  
with Fresh Mint Pesto and Spiced Raisin Apple Chutney
- Grilled Tropical Tri Tip  
with Pineapple Relish and Creamy Horseradish
- Grilled Santa Maria Tri Tip  
with Fire Roasted Salsa and Cilantro Sour Cream
- Island Spice Rub Center Cut Pork Loin  
with Lime Riata and Pineapple Relish
- Herbed Center Cut Pork Loin  
with Whole Grain Mustard and Spiced Raisin Apple Chutney
- Garlic Herb Crusted Sirloin of Roast Beef  
with Whole Grain Mustard and Creamy Horseradish
- Santa Maria Sirloin of Roast Beef  
with Fire Roasted Salsa and Cilantro Sour Cream
- ▶ Herb Roasted Turkey Breast  
with Honey Mustard and Cranberry Sauce
- ▶ Santa Maria Roasted Turkey Breast  
with Fire Roasted Salsa and Cilantro Sour Cream
- ▶ Bourbon Glazed Smoked Ham  
with Honey Mustard and Spiced Raisin Apple Chutney
- ▶ Smoked Ham  
with Cinnamon Apple Compote and Cranberry Sauce

## STATIONS

- **Mashed Potato Bar**
  - Creamy Yukon Gold Mashed Potatoes with an assortment of toppings  
Blue Cheese, Cheddar Cheese, Parmesan Cheese, Roasted Garlic, Bacon  
Crumbles, Scallions, Sour Cream and Caramelized Onions
  
- **Baked Potato Bar**
  - Large Russet Bakers with an assortment of toppings  
Blue Cheese, Cheddar Cheese, Parmesan Cheese, Roasted Garlic, Bacon  
Crumbles, Scallions, Sour Cream, Caramelized Onions and Whipped Butter
  
- **Fajita Station**
  - Carne Asada, Pollo Asado, Caritas Pork or Roasted Tofu Fajitas  
Garnished with Grilled Peppers and Onions, Shredded Green Cabbage, Diced  
Tomatoes, Queso Fresco, Cilantro, Lime Wedges, Sour Cream and Fire Roasted  
Salsa Accompanied by Fresh Flour and Corn Tortillas
  
- **Hamburger and Hot Dog Station**
  - 1/3lb. Burgers and Hebrew National Hot Dogs  
Served with Crisp Lettuce, Tomatoes, Onions, Pickles, Sauerkraut, and  
Caramelized Onions Accompanied by Kaiser Rolls, Fresh Buns and Assorted  
Sauces
  
- **Pasta Station**
  - **Choice of Pastas:** Angel Hair, Fettuccini, Fuseli, Linguini, Penne, Rigatoni
  - **Choice of Sauces:** Marinara, Provencal Tomato, Bolognese Meat Sauce,  
Alfredo Sauce, Smoked Mozzarella Cream Sauce or Pesto Cream Sauce
  - **Choice of Meats:** Diced Chicken Breast, Smoked Turkey, Shrimp, Pancetta,  
Crab Meat, Bay Scallops, Applewood Smoked Bacon or Duck Confit (Min  
50pp)
  - **Choice of Toppings:** Red Onions, Fresh Tomatoes, Broccoli, Wild  
Mushrooms, Fresh Spinach, Bell Peppers, Zucchini, Summer Squash,  
Asparagus Spears, Scallions, Roasted Red Peppers, Roasted Garlic,  
Parmigianino Reggiano or

# SIDE DISHES

## STARCHES

- 👉 Wild Mushroom Risotto Cakes
- 👉 Creamy Orzo Pasta with Pesto and Parmesan Cheese
- 👉 Polenta Cakes with Fresh Herbs and Parmesan
- 👉 Roasted Garlic and Caramelized Onion Potato Gratin
- 👉 Twice Baked Potatoes with Bacon and Cheddar Cheese
- Yukon Gold Mashed Potatoes (Traditional or Garlic)
- Roasted Red Potatoes with Rosemary and Garlic
- Basmati Rice with Roasted Tomatoes, Mushrooms and Pine Nuts
- California Corn Succotash
- Cuban Spiced Black Beans
- Spanish Rice
- Honey Baked Beans
- Broccoli, Rice and Cheddar Cheese Casserole
- Saffron Rice with Red Onions
- ▶ Steamed New Potatoes with Parsley and Butter
- ▶ Citrus Infused Basmati Rice
- ▶ Confetti Rice Pilaf
- ▶ Seasonal Herbed Stuffing
- ▶ Linguini with Herb Butter
- ▶ Refried Beans

## VEGETABLES

- ☑ Grilled Asparagus with Fresh Lemon and Red Onions (\$2-6pp)
- 👉 Italian Grilled Marinated Vegetable Tray with Balsamic Reduction
- 👉 Roasted Eggplant Ratatouille with Fresh Basil
- Medley of Seasonal Vegetables tossed in Garlic Herb Butter
- Green Beans, Carrots, Red Onions and Red Bell Peppers tossed in Shallot Thyme Butter
- Zucchini, Summer Squash and Roma Tomatoes tossed in Garlic Herb Butter
- Roasted Root Vegetables with Brown Sugar
- Green Beans tossed with Garlic Herb Butter and Toasted Almonds
- ▶ Honey Glazed Carrots

## BREADS

- 👉 Baguette Slices with Spicy Southwestern Tomato Sauce
- 👉 Brioche Rolls with Butter Chips
- 👉 Fresh Buttermilk Biscuits with Whipped Honey Butter
- 👉 Hawaiian Rolls with Butter Chips
- Assorted Rolls and Butter Chips
- Sourdough Rolls with Butter Chips
- Peasant Multi Grain Rolls with Butter Chips
- Focaccia Bread with Rosemary
- Baguette Slices

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# DESSERTS

## STATIONS (Individually Priced)

- Chocolate Fountain (apx \$250 flat and \$3.5pp)  
With Strawberries, Pineapple, Pretzels and Sponge Cake
- Banana Splits with all the Fixings (\$4.25 per person)  
Ripe Bananas with Vanilla and Chocolate Ice Cream  
Topped with Chocolate Ganache and Fresh Strawberry Compote  
Served with Sprinkles, Chopped Nuts and crushed Heath Bar  
Finished off with Whipped Cream

## BUFFET

- ✦ Gourmet Miniature Desserts  
Assorted Lemon Bars, Pecan Bars, Seasonal Cheesecake Squares, Miniature  
Chocolate Chip Cookies and Tiramisu Cups
- Assorted Miniature Desserts  
Assorted Chocolate Mousse Pyramids, Lemon Bars, Honey Almond  
Squares and Raspberry Linzertarts
- Fresh Fruit Skewers with Lemon Zest Dipping Sauce
- Chocolate Bread Pudding with Whiskey Carmel Sauce
- Seasonal Berry Cobbler with Vanilla Ice Cream
- ▶ Assorted Cookies and Brownies  
Chocolate Chip, Oatmeal Cranberry, Peanut Butter,  
Ginger Snaps and Dark Chocolate Brownies
- ▶ Assorted Brownies and Blondies

## PLATED DESSERTS

- ✦ Chocolate Towers with Fresh Berries
- ✦ Bourbon Pecan Tart with Caramelized Pears
- ✦ Poach Pear Tarts with Crème Anglaise
- ✦ Bananas Foster
- ✦ Macadamia Nut Torte
- Molten Lava Cake
- Strawberry Shortcake
- White Chocolate Cheesecake
- Pumpkin Cheesecake
- Ginger Green Tea Crème Brule
- Citrus Panna Cotta
- Vietnamese Coffee Tiramisu
- Tropical Fruit Napoleon
- ▶ Sorbet with Fresh Berries

# DRINKS

## DRINKS

- ✦ Signature Pineapple Ginger Lemonade
- ✦ Pomegranate Lemonade
- ✦ Tropical Iced Tea
- ✦ Bottled Water and Sparkling Water
- Fair Trade Columbian Coffee (Regular and Decaf)  
Served with Cream and Sugar
- Gourmet Coffee Upgrades (To enhance your Coffee Station)  
Organic Assorted Hot Tea Bags, Flavored Syrups, Ghirardelli Chocolate Morsels, Cinnamon Sticks, Honey, Sugar, Brown Sugar, Splenda, Equal, Half and Half, and Fresh Whipped Cream
- Classic Lemonade
- Classic Sun Tea
- Assorted Sodas
- Spring Water with Cucumber Slices
- ▶ Organic Assorted Hot Tea Bags

## BAR

- SOH will provide all the items needed to run a great bar ...  
Including the Bartender, Glassware, Bar Equipment and mixers
- Please ask for Customized Quote
- Upgraded Champagne Toast (\$1pp)  
Choice of Peach Belini or Ginger Apple  
(Not including Liquor)