



Triple Crown Caterers,
Inc.
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www.triplecrownCaterers.com

... Tasting (Tapas) Plates for a Unique Wedding Reception...

*A small sampling of menus we offer. Choose one theme for an entire menu or mix and match. This service is intended to provide your guest with a **small tasting** of many of our best recipes. **CHOOSE MORE THAN ONE REGIONAL PAIRING AND RECEIVE A 10% DISCOUNT***

Mediterranean (Chef attendant required)...

Basil & Mozzarella Arancini (risotto balls) or Chive Risotto Cakes
Souvlaki Stacks ~ layers of Lamb, Beef or Chicken with sliced Cucumber, Lettuce, Tomato, served with Tzatziki
Small plate of varied Olives, Feta, Hummus, Extra Virgin Olive Oil Drizzle, served with warm pita bread
Sliced Roma Tomatoes, Stacked with Feta cheese, Cucumbers, Red Onions & Extra Virgin Olive Oil Drizzle

European...

European Cheese Display of...Gloucester, Stilton, Wensleydale, Fruit Garnish, Crostinis and Hearth Baked Breads
Stacked selection of thin sliced Corned Beef, Boiled Carrots, sliced Cabbage & Sliced Potatoes
Huitres a la Floretine (oysters Rockefeller)
Steak Frites ~ sliced Hangar Steak, lightly seasoned & served on herbed/garlic Pommes Frites
White Onion Tart with Apple Wood Smoked Bacon & Asparagus served with Hollandaise Cheese Sauce

Gulf Shores (Chef attendant required)...

Fried Green Tomatoes, coated in Triple Crown's secret breading and Sauce
Chicken Fried Steak Fingers with Creole Mustard Sauce
Black Eyed Pea Queso sided by homemade Tortilla Chips
Southern Shrimp, Sharp Cheddar Grits topped with Tasso Ham Gravy
Herbed Corn Muffin topped with Cilantro Sour Cream

Pacific Rim...

Asian Spoons of Tuna Tar Tar on Seaweed Salad
Tempura battered Sweet Potato Sticks with Mango Chile Sauce & Chipotle Orange Aioli
Grilled Tilapia with Jaffir Lime Butter Sauce ~or~ Asian Glazed Meatballs
Spicy Peanut Pork Skewers
Veggie Lo Mein in "to go" boxed with chop sticks

American...

Fingerling Potato Coins topped with Sautéed Vidalia Onions, Crème Fraîche & Fresh Thyme
Sirloin Sliders with Cheddar, Smoked Gouda, Bleu or White American Cheeses
BLT Lettuce Cups with Apple Wood Smoked Bacon, diced fresh Tomato and Garlic-Mayo Aioli
Tavern Ham & Smoked Gouda Mushroom Caps

Caribbean...

Rasta Pasta Orzo served with Fried Plantains
Jerk Chicken Skewers with fresh Pineapple
Mojo Hangar Steak over Puerto Rican Spicy Rice
Cuban Sandwiches & Jicama Salad
Coconut crusted Chicken Tenders with Papaya Mango Salsa or Black Bean & Corn Salsa

Can be priced as "Tasting Plate Stations" or Stand Alone Buffet Stations
