



Hors d'oeuvres

- Artichoke Dip**
- Baba Ghanouj Dip with Sliced Pita Bread**
- Baby Burgers**
- Baked Cream Cheese Appetizer**
- Baked Stuffed Shrimp**
- Buffalo Style Chicken Wings**
- Chicken Tenders & Honey Mustard or Sweet & Sour Sauce**
- Cool & Creamy Cucumber Spread**
- Cubed Honey Baked Ham**
- Cubed Oven Roasted Turkey Breast**
- Cucumber & Yogurt Salad**
- Falafel Patties** (*Vegetarian burgers*)
- Fatoush Salad** (*garden salad topped with crispy pita bread pieces & house dressing*)
- Feta Cheese Triangles** (*stuffed inside filo dough*)(*Tyropita*)
- Fried Cauliflower**
- Greek Kalamata Olives**
- Greek Potato Salad**
- Greek Salad with Feta Cheese & Kalamata Olives**
- Grilled Eggplant with Crushed Garlic & Lemon Sauce**
- Ground Sirloin Triangle Pies** (*stuffed inside filo dough*)
- Ham Wrapped Cheddar Cheese**
- Honey Barbeque Chicken Wings**
- Hummus Dip with Sliced Pita Bread**
- International & Domestic Cheeses & Crackers**
- Jalapeno Poppers**
- Kibbie** (*Fancy Mediterranean Meatballs*)
- Manhattan Clam Dip**
- Meat Triangle Pies**
- Peel & Eat Shrimp**
- Petite Cheese pizzas**
- Potato Salad**
- Salmon Mousse**
- Shrimp Spread/Dip**
- Sliced Garden Vegetables & Dip** (*any Variety*)
- Spinach Florentine Dip**
- Spinach Triangle** (*stuffed inside filo dough*) (*Spanakopita*)
- Stuffed Grape Leaves**
- Stuffed Mushrooms**
- Taboulie Salad**
- Three Bean Salad**
- Tri-Colored Pasta Salad**



International Menu

Full professional service includes elaborate buffet & Hors d'oeuvres tables set up with floral centerpieces, crystal and silver platters, candelabrum, green garlands & foliage, all equipment, wait staff, chef(s) at the carvery, clear acrylic dinner plates, Hors d'oeuvres plates, napkins, utensils, cups & ice. Fruit Punch in large crystal bowl with silver ladle & Ice ring in center of bowl, Iced Tea, Pink Lemonade, Columbian, French Vanilla or Hazelnut flavored Coffee.

* (**FREE!** Upgrade dinner service to white china plates with silverware & Glassware for groups of 150 or more)

* (**FREE!** Cutting and serving of wedding cake, 6" plates, forks & cocktail napkins)

*Dinner Buffet Packages include all these **FREE** Hors d'oeuvres:
International & Domestic Cheeses & Crackers Elaborately Displayed
Assorted Seasonal Sliced Fresh Fruit with Hot Chocolate Fondue
Assorted Garden Vegetable Crudités with Ranch & Blue Cheese Dips

***Dinner Buffet:** \$38 Per Guest (add \$5 PP for lamb & seafood)

Please Choose: *2 Main Entrees, 4 Side Dishes, and cake or 3 Desserts

*Our professional Chefs will carve up to 3 Meat choices **at no additional cost**
or

***Dessert Menu:** \$18 Per Guest (off sight)

Please Choose any Five from Dessert List

or

***Hors d'oeuvres Menu:** \$23 Per Guest (off sight)

Please Choose any Five from Hors d'oeuvres List

Cleopatra Catering caters hundreds of off the list cuisine items. If you desire an item that is not listed, please ask us – we will be happy to accommodate.

*Thank you for sharing the important events of your life with us.
We appreciated your business and look forward to your friendship.*

Price does not include taxes & gratuity. Prices are subject to change without notice.



Main Entrees

The Carvery– carved tableside by our professional chef(s)

Carved Round of Beef with Honey Dijon Sauce

Herb Crusted Lean Sirloin Roast Beef with Natural Juices

Jack Daniel’s Glazed Turkey Breast

Black Forest Honey Baked Ham

Spicy Pork Loin

Leg of Lamb *(marinated with our special spices & roasted garlic, slowly roasted to perfection)*

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**Sautéed Chicken Breast with Caramelized Onions and Mushroom Cream Sauce**

**Beef Shish Ka-Bob**

**Beef Stroganoff with Egg Noodles**

**Beef Tenderloin Dijon**

**Bow-Tie Pasta in Marinara Sauce topped with Jumbo Shrimp Marinated in Garlic**

**Chicken Franchise**

**Chicken Shish Ka-Bob**

**Flounder Rolls with Asparagus**

**Fried Fish Fillets** *(Mediterranean Style)*

**Garlic & Oregano Roasted Chicken Breast**

**Hashwa** *(seasoned ground beef sautéed with onions, then cooked with basmati rice, topped with pine nuts, Almonds and walnuts sautéed in sweet olive oil)*

**Jumbo Shrimp & Scallops with Marinara Sauce over Linguini**

**Jumbo Shrimp Baked in Garlic & Lemon Sauce**

**Kibbie** *(beef or lamb, cracked wheat, blended with our special blend of spices baked to perfection)*

**Kofta Ka-bob** *(seasoned ground sirloin steak shaped and grilled on skewer)*

**Lamb Shish Ka-bob**

**Lasagna With Meat Sauce**

**Lemon Broiled Fish Fillets**

**Lemony Chicken Breasts**

**Pastitsio** *(layers of pasta and seasoned ground beef, topped with a layer of béchamel [white cream] sauce)*

**Poached Sole with Dill Sauce**

**Salmon Baked in Garlic & Lemon Sauce**

**Salmon Steaks in Dill Sauce**

**Sautéed Breast of Chicken with White Wine Sauce**

**Shrimp Creole with White Rice**

**Southern Fried Catfish**

**Spanakopita** *(Spinach Stuffed Filo Triangles)*

**Spinach & Pesto Stuffed Chicken Breasts**

**Stuffed Grape Leaves** *(with beef or lamb, basmati rice, slowly cooked with garlic and lemon)*

**Stuffed Zucchini**

**Tri Colored Fettuccini Topped with Shrimp & White Cream Sauce**

**Turkey Breast Shish Ka-bobs**

**Tyropita** *(Fetta Cheese Stuffed Fillo Triangles)*

**Wine Simmered Beef**



## Side Dishes

- Asparagus in Anchovy Sauce**
- Baba Ghanoush** (*slow roasted eggplant pureed with tahini, garlic and lemon juice*)
- Baked Potatoes with all the fixings**
- Basmati Rice with Vermicelli**
- Broccoli & Pasta**
- Buttered Sweet Corn**
- Cheese & Bacon Potato Bake**
- Crisp Onion-Roasted Potatoes**
- Cucumber and Yogurt Salad**
- Fatoush** (*garden salad topped with crispy pita bread pieces & house dressing*)
- Feta Cheese Cubes with Olive Oil, Oregano and Mint**
- Fire Roasted Vegetables**
- Fresh Garden Salad with House Dressing**
- Garden Medley Rice**
- Glazed Baby Carrots**
- Greek Potato Salad**
- Greek Salad** (*fresh garden salad, Greek house dressing, crumbled feta cheese, Kalamata olives*)
- Green Beans with Almonds Sautéed in Sweet Butter**
- Grilled Eggplant with Garlic Sauce** (*smothered in crushed garlic and lemon juice*)
- Hot & Spicy Glazed Carrots**
- Hummus** (*chick peas pureed with tahini, plenty of garlic and lemon juice, tastefully seasoned*)
- Italian-Style Roasted Peppers**
- Kalamata Olives**
- Parmesan Parsley Tri-Colored Pasta Salad**
- Rice Pilaf**
- Roasted Garlic and Rosemary Red Potatoes**
- Roasted Garlic Mashed Potatoes**
- Seafood Salad** (*Loaded with crab meat and cocktail shrimp*)
- Steamed Mixed Vegetable Medley**
- Taboulie** (*finely chopped parsley, tomatoes, scallions, and cracked wheat, seasoned with lemon juice and olive oil*)
- Three Bean Salad**
- Tri-Colored Pasta Salad**
- Warm Dinner Rolls with Butter**



## Desserts

### **Assorted Seasonal Sliced Fresh Fruit with Chocolate Fondue**

**Baklava** (*golden, crispy filo layers stuffed with almonds & walnuts drizzled with homemade honey*)

**Caramel Flan**

**Carrot Cake**

**Cheesecake with Strawberries, Blueberries, or Cherries** (*homemade from scratch!*)

**Cherry Cheese Pie**

**Chocolate Brownies**

**Chocolate Dipped Strawberries** (*White or Dark*)

**Chocolate Mousse**

**Chocolate-Strawberry Parfait**

**Coconut Macaroons**

**Dark Chocolate Almond Fudge**

**Death by Chocolate Cake**

**Double Chocolate Brownies**

**Fresh Strawberry Pie**

**Fruit Cheese Tarts**

**German Chocolate Cake**

**Harrissa** (*coconut cake drizzled with homemade honey*)

**Heavenly Vanilla Cake**

**Jell-O Molds Garnished with Fresh Fruit**

**Jumbo Chocolate Chip Cookies**

**Konafa** (*golden, crispy layers of shredded filo stuffed with sweet cheese or nuts drizzled with homemade honey*)

**Miniature Cheesecake Squares**

**Peach Surprise Pie**

**Pears au Chocolat** (*Braised Pears topped with white or dark chocolate*)

**Pineapple Upside-down Cake**

**Rice Pudding**

**Seven Layer Chocolate & Vanilla Cake**

**Sweet Cheese Triangles**

**Triple Layer Chocolate & Coconut Cookie Bars**

**White Chocolate & Macadamia Nut Cookies**