

Secret Recipes Inc.



**Designated Caterer for the
Abraham Lincoln Presidential Library & Museum**

Reception

Menus

If you can dream it, we can do it!

***These menus are only your guide, we willingly
custom design menus to fit your taste, event, and
budget.***

**Online at SecretRecipesCatering.com
319 N. Main St Chatham, IL 62629 (217) 483 9500**



Hot Hors d'Oeuvres

Minimum order 30 pieces per item selected

\$1.75 Per Piece

Seafood Rangoon
Pot Stickers
Crab Rangoon
Chicken Satay with Duck Sauce
Pigs in a Blanket
Cheese Puffs
Meatballs- Swedish, BBQ, Teriyaki
Buffalo, or Cajun
Southern Baked Chestnuts with Bacon
Thai Curry Chicken Spring Rolls
Southwestern Fire Cracker Spring Rolls
Sweet Potato Fries with Bistro Sauce
Drunken Baby 'Bellos

\$2.25 Per Piece

Coconut Chicken
Citrus Duck Drummettes
BBQ Quail Leg wrapped in Bacon
Shrimp Fajita Quesadilla
Mini Assorted Quiche
Asian Pork Kabobs
Fire Cracker Chicken
Bacon Wrapped Scallops
Mini Sugar Donuts
Mini BBQ Ribs
Apple Strudel
Mini Turkey Club Sandwiches
Breaded Portabella Mushroom with
Marinara Sauce
Cream Cheese Poppers
Mini Asian Chicken Kabobs
Fried Cinnamon Sugar Fritters

\$2.00 Per Piece

Black and Blue Chicken Quesadillas
Baked Mushrooms with Sausage
Pepperoni Cheese Puffs
Spinach Artichoke Blue Cheese Dip
Bacon and Cheddar Potato Cups
Spinach and Feta Phyllo Triangles
Vegetable Egg Roll
Steamed Oriental Dumplings
Apricot Rumaki
Toasted Ravioli with Marinara Sauce

\$2.75 Per Piece

Mini Dover Scallop Slider
Coconut Shrimp
Clams Casino
Oysters Rockefeller
Teriyaki Seared Yellow Fin Tuna
Tempura Fried Shrimp
Lobster Newburgh Puff Pastry
Mini Crab Cakes with Red Pepper
Sauce
Mini Italian Beef Sandwiches
Mini BBQ Sandwiches
Mini Country Club Chicken Salad
Sandwiches
Mini Rosemary Lamb Chops
Cajun Jerk Scallops
Double Cream Brie with
Raspberries and Almonds in
Phyllo
Ginger Teriyaki Shrimp Skewers
Mini Prime Rib Sandwiches
Baked Mushrooms with Crabmeat
Imperial

Oct 2011

Cold Hors d'Oeuvres

Minimum order 30 pieces per item selected

\$1.75 Per Piece

Deviled Eggs with Caviar
Italian Feta Bruschetta
Artichoke Dried Cherry Canapé
Roast Beef Canapé
Stuffed Cherry Tomato
Salami Horns
Pinwheel Deli Bites
Fresh Fruit Kabobs

\$2.75 Per Piece

Artichoke with Blue Fin Crabmeat
Salmon Dill Canapé
Mini Shrimp BLT
Beef Bruschetta
Prosciutto Wrapped Asparagus
Crabmeat Hoazel

\$3.00 Per Piece

Jumbo Shrimp Cocktail
Oysters or Clams in the Half Shell
Seared Dover Scallops Teriyaki
Stone Crab Claws

\$2.00 Per Piece

Country Club Chicken Puff Pastry Cups
Smoked Salmon Canapé
Citrus Duck on Lettuce Cup
Prosciutto and Cantaloupe skewers
Southwest Pastry Cup
Greek Marinated Vegetable in Lettuce Cup
Grilled Vegetable in Lettuce Cup
Grand Marnier Fruit Kabobs
Blue Cheese Canapé
Caprese
BLT Lettuce cup

\$3.00 Per Piece

Seared Filet Horseradish canapé
Asian Smoked Salmon in Lettuce Cup
Peel and Eat Shrimp
Seared Ginger Washabi Tuna
Steak Tartar canapé
Gorgonzola Pecan Tarts
Mini BLT Broche
Goat cheese Apricot tart
Shrimp Salad in Pastry Cup

Display Platters

Each serves approximately 50 people

Harvest Vegetable Sampler- assorted Vegetables with Buttermilk Ranch Dip \$115.00

Fresh Fruit with Honey Cream Dressing \$145.00

Exotic Cheeses with assorted Crackers and Bread \$169.00

Smoked Salmon Mirror with Cream Cheese, Capers and Onion \$199.00

Grilled Marinated Vegetables with Balsamic Reduction \$135.00

Artichoke Dip with assorted Flatbreads and Crustinis \$125.00

Assorted Cheese Balls with Crustinis \$110.00

Gorgonzola with Blue Corn Pita Chips \$110.00

Baked Brie in Puff Pastry with Apricot, Raspberry, and Almonds \$169.00

Chocolate Fountain- choice of White, Milk or Dark Chocolate- \$5.25 per person

***100 people minimum for Fountain. Price includes 2 hours of operation.

Oct 2011

Station Reception Items

Roasted Pork Loin

Served with Bistro Sauce and
Rosemary Mayonnaise
Serves approximately 30 people
\$139.00

Steamship Round of Beef

Served with Horseradish Sauce and
Silver Dollar Rolls
Serves approximately 100 people
\$299.00

Decorated Whole Salmon Mirror

Salmon Poached and served with Dill
Cream Cheese, Capers, Onions and
Assorted Crackers
Serves approximately 50 people
\$219.00

Roasted Lamb Loin Chops

Broiled with a Rosemary Dijon Breeding
Serves approximately 30 people
\$199.00

Deluxe Sweet Treats

Assorted Mini Desserts
Brownies, Lemon Bars, Texas Cake
with Fudge Icing, Carrot Cake,
Colossal Tall Cheesecake
with choice of Topping
30 people minimum
\$7.50 per person

Roasted Top Round of Beef

Served with Basil Mayonnaise and
Horseradish Sauce on
Silver Dollar Rolls
Serves approximately 50 people
\$179.00

Pasta for You

30 people minimum
Fettuccini and Penne Pasta
With Marinara, Alfredo and
Tomato Velvet Sauces
\$5.50 per person

Southwest Nachos

30 people minimum
Assorted Corn Chips and Salsas,
Cheddar Cheese Sauce, Diced
Tomatoes, Onions, Guacamole, Olives
And Sour Cream
\$4.95 per person

Jaco Station

30 people minimum
Crisp and Soft Taco Shells with
Seasoned Ground Beef and Chicken,
Lettuce, Tomatoes, Guacamole Olives
and Sour Cream
\$5.95 per person

Sweet Treats

Assorted Mini Desserts
Brownies, Cookies, Lemon Bars,
Texas Cake with Fudge Icing
30 people minimum
\$4.95 per person

\$50.00 additional charge for attendant or carver per station