

Through The Looking Glass Menu Choices

Professional Catering for All Occasions

111 Broadway, Jim Thorpe PA 18229

Hors D'oeuvres Served Hot - All Hand Made

	Price Per Person
Alsatian Pita Pizza Triangles w/Broccoli, Bacon, & Ricotta	\$1.34
<ul style="list-style-type: none">• OR Asparagus, Portobello Mushroom, & Brie• OR Sun-Dried Tomato, Asiago Cheese, & Fresh Mozzarella	
Asparagus Roll-Ups with Swiss Cheese and Puff Pastry	\$2.02
Beef Bourguignon with Pearl Onions & Mushrooms	\$2.02
Chicken Tenders Milanese with Marinara Sauce	\$1.68
Chicken Wings -Choice of Buffalo, Sesame, Parmesan Mustard	\$1.34
Crab Cakes with Homemade Tartar Sauce	\$2.04
Crab, Shrimp, and Cheese Puff Pastries	\$2.33
Crunchy Coconut Chicken with Orange Horseradish Salsa	\$1.78
Crunchy Coconut Shrimp with Orange Horseradish Salsa	\$1.68
Eggplant Stuffed with Ricotta Cheese & Mozzarella Cheese	\$2.02

Fiesta Chicken and Shrimp Fajitas	\$2.65
Garlic Shrimp on a Stick (Two Shrimp)	\$3.23
Garlic-Ginger Shrimp Canapes on Pita Toasts	\$2.07
Scallops Wrapped in Bacon	\$2.80
Seafood Crepes with Lump Crab, Shrimp, and Scallops	\$4.97
Spicy Shrimp & Garlic Fritters	\$1.68
Spring Rolls with Chicken & Shiitake Mushrooms	\$1.68
Stuffed Mushrooms Choice of	\$1.34
<ul style="list-style-type: none"> • Sausage & Mozzarella • Blue Cheese, Bacon & Spinach • Monterey Jack Cheese • Walnuts, Spinach & Swiss Cheese 	
Cajun Popcorn Shrimp with Cajun Cocktail Sauce	\$1.73
Fresh Vegetable Tempura with Honey Mustard Dip	\$1.34
Eggplant Stuffed with Ricotta Cheese & Mozzarella Cheese	\$2.02
Miniature Quiche in Puff Pastry - Choice of	\$1.34
<ul style="list-style-type: none"> • Broccoli Lorraine, • Spinach & Mushroom 	

- Tomato Basil

Parmesan Mustard Chicken on a Stick \$1.68

Potato Pancakes Made with Cheddar Cheese & Apple Butter Dip \$1.28

Salmon Phyllo Pillows with Mushroom Pate \$2.81

**Hors D'oeuvres Served Cold - All
Hand Made**

Dish	Price Per Person
Asparagus Under Wraps with Brie & Prosciutto	\$2.02
Bleu Cheese & Walnut Toasts	\$1.34
Bruschetta with Fresh Mozzarella, Plum Tomatoes, & Basil	\$2.02
Cherry Tomatoes Stuffed with Walnut Tarragon Chicken Salad	\$1.28
Confetti Shrimp Marinated in Fresh Ginger & Garlic	\$1.89
Deviled Eggs	\$1.01
Jumbo Shrimp Cocktail	\$1.54
Marinated Filet Mignon on Toasted French Bread	\$3.36
Mediterranean Marinated Mushrooms with Brown Bread	\$1.28
Puff Pastry Rolls with Prosciutto and Honey Mustard	\$1.34
Red Potatoes with Gorgonzola Cream, Bacon, & Walnuts	\$1.34
Red Potatoes with Smoked Salmon, Capers, and Horseradish	\$1.93
South of the Border Shrimp Cocktail	\$2.04

Sun-Dried Tomato Pesto Crostini \$1.34

Spiral High Roller Sandwiches - Choice of: \$2.02

- Spinach Salad Spirals with Portobellos, Bacon, and Bleu Cheese
- Caesar Salad Spirals with Chicken Breast and Mozzarella Cheese
- Italian Spirals with Prosciutto, Artichoke Hearts, Roasted Red Peppers, Provolone, and Greens
- South of the Border Spirals with Turkey Breast, Guacamole, Tomatoes, Red Onions, and Monterey Jack Cheese

Tea and Pin Wheel Sandwiches Choice of: \$1.34 \$67.00

- Cracked Peppercorn Turkey Breast, Hickory Smoked Chicken,
- Roast Beef, Baked Ham & Swiss, Roasted Red Pepper Spread
- Sun-Dried Tomato & Cream Cheese, Ham & Horseradish Cream
- Cheese, Bleu Cheese Bacon & Toasted Walnut, Tuna Salad or
- Chicken Salad

Platters (serves approx 25 people)

Baked Brie with Bleu Cheese & Walnuts OR Cranberries & Raspberries with Crackers

Crab Meat OR Salmon Mousse with Crackers

Fresh Vegetable Crudites & Dip

Guacamole and Nachos

Hummus with Toasted Pita Chips

International Cheese & Fruit Platter with Crackers

Spinach Pie with Crackers

Seven Layer Mexican Dip with Tortilla Chips

Vegetable Pate with Chicken, Asparagus, & Mushrooms with Crackers

Fresh Fruit Kabobs with Chocolate Sauce

BUFFET DINNERS – 20 or More People

Italian Style Buffet - \$34.00 per person

- A Boneless Chicken Dish Choose from:
 - Lemon Chicken
 - Chicken with Portobello Mushrooms, Sun-dried Tomatoes in Sherry
 - Chicken Dijonnaise
 - Chicken Milanese with Portobello Mushroom Demi Glace
 - Coq au Vin
 - Pecan Chicken
- Sweet Italian Sausage & Peppers **OR** Veal and Peppers (For Veal add \$1.75 Per Person)
- Home Made Meatballs in Tomato Sauce
- Baked Ziti **OR** Stuffed Shells
- Sautéed New Potatoes with Thyme
- Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls and Butter **OR** Homemade Bread and Butter

Mexican Buffet - \$27.00 per person

- Chicken Fajitas with Boneless Marinated Chicken Breast Strips Seared on a Hot Pan with Tri-Color Holland Peppers and Caramelized Onions Served with Soft Tortillas, Fresh Homemade Tomato Salsa, Guacamole, and Sour Cream
- Beef Quesadilla, Cilantro, Tomato, Monterey Jack, and Cheddar **OR** Chili Con Carne
- Vegetable Chili
- Mexican Rice with Red Beans, Sautéed Onion and Garlic
- Mexican Corn Bread, Chips & Salsa

Buffet \$30.00 Per Person

Choose from two of the following entrees:

- Lemon Chicken on Spinach Leaves
- Chicken with Portobello Mushrooms, Sun-Dried Tomatoes, & Sherry
- Chicken Francaise with Lemon Sauce
- Chicken Dijonnaise
- Chicken Milanese with Portobello Mushrooms and Caramelized Onion Gravy
- Coq au Vin with Pearl Onions and Mushrooms in a Burgundy Wine Sauce
- Chicken Alboise in a Mediterranean White Wine Sauce with Tomatoes and imported Olives
- Pecan Chicken with Raspberry Sauce
- Chicken Breast Stuffed with Oranges & Leeks
- Baked Chicken Breasts with Sun-Dried Tomatoes and Cream
- Baked Chicken Breasts with Scallions and Limes
- Chicken Fricassee with Wild Mushrooms & Tomatoes

- Pork Medallions with Sauteed Apples
- Sauteed Pork Medallions with Mustard, Shallots, & Capers
- Boneless Tuscan Pork Roast with Rosemary & Garlic (Sliced & w/Gravy)
- Honey-Orange Glazed Ham with Mandarin Raisin Sauce
- Steak Stuffed with Sausage, Basil, Spinach, & Swiss in a Burgundy Wine Sauce
- Beef Bourguignon
- Beef Carbonnade with Caramelized Onions & Dark Beer
- Beef Stroganoff (Made with Bottom Round)
- Bavarian Pot Roast (Sliced and with Gravy)
- Wine Braised Beef with Holland Peppers and Herbs
- Roast Carved Turkey with Sausage & Apple Stuffing and Gravy
- Veal Stew with Spring Vegetables and Herbs *(for this dish add an additional \$2.00 per person)*

Includes these accompaniments:

- Scalloped Potatoes, **OR** Mashed Potatoes with Cheddar Cheese Crust **OR** Sauteed New Potatoes with Thyme **OR** Pecan Topped Sweet Potato Casserole **OR** Penne in Vodka Sauce **OR** Lemon Rice with Fresh Dill
- Fresh Broccoli **OR** Green Beans with Cashew Butter **OR** Basil Pesto **OR** Lemon & Garlic Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls or Homemade Bread and Butter

Buffet \$41.00 or \$44.00 Per Person

For \$41.00 Choose one item from the list below and one item from the \$30.00 Person Buffet

For \$44.00 Choose two items from the list below

Boneless Chicken Breast Stuffed with Herbed Ricotta in a Mushroom Sauce
 Boneless Chicken Breast Stuffed with Spinach and Feta Cheese
 Boneless Chicken Breast Stuffed w/Mushrooms, Sweet Italian Sausage, & Mozzarella
 Chicken Cordon Bleu with Prosciutto and Swiss Cheese
 Boneless Chicken Breast Stuffed with Spinach & Wild Mushrooms
 Chicken Breast with Monterey Jack Cheese & Sun-Dried Tomato Stuffing
 Chicken with Asparagus and Sweet Red & Yellow Holland Peppers
 Veal Scaloppini in Vodka Sauce **OR** With Wild Mushroom Sauce *(for this dish add an additional \$2.00 per person)*
 Veal Picatta with Capers and Pine Nuts *(for this dish add an additional \$2.00 per person)*
 Veal Marsala *(for this dish add an additional \$2.00 per person)*
 Veal with Sun-Dried Tomatoes, Capers, Thyme, & Tarragon *(for this dish add an additional \$2.00 per person)*
 Boneless Pork Loin with Pockets of Wild Mushroom and Sage Stuffing
 Beef Kabobs Made with Filet Mignon, Red Onion, Holland Peppers, and Mushrooms
 Baked Salmon Filet with Lemon Horseradish Dill Crust
 Slow Roasted Salmon with Mustard and Lime
 Seafood Lasagna with Shrimp, Scallops, Crab, and Fresh Spinach
 Shrimp Fettuccine in a Tomato, Cream, & Cilantro Sauce

Includes these accompaniments:

- Scalloped Potatoes, **OR** Mashed Potatoes with Cheddar Cheese Crust **OR** Sauteed New Potatoes with Thyme **OR** Pecan Topped Sweet Potato Casserole **OR** Penne in Vodka Sauce **OR** Lemon Rice with Fresh Dill
- Fresh Broccoli **OR** Green Beans with Cashew Butter **OR** Basil Pesto **OR** Lemon & Garlic Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls or Homemade Bread and Butter

Buffet \$54.00 or \$58.00 or \$64.00 per Person

For \$54.00 Choose One Entrée From This Menu and One Entree From \$41.00 Menu

For \$58.00 Choose Two Entrees From This Selection

For \$64.00 Choose Three Entrées From This Menu

Chateaubriand with Horseradish Sauce (Grilled Marinated Filet Mignon)

Beef Tenderloin with Herb Crust

Boneless Prime Ribs of Beef with Horseradish Cream Sauce

Grilled Peppercorn Veal Chips with Sun-Dried Tomato Relish

Salmon Filets with Shiitake Mushrooms and Wild Rice

Filet of Sole Stuffed with Shrimp, Scallops, and Crab

Sauteed Shrimp with Garlic & Herbs

Seafood Crepes with Shrimp, Scallops, & Crab

Seafood Skewers in a Dill & Dijon Marinade with Shrimp, Scallops, and Swordfish

Grilled Jumbo Shrimp with Prosciutto & Basil

Linguine with Crab and Wild Mushrooms

Shrimp and Crab on Zucchini Noodles

Crab and Pesto on Angel Hair Pasta

Shrimp and Chicken Braised in Port Wine with Herbs and Tomatoes

Fettuccine with Shrimp, Scallops, Chicken, and Mushrooms

Includes these accompaniments:

- Scalloped Potatoes, **OR** Mashed Potatoes with Cheddar Cheese Crust **OR** Sauteed New Potatoes with Thyme **OR** Pecan Topped Sweet Potato Casserole **OR** Penne in Vodka Sauce **OR** Lemon Rice with Fresh Dill
- Fresh Broccoli **OR** Green Beans with Cashew Butter **OR** Basil Pesto **OR** Lemon & Garlic Glazed Carrots
- Garden Salad with Two Homemade Dressings
- Dinner Rolls or Homemade Bread and Butter

Deserts Etc.

Item

Coffee, Tea, and Decaf - Unlimited

Assortment of Homemade Cookies and Squares

Assortment of Homemade Cookies and Squares with

Mini Cream Puffs, Choc Covered Strawberries, Key Lime Tartlets, Pecan Tartlets, and Chocolate Silk Tartlets

Home Made Cream Puffs with Vanilla Crème Brule Filling & Raspberry Sauce or Hazelnut Cream Filling with Chocolate Sauce

Fresh Fruit Salad or Fresh Fruit Platter

Your Choice of one of the following

Apple Croustade (1 serves 16-20)

Carrot Cake with Cream Cheese Icing (1 serves 16-20)

Classic Tiramisu Chiffon Cake (1 serves 16-20)

Lemon Meringue Pie (1 serves 16-20)

Cappuccino Pie (1 serves 16-20)

New York Style Cheesecake with Walnut Crust or Chocolate Ganache (1 serves 16-20)

Viennese Style Desert Set up is available for an additional charge.

Prices above are for the food only. There is an additional charge for servers ,bartenders, linens, etc.