



AT FOWLER MANSION



# DISPLAYS

## CRUDITÉS

AN ASSORTMENT OF FRESH CUT VEGETABLES DISPLAYED WITH OUR SAVORY VEGETABLE DIP.

\$2.75 PER PERSON

## FRESH FRUITS

SEASONAL FRESH CUT FRUITS WITH OUR DELICIOUS FRUIT DIP.

\$3.00 PER PERSON

## IMPORTED & DOMESTIC ARTISAN CHEESES

GOURMET CHEESES FROM AROUND THE WORLD BEAUTIFULLY DISPLAYED WITH ASSORTED CRACKERS, CROSTINI, DRIED FRUITS, NUTS AND GRAPES.

\$4.95 PER PERSON

## CHARCUTERIE

DRIED AND SMOKED MEATS DISPLAYED WITH ASSORTED OLIVES, MUSTARDS AND MARMALADES.

\$5.95 PER PERSON

## WHOLE BAKED BRIE

A WHOLE WHEEL OF FRENCH BRIE CHEESE WRAPPED IN PUFF PASTRY. GARNISHED AND TOPPED WITH RASPBERRY SAUCE (FEEDS 50)

\$75.00

## BREADS & SPREADS

ASSORTED ARTISAN BREADS, PITA CHIPS, CROSTINI, CRACKERS, ROSEMARY AND GARLIC INFUSED OILS, ASSORTED TAPENADES, HUMMUS, SPINACH ARTICHOKE DIP AND WHOLE ROASTED GARLIC.

\$8.95 PER PERSON

## ANTIPASTI

IMPORTED AND DOMESTIC CHEESES, DRIED AND SMOKED MEATS, ITALIAN MARINATED VEGETABLES, GRILLED MUSHROOMS AND ZUCCHINI, ROASTED RED PEPPERS, HUMMUS, MARINATED MOZZARELLA BITES WITH BASIL AND GRAPE TOMATOES, ASSORTED OLIVES. BEAUTIFULLY DISPLAYED WITH AN ASSORTMENT OF BREADS, CRACKERS, CROSTINI AND PITA CHIPS.

\$11.95 PER PERSON

\$13.95 PER PERSON FOR GUEST COUNTS UNDER 100

# DIPS & SPREADS

25 PERSON MINIMUM PER SELECTION

\$2.95 PER PERSON

SERVED WITH ASSORTED BREADS, CROSTINI AND CRACKERS

## HOT

SPINACH ARTICHOKE

SAVORY CRAB

BUFFALO CHICKEN

## SMOKED SALMON

ROASTED BEET & WALNUT

GRILLED SUMMER SQUASH BABA  
GHANOUSH

FRESH MADE GUACAMOLE

SPRING VEGETABLE & GOAT CHEESE

CHEDDAR HORSERADISH

ASSORTED CHEESEBALLS

MOROCCAN STYLE TAPENADE WITH  
GOAT CHEESE

SPANISH OLIVE TAPENADE

## COLD

ROASTED RED PEPPER HUMMUS

EDAMAME HUMMUS

CRANBERRY ROSEMARY CHEESE

SAVORY PINEAPPLE & CHIVE

BLACK BEAN HUMMUS

# HORS D'OEUVRES

50 PIECE MINIMUM PER SELECTION

\$1.50 PER PIECE

## HOT

SPANAKOPITA – SPINACH AND FETA  
CHEESE IN CRISPY PHYLLO DOUGH

MEDITERRANEAN ARTICHOKE TARTS

WARM GORGONZOLA ONION AND  
LEEK TART

SOLOMIO – PRIME RIB, SAUTÉED  
ONION & BLEU CHEESE ON CROSTINI

ROASTED RED PEPPER AND  
GORGONZOLA STUFFED PORTABELLA  
CAPS

BROCCOLI CHEDDAR QUINOA BITES

BUN-LESS CHEESEBURGER BITES

MEATBALLS – SIGNATURE SAUCES:  
BBQ, THAI CHILI, SWEDISH,  
HAWAIIAN

CHICKEN AND BLACK BEAN  
QUESADILLA CONES

WATER CHESTNUTS WRAPPED IN  
BACON

CHICKEN OR BEEF SATAY SKEWERS  
WITH ASSORTED SAUCES: COCONUT  
CURRY, TANGY SWEET CHILI, HONEY  
GINGER, BBQ, THAI PEANUT

SCALLOPS WRAPPED IN BACON

GRILLED SHRIMP IN ROASTED GARLIC  
LEMON BUTTER

SEAFOOD STUFFED MUSHROOM CAPS

## COLD

ANTIPASTI SKEWERS

SHRIMP COCKTAIL GAZPACHO  
SHOOTERS

CAPRESE SKEWER WITH BALSAMIC  
REDUCTION

GOAT CHEESE & DRIED FRUIT  
CANAPES

SMOKED SALMON STUFFED CHERRY  
TOMATOES

SUN DRIED TOMATO PESTO BITES

FRESH FRUIT SKEWERS WITH HONEY  
VANILLA YOGURT DIP

CUCUMBER CANAPES

ASPARAGUS WRAPPED IN  
PROSCIUTTO WITH BALSAMIC  
REDUCTION

SMOKED SALMON AND CUCUMBER  
WITH DILL

# ACCOMPANIMENTS & SIDE DISHES

## SOVEREIGN SALAD

MIXED GREENS WITH SHREDDED  
CARROT, SLICED RED ONION, GRAPE  
TOMATO, ENGLISH CUCUMBER AND  
CROUTONS SERVED WITH CHOICE OF  
DRESSING.

## STARCHES

GARLIC ROSEMARY RED SMASHED  
POTATO

DUCHESS TWICE BAKED POTATO

AU GRATIN POTATO

ROASTED RED SKIN POTATO

BAKED POTATO WITH BUTTER, SOUR  
CREAM AND CHIVE

RICE PILAF

BROWN RICE CASSEROLE WITH  
CHEDDAR CHEESE AND BROCCOLI

PARMESAN BUTTER NOODLES

WHIPPED SWEET POTATO

## VEGETABLES

FRESH GREEN BEANS ALMONDINE  
WITH BUTTER

MEDLEY OF BROCCOLI,  
CAULIFLOWER AND CARROTS

STEAMED BROCCOLI WITH HERBED  
BUTTER (ADD WHITE CHEDDAR  
CHEESE SAUCE \$1)

RATATOUILLE WITH SAUTÉED  
EGGPLANT, ZUCCHINI, ONIONS,  
TOMATO AND GARLIC

BALSAMIC GLAZED JULIENNED  
CARROTS

ASSORTED GRILLED VEGETABLES  
WITH BLENDED SEASONINGS —  
ZUCCHINI, SQUASH, ASPARAGUS,  
BELL PEPPERS, RED ONIONS AND  
CHERRY TOMATOES

ASPARAGUS WITH ROASTED GARLIC  
AND LEMON ZEST

CAULIFLOWER AU GRATIN

ROASTED BRUSSEL SPROUTS WITH  
CAMELIZED ONION, BACON  
LARDONS AND BALSAMIC REDUCTION

GRILLED CORN ON THE COB WITH  
PARMESAN AND CHILI SPICES

CORN O'BRIEN

ASIAN STIR FRY VEGETABLES

## SIDE SALADS

### \*ISLAND CURRY APPLE SALAD

FRESH GRATED GINGER, GRANNY SMITH APPLES, CARROT, GOLDEN RAISINS, TOSSED WITH A MILD YELLOW CURRY SAUCE THEN GARNISHED WITH CILANTRO AND TOASTED COCONUT

### \*THAI CHILI CUCUMBER SALAD

CUCUMBER, PEPPERS, ONIONS, SNOW PEAS, CARROTS TOSSED IN SWEET AND SPICY CHILI SAUCE

### \*ZESTY PESTO PENNE SALAD

CHERRY TOMATO, TOASTED PINE NUT, SHAVED ASIAGO CHEESE, CHOPPED HERBS AND PENNE PASTA

### \*RED SKIN POTATO SALAD

CRISPY BACON LARDONS, BLANCHED FRENCH GREEN BEANS, RED ONION TOSSED WITH GARLIC AIOLI AND HERBS

### \*FRESH FRUIT SALAD

CUT SEASONAL FRUITS, BERRIES AND MINT

### \*BALSAMIC TOMATO SALAD

CHERRY TOMATOES, MOZZARELLA, CHOPPED BASIL, CLIPPED BABY SPINACH DRIZZLED WITH BALSAMIC REDUCTION

\$1.50 UPGRADE CHARGE PER PERSON

## PLATED SALAD UPGRADES

### \*WEDGE

ICEBERG WEDGE, GORGONZOLA CHEESE CRUMBLES, CHERRY TOMATOES, SMOKED BACON LARDONS, THIN SLICED RED ONION, CRACKED PEPPERCORN RANCH DRESSING

### \*APPLE PECAN CRUNCH

RED ROMAINE, ICEBERG LETTUCE, SHREDDED GRANNY SMITH APPLES, CANDIED PECANS, GOAT CHEESE, HONEY APPLE CIDER VINAIGRETTE

### \*HEALTHY TRAILS

BABY KALE, ROMAINE, DRIED CRANBERRIES, HOUSE MADE GRANOLA, TOASTED ALMONDS, SHREDDED CARROT, BROCCOLI, POPPY SEED VINAIGRETTE

### \*CHOP

CHOPPED ICEBERG, ROMAINE, CARROTS, KALAMATA OLIVE, TOMATO, RED ONION, CUCUMBER, BLENDED CHEDDAR CHEESE, HONEY WHITE BALSAMIC VINAIGRETTE

\$1.00 – 2.50 UPGRADE CHARGE PER PERSON

# DINNER ENTREES

ALL DINNER ENTREES ARE SERVED WITH A SOVEREIGN SALAD, YOUR CHOICE OF VEGETABLE AND STARCH, FRESH BAKED ROLLS AND BUTTER

## CHICKEN ENTREES

BOURBON – THIGHS MARINATED AND SLOW ROASTED IN SAVORY BOURBON BROWN SUGAR SAUCE

PICCATA – SEASONED PAN-SEARED BREAST WITH A LEMON WHITE CAPERS SAUCE

CORDON BLEU – BREAST STUFFED WITH BLACK FOREST HAM, SWISS AND GRUYERE CHEESES. FINISHED WITH A CHAMPAGNE SAUCE AND PANCETTA CRISPS

GRILLED BBQ – SEASONED AND GRILLED TO PERFECTION WITH OUR SIGNATURE BBQ SAUCE

STUFFED BREAST – WITH BOURSIN CREAM SAUCE. STUFFED WITH YOUR CHOICE OF STUFFING: \*SPINACH ARTICHOKE \*APPLE, ONION AND BRIOCHE \*CORNBREAD, CRANBERRY, CELERY AND ONION

PENNE PASTA PRIMAVERA WITH GRILLED CHICKEN, SAUTÉED VEGETABLES AND WHITE WINE ALFREDO SAUCE

\$17.95 – 24.95

## PORK ENTREES

SLOW ROASTED PORK LOIN STUFFED WITH APPLES AND SPICY SAUSAGE. SERVED WITH A SWEET AND SUBTLE APPLE CIDER CREAM REDUCTION

BACON WRAPPED PORK TENDERLOIN MEDALLIONS WITH PORT WINE DEMI GLAZE AND BING CHERRIES

PULLED PORK MARINATED AND SLOW ROASTED. CHOOSE YOUR SAUCE: BBQ, ANCHO CHILI, HONEY MUSTARD

\$16.95 – 22.95

## VEGETARIAN ENTREES

DRUNKEN WILD MUSHROOM PASTA

EGGPLANT PARMESAN

PASTA PRIMAVERA WITH WHITE WINE ALFREDO SAUCE

GEMELLI SALAD WITH GREEN BEANS, PISTACHIOS AND LEMON THYME VINAIGRETTE

ORZO SALAD WITH SPICY BUTTERMILK DRESSING

QUINOA STUFFED TOMATOES

\$15.95 – 22.95

### BEEF ENTREES

PRIME RIB MARINATED WITH FRESH  
HERB BLEND, SALT AND PEPPER.

SERVED WITH HOT AU JUS,  
HORSERADISH AND HORSEY SAUCE

FILET MIGNON WITH CLASSIC DEMI  
GLAZE AND ROQUEFORT BLEU  
CHEESE

TOMAHAWK RIBEYE WITH  
CHIMICHURRI DRY RUB AND TOPPED  
WITH BLISTERED CHERRY TOMATOES,  
GARLIC, PEPPER MÉLANGE AND  
ROSEMARY RED WINE REDUCTION  
SAUCE

GRILLED TENDERLOIN MEDALLIONS  
WITH ONION AND WILD MUSHROOM  
SAVORY SAUCE

BEEF TIPS WITH PEPPERS, ONIONS,  
GARLIC IN BROWN GRAVY

TENDER BRAISED BEEF AND  
MUSHROOM IN AN ENVELOPE OF PUFF  
PASTRY SERVED WITH CHIVE SOUR  
CREAM

\$25.95 – 36.95

### SEAFOOD ENTREES

BAKED LOBSTER MAC & CHEESE –  
TENDER MORSELS OF LOBSTER AND  
ZITI PASTA TOSSED WITH AGED SHARP  
CHEDDAR CHEESE SAUCE. TOPPED  
WITH BUTTERY BREAD CRUMBS AND  
BAKED UNTIL GOLDEN

PAN-SEARED SALMON RUBBED WITH  
SAVORY HERB BLEND SERVED WITH A  
LEMON DILL SAUCE

GRILLED SWORDFISH WITH FRESH  
PINEAPPLE, PEPPER AND RED ONION  
SALSA

AHI TUNA STEAK MARINATED AND  
SERVED WITH A SOY HONEY GINGER  
GLAZE, SCALLIONS AND SESAME  
SEEDS

SCALLOP SHRIMP DUO – PAN  
SEARED SEA SCALLOPS AND PLUMP  
SHRIMP WITH SNOW PEAS AND RED  
PEPPERS SERVED IN A LIGHT GARLIC  
WINE SAUCE

\$23.95 – 34.95



# ACTION STATIONS

## TACO/FAJITA BAR

BUILD YOUR OWN TACOS! CHOOSE THREE: GROUND BEEF, SHREDDED CHICKEN, GRILLED CHICKEN, STEAK, AL PASTOR OR CHORIZO. SERVED WITH FLOUR AND CORN TORTILLAS, BLACK OR REFRIED BEANS, SPANISH RICE, GRILLED VEGETABLES, SHREDDED LETTUCE, FRESH MADE PICO DE GALLO, JALAPENOS, CHOPPED ONION, CILANTRO, FRESH LIME, ASSORTED HOT SAUCES, SOUR CREAM, AND SHREDDED CHEDDAR CHEESE

\$14.95 – 17.95

## MASHED OR BAKED POTATO BAR

OUR SIGNATURE GARLIC ROSEMARY SMASHED POTATOES OR A BAKER POTATO. YOUR GUEST CHOOSE THEIR OWN TOPPINGS FROM THE FOLLOWING: CARAMELIZED ONION, SAUTÉED MUSHROOMS, SMOKED BACON LARDONS, BLEU CHEESE CRUMBLES, SHREDDED CHEDDAR CHEESE, SOUR CREAM, CHIVES, AND WHIPPED BUTTER

\$6.95 PER PERSON

## NEW YORK DELI BAR

GUEST CREATE THEIR FAVORITE DELI STYLE SANDWICH. CHOOSE FROM ROAST BEEF, HAM, PASTRAMI, SMOKED TURKEY, CORNED BEEF, PEPPERONI AND SALAMI. SERVED WITH SLICED CHEESES INCLUDING SWISS, CHEDDAR, PROVOLONE. FRESH VEGGIES, AN ARRAY OF CONDIMENTS AND PICKLES ASSORTED BREADS, ROLLS, AND BAGELS ALLOW THE PERFECT SANDWICH, CHIPS AND THREE DELI-STYLE SIDES INCLUDING POTATO SALAD, OUR SIGNATURE PASTA SALAD AND COLE SLAW

\$11.95 PER PERSON

## PASTA GOURMET

CHOOSE YOUR PASTA, SAUCE AND TOPPINGS: PENNE, ROTINI OR ELBOW. MARINARA, WHITE WINE ALFREDO, GARLIC AIOLI, PESTO, ITALIAN SAUSAGE GARLIC TOMATO SAUCE. TOPPINGS INCLUDE: SPINACH, SUN DRIED TOMATO, MUSHROOMS, SEASONAL VEGETABLES, OLIVES, PINE NUTS, BASIL, SHREDDED ITALIAN CHEESE BLEND AND GRATED PARMESAN. SERVED WITH WARM GARLIC BREAD STICKS

\$12.95 PER PERSON

ADD GRILLED CHICKEN, MEATBALLS OR SAUSAGE FOR \$4 PER PERSON

# DESSERTS

## FULL SIZE

NEW YORK STYLE CHEESECAKE WITH  
ASSORTED COMPOTES AND SAUCES

DOUBLE CHOCOLATE BUNDT CAKE

DERBY PIE WITH HOUSE MADE  
WHIPPED CREAM

BREAD PUDDING WITH CHOICE OF  
WHISKEY SAUCE OR AMARETTO  
SAUCE AND HOUSE MADE WHIPPED  
CREAM

LEMON BARS

MINIATURE PIES — ASSORTED

\$4.95 PER PERSON

## BITE-SIZED

50 PIECE MINIMUM PER SELECTION

\$1.50 PER PIECE

CHOCOLATE CHUNK BROWNIE BITES

LEMON BAR

CHOCOLATE LINED PHYLLO CUPS  
PIPED WITH ASSORTED MOUSSE AND  
FRESH FRUIT BITS

MINI CHEESECAKES - ASSORTED

MANGO CUSTARD TARTS WITH  
TOASTED COCONUT

LAYERED DESSERT SHOOTERS —  
ASSORTED

# FOUNTAINS

\$200 SET UP CHARGE

## DIP & DIPPERS

50 PERSON MINIMUM ORDER

\$6.95 PER PERSON

CHOCOLATES: MILK, DARK, WHITE

ASSORTED FRUITS, SWEETS AND  
PRETZELS

NACHO CHEESE

TORTILLA CHIPS

# BAR & PREMIUM WINE SERVICE

SOVEREIGN CATERING AT FOWLER MANSION IS LICENSED AND INSURED TO SERVE ALCOHOLIC BEVERAGES BOTH ON AND OFF PREMISE. CHECK WITH YOUR VENUE FOR SPECIFIC REQUIREMENTS. SOVEREIGN CATERING IS THE SOLE CATERER FOR ALCOHOLIC BEVERAGE SERVICE FOR THE FOWLER MANSION AND THE LAHR ATRIUM.

## WINE TIERS

TIER ONE — SANTA ALICIA RESERVA, CHILE \$125/CASE

TIER TWO — DOMAINE BOUSQUET, CHILE \$155/CASE

SPARKLING WINE \$155/CASE

SPARKLING WINE TOAST \$2.95/PERSON

## BEER - KEGS

DOMESTIC \$199/KEG

MICRO BREW STARTING @ \$248/KEG

IMPORT STARTING @ \$268/KEG

OPEN BEER & WINE, UP TO 4 HOURS \$19.95/PERSON

OPEN BEER, WINE & WELL LIQUOR, UP TO 4 HOURS \$24.95/PERSON

OPEN BEER, WINE & PREMIUM LIQUOR, UP TO 4 HOURS \$34.95/PERSON

OFF SITE CASH BAR SET UP \$275

LICENSED BAR TENDER, UP TO 4 HOURS \$75 EACH

LICENSED BAR TENDER, EACH ADDITIONAL HOUR \$25 EACH

\*PLEASE NOTE THAT WE REQUIRE ONE BAR TENDER PER 100 GUES

PREMIUM LIQUOR BRANDS

TILL VODKA

GREY GOOSE VODKA

BACARDI RUM

SHIPWRECK SPICED RUM

TANQUERAY GIN

TANNER'S CREEK BOURBON

GEORGE REMUS BOURBON

CORSAIR RYEMAGEDDON

CROWN ROYAL

TULLIBARDINE SOVEREIGN HIGHLAND SCOTCH

STOCKED BOTTLED BEERS

MILLER LITE

SAMUEL ADAMS BOSTON LAGER

SAMUEL ADAMS SEASONAL

BLUE MOON

HACKER PSCHORR

STELLA ARTOIS