

Platters

These platters should be served in conjunction with other buffet foods. All necessary disposables are included.

SMALL PLATTERS

serve 20–30 guests

LARGE PLATTERS

serve 35–45 guests

SEASONAL CUT FRUIT

Honeydew Melon, Cantaloupe, Pineapple, Apple, Grapes, and Strawberries served with Chantilly Crème or Low Fat Lemon Yogurt Dip
small 51.00 large 71.00

CRISP VEGETABLE CRUDITÉS

Carrot Sticks, Radishes, Red and Yellow Peppers, Broccoli, and Cauliflower Florets served with our own Herb Sour Cream Dip
small 45.50 large 76.50

OUR EXTRA FANCY CRUDITÉS PLATTER

Baby Carrots, Celery Hearts, Red and Yellow Peppers, Sugar Snap Peas, Button Mushrooms, and Radishes served with Pita Toasts and Homemade Breadsticks with Spinach-garlic and Roasted Pepper Dip
small 88.00 large 147.75

INTERNATIONAL CHEESE PLATTER

Jarlesburg Swiss, French Camembert, Danish Havarti, and Dutch Gouda Cheese with Assorted Crackers and Wafers, garnished with Seasonal Fresh Fruit
small 83.95 large 147.75

MORIN'S SPECIAL CHEESE PLATTER

French Brie, Smoked Gouda, Cheddar and Danish Fontina Cheese with Assorted Crackers and Wafers, garnished with Seasonal Fresh Fruit
small 61.75 large 107.95

CHEDDAR CHEESE PLATTER

Vermont Cheddar Cheese Wedges with Crisp Apples, Ribier Grapes, and Assorted Crackers
small 47.00 large 71.00

WOOD GRILLED PIZZA PLATTER

Wood Grilled Pizzas with assorted toppings served room temperature
small (50 pcs.) 61.00 large (75 pcs.) 84.00

Baked Cobbler Brie en Croute

Warm Brie with Apples, Raisins, Brown Sugar, and Walnuts wrapped in Puff Pastry 76.50

CHEDDAR CHEESE CHUTNEY CHEESECAKE

serve 50
Cheese Spread served with Fried Wontons and Red and Green Apple Slices 54.00

SMOKED SALMON PLATTER

serve 50
Smoked Norwegian Salmon served with Dill Dijon and Wasabi Cream, Fancy Crackers, and Cocktail Breads 191.95

SHRIMP COCKTAIL PLATTER

serve 20
4 lbs. Jumbo Shrimp with Zesty Cocktail Sauce 127.75

PACIFIC RIM

serve 35–50
Fresh Salmon Side baked with Kaffir Lime Soy Glaze and Rice Crackers 121.50

CLASSIC SLICED MEAT PLATTER

serve 30
Rare Roast Beef, Imported Danish Ham, Roast Turkey Breast, Cheddar Cheese with Dijon Mustard, Mayonnaise, and Mini French Rolls 146.50

ROAST TENDERLOIN

serve 15–25
2 lbs. served sliced with Pommery Grainy Mustard, Creamy Horseradish Sauce, and Mini French Rolls 120.00

BAKED HONEY DIJON HAM

serve 35–50
6 lbs. served sliced with French Dijon Mustard, Honeycup Mustard, and Assorted Mini French Rolls 109.00

MAPLE-GLAZED TURKEY BREAST

serve 35–50
Served sliced with Tarragon Mayonnaise, Honeycup Mustard, and Assorted Mini French Rolls 100.50

Antipasto Platter

serve 35–50
Italian favorites including Sharp Provolone, Mozzarella, Genoa Salami, Prosciutto, Marinated Artichokes, Marinated Mushrooms, Roasted Red Peppers, Imported Olives, Cherry Tomatoes, Sun-Dried Tomato Pesto, Italian Country Breads, Focaccia, and Assorted Breadsticks 295.00

MEXICAN CAESAR SALAD PLATTER

serve 35
Torn Romaine, Cheddar, Black Olives, Red and Green Peppers, Scallions, Grilled Corn, Black Beans, Cornbread Croutons, and Chili Lime Romano Dressing with Tortilla Chips and Salsa 98.75

MEXICAN PLATTER

serve 35–50
Blue Corn and White Corn Tortilla Chips with a Mild Chunky Tomato Salsa, Sour Cream, Guacamole, and Black Bean Salsa 88.00

GREEK SALAD PLATTER

serve 35
Mixed Greens and Spinach, Feta, Calamata Olives, Capers, Cucumbers, Tomatoes, Red Onions, and Stuffed Grape Leaves with Lemon Herb Vinaigrette along with Sesame and Plain Pita Triangles 86.95

MID-EASTERN PLATTER

serve 35–50
Toasted Pita Chips, Hummus, Baba Ghanoush, Tabouli, and Stuffed Grape Leaves 122.75

GARDEN SALAD PLATTER

serve 35
Crispy Romaine, Iceberg, and Baby Field Greens with Cherry Tomatoes, Cucumbers, Red Onions, and Croutons with Mustard French Vinaigrette 51.95

ASSORTED MINI PASTRY PLATTER

A classic assortment of Petit French Pastry
small (6 doz.) 125.00 large (10 doz.) 227.00

GOURMET COOKIE ASSORTMENT

A handcrafted selection of lavish Cookies (4 doz.) 55.00



Russell Morin

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