



Sabella's Catering cocktail receptions are unrivaled in their creativity and artistic displays. Contact us to design your unique menu to compliment your event, venue and budget.

ARTISTIC DISPLAYS

Beautiful artistically displayed trays enhance your cocktail party.

CHEESES

- ❖ Assorted Domestic Cheeses w/Crackers
- ❖ Assorted Meats and Cheeses w/Crackers
- ❖ Wedge of Domestic Cheeses Display with Fresh Berries, Grapes, Dried Fruits, Nuts
 - With Domestic and Specialty Cheeses
 - Add Brie
 - Add Brie en croute
- ❖ Brie with Dried Fruit and Nuts
- ❖ Brie En Croute
- ❖ Brie with Fig Sauce
- ❖ Antipasto Display (cheeses, meats, artichokes, olives, pepperoncini)
 - Add Bruschetta
 - Add Dipping Oils with Italian Bread

SEAFOOD

- ❖ Whole Poached Salmon w/Cucumber Dill Sauce
- ❖ Smoked Salmon with Cream Cheese and Capers and Onions
- ❖ Shrimp Cocktail
- ❖ Marinated Shrimp and Artichoke Dijonaise
- ❖ Whole Smoked White Fish

MEATS

- ❖ Cold Filet of Beef Tray with Horseradish Sauce and Mini Rolls
- ❖ Cold Sliced Pork Tenderloin with Honey Mustard or Mango Salsa and Mini Rolls
- ❖ Pork Tenderloin rolled with White Asparagus with Honey Mustard

FRUIT

- ❖ Tropical Fruit Display with Amaretto Dip
- ❖ Fresh Strawberries with Cabernet and Black Peppercorn
- ❖ Minted Melon Balls
- ❖ Strawberries with Chocolate Mousse
- ❖ Roquefort Grapes
- ❖ Warm Sherried Fruit
- ❖ Marinated Fruit Infusions

VEGETABLES

- ❖ An array of fresh cut Vegetables with our Creamy Vegetable Dip.
- ❖ Seasoned Roasted Vegetables

CREAMY DIPS

Always a crowd pleaser, hot or cold dips round out your menu.

- ❖ Hot Artichoke Dip with Crostini
- ❖ Hot Crab Dip with Crackers
- ❖ Chili Con Queso with Tortilla Chips and Raw Vegetables
- ❖ Cold Crab Dip with Crackers
- ❖ Cold Spinach Dip
- ❖ Traditional, Red Pepper, Artichoke w/Sun Dried Tomatoes Hummus served w/Pita chips

MINI SANDWICHES

A colorful array of mini and open faced sandwiches, individually garnished to tempt your guests.

- ❖ Assorted Mini Sandwiches (Roast Beef, Ham, Turkey with Cheeses)
- ❖ Artfully Garnished Open Faced Sandwiches on French Bread Rounds
- ❖ Smoked Turkey Cranberry Rounds
- ❖ Roast Beef w/Avocado Spread on Rye
- ❖ Roast Beef with Walnuts and Kiwi
- ❖ Assorted Mini Wraps
- ❖ Assorted Tea Sandwiches
- ❖ Cold Vegetable Pizza
- ❖ Assorted Hot Flatbread Pizzas
- ❖ Pulled Pork Sliders
- ❖ BBQ Beef Sliders
- ❖ Mini Crab Cake Sliders



HEARTY HORS D'OEUVRES

A delicious approach for adding heartier fare to your party.

- ❖ Cocktail Meatballs: Tomato, Burgundy, Sweet and Sour, Swedish
- ❖ Mini Chicken Piccata Bites
- ❖ Mini Chicken Marsala Bites
- ❖ Sausage and Button Mushrooms in Tomato Pinot Grigio Sauce
- ❖ Sausage Silver Dollars with Onions and Green Peppers
- ❖ Mini Seafood Pesto Pasta
- ❖ Mini Chicken Chipotle Pasta
- ❖ Mini Pasta: Tomato, Alfredo, Pesto
- ❖ Mini Pasta with Seasoned Roasted Vegetables
- ❖ Tortellini Alfredo with Prosciutto and Peas

COLD HORS D'OEUVRES

Delectable delights that can be passed or creatively displayed on a table.

SEAFOOD

- ❖ Shrimp Shooters*
- ❖ Shrimp and Artichoke Dijonaise
- ❖ Piquant Fish and Lettuce Parcels
- ❖ Seafood Pinwheels
- ❖ Shrimp Wrapped in Pea Pods
- ❖ Tarragon Mushroom and Shrimp Bites
- ❖ Smoked Salmon Cucumber Rounds
- ❖ Smoked Salmon on Rye with Capers
- ❖ Potato Nests with Shrimp
- ❖ Ahi Tuna Nachos*

MEAT

- ❖ Prosciutto Roulades
- ❖ Prosciutto wrapped Asparagus
- ❖ Prosciutto wrapped Melon
- ❖ Prosciutto and Fresh Mozzarella with Basil
- ❖ Italian Pinwheels
- ❖ Apricot Chicken Balls
- ❖ Duck and Ginger Tartlets
- ❖ Antipasto Kabobs with Tarragon Marinade
- ❖ Ham, Cheese and Cantaloupe Skewers
- ❖ Spicy Cheese and Salami Balls
- ❖ Marinated Tortellini and Salami Kabobs

VEGETARIAN

- ❖ Asparagus Rolls with Horseradish
- ❖ Bruschetta
- ❖ Greek Pinwheels
- ❖ Mexican Pinwheels
- ❖ Mushrooms filled with Blue Cheese
- ❖ Vegetables filled with Herb Cheese
- ❖ Spinach Filled Phyllo Cups
- ❖ Red Pepper Tartlets with Chards of Parmesan
- ❖ Fresh Mozzarella with Cherry Tomatoes and Basil Leaves
- ❖ Sweet Potato Cups with Marshmallow Topping
- ❖ Savory Seasoned Sweet Potato Cups
- ❖ Roasted Red Pepper Tartlets*

FRUIT

- ❖ Blue Cheese Apricots
- ❖ Mini Skewered Fruit
- ❖ Large Skewered Fruit Kabobs
- ❖ Large Skewered Fruit Kabobs with Rum and Coconut
- ❖ Waldorf Cups
- ❖ Minted Melon Balls



HOT HORS D'OEUVRES

An assortment of sumptuous delicacies that can be passed or served in a chaffing dish.

SEAFOOD

- ❖ Clams Casino*
- ❖ Clams Casino Cups
- ❖ Mushrooms Stuffed with Shrimp and Crabmeat
- ❖ Seafood Filled Phyllo Triangles
- ❖ Scallops wrapped in Bacon
- ❖ Shrimp wrapped in Bacon
- ❖ Shrimp and Bacon Tarts

MEATS

- ❖ Bacon Roll-ups
- ❖ Mini Beef Mignons
- ❖ Beef, Asparagus and Red Pepper Rolls
- ❖ Marinated Beef and Zucchini
- ❖ Beef and Onion Skewers with Oriental Dipping Sauce
- ❖ Skewered Tortellini and Meatballs with Tomato Sauce
- ❖ Prosciutto with Zucchini and Parmesan
- ❖ Devonshire Cups
- ❖ Reuben Cups
- ❖ Teriyaki Pork Kabobs with Pineapple
- ❖ Sausage and Cheddar Tarts
- ❖ Skewered Cajun Chicken with Okra
- ❖ Skewered Lemon Chicken
- ❖ Skewered Sesame Chicken
- ❖ Skewered Teriyaki Chicken
- ❖ Cajun Chicken Feta and Spinach Tarts
- ❖ Skewered Chicken with Grand Marnier Dipping Sauce
- ❖ Phyllo Triangles: Ham and Cheese, Sausage and Cheese
- ❖ Skewered Bourbon Marinated Lamb
- ❖ Almond Stuffed Dates Wrapped in Bacon
- ❖ Dried Apricots wrapped in Bacon
- ❖ Water Chestnuts wrapped in Bacon
- ❖ Dried Figs stuffed with Gorgonzola Cheese and wrapped in Bacon

VEGETARIAN

- ❖ *Asparagus Phyllo Rolls*
- ❖ *Artichoke and Cherry Tomato Tarts*
- ❖ *Phyllo Triangles: Spinach and Cheese or Wild Mushroom*
- ❖ *Brie and Cranberry Cups**
- ❖ *Potato Wraps*
- ❖ *Mini Quiches*
- ❖ *Roasted Vegetables*

**Assembled on site.*

HORS D'OEUVRE STATIONS

Hors d'oeuvre stations are a fun and exciting way to entertain.

Sabella's station events are unsurpassed for their creativity and dramatic presentations. Stations allow you to offer a great variety of menu items. They can be used in conjunction with passed hors d'oeuvres or to enhance a dinner buffet. Stations can be themed and "self-serve", or they can be "action" stations with a server in attendance. Depending on the number of guests you need to serve and the atmosphere you wish to create, you can choose as many or as few stations as you like and also choose the number of selections at a station. Station menus are customized. Minimum number for station parties is 75.

ACTION STATIONS

Action stations allow guests to interact with the attendant and lend an element of entertainment to your party.

CARVING

Tender whole roasts carved to order with mini rolls and condiments.

Honey Baked Ham, Roasted Turkey Breast, Beef Tenderloin, Steam Ship Round of Beef, Pork Tenderloin or Roasted Lamb served with Mini Rolls and condiments.

PASTA SAUTE

Pasta sautéed to order with your choice of sauces and toppings.

Penne Pasta (other varieties available)

Sauces: Tomato, Alfredo, Pesto, Vodka

Chicken, Prosciutto Ham, Shrimp, Calamari, Scallops

Mushrooms, Red and Green Peppers, Black Olives, Artichoke Hearts

Parmesan Cheese, Crushed Red Pepper

Suggested Supplements: Breadsticks, Assorted Dipping Oils with Crostini

AHI TUNA SAUTE

Black Pepper Crusted Fresh Salmon pan seared and served with sauces.

Suggested Supplements: Steamed White Rice, Fried Rice

ASIAN DUMPLING

Pork and Shrimp dumplings sautéed in sesame oil and served with sauces.

Suggested Supplements: Steamed White Rice, Fried Rice

STEAK AU POIVRE SAUTE

Beef Tenderloin encrusted with Black Peppercorn pan seared and served with a Burgundy Demi-Glace Sauce.

(More below)

MASHED POTATO MARTINI BAR

Creamy Mashed Potatoes served in individual glasses with a variety of toppings.

Mashed Potatoes: Traditional, Cheddar Cheese, Florentine, Garlic, Sweet Potatoes

Toppings: Cheddar Cheese, Chives, Crumbled Bacon, Sour Cream, Broccoli, Gravy

POTATO PANCAKE BAR

Traditional Mini German Pancakes fried to order with a variety of toppings.

Toppings: Butter, Sour Cream, Chives, Applesauce, Maple Syrup

SALAD COCKTAIL BAR

An assortment of salad items and dressings served in individual glasses.

Vegetables: Shredded Carrots, Cabbages, Diced Tomatoes, Cucumbers, Sweet Peppers, Hard Boiled Eggs, Beets, Roasted Corn, Sliced Scallions, Sliced Green/ Black Olives, Chick Peas

Cheeses: Feta, Parmesan, Gorgonzola, Cheddar, Blue Cheese, Mozzarella

Homemade Dressings: Garlic Vinaigrette, Balsamic Vinaigrette, Sweet and Sour, Ranch

CREPE BAR

Delicate crepes made to order with delicious fillings.

Fillings: Seafood Newburg, Chicken Divan, Vegetable Ratatouille, Strawberry Grand Marnier, Cinnamon Pear

FAJITA/TACO

A festive array of delicious Mexican cuisine.

Flour Tortillas, Hard Shell Tacos

Grilled Chicken, Grilled Steak, Grilled Shrimp

Grilled Peppers/Onions, Roasted Corn, Shredded Lettuce, Chopped Tomato, Chopped Onions

Salsa, Guacamole, Sour Cream, Cheddar Cheeses

Black Beans, Red Rice

SELF SERVE STATIONS

Guests can help themselves to a variety of menu choices.

PASTA STATION

A variety of pastas mixed with a variety of sauces.

Pastas: Penne, Faifelle, Tortellini, Spiral

Sauces: Alfredo, Marinara, Pesto

Specialty Pastas: Seafood Pesto, Chicken Alfredo, Tortellini w/Prosciutto Ham and Peas

Suggested Supplements: Flatbread Pizza, Bread Sticks, Dipping Oils

RAW BAR

A spectacular display of raw and cooked seafood on ice.

Clams on the Half Shell, Oysters on the Half Shell, Shrimp, Crawfish

(More below)

SEAFOOD

A variety of hot and cold seafood dishes.

Shrimp Cocktail, Whole Smoked Salmon with Capers and Cream Cheese, Whole Poached Salmon with Cucumber Dill Sauce, Smoked White Fish, Hot Crab Dip, Creamy Cold Crab Dip, Mussels Marinara, Seafood Pesto Pasta, Oysters Florentine, Clams Casino

FONDU

Something old is new again! Delicious and fun at any event.

Chocolate Fondue, White Chocolate Fondue, Cheese Fondue, Beer Cheese Fondue

Dippables: *Strawberries, Grapes, Pretzels, Cookies, Pound Cake, Marshmallows, French Bread, Vegetables*

S'MORES

Fun and delicious! Toast your marshmallows and build your s'more.

Marshmallows, chocolate bars, graham crackers

DESSERTS

Delight your guests with a spectacular presentation of our petite desserts.

Assorted Mini Desserts that can include mini brownies, fruit tartlets, mousse cups, dipped strawberries, mini cheesecakes, truffles, assorted bars and mini cookies.



ETHNIC/REGIONAL

African
Asian
Cajun
French
German

Irish
Italian Mediterranean
Mediterranean
Pittsburgh
Polish

Spanish
Tropical Island

Have an idea for a station? Your ideas are our inspiration!

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.