

Sweet
-n-
Saucy

CREATING EVENTS IS OUR SPECIALTY.



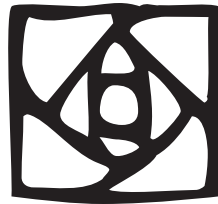
Whether it's an intimate dinner for two or fireworks for five hundred, **Sweet~n~Saucy** can help make your party an event to remember. We've done it all. Corporate meetings, showers, family reunions, charity functions, parties-for-no-reason, holiday gatherings ... we're the caterer for you. We were even chosen to provide all Crafts Service onsite meals for the Tommy Hilfiger-produced film shot in Elmira.

Owner Debbie Donovan opened her first shop in October of 1974. She had always enjoyed cooking with her mother, and catering became her career. With **Sweet~n~Saucy**, she continues to fulfill that dream. Deb and her staff look forward to welcoming you and to helping you to present your own dream events.

Sweet~n~Saucy. Catering to your dreams.

Sweet
-n-
Saucy

412 West Washington Avenue
Elmira, New York 14901
phone (607)733-8433
fax (607)734-6702



dinner menus

OPTION ONE \$19.95 per person plus tax & gratuity

Hors d'oeuvre - choice of two:

Fresh Fruit Platter with Dip
Crab and Artichoke Dips with Crackers
Bruschetta or Cheese Puffs

Potato:

choice of Mashed or Roasted

Pasta - choice of one:

Rigatoni in Marinara Sauce
Fettucini with Sun-Dried Tomato Sauce or Alfredo

Vegetable - choice of one:

Snow Peas and Carrots, Baked Beans, Green Beans Almondine
or Vegetable Medley

Meats - choice of one:

Roast Beef Au Jus
Stuffed Chicken Breast
Italian Baked Chicken
Virginia Baked Ham



OPTION TWO \$21.95 per person plus tax & gratuity

Hors d'oeuvre table - choice of two:

Cheese & Pepperoni Board
Fresh Fruit Platter with Dip
Crudités
Crab and Artichoke Dips with Crackers

Passed Hors d'oeuvre:

Bruschetta or Cheese Puffs

Potato:

choice of Gourmet Whipped, Baked, Scalloped or Au Gratin

Pasta - choice of one:

Rigatoni in Marinara Sauce
Fettucini with Sun-Dried Tomato Sauce or Alfredo

Vegetable - choice of one:

Snow Peas & Carrots, Baked Beans, Green Beans Almondine
or Vegetable Medley

Meats - choice of one:

Chicken Marsala • Chicken Scampi • Stuffed Pork Loin • Beef Stroganoff
Roast Beef Au Jus • Stuffed Chicken Breast • Steamship of Beef •
Italian Baked Chicken • Italian Roast Chicken

Please note that these menus are suggestions;
we would be happy to personalize your menu!

OPTION THREE \$23.95 per person plus tax & gratuity

Hors d'oeuvre table - choice of three:

Cheese & Pepperoni Board
Fresh Fruit Platter with Dip, Crudités
Crab and Artichoke Dips with Crackers
Bruschetta or Cheese Puffs

Potato:

choice of Gourmet Whipped,, Scalloped, Roasted or Au Gratin

Pasta - choice of one:

Rigatoni in Marinara Sauce
Fettucini with Sun-Dried Tomato Sauce or Alfredo

Vegetable - choice of one:

Snow Peas & Carrots, Baked Beans, Green Beans Almondine
or Vegetable Medley

Meats - choice of two:

Chicken Marsala • Chicken Scampi • Stuffed Pork Loin
Stuffed Chicken Breast • Steamship of Beef • Virginia Baked Ham
Chicken Parmesan • Chicken Scampi • Italian Style Chicken



OPTION FOUR \$30.95 per person plus tax & gratuity

Hors d'oeuvre table - choice of two:

Cheese & Pepperoni Board, Fresh Fruit Platter with Dip, Crudités
Crab and Artichoke Dips with Crackers
Stuffed Mushrooms, Bruschetta or Cheese Puffs

Potato:

choice of Gourmet Whipped, Baked, or Double Baked

Vegetable - choice of one:

Snow Peas & Carrots, Baked Beans, Green Beans Almondine
or Vegetable Medley

Pasta - choice of one:

Rigatoni in Marinara Sauce
Fettucini with Sun-Dried Tomato Sauce or Alfredo

Meats - choice of three:

Beef Tenderloin with Bearnaise Sauce • Chicken Cordon Bleu in a Pastry
Shell • Stuffed Pork Tenderloin with Apple Chutney • Stuffed Chicken
Breast • Virginia Baked Ham • Chicken Florentine

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hors d'oeuvre parties

OPTION ONE

\$17.95 per person

Fresh Fruit with Dips • Cheese Board
Swedish and Italian Mini Meatballs • Crab Dip with Crackers
Bruschetta or Cheese Puffs
Artichoke Dip with Crackers • Stuffed Mushrooms
Turkey and Ham Board with Rolls and Condiments

OPTION TWO

\$19.95 per person

Fresh Fruit with Dips • Cheese Board
Swedish and Italian Mini Meatballs • Crab Dip with Crackers
Bruschetta or Cheese Puffs
Chicken Speidies and Roast Beef au jus with Rolls and Condiments
Brie in Phyllo • Stuffed Mushrooms
Artichoke Dip with Crackers • Rumaki
Quiche • Veggie Basket with Dips

OPTION THREE

\$30.95 per person

Fresh Fruit with Dips • Cheese Board
Swedish and Italian Mini Meatballs • Crab Dip with Crackers
Bruschetta or Cheese Puffs
Artichoke Dip with Crackers • Stuffed Mushrooms
Brie in Phyllo • Rumaki • Quiche • Veggie Basket with Dips
Plum Chicken, Chicken Florentine, Beef or Pork Tenderloin
(your choice of two of the above with Rolls and Condiments)

breakfast menus

OPTION ONE

\$7.95 per person + tax & gratuity

Assorted Danish • Fresh Baked Muffins
Assorted Bagels with Cream Cheese, Butter and Jelly
Scrambled Eggs • Bacon and Sausage
French Toast Sticks • Hash Browns
Coffee and Juice

OPTION TWO

\$7.25 per person + tax & gratuity

Assorted Danish • Fresh Baked Muffins
Assorted Bagels with Cream Cheese, Butter and Jelly
Scrambled Eggs • Bacon and Sausage • Hash Browns
Coffee and Juice

OPTION THREE

\$9.95 per person + tax & gratuity

Fresh Fruit • Assorted Danish • Fresh Baked Muffins
Assorted Bagels with Cream Cheese, Butter and Jelly
Quiche Slices • Ham Slices • Scalloped Potatoes or Hash Browns
Coffee Cake • Coffee and Juice



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lunch event menus

Option One \$8.95 per person

Tossed Salad • Chicken Strips over Wild Rice
Bread & Butter • Cookie Tray

Option Two \$7.95 per person

Potato Salad • Pasta Salad
Meat Tray with Cheese • Rolls & Condiments

Option Three \$7.95 per person

Tossed Salad • Baked Ziti
Bread & Butter • Cookie Tray

Option Four \$8.50 per person

Tossed Salad • Scalloped Potatoes with Ham
Bread & Butter • Cookie Tray

Option Five \$9.95 per person

Tossed Salad • Pasta with Chicken in Sun-Dried Tomato Sauce
Bread & Butter • Cookie Tray

Option Six \$8.95 per person

Tossed Salad • Meat or Cheese Lasagna
Bread & Butter • Cookie Tray

Option Seven \$7.95 per person

Tossed Salad • Macaroni & Cheese
Bread & Butter • Cookie Tray

Option Eight \$8.25 per person

Tossed Salad • Chicken and Biscuits with Mashed Potatoes
Cookie Tray

Option Nine \$8.95 per person

Assorted Sandwiches • Cup of Soup
Fresh Fruit • Cookie Tray

Option Ten \$8.95 per person

Fresh Fruit • Chicken Waldorf in Pitas or Croissants
Cookie Tray

ADDITIONAL ITEMS AVAILABLE:

Bottled Soda	\$2.50 / 2 litre
Ice	\$1.50 / bag
Paper & Plastic Products	\$.25 / person
Ceramic Dishes	\$1.00 / person
Linens	\$4.50 each
Linen Napkins	\$.45 each
Set-Up & Clean-Up	\$25.00

from our bakery

FORT KNOX PIE A 9-inch chocolate nut crust filled with caramel and chocolate silk. Topped with whipped cream, drizzled with chocolate. **\$15.95.**

LEMON TORTE Lemon chiffon layers filled with lemon curd and iced with whipped cream and lemon dots. **8-inch \$20.95; 10" \$28.95; 12" \$37; 14" \$50; half sheet \$50; full sheet \$70.**

CHOCOLATE PARADISE A ten inch chocolate confection flavored with coconut cream and Malibu rum. Topped with a gooey coconut layer and chocolate ganache. **10" \$26.95; 12" \$35.**

CUPID'S DELIGHT A rich chocolate cake brushed with Grand Marnier. Filled with chocolate mousse, covered with Italian buttercream & white chocolate curls. **8-inch \$20.95; 10" \$28.95; 12" \$37; 14" \$50.**

FRESH STRAWBERRY TORTE Vanilla chiffon layers spritzed with strawberry rum, filled with whipped cream and fresh strawberries. **8-inch \$20.95; 10" \$28.95; 12" \$37; 14" \$50; half sheet \$50; full sheet \$70.**

TRIPLE CHOCOLATE RASPBERRY TRUFFLE TORTE A chocolate baked confection with fresh raspberry-Chambord puree. Covered with dark chocolate ganache and white chocolate curls. **10" \$28.95; 12" \$37.**

MANDARIN ORANGE CAKE Orange chiffon layers filled with oranges & crushed pineapple, with whipped cream frosting. **10" \$28.95; 12" \$37.**

ITALIAN RUM CAKE Vanilla chiffon layers spritzed with rum and filled with vanilla pastry cream and currant jelly. Iced with whipped cream or Italian buttercream and toasted almonds. **10" \$28.95; 12" \$37.**

CARROT CAKE The richest you've ever eaten! Filled with raisins, carrots, and pineapple and covered with cream cheese icing. **8-inch \$20.95; 10" \$28.95; 12" \$37; 14" \$50; half sheet \$50; full sheet \$70.**

CHOCOLATE CARAMEL CAKE Devil's food layers with caramel. **8" \$20.95; 10" \$28.95; 12" \$37; 14" \$50; half sheet \$50; sheet \$70.**

CHEESECAKE White chocolate, raspberry swirl, or vanilla with toppings. **10" \$26.95.**

PIES Apple, Blueberry, Peach, Pumpkin, Cherry, Blackberry, Banana Cream or Chocolate. **\$10.95.**

COOKIES! All kinds, shapes and sizes. **\$11.95 per pound;** Chocolate Chip, Peanut Butter, Snickerdoodles, Raspberry-filled Sugar or Oatmeal **\$9 per dozen;** Half Moons or Brownies **\$12 per dozen.**

We also make custom cakes for birthdays, showers and other special events in white, marble, chocolate or special flavors. Ask about our chocolate fountain!

hors d'oeuvres selections

TEA SANDWICHES Turkey salad, ham salad, egg & olive, seafood salad, or cucumbers with dill.

FRENCH BREAD BOARD Mini deli sandwiches with meats & cheeses.

MEXICAN DIP Spicy taco dip on a bed of lettuce with nacho chips.

FILLED PUFF PASTRIES A rectangular pastry topped with a filling layered with shrimp, roasted peppers and olives.

BEEF TENDERLOIN Succulent tender beef cooked delicately and served with assorted breads, rolls and condiments.

TURKEY & HAM BOARD Gourmet roasted turkey breast & Virginia baked ham, served with assorted breads, rolls and condiments.

CRAB RANGOONS Delicate pastry filled with a spicy crab filling and fried to a golden crisp. Served with plum or duck sauce.

COCKTAIL FRANKS AND MEATBALLS in Sweet & Saucy sauce.

CHICKEN SPEIDIES Grilled marinated chicken bites on skewers.

PLUM CHICKEN In our own delicious plum sauce.

MINI RIBS In a Western-style barbecue sauce.

RUMAKI Chicken livers, pineapple, water chestnuts, and scallops in bacon.

SHRIMP Peel & eat, with cocktail sauce.

CHEESE & PEPPERONI PLATTER Hot pepper cheese, sharp cheddar, swiss, provolone and pepperoni served with crackers.

CHEESE PUFFS Melted cheese on toasted bread puffs.

FRESH FRUIT Cantaloupe, honeydew, grapes, pineapple, strawberries & kiwi displayed with piña colada, chocolate, raspberry or strawberry dips.

MINI MEATBALLS Italian meatballs (our own recipe) cooked in our own Italian sauce, or Swedish meatballs in a rich gravy.

PHYLLO APPETIZERS Filled phyllo pastries with chicken and monterey jack, ham & swiss, or spinach & feta.

CRAB, ARTICHOKE, OR PIZZA DIP Served with crackers.

STUFFED MUSHROOMS Silver dollar mushrooms filled with our own sausage stuffing or spinach & feta cheese.

QUICHE Spinach/feta, broccoli/cauliflower, ham/Swiss, cheese, mushroom or bacon, bite-size in a rich pastry crust.

BRIE WRAPPED IN PHYLLO Soft cheese baked in rich pastry; also available with the addition of apricots and almonds.

FILLED BREADS Sausage, Italian, Reuben, or ham & Swiss filled.

HOT CHEESE DIP Wisconsin cheddar & spicy salsa with tortilla chips.

BRUSCHETTA Grilled Italian bread with garlic butter, topped with tomatoes and cheese.

DEVILED EGGS Traditional or Mexican style.

CHICKEN WING DIP Shredded chicken, cheeses and hot sauce with chips or crackers.