

# *Diflorio Catering*

## LADIES LUNCHEON

### LUNCHEON #1

Quiche  
Fresh Crab and Swiss  
Spinach, Bacon and Cheese  
Spinach, Sundried Tomato and Cheese

### SALAD AND SIDES (USUALLY TWO)

Quinoa Salad  
Italian Pasta with Tomato and fresh  
Mozzarella  
Fresh Fruit Salad  
Tomato Medley with Fresh Basil  
Fresh Marinated Asparagus  
Black Bean, Corn, Jicama and Avocado  
Broccoli, Bacon, Dried Cranberry and  
Red Onion  
Fresh Spinach and Strawberries with  
a blush wine vinaigrette

### BREADS

Crusty French Baguette  
Cheddar and Chive Biscuits  
Gougeres  
Country Ham Biscuits

### DESSERT (SMALL "PICK UP" SIZE)

Plain or Walnut Fudge Brownies  
Key Lime Meltaways  
Raspberry Shortbread Cookies  
Raspberry Brownies  
Espresso Brownies Cup Cakes  
Crème d Menthe Brownies Coconut  
Macaroons  
Lemon Bars Southern Pecan Tassies  
Pecan Bars Kentucky Derby Tartlets  
Miniature Cheese Cakes

### LUNCHEON #2.

Chicken Salad on a bed of Lettuce  
and Fresh Tomato  
Deviled Egg Halves  
*Salad or Side Choice  
(from above)*  
*Choice of Breads  
(from above)*  
*Fresh Fruit  
(in season)*  
*Dessert  
(from above)*

### LUNCHEON #3.

Half Sandwiches or Wraps  
Cup of Soup or Salad or Both  
Kettle Cooked Potato Chips  
Dessert

*\*Note: Most of the items above can be  
made into small sandwiches or small quiche  
squares for pairing with the sweets as part  
of an Afternoon Tea Menu.*

# Diflorio Catering

## HORS D'OEUVRES

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### CHILLED OR ROOM TEMPERATURE HORS D'OEUVRES

California Rolls with ginger, wasabi and soy sauce

Fresh and Marinated vegetable cascade served with assorted dips

Domestic and Imported cheeses with fresh fruit garnish and baskets of crackers

White Flour tortilla pinwheels (ask about our signature varieties)

Fresh fruit basket or watermelon basket with whipped fruit dip

7 Layer fiesta dip with tortilla chips

Homemade salsa with white flour tortilla chips

Grande guacamole with corn chips

New England clam dip with thick sliced potato chips

Fresh Roasted Shrimp Cocktail

Caprese kabobs (fresh mozzarella, grape tomatoes and fresh basil leaves)

Marinated cheese tortellini kabobs

Fresh asparagus wrapped in prociutto (room temp)

Gourmet deviled eggs

Poached salmon sides or Smoked Salmon with red onion, lemon and capers

### FINGER SANDWICHES:

(cream cheese, cucumber and fresh dill/ our famous chicken salad/ pesto, brie and fresh pear on baguette rounds/ tuna salad/ pimento cheese/ egg salad/

Belgian Endive filled with Tarragon Chicken Salad, Curried Lump Crab or Fresh Herb Mascarpone Cheese

Antipasto Platters of Meats, Olives, Cheeses and Peppers

Mediterranean Caponata with Borsini Cheese on Crostini

Tiny Tomato and Mayo Tea Sandwiches (southern favorite/in season)

Smoked Salmon, Caper and Dill Canapés

Roasted Garlic and Italian White Bean Dip with Crostini or Tortilla Chips

### WARM OR HOT HORS D'OEUVRES

Roast tenderloin of beef with our signature rub, horseradish, garlic aioli, mustards and a horseradish cream.

A variety of breads and rolls

“Almost Famous” All Crab Cakes with New Orleans Remoulade or our Sriracha Dipping Sauce

Mini Local Angus Beef Sliders

Hot Jumbo lump Maryland crab dip with foccacia bread, pita bread chips or butter crackers

Hot artichoke, garlic and Parmesan dip  
Hot spinach and artichoke dip with French baguette rounds

Warm homemade cream biscuits with country ham (A true southern tradition that our customers say are “the best ever”)

Virginia baked ham on petite butter rolls

Chesapeake Bay Fried Oysters with house made Tarter Sauce (in season)

Charleston Style Cheese Grit Cakes topped with Fresh Herb Shrimp

Brie cheese baked in puff pastry, filled with orange, cranberries and almonds

Swedish meatballs in cream sauce  
Italian meatballs in red sauce

Sausage Stuffed mushrooms

Fresh asparagus wrapped in a parmesan phyllo

# *Diflorio Catering*

## HORS D'OEUVRES

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Spanikopita

Grilled chicken and Pineapple skewers

Pastry wrapped polish sausage ring with spicy  
whole grain mustard

Homemade Miniature Quiche Squares (Crab  
and Gruyere, Lorraine, or Sun dried Tomato  
with Fontina Cheese)

Artichoke and Pecorino Cheese Crostini

Broiled and Bubbly Shallot Cream Cheese  
and Asiago Toasts

Grilled Herb and Garlic Shrimp Skewers

Warm Polenta Rounds with Pesto Chicken  
and dried Cranberries

Panko Encrusted Fried Macaroni  
and Cheese Bites

Palmiers (puffs of sundried tomato,  
pesto and pine nuts)

Warm Fig and Gorgonzola Crostini

Mini Three Cheese Grilled Cheese  
Sandwiches

# *DiFlorio Catering*

## ENTREES

### CHICKEN

Chicken Breast Tenderloins in fresh  
Mushroom and Wine Sauce

Chicken Rolatini with fresh Spinach and  
Blend of Mediterranean Cheeses

Herb Baked Chicken with Tarragon and  
Peppercorn Cream

Grilled Chicken

### PORK

Roast Pork Tenderloin with  
Peach and Mango Chutney

Old fashioned Pork Roast with Pork Gravy

Baked Ham with Pineapple Orange Glaze

Italian Sausage and Peppers

North Carolina Pulled Pork BBQ

### BEEF

Our best Roast Tenderloin of Beef with a  
Horseradish Cream or our Cabernet and  
Cremini Mushroom Demi glaze

Savory Beef Stroganoff with fresh  
Mushrooms, Egg noodles, Parsley Butter

Old Fashioned Meat Loaf with Mushroom and  
Shallot Gravy

Grilled Rib eye or NY Strip Steaks

Wine glazed Beef Short Ribs

### SEAFOOD

Dijon, Honey and Garlic Glazed Salmon

Our best All Crab, Eastern Shore Style, Jumbo  
Lump Crab Cakes

Grilled Herb Shrimp Skewers

Chesapeake Bay Lightly Coated Fried Oysters  
with Housemade Tarter Sauce

Charleston Style Shrimp and Grits

Shellfish Crepes in Wine and Cheese Sauce

Crab and Shrimp Etoufee with Jasmine Rice

### ITALIAN

DiFlorio Italian Meatballs with  
Marinara and Pasta

Baked Lasagna

Baked Ziti with Three Cheeses, Sausage and  
Pepperoni

### VEGETARIAN AND VEGAN

Grilled Portabella Caps filled with  
Mediterranean Caponata

Eggplant, Parmesan and  
Fresh Mozzarella Stack

Black Bean and Corn Cakes with  
Fresh Jicama and Avocado Salsa

Grilled Vegetables in Balsamic Glaze over  
Polenta or Sautéed Polenta Cakes

# DiFlorio Catering

## SIDE DISHES

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### SALADS

Summer Salad- Colorful, Fresh Greens  
(whatever looks the most beautiful at the  
local farms or the Farmers Market that day.)  
Fresh Basil Chiffonade, Local ripe Tomatoes,  
Cucumbers, Radishes, Green Onions, slivered  
Red Bell Peppers, your choice of dressings

Fall Salad - Fresh baby greens, Spinach, Sliced  
Red Pears or Asian Pears, Gorgonzola

Cheese and Toasted Walnuts with a Blush  
Wine Vinaigrette. Roasted Beets can be added

Spring Salad - In Season- Fresh Spinach and  
Baby Greens with fresh Mint, sliced  
Strawberries, slivered Red Onion with a  
Sweet, Tart Strawberry Vinaigrette

Spinach Salad with Mandarin Oranges,  
Slivered Red Onion, Fresh Mushrooms and  
Almonds, with a Honey Poppy Seed Dressing

Classic Caesar Salad with our own freshly  
made Caesar Dressing

Fresh Asparagus and New Red Potato Salad  
with Red Bell Pepper strips and a Creole  
Mustard Vinaigrette

Caprese Salad (Fresh Tomato and Mozzarella,  
with Fresh Basil, Balsamic Glaze and Extra  
Virgin Olive Oil

Fresh Corn, Jicama, Avocado and Black  
Bean Salad with a Fresh Lime and Cilantro  
Vinaigrette

Italian Pasta Salad with Kalamata Olives,  
Sundried Tomatoes, Artichoke Hearts, fresh  
Parmigiano-Reggiano, fresh Italian Parsley  
and a Balsamic Vinaigrette

### POTATO AND OTHER

Roasted Garlic Mashed Redskin Potatoes

Roasted Herb Potatoes or Roasted Fingerling  
Potatoes in Olive Oil

Baby New Red Potatoes in Garlic Herb Butter

Baked Potatoes with Butter, Sour Cream and  
fresh Chives

Fresh Rosemary and Gruyere Cheese Bread  
Pudding (A DiFlorio Catering Specialty and a  
great alternative to predictable potatoes)

Fresh Herb Jasmine Rice OR Long grain and  
Wild Rice Pilaf

Creamy Baked Rice with Mushrooms, Onions  
and Sliced Water Chestnuts

Quinoa Salad with a hint of Red Onion, Dried  
Cranberries, sliced Almonds, fresh Herbs

and a Lemon Vinaigrette

Curried Couscous with fresh Herbs, Almonds  
and Dried Currants

Parmesan Polenta

### GREEN AND OTHER

Fresh Asparagus and/or Fresh Whole  
Green Beans served in a light Marinade and  
garnished with Roasted Red Pepper Strips

Roasted Asparagus or Roasted Broccoli and  
Cauliflower

Roasted Fall Vegetable Medley of Sweet  
Potatoes, Butternut Squash, Carrots, Brussels  
Sprouts, Fennel and Potatoes.

Honey Glazed Snow Peas with  
Black Sesame Seeds

French Fillet Beans with Shallots  
OR Toasted Almonds

Buttered Steamed Asparagus

In Season- Fresh Local Corn, off the cob and  
Sautéed in Butter with Shallots, Garlic, diced  
Sweet red and Yellow bell peppers, tossed  
with lightly chopped house grown fresh  
Chives, Parsley and Basil

In Season- Fresh Local Tomato Medley  
of Red, Yellow, Orange, Zebra and other  
Heirloom Tomatoes with Sea Salt, Extra Virgin  
Olive Oil our house grown Basil

# *Diflorio Catering*

## SIDE DISHES

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### OUR SOUTHERN COMFORT MENU, SIDE DISHES

Fresh Corn (in season) sautéed in Butter  
(Karen's favorite)

Southern Style Green Beans

Homemade Baked Macaroni and Cheese  
(Karen's own famous recipe)

Southern Style Potato Salad (the only one in  
the south that my husband Patrick will eat)

Old Fashioned Macaroni Salad  
(Peggy Brooks' famous recipe)

Cole Slaw

Broccoli, Bacon and Dried Cranberry Salad  
(husband pleaser)

Buttered Lima Beans  
(Grammy Kincaid Specialty)

Baked Beans

Mashed Potatoes and Gravy

Baked Russet Potatoes or Baked Sweet  
Potatoes

Deviled Eggs – (My Mother, Doris Goode's  
recipe, BEST ANYWHERE)

Baked Cheese Grits

# Diflorio Catering

## DESSERTS

### CAKES

- Triple Chocolate Ganache Cake
- Tropical Carrot Cake with Cream Cheese Frosting- Available Vegan as well
- The South's Best Almond Pound Cake (with or without fresh fruit)
- Coconut Cupcakes with Cream Cheese Frosting or Red Velvet with Cream Cheese
- Guinness Chocolate Cupcakes with Jameson's Irish Whiskey Ganache filling and a Bailey's Irish Butter Cream Frosting
- Chocolate Cupcakes with Italian Meringue Buttercream or Peanut Butter Frosting
- Cheese Cake (with or without fresh fruit topping)

### PIES

- Key Lime with Fresh Whipped Cream
- Kentucky Derby Pie (chocolate, bourbon and pecan)
- Fresh Strawberry Pie in a Crisp Sugar Cookie style Crust with Whipped Cream
- Old Fashioned Apple Pecan Crisp with Vanilla Bean ice cream or whipped cream
- Pumpkin Mousse Tart Graham Cracker Crust Orange Whipped Cream
- Chocolate Brownie Torte with White Chocolate Mousse and Raspberry Coulis
- Caramel Apple Bistro Tart
- Cheese Cake with Fruit Topping
- Lime Pistachio Ice Cream Pie
- Frozen Banana Ice Cream Pie with Hot Rum Caramel Sauce

### OTHER DESSERTS

- Cream Cheese, Pumpkin Struddles (Fall Dessert)
- The South's Best Banana Pudding
- Warm Chocolate Molten Cakes (oven required)
- Strawberry shortcake (pound cake or sweet individual home baked shortcakes)

### COOKIES & BARS

- Oatmeal Cranberry Walnut Cookies
- DC Chocolate Chip Cookies
- Old fashioned Molasses Cookies
- All Butter Raspberry Shortbread Cookies
- Key Lime Meltaways
- Old Fashioned Magic Bars
- Pecan Bars
- Southern Pecan Tassies (mini pecan tarts with Cream Cheese Crusts)
- Almond Macaroons with a buried Chocolate Almond Kiss
- Double Chocolate Walnut Brownie Cookies
- Raspberry Brownies
- Cappuccino Brownies
- Crème D'menthe Brownies
- Ask about Vegan Cookies