

The

J&D Alexander



Catering & Event Planning Company

"Experience the Difference"

**“BEHIND THE BAR” APPETIZER MENU**

DIPS

BROCCOLI & CHEESE

CRAB DIP

SALMON DIP

SPINACH & ARTICHOKE

PARTY WINGS (BBQ, BUFFALO, FRIED BEER BATTERED)

MARINATED MEATBALLS

STEAK, CHICKEN, SHRIMP SKEWERS

STEAK, CHICKEN, SHRIMP KABOBS

NACHO SUPREME

CHICKEN & STEAK QUESADILLAS

POTATO SKINS

CHEDDAR & BACON

FRIED MUSHROOMS

CRAB CAKES/BALLS

GOLDEN CHICKEN TENDERS

SEAFOOD

SHRIMP, SCALLOPS, CLAMS

(STEAMED, FRIED, OR COCKTAILED)

**COCKTAIL PARTY “KINGS” MENU**

COLD HORS D' OEUUVRES

CK1 SMOKED TROUT AND HORSERADISH TARTLETS WITH HONEY ROASTED SHALLOTS

CK2 APRICOTS WITH MAYTAG BLEU CHEESE AND SPICED WALNUTS

CK3 JAMAICAN JERK CHICKEN ON A SWEET POTATO CHIP

CK4 PETITE LOBSTER AND AVOCADO SANDWICH

CK5 BRUSCHETTA WITH WILD MUSHROOMS, CARAMELIZED ONIONS, AND TRUFFLE OIL

CK6 MINI BUTTERMILK BISCUITS WITH SMOKED HAM AND WHOLE GRAIN MUSTARD

CK7 BELGIAN ENDIVE WITH ROASTED RED PEPPER GOAT CHEESE AND CHIVES

CK8 TUNA TARTARE WITH SOY AND BLACK SESAME SEEDS ON A SEAWEED CRACKER

CK9 BEEF CARPACCIO WITH FRIED CAPERS AND SWEET RED ONION 1.95

CK10 ROASTED BABY POTATOES WITH LUMPFISH CAVIAR AND CREME FRAICHE

CK11 SHRIMP WITH LEMONGRASS, CILANTRO, TANGERINE, AND TOASTED PEANUTS

CK12 SPICY LOBSTER SALAD IN STEAMED SNOW PEA PODS

CK13 FILO CUPS WITH PORT SOAKED PEARS AND CAMEMBERT

CK14 NORI ROLL WITH LUMP CRAB AND JULIENNE VEGETABLES  
CK15 HONEY LACQUERED DUCK CANAPÉ WITH MANDARIN ORANGE RELISH  
CK16 GRILLED ASPARAGUS TIPS AND PROSCIUTTO WITH TOMATO VINAIGRETTE  
CK17 CURRIED CHICKEN WITH RAISINS AND ALMONDS ON A PAPPADAM CRACKER  
CK18 AVOCADO AND SMOKED SHRIMP TOAST WITH CHIPOLTE CHILES  
CK19 PAN-SEARED TUNA CANAPÉ WITH DRIED CHERRY RELISH  
CK20 SPICY MANGO AND ROASTED CHICKEN TARTLET WITH TOASTED COCONUT  
CK21 BRUSCHETTA WITH SUN-DRIED TOMATO AND OLIVE TAPENADE  
CK22 SELECTED OYSTERS ON THE HALF SHELL WITH SPICY WATERMELON SALSA  
CK23 SMOKED SALMON WITH LEMON CREAM CHEESE AND SPINACH TORTILLA  
CK24 CHICKEN AND APPLE SALAD WITH TOASTED WALNUTS  
CK25 ITALIAN SAUSAGE CANAPÉ WITH RED ONION JAM AND LEMON AIOLI

HOT HORS D' OEUVRES

CK26 PETITE MARYLAND CRAB CAKES WITH LEMON AIOLI  
CK27 CHEF'S SELECTION OF MINI QUICHE  
CK28 MUSHROOMS STUFFED WITH SPICY ITALIAN SAUSAGE  
CK29 BABY SPINACH AND FETA WRAPPED IN FILO  
CK30 POTATO CRUSTED CHICKEN WITH BOURBON BARBECUE SAUCE  
CK31 PAN SEARED FOIE GRAS WITH POACHED PEAR SALSA  
CK32 SMOKED CHICKEN AND PEPPER-JACK CHIMICHANGA WITH CHILE DIP  
CK33 BARBECUED CHICKEN SPRING ROLLS WITH ROASTED CORN SAUCE  
CK34 SESAME CHICKEN WITH PINEAPPLE-GINGER DIPPING SAUCE  
CK35 JUMBO COCONUT SHRIMP WITH MANGO DIPPING SAUCE  
CK36 EMPANADAS OF ROASTED EGGPLANT, OVEN-DRIED TOMATOES, & MOZZARELLA  
CK37 GRILLED BEEF SATAY WITH ROASTED PEPPER GOAT CHEESE SAUCE  
CK38 PEKING DUCK WONTONS WITH HOISIN DIP  
CK39 KOREAN BARBECUED BABY BACK RIBS WITH TOASTED SESAME SEEDS  
CK40 MARINATED LAMB BROCHETTES WITH HONEY AND HERBS  
CK41 SKEWERS OF CURRIED CHICKEN WITH YOGURT- COCONUT DIPPING SAUCE  
CK42 CURRIED LAMB SPRING ROLL WITH HERBED CHEESE AND HUMMUS DIP  
CK43 FIRE ROASTED VEGETABLES AND PARMESAN WITH HERBED POLENTA  
CK44 MINI TURNOVER WITH SMOKED MUSSELS, GREEN ONIONS, AND WILD MUSHROOMS  
CK45 WARM CANAPE OF PAN-SEARED SEA SCALLOPS WITH SOY-GINGER GLAZE  
CK46 FRIED LOBSTER RAVIOLI WITH SHERRY-HERB DIP  
CK47 OVEN ROASTED VEGETABLE TART WITH SMOKED MOZZARELLA AND BASIL  
CK48 PIEROGI WITH CARAMELIZED ONIONS, ROASTED GARLIC, & WHITE CHEDDAR  
CK49 LOBSTER QUESADILLA WITH BOURSIN, SAUTÉED LEEKS, AND LEMON ZEST  
CK50 CHICKEN AND GINGER STEAMED DUMPLING WITH SOY DIPPING SAUCE

STATIONARY HORS D' OEUVRES

CK51 MARINATED VEGETABLE CRUDITÉS WITH CREAMY HERB DIP  
CK52 ROASTED GARLIC AND SUN-DRIED TOMATO HUMMUS  
CK53 ANTIPASTO - ASSORTED MEATS, CHEESES, AND MARINATED VEGETABLES  
CK54 VINE-RIPENED TOMATO-CILANTRO SALSA WITH CORN TORTILLAS  
CK55 ENGLISH CUCUMBERS AND RED PEPPER-GARLIC CAPER DIP  
CK56 SPINACH AND ARTICHOKE DIP WITH ROASTED PEPPERS  
CK57 ROASTED EGGPLANT AND TAHINI DIP  
CK58 PORT WINE AND PEAR CHEESE SPREAD WITH SPICED WALNUTS  
CK59 CHEDDAR AND ALE DIP WITH ROASTED ONIONS AND GARLIC  
CK60 SMOKED SALMON DIP WITH CAPERS AND LEMON ZEST  
CK61 ASSORTED SMOKED MEAT AND CHEESE DISPLAY  
CK62 ASSORTED SMOKED SEAFOOD AND SHELLFISH DISPLAY  
CK63 MARYLAND LUMP CRAB AND ROASTED CORN DIP  
CK64 SMOKED TROUT RILLETES WITH CARAMELIZED ONIONS  
CK65 BLACK BEAN DIP WITH SMOKED CHILES  
CK66 BAKED CAMEMBERT EN CROUTE WITH SPICED APPLE BUTTER  
CK67 ITALIAN SAUSAGE, RICOTTA, AND ROASTED EGGPLANT DIP  
CK68 CLAM AND BACON DIP WITH GREEN ONIONS AND CRACKED PEPPER  
CK69 LOUISIANA CRAWFISH DIP WITH OVEN DRIED TOMATOES AND OKRA  
CK70 CARIBBEAN CURRIED SHRIMP AND CORN DIP WITH MEYER'S RUM  
CK71 INTERNATIONAL CHEESE DISPLAY WITH DRIED FRUIT ASSORTMENT  
CK72 HAWAIIAN PINEAPPLE SALSA WITH CHILES AND PLANTAIN CHIPS  
CK73 ASSORTED MIXED NUTS, CHIPS, AND ASIAN SNACK MIX  
CK74 PORTOBELLO MUSHROOM AND ROASTED ONION DIP WITH GOAT CHEESE  
CK75 ROASTED RED PEPPER DIP WITH ARTICHOKE AND FRESH HERBS

**THE SALAD CORNER**

SCI47 GREEK SALAD

FETA, BLACK OLIVES, TOMATOES, & HARD-BOILED EGG SERVED OVER FRESH ROMAINE LETTUCE WITH GREEK DRESSING.

SCI48 CHEF SALAD

SMOKED TURKEY, CRISP BACON, MOZZARELLA & CHEDDAR CHEESE AND TOMATO SERVED ON A BED OF MIXED GREENS.

SCI49 ASIAN SESAME SALAD

ASIAN SESAME CHICKEN, ROASTED RED PEPPER, CHINESE NOODLES, MANDARIN ORANGE AND WATER CHESTNUTS SERVED OVER MIXED GREENS WITH ASIAN SESAME DRESSING.

SCI50 GRILLED CHICKEN CAESAR SALAD

GRILLED CHICKEN, FRESHLY GRATED PARMESAN CHEESE, CRISPY BACON AND CROUTONS SERVED OVER ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING.

**SCI5I SOLAR SIGNATURE SALAD**

ROMAINE LETTUCE, CRISPY BACON, SMOKED TURKEY, HARDBOILED EGG, TOMATOES, CRUMBLER BLUE CHEESE WITH BALSAMIC VINAIGRETTE DRESSING.

**SC76 SHANGHAI WHEAT NOODLES WITH GINGER-SCALLION SAUCE**

SC77 OVEN ROASTED POTATOES WITH PANCETTA, CHEDDAR, AND HERBS

SC78 MIXED GREENS WITH TOMATO, ONION, AND CITRUS VINAIGRETTE

SC79 SPICY BLACK BEANS WITH CILANTRO AND CUMIN-LIME DRESSING

SC80 BANGKOK POTATOES WITH RED CURRY, BASIL, LIME, AND THAI CHILES

SC81 LENTILS WITH ITALIAN SAUSAGE, SUN-DRIED TOMATOES, AND OLIVES

SC82 CUCUMBERS, TOMATOES, AND RED ONIONS WITH CHAMPAGNE VINAIGRETTE

SC83 CITRUS COUS COUS WITH DRIED FRUIT MEDLEY

SC84 CHILLED ASPARAGUS WITH GRILLED TOMATO VINAIGRETTE

SC85 ANGEL HAIR PASTA WITH PULLED CHICKEN, SHALLOTS, AND PESTO

SC86 BABY SPINACH AND ROASTED BEETS WITH PANCETTA AND ROQUEFORT

SC87 RAPPINI WITH GRILLED ONIONS AND TOASTED ALMONDS

SC88 MARINATED CALAMARI WITH DICED TOMATOES, ROASTED GARLIC, AND CILANTRO

SC89 ORZO PASTA WITH GRILLED VEGETABLES, BASIL, AND RICOTTA SALATA

SC90 WHEAT BERRY WITH SMOKED DUCK, APRICOTS, AND FRESH HERB DRESSING

SC91 GARBANZO BEANS WITH SNOW PEAS, OREGANO, OLIVES, AND SESAME DRESSING

SC92 BARLEY WITH WILD MUSHROOMS, SMOKED CHILES, AND SAGE

SC93 ROMAINE WITH ARTICHOKE, SUN-DRIED TOMATOES, FETA, AND HERB VINAIGRETTE

SC94 MIXED GREENS WITH PROSCIUTTO, RICOTTA SALATA, AND BALSAMIC VINAIGRETTE

SC95 PENNE PASTA WITH PEPPERONI, TOMATOES, SPINACH, AND PARMESAN

SC96 GREEN BEANS WITH ROASTED RED PEPPER VINAIGRETTE AND SHIITAKE

MUSHROOMS

SC97 TUSCAN BREAD WITH PROSCIUTTO, ARUGULA, AND ASIAGO CHEESE

SC98 OVEN ROASTED WILD MUSHROOMS AND SHALLOTS WITH HERB VINAIGRETTE

SC99 CELLOPHANE NOODLES WITH CHICKEN, GREEN ONIONS, AND ROASTED PEANUT

SAUCE

SC100 WILD RICE WITH OVEN-ROASTED DUCK AND CITRUS

**SPECIALTY ENTREES**

**DIJON-FONTINA CHICKEN**

- BONELESS BREAST STUFFED WITH FONTINA CHEESE, HONEY BAKED HAM, AND BABY SPINACH WITH DIJON CREAM

**BANGKOK THAI CHICKEN**

- GRILLED BONELESS BREAST SERVED IN A GINGER-LEMON GRASS BROTH THEN GARNISHED WITH ROASTED PEANUTS AND GREEN ONIONS

**CHICKEN PINOT NOIR**

- SAUTÉED BREAST SERVED WITH A RED WINE REDUCTION SAUCE

**CANTONESE BARBECUED CHICKEN**

- GRILLED BONELESS BREAST BASTED WITH A HOISIN-GINGER BARBECUE SAUCE  
CITRUS ROASTED GAME HEN

- CORNISH GAME HEN MARINATED IN CITRUS JUICE, HONEY, AND HERBS  
PORTOBELLO CHICKEN

- SAUTÉED BONELESS BREAST SERVED WITH WILD MUSHROOM SAUCE AND FRESH SAGE

TURKEY SCALOPPINI

- TURKEY MEDALLIONS SAUTÉED AND SERVED WITH DRIED CRANBERRY RELISH  
LEMON-CAPER SALMON

- GRILLED ATLANTIC SALMON WITH LEMON-CAPER SAGE

SOUTHWESTERN LOBSTER

- STEAMED MAINE LOBSTER SMOKED TOMATO & ROASTED CORN SAUCE w/CHILES

BOURBON PECAN SWORDFISH

- BROILED SWORDFISH WITH A BOURBON PECAN CRUST

MAPLE BOURBON CHICKEN

- OVEN ROASTED CHICKEN BREAST WITH A DELICIOUS MAPLE AND RUM GLAZE

CHICKEN OLD SOUTH

- CHICKEN BREAST WITH A CORNBREAD AND SAUSAGE STUFFING

RASPBERRY BBQ CHICKEN

- OVEN ROASTED WITH A TANGY RASPBERRY BBQ GLAZE

CHICKEN FLORENTINE

- TENDER AND JUICY CHICKEN BREAST STUFFED w/ SPINACH, FETA CHEESE, OLIVES AND RED PEPPER

BLACKENED MAHI MAHI TUNA

- SEARED RARE WITH CAJUN SEASONINGS WITH WASABI VINAIGRETTE

TUNA STUFFED TILAPIA

- GRILLED TILAPIA WITH A SPINACH AND RICOTTA STUFFING

WATERMELON-MANGO SALMON

- GRILLED SALMON WITH A WATERMELON-MANGO GLAZE

STUFFED PORK TENDERLOIN

- STUFFED PORK TENDERLOIN WITH WHITE WINE PEPPERCORN SAUCE

### **A LA' CART "SOUTHERN COMFORT" MENU**

FRIED TURKEY- 15-20 LBS

ROASTED TURKEY- 15 LB - 20 LB

WHOLE CHICKENS (BAKED, BBQ, \*TIPSY)

STUFFED CHICKEN BREAST (CRABMEAT, BROCCOLI & THREE CHEESES)

BBQ CHICKEN OR BAKED CHICKEN

**TIPSY CHICKEN**

A WHOLE CHICKEN COOKED AND SEASONED WITH A BEER-LICIOUS ZEST!  
(BUDWEISER, CORONA, OR MILLER GENUINE DRAFT)

HONEY GLAZED HAM

BBQ RIBS

CHICKEN OR TURKEY POT PIE

STUFFED FISH

- CHOICE OF TILAPIA, SALMON OR WHITING BAKED & STUFFED WITH CRABMEAT & SELECTED SEASONING

SHRIMP, CHICKEN & SAUSAGE JAMBALAYA

**SIDES ON THE SIDE**

- PASTA SALAD W/SHRIMP
- SEAFOOD SALAD
- COLE SLAW
- MACARONI & CHEESE
- CANDIED YAMS W/MARSHMALLOWS
- SCALLOP POTATOES
- POTATOES AU GRATIN
- MASHED POTATOES WITH GARLIC
- HOMEMADE MASHED POTATOES & GRAVY
- BAKED POTATOES WITH AN ASSORTMENT OF TOPPINGS
- RICE
- RICE PILAF
- WILD RICE WITH PORTABELLA MUSHROOM
- CARIBBEAN RICE
- VEGETABLES
- SAUTÉED SQUASH & ZUCCHINI
- SAUTÉED SPINACH WITH BUTTER & GARLIC
- MEDITERRANEAN MIXED VEGETABLES
- CORN CONFETTI
- SOUTHERN STYLE SAVORY GREENS (MADE WITH ONIONS, CARROTS, POTATOES, TURKEY BACON, MUSHROOMS, SAUTEED WITH SELECTED SEASONINGS)

## **DESSERTS**

### **DELUXE DESSERT PLATTER**

- AN ASSORTMENT OF OUR FINEST FRESH DESSERTS INCLUDING NEW YORK STYLE CHEESECAKE, TIRAMISU, KEY-LIME CHEESECAKE, CARROT CAKE, CHOCOLATE FONDANT CAKE, WHITE CHOCOLATE MOUSSE, NAPOLEON CAKE GARNISHED WITH FRESH STRAWBERRIES.

### **GOURMET DESSERT PLATTER**

- AN ASSORTMENT OF FRESH BAKED COOKIES AND DELECTABLE BROWNIES GARNISHED WITH FRESH STRAWBERRIES.

### **PETIT FOURS PLATTER**

- AN ASSORTMENT OF SCRUMPTIOUS PETIT FOURS AND OUR DELICIOUS POUND CAKE

### **WHOLE CHEESE CAKE**

- STRAWBERRY, CHERRY, BANANNA, & COOKIES & CREAM

### **HOMEMADE PIES**

- APPLE
- SWEET POTATO

### **HOMEMADE COOKIES**

- OATMEAL RAISIN
- CHOCOLATE CHIP
- EANUTBUTTER
- SUGAR

### **HOMEMADE BROWNIES**

- PLAIN
- WALNUT

## **AFTERNOON DELIGHTS**

### **CHEESE AND FRUIT**

SELECTION OF IMPORTED CHEESE SERVED WITH SEASONAL FRESH FRUIT.

### **CRUDITÉS PLATTER**

AN ARRANGEMENT OF BITE SIZE CRACKERS AND FRESH GARDEN VEGETABLES SERVED WITH A SELECTION OF ZESTY DIPS.

### **FRESH FRUIT PLATTER**

CANTALOUPE, HONEYDEW MELON, SEEDLESS GREEN GRAPES, PINEAPPLE, STRAWBERRIES, WATERMELON

## **BREAKFAST SPECIALTIES**

### **ASSORTED BAGEL PLATTER**

- AN ASSORTMENT OF FRESH BAGELS GARNISHED WITH FRESH STRAWBERRIES AND ACCOMPANIED BY CREAM CHEESE, BUTTER AND JAM.

### **ASSORTED MUFFIN PLATTER**

- AN ASSORTMENT OF FRESHLY BAKED MUFFINS SERVED WITH BUTTER AND AN ASSORTED JAM.

### **CONTINENTAL PLATTER**

- AN ASSORTMENT OF FRESH BAKED BAGELS, HOME STYLE MUFFINS, BUTTERY CROISSANTS, DANISH, SCONES GARNISHED WITH FRESH STRAWBERRIES AND ACCOMPANIED BY BUTTER, CREAM CHEESE, AND AN ASSORTMENT OF JAM.

### **EXECUTIVE BREAKFAST PLATTER (ADD YOGURT & BOILED EGGS)**

- A SEASONAL FRESH FRUIT PLATTER WITH AN ASSORTMENT OF FRESH BAKED BAGELS, MUFFINS, DANISH, BUTTERY CROISSANTS, SCONES, GARNISHED WITH FRESH STRAWBERRIES AND ACCOMPANIED BY CREAM CHEESE, BUTTER AND JAM.

### **PREMIUM HOT BREAKFAST**

- **TRADITIONAL**  
GOLDEN SCRAMBLED EGGS, CRISPY BACON, TURKEY AND HAM, HOME-FRIED POTATOES AND A BAGEL TRAY W/AN ASSORTMENT OF CREAM CHEESE, BUTTER AND JAM
- **BREAKFAST BURRITOS**  
AN ASSORTMENT OF FRESH MADE BURRITOS INCLUDING EGG, EGG & CHEESE, BACON EGG & CHEESE, HAM EGG & CHEESE SERVED WITH HOME FRIES, A MUFFIN PLATTER, SALSA, SOUR CREAM, GREEN PEPPER AND HOT PEPPERS
- **EGGS BENEDICT**  
TRADITIONALLY PREPARED WITH ENGLISH MUFFINS, BLACK FOREST HAM, FRESH EGGS AND HOLLANDAISE SAUCE SERVED WITH BACON, HOME FRIED POTATOES AND A FRESH BAKED MUFFIN PLATTER

## **LUNCH SPECIALTIES**

### **SPECIALTY SANDWICH PLATTER**

- A WIDE ASSORTMENT OF YOUR FAVORITE SOLAR SPECIALTY SANDWICHES SERVED ON A VARIETY OF GOURMET BREADS, BAGUETTES, ROLLS AND WRAPS.

### **SIGNATURE WRAP PLATTER**

- PERFECT FOR A LIGHTER LUNCH, HEALTHY AND HEARTY WRAP PLATTER INCLUDES AN ASSORTMENT OF SELECTIONS TO SATISFY EVERYONE'S TASTE.

### **LITE EXECUTIVE LUNCH**

- YOUR CHOICE OF A VARIETY OF OUR SPECIALTY SANDWICHES OR WRAPS WITH SIDE SALAD OR LARGE HOMEMADE SOUP.

**EXECUTIVE LUNCH PACKAGE**

- FEATURING A VARIETY OF OUR GOURMET SANDWICHES AND WRAPS, SPECIALTY HOUSE SALAD WITH ASSORTED DRESSINGS AND CHEESE, A FRESH BAKED COOKIE & MUFFIN PLATTER WITH ASSORTED POTATO CHIPS

**ECLIPSE QUESADILLA PACKAGE**

- AN ASSORTMENT OF GRILLED STEAK, CHICKEN AND PORTABELLA MUSHROOM QUESADILLAS SERVED WITH SALSA AND SOUR CREAM, NACHOS, AND OUR SPECIALTY HOUSE SALAD.

**BEVERAGES**

CHOICE OF FRESH SQUEEZED ORANGE JUICE OR A VARIETY OF BREAKFAST JUICES.

- RUBY RED GRAPEFRUIT, CRANBERRY, GRAPE, APPLE, PULP FREE ORANGE, ORANGE

**COFFEE SERVICE**

- A SELECTION OF GOURMET COFFEES AND ROASTED BLENDS OF REGULAR, FLAVORED, AND DECAFFEINATED COFFEE

A SELECTION OF IMPORTED & SPECIALTY TEAS AND HOT WATER CARAFE

ASSORTED SODAS

BOTTLE WATERS