

BETH O'LEARY CATERING
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HORS D'OEUVRES

COLD

Antipasta Tray
Black Bean in Crispy Cups
Cherry Tomato with BLT Filling
Chipped Beef Dip
Crab Mold
Dilled Cucumber Canapes
Deviled Eggs
Endive with Crabmeat Filling
Endive with Gorgonzola and Pecans
Endive with Parmesan and Walnuts
Endive with Smoked Salmon Spread
Endive with Watercress Puree
Fiesta Pinwheels
Fresh Vegetables and Dip
Goat Cheese and Sun Dried Tomato Torte
Imported Cheese Tray, Crackers
Marinated Shrimp and Pea Pods
Open Faced Shrimp Canapes
Parmesan Twists
Rolled Watercress
Salami Cornucopias
Salmon Mousse
Seven Layer Taco Dip and Chips
Super Bowl Shrimp
Shrimp-Deviled
Smoked Salmon on Thin Wheat
Taco Shrimps with Guacamole

HOT

Artichoke and Bacon Bubbles
Bacon and Brown Sugar (King's Bacon)
Baked Brie en Croute
Baked Brie with Raspberry Puree and Almonds
Baked Brie with Brown Sugar and Pecans
Blue Cheese Crisps
Cheese and Grape Salsa in Crispy Cups
Cheese and Chutney Puffs
Cheddar Wafers
Chicken Quesidillas, Salsa
Chutney and Bacon Rounds
Clam Puffs
Crackers and Bacon
Curried Cheese and Black Olives on Rye Toast
Duxelle on Toast Rounds
Feta Roll Ups
Hanky Pankys
Ham and Cheese Feuillate
Kielbasa in Puff Pastry
Meatballs
Miniature Hamburgers on Buns

Miniature Potato Skins
Miniature Pizza
Miniature Reuben
Mexican Spinach Dip
Olives in Bacon
Parmesan Puffs
Peanut Butter and Bacon on Toast Rounds
Rumaki
Rolled Duxelle
Scallops in Bacon
Sesame Chicken and Mustard Dipping Sauce
Shrimp Toasts
Spanakopita
Spiced Hamburger on Toast Rounds
Stuffed Mushroom Caps
Tomato Phyllo Pizza
Water Chestnuts in Bacon

BUFFETS

Assorted Miniature Desserts

Beef Tenderloin, Bearnaise, Miniature Hamburger Buns and Rye

Brie en Croute, Fruit Garnish and Bremmners

Cold Poached Salmon, Cucumber Dill Sauce

Country Pate, Cornichons, Dijon and French Bread

Deviled Shrimp

Fresh Baked Sweet Ham, Biscuits, Cranberry Relish

Fresh Fruit Skewers

Fresh Sliced Turkey Breast, Orange Pecan Biscuits, Dijon

Goat Cheese and Sun-Dried Tomato Torte

Hot Crab and Artichoke Dip

Iced Shrimp and Cocktail Sauce

Marinated Vegetable Platter, Dijon Vinaigrette

Oriental Chicken Skewers, Mustard Dipping Sauce

Oriental Pork Tenderloin, Miniature Buns and Rye

Salmon Mousse with Cucumber Dill Sauce

Smoked Salmon, Thin Breads, Cream Cheese and Capers

Sweet and Sour Meatballs

Tomato Phyllo Pizza

LUNCHEONS

Bagels with Smoked Salmon, Cream Cheese and Capers
Baked Cheesy Grits
Beef Salad with Arugula and Roasted Vegetables
Bow Tie Pasta with Sun Dried Tomato and Gorgonzola
Brunch Pizza
Caesar Chicken Salad
Chicken, Basil, Mozzarella Sub Sandwich
Chinese Chicken Salad
Cinnamon Coffeecake with Walnuts and Raisins
Cold Sliced Chicken with Curry or Tarragon Sauce
Couscous and Beef Salad with Horseradish Herb Dressing
Crab Timbale
Curried Chicken Salad
Curried Hot Fruit
Egg, Cheese and Sausage Souffle
Frittata - Asparagus and Yellow Pepper, Veg and Cheese
Greek Chicken and Fusilli Salad
Grilled Chicken Nicoise Salad
Heat and Hold Scrambled Eggs
Miniature Danish
Minted Pea Salad in Tomato Cup
My Favorite Chicken Salad
Netherland or Maurice Salad
Potato Pancakes
Quiche - All Varieties
Sausage Links
Spinach and Ham Roll with Mushroom Sauce
Tomato Summer Salad
Turkey or Chicken Hash

SIDE SALADS

Asparagus Vinaigrette
Black Bean, Corn and Tomato Salad
Bow Tie Pasta with Sun Dried Tomato and Gorgonzola
Caesar Salad, Croutons
Creamy Cucumber Salad
Dried Cherry and Walnut, Mixed Greens
Endive, Radicchio, Watercress, Mixed Greens
Fresh Fruit Salad, Skewers
Grated Gruyere, Toasted Pecans, Mixed Greens
Greek Salad, Traditional Fixings, Beth's Vinaigrette
Grilled Shrimp, Corn and Black Bean Salad
Macaroni Salad
Mandarin Orange, Red Onion, Mixed Greens
Marinated Vegetable Platter
Minted Pea Salad
Mixed Greens, Dried Cherries, Gorgonzola, Toasted Pecans
Mixed Greens, Seasonal Vegetables, Beth's Vinaigrette
Nappa Slaw
New Potato Salad
Russian Vegetable Salad
Seafood Rice Salad
Sesame Noodles
Spinach Salad, Traditional Fixings, Poppy Seed Dressing
Spinach Salad, Berries, Goat Cheese, Pine Nuts
Sweet Pecans, Gorgonzola, Mixed Greens
Tomato Summer Salad
Twenty-Four Hour Salad
Wild Rice with Dried Cherries, Pine Nuts, Yellow Pepper
Wild Rice with Currant, Pecans, Orange Rind

FIRST COURSE

Any Side Salad Selection
Borscht with Sour Cream
Carrot Soup, Hot or Cold
Chilled Shrimp and Cocktail Sauce
Chinese Crab Soup
Cold Creamy Cucumber Soup
Cream of Broccoli Soup
Cream of Watercress Soup
Gazpacho
Individual Gazpacho Molds
Minestrone
Pasta e Fagioli
Poached Salmon with Cucumber Dill Sauce
Pumpkin Soup
Salmon Mousse
Senegalese
Sherried Mushroom Soup
Squash Soup
Strawberry Soup
Vegetable Soup
Vichyssoise
White Chili

ENTREES

BEEF

Beef Burgundy
Beef Tenderloin, Béarnaise or Bordelaise
Beef Stroganoff
Beef Wellington
Cannelloni
Filet Mignon Persilles
Lasagna
Pepper Steak
Prize Winning Meatloaf

CHICKEN

Breast of Chicken Champagne
Breast of Chicken Dried Cherry
Breast of Chicken Lemon Caper
Breast of Chicken Marsala
Breast of Chicken Tarragon Cream (cold)
Chicken and Black Bean Enchilada
Chicken Cacciatore
Chicken Curry, Traditional Condiments
Chicken Gregory
Chicken Marbella
Chicken Mushroom Crepes
Chicken Pasta with Gorgonzola Cream, Sun Dried Tomatoes
Chicken Pot Pie
Chicken Tetrazini
Fettuccine with Julienne Chicken, Vegetables, Basil Cream
Fiesta Chicken
Greek Chicken
Jambalaya
Mexican Chicken Lasagna
Oriental Walnut Chicken
Oven Fried Chicken
Pesto Fettuccine with Chicken and Roasted Vegetables
Pesto Chicken with Tomato Basil Cream
Spinach Stuffed Chicken Breasts, Mushroom Sauce

LAMB

Butter Fried Leg of Lamb Stuffed with Toasted Pine Nuts and Stuffing
Lamb Curry, Traditional Condiments
Lamb Stew
Roasted Marinated Leg of Lamb with Garlic and Rosemary
Shepherd Pie

PORK

Oriental Pork Tenderloin with Dried Cherry Sauce
Pork Tenderloin Roasted with Prunes and Apricots
Pork Tenderloin Stuffed with Herbs and Stuffing

SEAFOOD

Baked Halibut with Lemon Pepper Crust

Baked Spiced Shrimp

Broiled Maple Salmon

Crab Cakes

Marinated Southwestern Salmon

Paella

Seafood Fettuccine

Seafood Pasta Salad

Shrimp Creole

Shrimp Newburg

VEAL

Blanquette de Veal

Osso Bucco

Veal Medallions

SIDE DISHES

Baked Apricots
Black Beans
Cheesy Grit Souffle
Company Potatoes (Hash Brown Casserole)
Corn Fritters
Corn Pudding
Couscous Pilaf
Creamed Spinach
Fresh Steamed Vegetable with Lemon Butter
Garlic Mashed Potato
Glazed Carrots
Herb Crusted Tomato
Julienne Carrot, Leek, Zucchini, Squash, Red Pepper
Lemon Parslied Rice
Macaroni and Cheese
Noodle Kugle
Parslied New Potatoes
Pasta Primavera
Portobello and Barley Risotto
Potato au Gratin
Provincial Tomato Gratin
Puree of Potato and Rutabaga or Braised Leek
Ratatouille
Real Wild Rice with Red Pepper, Scallion, Pine Nuts
Roasted New Potato
Roasted Roma's
Snow Peas and Baby Peas
Spanikopita Casserole
Spinach Timbale
Stir Fried Spinach with Onions and Garlic
Tomato Aspic/Gazpacho Mold
Tomato Stuffed with Summer Squash, Basil, Gruyere
Tomato Stuffed with Creamed Spinach
Twice Baked Potato
Wild Rice Blend

BREADS

Assorted Miniature Muffins

Assorted Sweet Breads

Biscuits (Cheddar, Orange, Pecan, Herbed or Plain)

Corn Sticks with Jalapeno

French Bread (Garlic, Herbed or Plain Buttered)

Pita Crisps

Yeast Rolls

DESSERTS

BARS

Almond Brickle
Apple Pie
Brownies
Butterscotch
Chocolate Mint
Lemon
Linzer
Meltaways
Peanut Butter and Chocolate
Pecan

CAKES

Carrot
Cheesecake
Chocolate Mint Cheesecake
Chocolate Roll
Double Diablo
Gingerbread
Ice Cream
Mocha Ice Cream Crunch
Pound with Fresh Berries
Yellow Roll

COOKIES

Chocolate Chip
Gingered Heart
Lemon Poppy Seed
Oatmeal Dried Cherry
Oatmeal Lace
Oatmeal Raisin
Peanut Butter
Snickerdoodles
Traditional Sugar (cut outs)

MOUSSE

Chocolate
Lemon
Pumpkin
Raspberry
Strawberry
Back to top

PIES

Apple
Cherry
Chocolate Mousse
Pecan
Pumpkin
Strawberry

SUGGESTED MENUS

BRUNCH

Egg, Cheese and Sausage Soufflé
Sliced Sweet Ham, Cheddar Biscuits, Chutney Butter
Fresh Fruit Salad
Beth's Coffeecake
Miniature Danishes

OR

Assorted Quiches
Spinach Salad, Strawberries & Mandarin Orange
Banana Bread, Butter

BUFFET DINNER

Artichoke Bacon Bubbles
Spinach Stuffed Mushrooms
Endive with Crabmeat
Breast of Chicken Champagne
Puree of Potato and Celery Root or Rutabaga
Fresh Steamed Asparagus, Lemon Butter
Spinach Salad, Traditional Fixings, Poppy Seed Dressing
Herbed French Bread
Carrot Cake

OR

Fresh Veggies & Dill Dip
Cheddar Wafers
Water Chestnut & Bacon
Chicken Gregory
Mixed Green Salad, Veggies, Beth's Vinaigrette
Buttered French Bread
Chocolate Chip & Peanut Butter Cookies

COCKTAIL BUFFET

Sliced Beef Tenderloin, Béarnaise
Sliced Baked Sweet Ham, Chutney Butter & Dijon
Sliced Roasted Turkey, Cranberry Relish & mayo
Assorted Miniature Buns & Rolls, Cocktail Rye & French Breads
Smoked Salmon, Toast Points, Capers & Cream Cheese
Pasta Primavera, Grated Parmesan
Asparagus Vinaigrette
Goat Cheese and Sun Dried Tomato Torte, Fruit Garnish and Crackers
Assorted Miniature Bars and Cookies
Decaffeinated Coffee Service

HORS D'OEUVRES

Passed: Parmesan Puffs
Water Chestnut and Bacon
Kielbasa in Puff Pastry
Endive with Gorgonzola and Pecans
Miniature Potato Skins

Table: Oriental Chicken Skewers, Mustard Dipping Sauce
Iced Shrimp and Cocktail Sauce
Goat Cheese and Sun Dried Tomato Torte, Crackers
Fresh Vegetables and Curry Dip
Black Bean Relish in Crispy Cups
Assorted Miniature Pastries

LUNCHEON

Strawberry Soup
Chicken Basil & Tomato on Parisian French
Spinach Penne & Gorgonzola Salad
Golden Pineapple, Strawberries & Blueberries
Lemon Mousse, Gingered Heart Cookies
Iced tea

SIT DOWN DINNER

Open Faced Cucumber Canapés
Parmesan Puffs
Marinated Shrimp and Pea Pods
Caesar Salad, Croutons
Beef Tenderloin, Béarnaise or Bordelaise
Roasted Herbed New Potato
Green Bean Almondine
Julienne Glazed Carrots
Buttered Yeast Rolls
Chocolate Mousse Pie

OR

Smoked Salmon on Thin Wheat
Blue Cheese Crisps
Sausage Stuffed Mushrooms
Mixed Green Salad with Mandarin Orange, Red Onion, Avocado
with Poppy Seed Dressing
Lemon Crusted Halibut
Mushroom Barley Risotto
Fresh Steamed Asparagus
Miniature Corn Muffins
Raspberry Mousse, Fresh Raspberries, Chocolate Cookie