

Contact Kim Schwarzkopf at 309-292-1949 or e-mail [ASpottedApron@gmail.com](mailto:ASpottedApron@gmail.com) to schedule your next event.



We work with many area venues to provide catering for your small events. Buffet-style or elegant table-side services start at \$15 per person.



A Spotted Apron also offers bulk spices, spice blends, imported cooking oils and vinegars. See our selection of beautifully practical and useful kitchenware, many brands locally sourced in the Midwest.

Follow us on Facebook and find us at [www.aspottedapron.com](http://www.aspottedapron.com) for more information, specials, and recipes.



An intimate dinner with friends doesn't mean exhausting preparations in your home, or a rushed dinner at your favorite restaurant. Let us cater your next dinner with friends in your home! No preparations, no rush, no cleanup. We can help you select your world-class menu, starting at \$35 per person.



Typical dinners include 5 courses:

- Appetizers
- Soup or salad
- Sorbet
- Entrée with two sides
- Dessert

Choose our dinnerware to match your theme or utilize your own.

### Appetizers

- Assorted fruit and cheese – assortment of cheese and fresh fruit, served with crackers
- Stuffed mushrooms – either herbed-stuffed or crab-stuffed, or combination of both
- Baked brie – creamy, soft-ripened cheese
- Caprese – basil, mozzarella, tomatoes drizzled with balsamic vinegar
- Shrimp cocktail
- Almond-stuffed dates – baked almonds stuffed with dates, goat cheese and wrapped in bacon
- Rumaki or Sumaki – shrimp or scallops wrapped in bacon and broiled
- Chicken liver pate
- Potato skins
- Smoked salmon
- Maryland crab cakes with remoulade sauce
- Fried green tomatoes
- Asparagus bearnaise baguette
- Black bean toss with crispy tortilla chips

### Soups and Salads

- Honey-lime fruit salad – assorted fresh fruits of the season with home-made honey-lime dressing
- Fresh spinach salad – spinach, onions, apples and mandarin oranges served with home-made Western dressing
- Cranberry-Mandarin salad – fresh greens with sugared cranberries, mandarin oranges and home-made citrus dressing
- Mixed greens, pear, walnut and bleu cheese salad
- French onion soup
- Cream of potato soup
- Carrot ginger bisque
- Cream of asparagus soup

### Entrées

- Orange Roughy with red peppers – sautéed
- Grilled salmon with spicy honey basil sauce
- Crab-stuffed tilapia - baked
- Grilled mahi-mahi with fruit (pineapple or mango) salsa
- Brandied pork roast - baked
- Rosemary Cornish hens – baked
- Ginger-lime Chicken – grilled
- Chicken Parmigiana
- Herb roasted rib roast - baked
- Peppered roast tenderloin - baked
- Filet ala Oscar – Grilled beef tenderloin with asparagus, topped with crab meat and béarnaise sauce
- Grilled beef tenderloin topped with balsamic vinegar reduction and goat cheese.
- Steak kabobs with mild peppers, onions and tomatoes – Asian marinade

### Vegetables

- Steamed asparagus with béarnaise sauce
- Honey-orange glazed carrots
- Steamed broccoli with hollandaise sauce
- Green beans almondine
- Green beans with mushrooms, onion, and bacon
- Baked tomato parmesan
- Lemon-dilled Brussels sprouts
- Spiced squash rings
- Sauteed Brussels sprouts with hickory smoked balsamic glaze
- California mix: broccoli, cauliflower, and carrots
- Sauteed zucchini

### Potatoes, Rice and Pasta

- Crunchy lemon rice – white rice with onions, water chestnuts and lemon
- White rice
- Rice pilaf
- Herbed wild rice
- Twice-baked potato
- Herb-roasted red potatoes
- Pasta with red or alfredo sauce
- Macaroni and cheese

### Breads

- French baguette
- Italian
- Sour dough
- Cheese biscuits
- Yeast bread or rolls
- Spicy corn bread

### Desserts

- Bananas Foster – Fresh banana sautéed in butter rum, served over ice cream
- Cheesecake with your favorite fresh fruit topping, or pumpkin or chocolate
- Cream puffs
- Peach Melba – peaches with raspberry sauce served over ice cream
- Fresh berry crumb pie
- Blueberry cream pie
- Lemon poppy seed cake with citrus icing
- Lemon meringue pie
- Key lime tart
- Orange blossom cake
- Tollhouse® Pie
- Flourless chocolate torte
- Mackinac Island pecan balls with chocolate sauce

Don't see what you like? Let us customize your menu or ingredients to fit your needs and desires!