

MRS MADDOX CAKES
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HOT AND COLD HORS D'OEUVRE CATERING INFORMATION

We cater a "BUFFET TEA TABLE" type event, which includes:

Four hot hors d'oeuvres:

Meatballs in a sweet and sour sauce

Bite size chicken wings

Individual, tart size quiche Loraine

Sausage roll-ups

An assortment of our famous tea sandwiches:

Made in ribbon and pinwheel styles on white, wheat and pumpernickel breads. Fillings consist of meat, cheeses, egg salad, ripe olive spread and carrot spread. The pinwheels have centers of cherry, pickle, stuffed olive, green pepper, and pimento. Twelve different varieties are included.

An assortment of our fancy cold hors d'oeuvres:

Made with tuna, salmon, ham, egg, cream cheese, and cucumbers filled with dill dip. Varieties are on white, wheat and pumpernickel bread. Puff pastry shells are filled with a tuna salad. The flat ham and tune varieties are decorated with a cream cheese flower on top.

An assortment of finger cakes: All decorated with a flower bud, your choice of color.

Petit Fours – white cake dipped in fondant icing.

Chocolate Petit Fours – chocolate cake with fudge icing

Marble Petit Fours – marble cake with fudge icing striped with white chocolate

Individuals – white cake with lemon filling and butter cream icing

Chocolate Individuals – chocolate cake with raspberry filling and fudge icing.

An assortment of miniature French pastries:

Cannoli's

Raspberry cakes

Chocolate Eclairs

Chocolate 7 layer cakes

Cream Puffs

Fruit Tarts – filled with fruit filling and a dot of whip cream on top

Mini Cheesecakes – cheesecake with a choice of whip cream only or with gel fruit topping

WE SUPPLY: Mints, coffee, tea, cream, sugar and lemons. The food is set out on silver serving trays. Silver chafing dishes, silver tea service, white china dishes and cups, white linen tablecloths for the serving tables, and white paper napkins are also provided. Uniformed servers would arrive 1 to 1 ½ hours before the event begins. They set up the buffet table and maintain it throughout the event. At the end of the event the servers will clean up, re-pack all of our equipment and take everything away, leaving the kitchen area just as they found it.

YOU WILL NEED TO PROVIDE: Serving tables, centerpieces you may require and a kitchen facility for the servers to work in.

CATERING PRICES: (50 PERSON MINIMUM APPLIES)

***** GRATUITY NOT INCLUDED*****

Hot & Cold Catering - \$14.00 per person – includes 4 hot items in addition to the cold catering items.

Cold Catering - \$11.00 per person – does not include hot items.

SERVERS: (MINIMUM OF 2) Approximately 30-40 guests per server.

\$100.00 each for hot catering and \$80 each for cold catering.

Also available: Punch \$15.00 per gallon (minimum of 2) Includes Punch Bowl and Cups.