

Pink Door Catering & Market Catering

Welcome! First and foremost, the team here at Pink Door Catering & Market would like to thank you for reaching out to us! If you are looking to host a party, have some delicious food, then you come to the right place. Our staff is here to make your vision come true, by using our experience to craft your dream day, while being mindful of your budget and priorities. Let us take a look at all our offerings:

The Cooking

Our Favorite part! Our Menus are created by our talented chef's using the freshest ingredients. First, we like to learn about your vision, your pallet, and your style of service. Secondly, our chefs will create a customized menu for your event. There is no Cuisine that is off limits, and we are happy to accommodate any allergies or restrictions.

"We Cook with wine, sometimes we even add it to the food."

Bar Services

Great food and Great Drinks. We offer full Bar Service to any event, using only top-shelf liquor, beer and wine. Our Bartenders have a wide array of 'specialty' cocktails to make your event even more special. The Staff here can help walk you through all our options for beverage packages.

Staffing

From our managers and chefs to our dishwashers and waitstaff, we have the Varsity team that will deliver 5-star service to you and your guests. Ease your mind as our staff will take care of setting up the room, linens and glassware. Our staff will ensure your event is executed at the highest level and always have a smile on our faces.

Rentals and Linens

Our managers will help assist you through this process by ensuring you have everything you need for your special day. Pink Door Catering & Market does not provide linens, glassware, china, flatware, tables or tents. However, our managers will help 'consult' you through this process and make sure there are no surprises.

Passed Hors d' Oeuvres

Let's be Real. This is the best part of the night! Here at Pink Door Catering & Market, we are best known for our wide selection of passed appetizers. Ninety-nine percent of our hosts let our chef's 'do their thing.' What does this mean exactly? It means we will bring up to fifteen different appetizers to your cocktail hour. We like to have the creative freedom to use fresh fish, fresh produce, as well as what is in season to construct a memorable variety of bites for you and your guests. Below of a sample menu of our finest 'bites'

*Coconut Shrimp with Marmalade Rum
Lobster – Dill Salad Taco
Braised Arugula and White Bean Crostini
Grilled tenderloin with gorgonzola
Crostini
Cranberry Whipped goat cheese with
poached pear Crostini
Scallops wrapped in bacon with Maple
Cream
Ahi Tuna with Edamame Poke
Greek Spanakopita
Blackened shrimp with andouille sausage
Garlic Cream
Sesame Ahi Tuna Cones with Wakame
Maryland Crab cakes with Red Pepper
Coulis
Lobster Mac & Cheese Tarts with Truffle
Crumb
Fig + Onion Crostini with Whipped Goat
Cheese
Middle Eastern Turnovers*

*Sesame Thai Shrimp
Whipped Beet Hummus Taco with
watermelon Radish
Spinach Tots with Siracha Aioli
Fried Chicken Cone with Honey – Maple
– Siracha
Salmon Belly Poke
Summer Gazpacho 'shooter' with
blackened scallop
Tandoori Chicken Satay
Charred Octopus Ceviche
Fresh figs and Goat Cheese
Smoked Salmon Mousse on Potato
Pancake
Curried Lamb Meatballs with Turmeric
Tzatziki
Mini Beef Wellingtons
Peach BBQ Pulled Tacos with pickled
slaw
Empanadas*

The First Course

After Cocktail hour your guests will take their seats and enjoy introductions, speeches, and 1st dances. Dinner service begins and the Plated Salad course is served. Below are our favorites

Arugula Salad with roasted tomato, shaved Romano and truffle oil
Heirloom Burrata or Caprese Salad with a sundried-tomato tapenade, balsamic glaze
Roasted Golden Beets, Grilled Pears, Dried Cranberries over spring mix with fig balsamic

The Main Course – Plated

Beef Tenderloin with a wild mushroom duxelles finished with a Veal demi glaze
Burgundy Braised Boneless Short ribs
Summer Fluke crowned with lobster tail, seared diver scallop, lobster crème
Phyllo Wrapped Halibut with mustard, chive & lemon
Chicken Saltimbocca wrapped with prosciutto, spinach, and sage finished with a veal demi glaze
Yogurt-Dill-Parmesan crusted seared Salmon
Grilled Cauliflower ‘Steak’ over wild rice with cranberries
Roasted Portobello Vegetable tower over edamame and quinoa, lemon, basil

Stations & Buffet

Roasted Vegetable Antipasto Platter aka ‘The Garden’
Kale, Quinoa, Chickpea Cesar Salad
Chicken Piccata with White Wine, Capers, Mushrooms and Lemon
Key Lime Shrimp Brochettes
Mustard Ritz Baked Cod with Lemon Beurre Blanc
Seafood Paella on the “big pans”
Lemon Basil Chicken OR Piri Piri Chicken
Truffle Rosemary Fingerling Potatoes

Dessert

We offer passed micro desserts after your dinner service some examples are:
Prosecco push pops, mini crème Brule, mini-ice cream sandwiches and much more!