



Selene Catering

2025 CATERING OPTIONS & PACKAGES



HORS D'OEUVRES

\$25 FOR 5 ITEMS

\$30 FOR 6 ITEMS

\$35 FOR 7 ITEMS

PER PERSON

Vegetarian

Deviled Eggs

dijon mustard, cajon seasoning,
chopped scallions

Spanakopita

crispy phyllo dough, feta cheese,
spinach

Figs-In-a-Blanket

honey glaze, goat cheese, sesame
seeds

Bruschetta

juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini

shiitake mushrooms, oyster
mushrooms, thyme, parsley, ricotta
cheese

Caprese Skewers

fresh mozzarella, plum tomato, basil

Grilled Veggie Skewers

seasonal grilled vegetables, balsamic
drizzle

Mini Grilled Cheese

served with tomato soup dip

Mac & Cheese Bites

four cheese sauce

Vegan Crispy Rolls

shiitake mushroom, scallions,
shredded veggies, sesame oil

Vegetable Samosa

egg wrap, shiitake mushroom, carrots,
peppers, onions

Meat

Chicken Salad Baskets

chopped pecans, apples, phyllo cups

Chicken Skewers

roasted peppers, marinated onions

Chicken Sausage Kebabs

homemade chicken sausage, grilled
peppers and onions

Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

Pulled Pork Rolls

sweet bbq pork, crispy rice paper

Truffle Beef Sliders

100% angus beef, truffle oil, creamy
parmesan

Prosciutto Shortbreads*

brie cheese, italian prosciutto.

Steak Frites*

ribeye steak, crispy fries

Lamb Lollipops*

mint yoghurt sauce

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Seafood

Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame,
cucumber

Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots,
creamy sriracha aioli

Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives,
sesame, iceberg lettuce

Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro,
lime

Garlic Shrimp Skewers

shrimp, spiced garlic marinade

Mini Red Snapper Tacos

beer battered red snapper, aqua chili
sauce, red coleslaw

Brochetas de Pescado

grilled swordfish, spiced chipotle
drizzle

Oysters and Caviar*

fresh oysters, caviar, mignonette,
chives





COLD STATIONS

Cheese Table - \$17 PP

Goat Cheese, Brie, Cheddar, Gouda,
Parmesan, Manchego, Gorgonzola

Seasonal Fruit
strawberries, clementines, grapes,
berries, apples, peaches, cherries

Variety of Nuts
pecans, walnuts, almonds, pistachios

Variety of Crackers
water crackers, pita chips, crostinis

Charcuterie Table - \$17 PP

Prosciutto di Parma, Capocollo,
Soppressata, Salami

Goat Cheese, Parmesan, Brie, Cheddar
Cheese

Cornichons, Olives, Bacon Jam, Grapes
Three kinds of breads

Mezze Table - \$13 PP

Hummus, Baba Ghanoush, Tzatziki,
Tabbouleh

Marinated Olives, Spicy Feta, Pickled
Peppers, Grilled Pita Bread

Crudite - \$13 PP

Variety of Vegetables
baby corn, baby carrots, broccoli,
cauliflower, asparagus, celery, cherry
tomatoes, bell peppers, green beans,
shishito peppers,

Parmesan Dip, Ranch Dip, Greek Dip

Skewer Station - \$17 PP *choice of three*

Garlic Shrimp Skewers
Grilled Chicken Skewers with Peppers
Eggplant Skewers
Zucchini and Pepper Skewers
Beef Kebab Skewers

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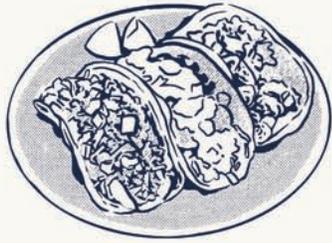
Oyster Bar - \$15 PP

A Variety of East & West Coast Oysters

Mignonette Sauce, Cocktail Sauce,
Ginger-Soy Vinaigrette, Cucumber-
Jalepeño Granita

Tobiko Caviar, Salmon Caviar





HOT STATIONS

Slider Bar - \$17 PP

Angus Beef
Pull Pork
Fried Chicken
Black Bean

Cheese: Cheddar, Mozzarella,
Pepper Jack, Swiss

Sauces: Mustard, Pickled Relish,
Garlic Mayo, Pickled Jalapeno
Peppers, Ketchup

Toppings: Bacon Crumbles, Dill
Pickle Chips, Tomato Slice, Avocado,
Shredded Lettuce, Onions

French Fry Bar - \$18 PP

Yukon Gold Fries, Sweet Potato
Fries, Waffle Cut Fries, Oven Wedges

Shredded Cheese, Spicy Mayo, Black
Garlic Mayo, Ketchup, Guacamole,
Salsa, Pico De Gallo

Mashed Potato Bar - \$13 PP

Homemade Chili, Sour Cream, Corn,
Crumbled Bacon, Chopped Chives,
Shredded Cheese, Black Olives,
Crispy Onions, Broccoli, Sautéed
Mushrooms

Mac and Cheese Station - \$15 PP

Chives, Tomatoes, Fried Onions,
Sautéed Mushrooms, Bacon, Aged
Gouda, Steamed Broccoli, Jalapeño,
Fried Onions, Smoked Sausage

Flatbread Station - \$17 PP

Pesto, Cherry Tomatoes, Fresh Basil,
Mozzarella, Olives, Prosciutto,
Gouda, Walnuts, Peaches, Blue
Cheese Crumbles, Balsamic Glaze,
Spicy Honey Drizzle, Arugula

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Taco Station - \$17 PP *choice of three*

Carne Asada
Carnitas
Sinaloa Shrimp
Crispy Fish
Seared Fish
Cactus
Black Bean
Sweet Potato
Mushroom

Corn Tortilla, Flour Tortilla,
Pico De Gallo, Cilantro, Crema,
Salsa Rojo, Salsa Verde, Cotija
Cheese,

*lettuce wraps available upon
request



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DESSERTS*

\$65 Per Platter
Passed Dessert \$15 per person per hour
(Guest can choose up to 4 options)

Strawberry Compote Mini Cheesecakes

Graham Crust, NY Style

Chocolate Lava Waffle Cone

Graham Crust, NY Style

Mini Chocolate Chip Cookie Sandwich

Buttercream

Orange Nutella Cookie Cups

Sugar Cookie Dough

Strawberry Cheesecake Bites

Cheesecake Filled Strawberries, Chocolate Drizzle

Mini S'mores

Graham Crackers, Marshmallow, Chocolate

Fruit Cups

Assorted fruits, Ricotta Cream

Chocolate Mousse Cups

Whipped Cream, Raspberries

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BREAKFAST

Tier 1 - \$ 20

Plain and Whole Wheat Bagels

Selection of Muffins and Scones

Apples, Bananas, Yoghurt

Coffee, Tea, Orange Juice, Cranberry
Juice

Cream Cheese, Jams, Butter, Milk,
Sugar

Tier 2 - \$30

Plain, Whole Wheat, Sesame, and
Everything Bagels

Selection of Muffins and Scones

Fruit Salad, Yoghurt Parfait

Coffee, Tea, Orange Juice, Cranberry
Juice, Mango Juice

Scrambled Eggs, Bacon, Sausage
Hash Browns

Cream Cheese, Jams, Butter, Milk,
Sugar

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Tier 3 - \$40

Plain, Whole Wheat, Sesame, and
Everything Bagels

Selection of Muffins, Croissants, Scones

Fruit Salad, Yoghurt Parfait

Coffee, Tea, Orange Juice, Cranberry
Juice, Mango Juice

Lox, Capers, Scallions, Red Onion

Vegetable Frittata, Bacon, Sausage,
Pancakes, Waffles, Hash Browns

Cream Cheese, Jams, Butter, Milk,
Sugar, Maple Syrup, Caramelized
Bananas, Strawberries





TIER 1
BUFFET

\$56 PER PERSON

A Choice of Poultry

Chicken Tinga
Verde Chicken Enchilada
Chicken Flautas
Spicy Chicken Taquitos

A Choice of Fish

Salvador Style Branzino
Gambas al Allajillo
Veracruz Style Cod

A Choice of Meat

Spanish Beef Stew
Chimichurri Steak
Pernil

Vegetarian Choices

Vegetarian or Vegan Enchiladas

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A Choice of Salad

Cesar Salad
White Bean Salad

Sides

Maduros
Spanish Rice
Roasted Vegetables
Black Beans

A Choice of Dessert

NY Cheesecake
Caramel Flan





TIER 2 BUFFET

\$64 PER PERSON

A Choice of Poultry

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchilada

*Duck Confit
*Chicken Cordon Blue

A Choice of Fish

Branzino Filets
Grilled Salmon
Pan Seared Cod

*Pan Seared Halibut
*Sesame Tuna

A Choice of Meat

Braised Short Rib
Chimichurri Steak
Moroccan Lamb Stew

*Grilled Ribeye
*Charred NY Strip

Vegetarian Choices

Cauliflower Steaks
Vegetarian or Vegan Enchiladas
Mushroom Steak

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Choice of Three Sides

Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni

*Creamy Spinach
*Mexican Corn

A Choice of Salad

Cesar Salad
Greek Salad
Arugula with Strawberries
Watermelon Salad

A Choice of Dessert

NY Cheesecake
Double Chocolate Cake
Seasonal Fruit

*Tiramisu
*Strawberry Short Cake

*tier two buffet add ons





PLATTERS PER PERSON

Cold Platters

Crudités Platter (vg)

celery, cherry tomato, cucumbers, carrots,
ranch/blue cheese dressing

Antipasto Platter

cured meats, cheeses, marinated
vegetables, nuts, fruits

Greek Salad (vg)

cucumbers, tomatoes, red onion,
feta cheese

Cesar Salad (vg)

romaine lettuce, bagel croutons,
parmesan cheese

Arugula with Strawberries Salad (vg)

red pickled onion, goat cheese

Hot Platters

Chicken Wings: bbq, buffalo, lemon

pepper, honey mustard

Beer Battered Calamari

Truffle Beef Sliders

Chipotle Chicken Sliders

Vegetable Sliders (vg)

Grilled Vegetables (v)

Truffled Fries (vg)

Garlic Sesame Tofu (v)

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GENERAL PLATTERS - \$120

FRENCH FRIES - \$60

GRILLED VEGETABLES - \$85

ANTIPASTO PLATTER - \$110

CRUDITE PLATTER - \$60

CEASAR SALAD - \$60

ARUGULA & STRAWBERRY SALAD - \$85

Finger Food Platters

Mac & Cheese Bites (vg)

Empanadas: chicken, beef, or veggie

Mini Shepard Pie

Antipasto Skewers

Deviled Eggs

Meatballs

Skewers: garlic shrimp, beef kebab, eggplant

(v), grilled chicken, zucchini & peppers (v),

Stuffed Mushrooms (v)

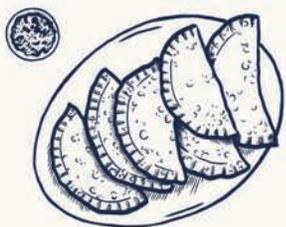
Vegan Shiitake Rolls (v)

Vegetable Samosa (v)

vg - vegetarian

v - vegan





SMALL BITE
PLATTERS

\$120 PER PERSON

Empanadas

chipotle chicken, beef, or spinach & cheese

Pork Taquitos

Pappas Rellenas

deep fried, stuffed, mashed potato balls

Chicken Tamalitos

Cuban Sliders

roast pork, ham, pickles, mustard

Quesadillas

steak, chicken, or veggie

Mini Phyllo Tacos

chicken, meat, or mushroom

Enchilada Meatballs

Huevos Diablos

spicy guacamole, deviled eggs

Mexican Chicken Wings

Choripan

mini sandwiches with chorizo

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CONTACT
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