

Chef's Catering

Breakfast and Brunch

Coffee Service and Assorted Juices are included in all Breakfast Packages

All prices on packages are per person and based on a minimum of 15 people per order.
Please add 2.50 per person for smaller groups.

The Sunrise	9.00
Breakfast pastries, assorted bagels, cream cheese, preserves, breakfast cakes, muffins, croissants and condiments. Add fresh fruit or a fruit tray for 3.00	
Basket of Goodies	13.00
Petite hot and cold breakfast bites (cinnamon rolls, muffins, Danish pastries, sausage biscuits and mini quiches) served with a fresh fruit tray.	
Belgium Waffle Bar	13.50
Berries and fruits, chopped nuts, chocolate chips, whipped cream and syrups.	
Yogurt Bar	10.50
Assorted berries, granola, cinnamon sugar and Greek vanilla yogurt.	
The Carolina GF	13.50
Biscuits, chicken sausage, scrambled eggs, applewood smoked bacon, potatoes O'Brien and fresh fruit. Add grits 2.50 / Add gravy 2.50 Add shrimp and grits 7.95 / Add (2) crab cakes 7.00	
Breakfast Burritos	12.00
Tortillas filled with eggs, cheese, sausage or ham served with sour cream and salsa, potatoes O'Brien and fresh fruit.	
Omelet Station (minimum of 30 people) GF	13.50
Chef service required. Eggs, diced tomatoes, mixed peppers, ham, sausage, bacon, onions, mushrooms, chives, monterey jack and cheddar blend served with potatoes O'Brien, fresh fruit and biscuits.	

A la Carte

Minimum of 15 per unit on hot items and 10 on cold items.
Minimum of \$150.00 per delivery please.

Tray of mini cinnamon buns,	
Danish pastries & muffins (25)	40.00
Gluten free toast and butter GF	1.50
Yogurt berry granola parfait	5.50
Yogurt GF	2.25
Fruit salad GF	3.25
Whole fruit GF	1.50
Granola bars	2.25
Kind bars GF	3.50
Danish pastries or muffins	3.00
Bagels, cream cheese, butter and jellies	3.00
Croissants or biscuits, butter and jellies	2.75
Mini Crab cakes (2)	7.00
Egg, cheese & sausage croissants	5.00
Pancakes with syrups	4.00
Potatoes O'Brien	3.00
Grits, gravy or sausage gravy	2.50
Egg, cheese and sausage biscuits	4.50
Bacon, ham, sausage or eggs GF	4.00
Turkey bacon GF	4.00
Oatmeal	2.00
Egg whites GF	3.00
Hard boiled egg GF	1.50

Lucky Breaks

Prices are per person and based on a 20-person minimum per order. All breaks include a beverage (tea, soda or bottled water).

Basket of Mixed Snacks	7.00
Assortment of energy bars, granola bars, chips and dip, packs of crackers and candy.	
Boardroom Picnic	9.00
Fresh fruit with imported cheese, hummus, flatbread and crackers.	
Sweet Tooth	4.50
Gourmet cookies and brownies.	
Sundance Siesta GF	9.00
Crisp vegetables, fruit, cheddar cheese, tortilla chips and salsa.	

Refreshing Beverages

Assorted soft drinks	2.00
Bottled Le Bleu Water (20 oz.)	3.00
Assorted bottled juices (10 oz.)	3.00
Homemade lemonade (by the gallon)	12.00
Blackberry lemonade (by the gallon)	14.00
Freshly brewed tea (by the gallon)	12.00
Freshly brewed green tea (by the gallon)	13.00
Freshly brewed mango tea (by the gallon)	14.00
Iced Coffee (by the gallon)	20.00
Coffee service (15-person min.)	2.00
Box of Coffee (96 oz.)	25.00
Hot tea service (15-person min.)	2.00
Champagne punch (by the gallon)	18.00
Apple cider (by the gallon)	19.00
Ice service (per bag)	3.00

Desserts - Snacks

Fruit Jubilee Tray GF

Bite size pieces of seasonal fresh fruits.
Small (8-12) 44.00 / Regular (15-20) 61.00

Dessert Tray

Assortment of signature dessert bites including flavored cheesecakes, carrot cake, lemon bars & gourmet brownies.
Small (15) 41.00 / Med. (25) 68.50 / Large (35) 95.50

Banana Trifle

(minimum of 15 people) 3.50

Assorted Gourmet Cookie Tray 33.00 per dozen
Rich freshly baked gourmet cookies including chocolate chip, peanut butter, oatmeal raisin & sugar.

Assorted Gourmet Brownie Tray 33.00 per dozen
A chocolate lover's dream including deep dutch, tiger triple, chocolate chunk, coconut laced chocolate, white and dark chocolate swirled brownies.

Gluten Free Brownies 3.00 each
Chips & Salsa GF 2.75 per person
Roasted Red Pepper Hummus & Pita Points 3.50 per person

Triple Dip Sampler (min.15) 7.00 per person
Hummus, pimento and chicken salad served with tortilla chips and pita points.

Business Box Lunch

All foods are freshly prepared for each event. Our lunches are packed in attractive, clear "to go" boxes and labeled.

Upgrade to our executive packaging (includes fresh fruit garnish) in a window box on a plate which can be taken out, to impress the VIP's for only 2.75 more per person. Inquire about our ultimate package to step it up even more.

All turkey and chicken is antibiotic free.

- The Deli Box** 10.50
Gourmet butter croissant with swiss and your choice of turkey, Smithfield ham, roast beef or chicken salad, lettuce and tomato served with garden fresh pasta salad and a gourmet dessert.
- The Traditional** 12.00
A club style sandwich with turkey, Smithfield ham, cheese, bacon, lettuce and tomato served with potato salad and a gourmet dessert.
- Caprese Chicken** 12.50
Grilled pesto chicken breast with roasted red peppers, basil, fresh mozzarella and balsamic dressing on a focaccia roll served with citrus orzo pasta salad and a gourmet dessert.
- The Gobler** 12.50
Oven roasted turkey breast on a pretzel roll with horseradish sauce, slaw, lettuce, tomato and provolone served with garden fresh pasta salad and a gourmet dessert.
- Angus Steak House Ciabatta*** 12.50
Shaved tender roast beef, balsamic caramelized onions, roasted red peppers and provolone on a ciabatta roll with horseradish dressing served with potato salad and a gourmet dessert.
- Pimento BLT** 12.00
Gourmet butter croissant with pimento cheese, bacon, spring mix, tomato served with garden fresh pasta salad and a gourmet dessert.
- Turkey Avocado BLT** 13.00
Applewood smoked bacon, turkey, lettuce, tomato and avocado with pesto aioli on a farmer's white bread, served with garden fresh pasta and a gourmet dessert.

- Italian Sub** 14.00
Ham, salami, sopressata, provolone, roasted red peppers, onion, lettuce and tomato on Italian hoagie served with garden fresh pasta salad and a gourmet dessert.
- Caprese Flatbread** 11.50
Fresh mozzarella, tomato and basil with balsamic drizzle on seasoned pita bread served with our fresh fruit salad and a gourmet dessert.
- Chicken Caesar Wrap** 12.50
Romaine, sliced chicken, Asiago & Parmesan cheeses, celery, tomato, Caesar dressing served with pasta salad and a gourmet dessert.
- Southwestern Chicken Wrap** 12.50
Garlic herb wrap filled with marinated grilled chicken, chipotle aioli, lettuce, diced tomato, black bean and corn salsa, cheddar jack and a gourmet dessert.
- Avocado Rancher Wrap** 12.50
Garlic herb wrap filled with sliced turkey breast, cheddar, bacon, avocado, lettuce, tomato and ranch dressing served with potato salad and a gourmet dessert.
- Buffalo Chicken Wrap** 12.50
Garlic herb wrap, lettuce, celery, carrots, tomatoes, buffalo tossed chicken with ranch served with potato salad and a gourmet dessert.
- Grilled Vegetable Wrap** 11.00
Grilled zucchini, squash, colored bell peppers, marinated mushrooms, lettuce, tomato, feta and hummus in a garlic herb wrap served with our fresh fruit salad and a gourmet dessert.
- Make any sandwich or wrap gluten free for 3.00**
- Signature Salads**
- Tuscan Grilled Salmon Salad GF** 14.50
Mixed field greens with grilled salmon, grape tomatoes, olives, feta, grilled asparagus, homemade balsamic vinaigrette served with a side of quinoa salad and a gourmet dessert.

- Angus Steak Salad*** 14.50
Mixed field greens with tender sliced beef, cherry tomatoes, feta, mushrooms, candied walnuts, a mini croissant and creamy horseradish dressing with a fresh baked gourmet cookie.
- Fiesta Tortilla Salad** 12.50
Mixed field greens with sliced grilled chicken, Monterey jack, cucumber, black bean and corn relish served with salsa, ranch, tortilla chips and a fresh baked gourmet cookie.
- Chef's Salad Choice** 11.50
Mixed field greens, sliced grilled chicken, seasonal vegetables, hardboiled egg, crackers, croutons and your choice of dressing served with a fresh baked gourmet cookie.
- Caprese Chicken Salad** 13.00
Chopped romaine with sliced grilled chicken, diced fresh mozzarella, sliced grape tomatoes, roasted red peppers, diced cucumbers, shredded parmesan with a balsamic vinaigrette and a fresh baked gourmet cookie.
- Deluxe Cobb Salad** 13.50
Mixed field greens, grilled chicken, crisp bacon, tomatoes, pickled red onions, avocado, eggs, sliced almonds and your choice of dressing and a fresh baked gourmet cookie.
- Protein add-ons for items below:**
Add grilled chicken for 4.00
Add grilled steak * for 5.00
Add grilled salmon for 6.00
- Summer Spinach Salad** 12.50
Sweet summer spinach, dried cranberries, goat cheese, sliced red onions, strawberries, mandarins topped with candied pecans, orange vinaigrette dressing and a fresh baked gourmet cookie.
- Health Nut Salad** 12.00
Spinach and chopped romaine, apples, raisins, almonds, grape tomatoes, sunflower seeds, edamame served with creamy poppy seed dressing and a gourmet cookie.

***Please consider limiting your selections to 3 per 10 people in your group.**

Lunch Buffets

All turkey and chicken is antibiotic free.

Gourmet Wraps and Sandwich Tray 8.50
An assortment of traditional and specialty sandwiches on assorted breads, croissants and wraps served with assorted meats, chicken salad, cheeses, lettuce and tomato, includes a vegetarian option.

Gourmet Slider Tray 9.50
An assortment of turkey, roast beef, pimento cheese and chicken salad sliders on fresh honey wheat rolls and butter croissants.

Sides: potato salad GF, cole slaw GF, garden fresh pasta or citrus orzo pasta salad 3.00

Additional add on: (minimum of 10 people)

Fruit salad 3.00 / Cape Cod chips GF 2.00

Quinoa salad GF 3.00 / Grilled vegetables 3.00

Green Salad Selections (minimum of 10 people) 3.50
Caesar, fiesta, garden or Greek salad served with appropriate condiments.

Chef Inspired Soup (minimum of 10 people) 6.00

Hot & Cold Lunch Bar Buffets

Please note that all hot lunches include the main entrée, one chef's choice side, fresh artisan rolls and butter.

Prices are based on 15 people minimum. Smaller groups can be accommodated for 2.50 more per person.

Additional sides 3.00
Choice of Side Salad (garden, fiesta, Caesar or Greek) 3.50
Assorted Cookies or Brownies 2.75
Assorted Dessert Bites 2.75
Iced Tea or Lemonade 12.00
Standard Catering 2.50
Disposable Utensils 1.50
Casual Catering 1.50
Individually Packaged Hot Meals 1.50

Colossal Salad Bar GF 12.00
A complete set-up including: mixed field greens, mushrooms, broccoli, cheddar, feta, peppers, sunflower seeds, cucumbers, bacon, egg, olives, edamame, tomatoes, garden fresh pasta salad, croutons, crackers, assorted dressings and a mountain of marinated grilled chicken strips.
Add a Chef's inspired soup for (min.10 people) 6.00

Baked Potato Bar Supreme GF 12.00
Jumbo baked potatoes with sour cream, bacon, chives, shredded cheddar, butter, chili, broccoli, mushrooms and a garden salad with assorted dressings.
Add grilled chicken 7.00

Fajita Bar * GF 14.00
Grilled chicken strips or angus beef strips served with flour tortillas, sautéed bell peppers and onions, rice and black beans, sour cream, diced tomatoes, shredded lettuce, tortilla chips, salsa and cheddar.
Chicken and beef for 4.00 extra
Add a fiesta garden salad for 3.00 GF
Add guacamole (minimum 10) for 2.75 GF
Add queso (minimum 20) for 2.75 GF

Greek Pita Bar 12.00
Grilled chicken or angus beef, red onions, tomato, lettuce, olives, feta, tzatziki sauce, with pita bread and Cape Cod chips.
Chicken and beef for 4.00 extra
Add hummus and pita points for 3.50

Maverick ½lb. Angus Burger Bar GF 13.00
(may be substituted with turkey burgers)
Hand pressed 8 oz. burgers served with an assortment of buns, baked beans, your choice of potato salad, slaw or chips, with cheddar, swiss, lettuce, tomato, onions, pickles, mustard, mayonnaise and ketchup.
Substitute 4oz Beyond Meat Burger for 2.00
Salmon Burger for 3.00
Add sautéed mushrooms for 1.00
Add applewood bacon (2) for 2.50
Add chili for 2.00
Add jumbo hot dogs for 5.00
Add grilled chicken for 7.00

Pasta Bar 14.00
Fettuccini and rainbow tortellini served with marinara, meat sauce, meatballs, manicotti, vegetables, parmesan cheese and garlic bread.
Add a garden salad for 3.00
Add meat or vegetable lasagna for 7.00
Add pesto chicken for 8.00
Add chicken parmesan for 8.00
If you would like to substitute any of the sauces for alfredo or carbonara, please let us know.

Upcharge 2.00 per person

Nacho or Taco Bar GF 12.50
Pulled chicken or seasoned ground beef with lettuce, salsa, tomato, scallions, sour cream, black beans and cheese sauce.
Add guacamole GF (minimum 10) 2.75

Philly Cheese Steak Bar 12.50
Chicken or angus beef, sautéed peppers, onions, mushrooms, shredded lettuce, tomatoes, provolone, mayonnaise and horseradish sauce, Italian hoagie rolls and Cape Cod chips.
Chicken and beef for 4.00 extra
Add a garden salad for 3.00

Poultry / Chicken

Chicken with no added antibiotics

Chicken Caprese GF basil grilled chicken breast stuffed with buffalo mozzarella and topped with melted provolone and roasted tomatoes. 12.50
Chicken Marsala skillet seared breast simmered in a marsala mushroom sauce. 12.50
Grilled Chicken Breast
Teriyaki or Lemon Pepper GF 10.50
Chicken Puttanesca GF pan roasted chicken breast with onion, garlic, tomatoes, capers, olives and herbs. 13.50
Spinach Stuffed Chicken Breast GF spinach, feta cheese and sundried tomato stuffed chicken breast. 13.50
Chicken Parmesan pan-fried chicken breast topped with house marinara and melted mozzarella cheese. 12.50
Fried Chicken buttermilk fried chicken with brown sugar BBQ baked beans, cornbread and baby cabbage slaw as the side. 11.50
Pulled Chicken BBQ house smoked chicken BBQ, corn dusted buns with brown sugar BBQ baked beans and baby cabbage slaw as the side. 11.50

Teriyaki Chicken Kabobs grilled teriyaki chicken skewered with fresh peppers, onions, zucchini, squash, mushroom and tomatoes.	14.00
Chicken Calabrese GF roasted chicken breast with sausage and peppers in herbed tomato au jus.	13.00
Chicken Elizabeth GF pan roasted chicken breast with artichoke and Bermuda onion cream sauce.	13.00
Chicken and Waffles homemade buttermilk fried chicken breast with waffles and honey Dijon syrup.	13.00
Blackened Chicken Alfredo skillet seared blackened chicken breast with alfredo sauce and fettuccine pasta as the side.	12.50

Angus Beef

Grilled Sirloin * GF Seared sirloin with crumbled gorgonzola cheese and a balsamic glaze.	15.50
Slow Braised Short Ribs GF Braised short ribs with Anson Mills stone ground white grits as the side.	13.50
Beef Kabobs * GF grilled marinated beef skewered with fresh peppers, onions, zucchini, squash, mushrooms and tomatoes.	15.50
Sesame Orange Peel Beef served with Asian Udon noodles as the side.	12.50
Petite Soz Filet Mignon * GF served with burgundy sauce.	22.00
Tender Beef Medallions * GF served with béarnaise sauce or red wine bordelaise sauce.	14.50
Beef Bolognese Lasagna layered with ricotta, house marinara, mozzarella and parmesan served with a garden salad and garlic bread.	11.50

Smithfield Pork

Medallions of Pork Tenderloin GF in crimson cherry plum sauce.	14.50
8 oz Maple Cured Butterflied Pork Chop GF grilled with Dijon and apple chutney.	13.50
Apple and Cornbread Stuffed Pork Loin with red eye gravy.	14.50

Pulled Pork BBQ GF house smoked pork BBQ with brown sugar BBQ baked beans and baby cabbage slaw as the side.	11.50
Pulled Pork BBQ and Fried Chicken house smoked pork BBQ and buttermilk fried chicken with brown sugar BBQ baked beans and baby cabbage slaw as the side.	13.50

Fresh Fish

Shrimp and Grits GF with country bourbon BBQ shrimp and Andouille sausage over creamed Anson Mill ground white grits.	17.00
Pesto Grilled Salmon GF or herb roasted salmon in a Meyer beurre blanc sauce.	16.50
Tilapia GF on a bed of creamy crab bisque.	15.50
Crab Cakes cast iron seared lump crab cake with red bell pepper Coulis.	21.00
Blackened Shrimp Alfredo skillet seared blackened shrimp with alfredo fettuccine pasta.	16.50
Shrimp Skewers GF marinated, grilled shrimp skewers served with confetti rice.	16.50

Vegetarian

Vegetable Lasagna with a garden salad and garlic bread.	11.50
Ratatouille Stuffed Portobello Mushrooms GF stuffed with veggies, rice and cheese.	13.00
Eggplant Parmesan with pasta and marinara sauce.	13.50
Veggie Kabobs GF with confetti rice.	11.00
Vegan or Vegetarian Option can be specially prepared: tomato, zucchini or bell pepper stuffed with seasonal sautéed vegetables and rice.	12.00
Tri-Color Quinoa Sauté GF with Edamame, chickpeas and sautéed greens	12.00
Gluten Free Options can be specially prepared: Grilled chicken, chicken marsala, chicken caprese, petite filet mignon*, salmon or pork medallions	

Homemade Side Dishes (min. of 15 people) Garlic Herb Roasted Potatoes, Mashed Red Skin Potatoes, Rice Pilaf, Confetti Rice, Herbed Wild Rice, Penne Pasta, Three Cheese Macaroni & Cheese, Vegetable Medley, Green Bean Almandine, Green Bean Lyonnais, Brown Sugar BBQ Baked Beans, Collard Greens, Broccoli with Garlic Butter, Glazed Carrots, Roasted Vegetables	3.00
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Executive Menu

48 hours' notice required, minimum of 15.
(Choose 1 entrée and 2 executive sides)

Additional sides 4.50

Appropriate chef's choice salad and artisan rolls are included.

Beef Wellington * with white truffle Duxelle and pink peppercorn bordelaise	33.00
Smoked Bone in Prime Rib * GF in a Pommeray pan sauce	30.00
Pancetta Wrapped Turkey Breast GF triple sugar brine	28.00
Bone In Maple Cured Pork Chop GF with Dijon and apple chutney	30.00
Rack of Australian Lamb Chops * with rosemary au jus	38.00
Lump Crab Stuffed Salmon Filet GF with brown caper butter	35.00

Executive Side Dishes 4.50

Smoked Onion and Corn "Spoon Bread",
Grilled Citrus Marinated Asparagus, Bacon
Balsamic Brussel Sprouts, Haricot Verte Satche
Green Bean Bouquet, Lobster Macaroni & Cheese,
Fingerling Potatoes, Yukon Gold and Goat Cheese
Soufflé, Maple Roasted Butternut Squash with
Sage, Herb Roasted Beets with Balsamic Glaze,
Herb Cauliflower Gratinee, Goat Cheese Ziti Gratinee
with Shallot and Maple Bacon, Forest Mushroom
Risotto w/ Grana Padan, Spicy Battered Cauliflower
Florette's.

Some items are subject to substitution based on
availability and /or seasonal requirements.

Chef's Catering Express

Express Business Box Lunches

(2-hour notice required
with a 10-person minimum)

The Deli Box 12.50
Gourmet butter croissant with swiss and your choice of turkey, smithfield ham, roast beef * or homemade chicken salad, lettuce, tomato served with garden fresh pasta salad and a gourmet dessert.

Avocado Rancher Wrap 14.00
Garlic herb wrap filled with sliced turkey breast, cheddar, bacon, avocado, lettuce, tomato and ranch dressing served with potato salad and a gourmet dessert.

Chef's Salad Choice 13.50
Sliced grilled chicken breast, mixed field greens with seasonal vegetables, hardboiled egg, crackers, croutons, your choice of dressing and a fresh baked gourmet cookie for dessert.

Basic Sandwich Tray (minimum of 10) 10.00
Turkey, roast beef, smithfield ham with swiss and Chicken salad on assorted breads. (lettuce, tomato And condiments on the side.

Sides 3.00 per person
Potato salad or garden-fresh pasta salad

If time permits: All other Box Lunches will have a 2.00 upcharge as an Express Menu Item and 2.50 upcharge on all other Hot Lunches!

Hot Lunch Express

(2-hour notice required
with a 15-person minimum)

Meat or Vegetable Lasagna 13.50
Garden salad with assorted dressings and garlic bread.

Grilled Chicken Breast 12.50
(Teriyaki or Lemon Pepered GF)
Rice pilaf, rolls and butter.

Pulled Pork BBQ and Fried Chicken 15.50
House smoked pork BBQ and buttermilk fried chicken with brown sugar baked beans and baby cabbage slaw.

Additional choices:

Choice of side salad and condiments 3.50
(choice of garden, fiesta, Caesar or Greek salad)

Choice of additional side dish (page 4) 3.00
Gourmet cookies 2.75
Dessert bites 2.75

Appropriate disposable eating and serving utensils, linens and chafing dishes
Casual Catering 1.50
Standard Catering 2.50
Upscale Disposable Catering 3.50
Individually Packaged Hot Meals 1.50

Action Stations

Chef attended

Prices are based on a minimum of 40 people.

Herb Roasted Tenderloin Filet of Beef * GF 12.50
(4oz portion)
Served with French bread and mini croissants with remoulade, creamy horseradish and dijon mustard.

Steak Diane * GF 11.50
With a cognac Dijon red wine sauce.

Shrimp Scampi Station 11.50
Garlic, lemon, chardonnay, flamed shrimp in lemon butter with linguini pasta.

Prime Rib with Rosemary Au jus *GF 12.50
(6oz portion)
Served with yeast rolls and creamy horseradish.

Honey Glazed Spiral Ham 8.50
Served with honey Dijon and cheddar herb biscuits.

Roast Beef *GF (5oz portion) 8.50
Served with remoulade sauce and Italian herbed panini rolls.

Herb Roasted or Smoked Turkey Breast GF 8.50
(5oz portion)
Served with Italian herbed panini rolls, mustard and mayonnaise.

Pasta Station 9.50
Tricolored tortellini, bowtie, penne, seasoned vegetables with a variety of house marinara, vodka and pesto sauces.

Mashed Potato Bar GF 5.50
Fresh red skin mashed potatoes with bacon bits, chives, butter, sour cream and shredded cheddar.

3 Cheese (Cheddar, Monterey, Colby) Mac Station 9.50
Served with pulled pork, crispy onions and diced blackened chicken.
Add lobster meat for 10.00
Add baby shrimp for 6.00

Fruits, Cheeses and Sweets

Fruit Jubilee Tray GF (3.00pp for more than 25)

Bite size pieces of seasonal fresh fruits.
Small (8-12) 44.00 / Regular (15-20) 61.00

Fruit and Cheese Jubilee Tray GF

An assortment of fruits and cheeses.
Small (8-12) 54.00 / Regular (15-20) 81.00

Fruit and Cheese Centerpiece GF 4.50

(minimum of 40 people)

An exquisite work of art with domestic and imported cheeses, nuts, dried fruits and seasonal fresh fruits.

Big Island Breeze (minimum of 150 people)GF 5.00

Fruit and cheese display. A leaning palm tree display, resembling a windy day on the islands, decorated from the base to the palm leaves with an assortment of exotic fruits and cheeses.

Artisan Fruit and Cheese Display GF 6.00

(minimum of 50 people)

Tropical fruits and exotic cheeses including herbed chevre, nuts and our handmade pyramid cheese torte, served with flat bread and table wafers.

Fruit and Cheese Kabobs GF 20.00 per dozen

Assorted fruits and cheeses on a decorative frill pick.
(minimum 3 dozen)

Dessert Tray

Assortment of signature dessert bites including flavored cheesecakes, carrot cake, lemon bars and gourmet brownies.
Small (15) 41.00 / Med. (25) 68.50 / Large (35) 95.50

Chef's Selection of Assorted Pies 5.50 per slice

(minimum 10 pieces)

Selection from our portfolio of pies: peanut butter silk, pecan, key lime, pumpkin, cajun midnight chocolate and coconut rum among others.

Self-Serve Smores Station 6.00

(minimum of 50 people)

Graham crackers, marshmallows, chocolate, dulce de leche, bananas, strawberries and peanut butter cups.

Cake Pops 50 pieces 135.00

White cake enrobed in white chocolate coating covered with rainbow sprinkles and chocolate cake in dark chocolate coating covered with chocolate sprinkles.

Chef's Selection of the finest Cakes. 7.00 per slice

Selection from our portfolio of cakes: vanilla caramel salted crunch, lemon charlotte royal, tiramisu, colossal cheesecake, berry tart and black forest cake among others.

Chocolate Mousse Shooters (min.of 20) 4.00 each

Creamy chocolate mousse with a cookie spoon.

Display of Mini Pastries 50 pieces 162.50

Carrot, German chocolate, raspberry swirl, hazelnut GF and cappuccino.

Assorted Macaroons 50 pieces 150.00

Pistachio, coconut, raspberry, cappuccino and hazelnut

Assorted Gourmet Cookies 33.00 per dozen

Rich freshly baked gourmet cookies including: chocolate chip, peanut butter, oatmeal raisin and sugar cookie.

Assorted Gourmet Brownie Tray 33.00 per dozen

A chocolate lover's dream including: deep Dutch, tiger triple, chocolate chunk, coconut laced chocolate, white and dark chocolate swirled brownies.

Cold Party Platters and

Hors d'oeuvres

Southern Fair

Petit cheddar herb biscuits with apricot Dijon sauce and your choice of shaved turkey or shaved ham.
50 pieces 87.50 / 75 pieces 131.50

Party Tea Sandwiches

Made on white bread with chicken salad or vegetable spread.
50 pieces 42.50 / 75 pieces 67.50

Hye Roller Pinwheel (minimum of 2 dozen)

An assortment of meats and vegetables on homemade dough with cream cheese. 21.00 per dozen

Mini Croissants and Sliders

Filled with deli ham, our own oven baked roast beef or turkey breast.

25 pieces 65.00 / 50 pieces 130.00

Herb Chicken and Crisp Shooters GF

(minimum of 25 people)

Homemade chicken salad, bell peppers served with gourmet cracker. 3.00

Tricolored Phyllo Crisps

Filled with our chicken salad, vegetable cream cheese spread and pimento cheese.

50 pieces 55.00 / 75 pieces 82.50

Deviled Eggs GF

Decorated with olives, parsley and caviar.

(minimum of 2 dozen) 21.00 per dozen

Tex Mex Dip (minimum of 25 people) GF 4.00

Black bean and vegetable stacked salad with crumbled queso cheese and chili lime vinaigrette served with tortilla chips.

Baked Brie Encroute GF

Creamy French brie cheese baked in crisp puff pastry with apricot jam.

Small (15) 67.50 / Regular (30) 135.00

Vegetable Crudité Bouquet

Assorted seasonal vegetables and grilled vegetable around a ranch dip.

Small (15) 52.50 / Medium (25) 87.50

Marinated Beef Tenderloin Tray * 11.00

(minimum of 15 people)

3 oz. of roasted tenderloin, thinly sliced and arranged on a tray. Served with French bread slices and mini croissants with horseradish sauce, remoulade sauce and gourmet mustard.

Filet of Beef Canapé *

Tender filet of beef on baguette slices with remoulade sauce on the side.

25 pieces 81.50 / 50 pieces 162.50

Smoked Salmon Canapé

Premium Atlantic smoked salmon with horseradish cream, miniature cucumber slices, capers, caviar and shaved egg served in a savory pastry bite.

12 pieces 42.00 / 24 pieces 84.00 / 48 pieces 168.00

Elegant Canapés Trio

Savory handmade tart shells and miniature waffle cones filled with smoked salmon, lump crab and tangy artichoke-herb cheese.

25 pieces 75.00 / 50 pieces 150.00

Mediterranean Chips and Dip

(minimum of 20 people) 4.00

Traditional hummus dip served with house made pita chips and toppings of feta, cucumber wheels, diced olives and sundried tomatoes.

Mediterranean Tortellini Shooters

Marinated tricolored tortellini's with capers, artichoke, black olives and feta cheese.

50 pieces 112.50 / 75 pieces 168.50

Bruschetta Crostinis Trio V (min. of 30 people) 4.00

White bean and pesto, forest mushroom, traditional tomato basil and balsamic.

Pulled Braised Short Ribs GF

Pulled short rib, yellow corn grits and pickled onion in a shot glass.

50 pieces 112.50 / 75 pieces 168.50

Pork Belly Stack GF

Brown sugar bourbon glazed pork belly with pulled pork and roasted apple.

50 pieces 150.00 / 75 pieces 225.00

Pork Tenderloin Medallions GF

Apricot glazed pork tenderloin medallions.

50 pieces 125.00 / 75 pieces 187.50

Antipasto Skewers GF

Mozzarella cheese, salami, grape tomatoes, grilled zucchini and kalamata olive, brushed with Italian dressing.

50 pieces 125.00 / 75 pieces 187.50

Charcuterie Display (min.of 40 people) GF 8.00

Marinated grilled vegetables, mixed olives, assorted cheeses, fresh mozzarella, provolone with salami, smoked ham, brie, pickled onion, mini gherkins, fig preserves & walnuts served with flat breads and crackers.

Grilled Vegetable Stack GF

With fresh mozzarella, Zucchini, Mushroom, artichoke and roasted tomato with a balsamic reduction.

50 pieces 112.50 / 75 pieces 168.50

Grilled Zucchini Cups GF (minimum 3 dozen)

Filled with Pimento cheese, garlic herb cheese and marinated lump crab.

50 pieces 112.50 / 75 pieces 168.50

Baby Caprese Kabobs GF (minimum 3 dozen)

Fresh basil, grape tomatoes and mozzarella arranged on a bamboo skewer. 21.00 a dozen

Mini Banh Mi Sandwich

Braised Asian pork with radish slaw.

50 pieces 125.00 / 75 pieces 187.50

Prosciutto Ham and Fig Jam Crostinis

Herb toasted baguette with prosciutto and fig jam.

50 pieces 137.50 / 75 pieces 206.00

Citrus Pepper Salmon Wonton *

Citrus peppered salmon in a crispy wonton.

50 pieces 125.00 / 75 pieces 187.50

Pan Seared Scallops GF

Pan seared scallops over quinoa and black bean salsa.

50 pieces 162.50 / 75 pieces 243.50

Sesame Tuna Poke *

Seared sesame ahi tuna in a cucumber cup with seaweed and a wonton crisp.

50 pieces 150.00 / 75 pieces 225.00

Poached Shrimp Kimchee *GF

With pickled red onion and cilantro.

50 pieces 150.00 / 75 pieces 225.00

Shrimp Shooters GF

Two jumbo tail-on shrimp nicely garnished and served with cocktail sauce in a shooter glass.

50 pieces 125.00 / 75 pieces 187.50

Shrimp Tree Market Price GF

Jumbo tail-on shrimp around a pineapple on a bed of greens with lemon wedges and cocktail sauce.

Large platter (2 ½ lb.)

Mini Lobster BLT's (price subject to market price)

Kings Hawaiian roll, heirloom tomato, Benton bacon, lettuce and poached lobster.

50 pieces 200.00 / 75 pieces 300.00

Hot Hors d'oeuvres

Beef & Lamb

Cocktail Meatballs

In a bourbon sauce

50 pieces 45.00 / 75 pieces 67.50

In a parmigiana sauce

50 pieces 45.00 / 75 pieces 67.50

In a creamy stroganoff sauce

50 pieces 45.00 / 75 pieces 67.50

Orange Ginger Beef

Tender beef with orange ginger glaze, on a bamboo frill.

50 pieces 87.50 / 75 pieces 131.50

Petite Beef Wellington *

Beef Tenderloin in Phyllo dough with a mushroom duxelle.

50 pieces 162.50 / 75 pieces 243.50

Philly Cheese Steak Bites

Mini Philly cheese steak bites with peppers, onion and cheese.

50 pieces 137.50 / 75 pieces 206.50

All American Bites *

Assorted mini bites of cheeseburgers, hotdogs and pork BBQ.
50 pieces (choose one) 137.50 / 100 pieces 275.00

Mini Filet Bites*GF

Mini filet bites with applewood bacon crisps and a bleu cheese sauce.
50 pieces 150.00 / 75 pieces 225.00

Marinated Beef Brochette

Marinated grilled beef, colored peppers and cherry tomatoes arranged on a skewer.
50 pieces 125.00 / 75 pieces 187.50

Rosemary Charred Lamb Lollipops *GF

Marinated grilled French cut tenderloin chops.
25 pieces 112.50 / 50 pieces 225.00

Tuscan Over Stuffed Mushrooms GF

Mushroom caps stuffed with cream cheese, spinach and Italian sausage.
50 pieces 112.50 / 75 pieces 168.50

Chicken

Spicy Chicken Wings (Buffalo, Honey BBQ or Teriyaki)

Served with blue cheese or ranch dressing and celery sticks.
50 pieces 87.50 / 75 pieces 131.50

Southern Fried Chicken Tenders

Seasoned with our own special blend of herbs and spices and served with dipping sauces.
50 pieces 75.00 / 75 pieces 112.50

Chicken Brochette

Lemon vinaigrette or teriyaki marinated grilled chicken, colored peppers and cherry tomatoes arranged on a skewer.
50 pieces 112.50 / 75 pieces 168.50

Sesame Chicken on Bamboo Frill

Chicken tender in a tangy sesame sauce on a bamboo frill.
50 pieces 87.50 / 75 pieces 131.50

Mini Chicken Cordon Blue Lollipops

Seasoned breaded chicken filled with ham and cheese served with honey mustard dressing.
50 pieces 75.00 / 75 pieces 112.50

Pan Seared Chicken Vegetable Pot Stickers

Served with ponzu sauce.
50 pieces 87.50 / 75 pieces 131.50

Honey Dijon Chicken Waffle Bites

Seasoned breaded chicken on a waffle with a honey Dijon drizzle.
50 pieces 137.50 / 75 pieces 206.50

Fish

Shrimp and Grits Bites

Stone-ground yellow grits with cheddar cheese, chorizo sausage and petite shrimp.
50 pieces 112.50 / 75 pieces 168.50

Charleston Petite Crab Cakes

With a spicy cocktail sauce, remoulade and chipotle aioli.
50 pieces 175.00 / 75 pieces 262.50

Grilled Asian Shrimp Skewers

Jumbo shrimp marinated in a soy ginger vinaigrette.
50 pieces 112.50 / 75 pieces 168.50

Garlic Shrimp Encroute

Jumbo marinated shrimp in phyllo dough.
50 pieces 150.00 / 75 pieces 225.00

Shrimp and Crab Spring Rolls

Shrimp, crab, cabbage, carrots and cellophane noodles served with dipping sauces.
50 pieces 100.00 / 75 pieces 150.00

Succulent Scallops GF

Wrapped in applewood bacon and glazed with a citrus reduction.
50 pieces 162.50 / 75 pieces 243.50

King Crab Soufflé (minimum of 30 people) 5.50

Warm, creamy parmesan dip filled with lump crab served with flat bread and tortilla chips.

Vegetarian

Brie and Raspberry Satche

Brie with raspberry and almonds in phyllo dough.
50 pieces 137.50 / 75 pieces 206.50

Spanakopita - A Classic -

Flaky filo pastry wraps filled with spinach and feta.
50 pieces 75.00 / 75 pieces 112.50

Assorted Mini Quiche

Quiche Lorraine, broccoli and cheese, three cheese and vegetable.
50 pieces 79.50 / 75 pieces 119.50

Ratatouille Stuffed Mushrooms GF/V

Mushroom caps stuffed with a vegetable filling.
50 pieces 112.50 / 75 pieces 168.50

Spinach Queso Dip GF

(minimum of 30 people) 4.00
Served with flat bread and tortilla chips.

Mac & Cheese Bites

Breaded and fried smoked gouda Mac bites.
50 pieces 75.00 / 75 pieces 112.50



* These items may be served raw or under cooked *

*The consumption of raw or uncooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness

Theme Parties

There is a **40 person minimum**.

Smaller Groups can be accommodated for a small per person up charge.

Bar options available.

Carolina Barbecue 21.95

Pulled Pork Barbecue, BBQ Chicken, Garden Salad with Assorted Dressings, Coleslaw, Potato Salad, BBQ Baked Beans, Corn on the Cob, Cornbread, Rolls, Butter, Baked Peach Cobbler, Sliced Watermelon (seasonal) or Fruit Salad, Cookies. Freshly Brewed Iced Tea and Lemonade.

Southern Picnic 19.95

Hamburgers, Hot Dogs, Bratwurst, Baked Beans, Chili, Potato Salad, Coleslaw, Fruit Salad, Corn on the Cob, Buns, Rolls, Condiments, Sliced Watermelon (seasonal), Cookies. Freshly Brewed Iced Tea and Lemonade.

Oktoberfest 21.95

German Bratwurst, Smoked Bratwurst, Knackwurst, Wine Sauerkraut, Red Cabbage, German Potato Salad, Micro Green Salad with Assorted Dressings, Bavarian Style Pretzels, German Rolls and Rye Bread, Apple Strudel, Black Forest Cake. Freshly Brewed Iced Tea and Lemonade.

Hawaiian Luau 32.95

Grilled Sirloin Steaks*, Pork Ribs, Teriyaki Chicken, Coconut Shrimp, Sticky Fried Rice, Spicy Roasted Vegetables, Dinner Rolls, Condiments, Pineapple Parfait, Coconut Pie and Key Lime Pie. Freshly Brewed Iced Tea and Fruit Punch.

Cajun Creole Low Country 29.95

Bayou Chicken Gumbo, Crab Cakes, Shrimp, Andouille Sausage and Grits, Red Beans and Rice, Sweet Potato Casserole, Biscuits and Butter, Crisp Garden Salad and Condiments, Bourbon Pecan Pie and Freshly Brewed Iced Tea.

Cinco De Mayo 27.95

Arroz con Pollo (Sofrito Grilled chicken), Cilantro Infused Rice, Black Beans, Soft and Crunchy Taco Buffet with Baja Seasoned Beef, Southwestern Chicken, Citrus Lime Shrimp, Salsa, Tomatoes, Guacamole, Sour Cream, Queso Cheese, Plenty of Tortilla Chips, Fiesta Garden Salad, Condiments, Key Lime Pie. Freshly Brewed Iced Tea and Blackberry Lemonade.

Traditional Holiday Dinner 19.95

(20 people minimum)

Turkey or Ham with Peppercorn Gravy, Red Skin Mashed Potatoes, Creamed Corn or Green Beans Almandine, Herbed Stuffing, Cranberry Sauce, Dinner Rolls, Butter, Crisp Garden Salad, Condiments, Assorted Holiday Desserts and Freshly Brewed Iced Tea

Ask about our other customized Holiday menus

Chef's Selection Dessert Bar 10.95

(50 people minimum)

French Pastries, Petite Fours, Cookies, Brownies, Macaroons and a Gourmet Cake Selection based on availability Including: Black Forest, Bourbon Pecan, Lemon Charlotte, Chocolate Layer Fudge, Colossal Cheesecake with Toppings, Berry Tart, Key Lime, Chocolate Velvet Boule among others.

Served with regular and flavored coffees, Hot English Tea and Fruit Punch.

Ice Cream Bar 5.95

(Minimum of 40 people, server required)

Including: Vanilla, Chocolate and Strawberry Ice Cream served with a variety of toppings and fruits. Including: Whipped Topping, Maple Walnuts, Caramel and Hot Fudge Sauce, Strawberries, Bananas, Sprinkles, Gummy Bears, Butterfinger, Oreo Cookie, M&M and Reese's Pieces.

Basic Rental Fees

Tables 11.00 each
Basic Linens in various sizes and colors 10.00 each
Specialty Linens 15.00-35.00 each
Chairs 2.75- 8.00 each
Table Skirts 1.50 per foot
Glassware, Silverware .85 per unit
China .85 per unit
Cloth Napkins .85 per unit
Chaffing Dish 30.00 each
Roll Top Chaffing Dishes 40.00 each
Punch bowl (Crystal) 15.00 each
Coffee - percolator 25.00 each
Silver Coffee Dispensers 30.00 each
Drink Dispenser 15.00
Silver Ice Stand 15.00
Inventory Protection Fee 13%

Catering Style and Packages

Casual Catering 1.50
Standard Catering 2.50
Standard Upgraded 3.50
Individually Packaged Hot Meals 1.50
Disposable Tablecloth 6.00 each
Disposable Chaffing Dish 10.00 each
Tong, Cake Server or Serving Spoon 1.25 each

Basic Service Fees

Bartender and Servers 30.00 per hour
(Minimum 4 hours)

Delivery and pick up fees are charged depending on location, not on quantity, unless major buffet presentation is involved. Fees range from 20.00- 35.00 within 25 miles.

No percentage-based service fees or gratuities are charged during regular business hours 7:30 am until 5 pm Monday-Friday.

(A 15% fee will be added to your invoice for after hour events and weekends.)

Gratuities for our bartender/servers can be added to your bill or paid directly if you like and will be greatly appreciated.

4% handling fee is applied for charges not paid by company check.

Catering Style Options

We insist on setting it up for you, which is part of our flat (no % based) delivery /pick up fee.

Casual Catering 1.50

In case you need just the food, our Casual offering provides everything in disposable pans and trays.

We can provide disposable chafing dishes for a small upcharge.

Standard Catering 2.50

A touch of elegance, but not overdone, our most popular option includes all non-disposable, stainless steel serving equipment, linens and nice disposable eating utensils.

Upscale Catering 3.50

The Best Impression for the best value, includes all non-disposable silver serving equipment, linens and nice disposable china look-a-like plates and flatware.

Individually Packaged Hot Meals 1.50

This option is for those companies who require individually packaged meals. We will package meals in black, microwaveable to-go containers with cutlery.

Formal Catering

Choose Formal catering for your upscale events. Our experienced event planners will listen to your vision and meet the needs of your entire event.

We can include staff, linens, china, glassware, flatware, beautiful floral displays, tables, chairs, tents, valet parking, transportation, entertainment (Clowns, DJs, Magicians, Caricaturist, Bands, Santa, Easter Bunny etc.) and magnificent props & decorations.

Chef's Catering can accommodate any size from 4-4000 guests.

Please ask for our assistance in planning your event.

How to Order

1. Call (704) 321-2121 or e-mail to chefs@chefscatering.com and we will send a confirmation of your order.

Our office staff will be happy to answer any questions and fine-tune the details of your event. Let us help you determine the appropriate amounts of food to order based on the number of guests and the variety of items that will be served.

2. Online Orders can be placed on our website. We will send an order confirmation once the order is all set.

3. Orders in advance are appreciated and will secure the date and delivery time. Tell us if you plan to pick up your order or have it delivered. Give detailed delivery instructions with complete addresses including floor number, suite number, loading docks or use of freight elevators. The cut off time for next day deliveries is 3:00 p.m. Please see our Express Menu for same day orders. Chef's Catering will pick up any non-disposable items left from your meal. Weekday pickups will occur between 1:00 and 5:00 pm. Please make arrangements to reserve any leftovers prior to pick up. Also please leave all equipment in place as it was set up to eliminate the loss of equipment.

4. Please note that there is a full 24 hour notice cancellation policy. Please call in your cancellation at least 24 hours in advance or the full charge will apply.

5. The invoice will be sent to you directly after the event has taken place unless otherwise directed. All we require is your e-mail and billing address so that the bill is sure to reach you promptly.

Please mention if you would like to add a gratuity for your server/driver.

Prices are subject to change and availability!



704-321-2121
Fax: 704-321-2122

Chef's Catering
Full Service Catering

1730 Matthews Township Parkway
Matthews, North Carolina 28105

www.chefscatering.com

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