

Chef's Catering



More Flavor.
More Style!
More Value.

www.chefscatering.com • 704-321-2121

1730 Matthews Township Parkway, Matthews, NC 28105



BREAKFAST & 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 JUMP STARTER \$13.75
Sausage biscuits, sausage egg and cheese biscuits, bacon, egg and cheese biscuits, fresh fruit and potatoes O'Brien.

THE SUNRISE \$9.25
Breakfast pastries, assorted bagels, cream cheese, preserves, breakfast cakes, muffins, croissants and condiments.
Add fresh fruit or a fruit tray for \$3.75

BASKET OF GOODIES \$13.25
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 \$13.75
Berries and fruits, chopped nuts, chocolate chips, whipped cream and syrups.

YOGURT BAR \$10.75
Assorted berries, granola, cinnamon sugar and Greek vanilla yogurt.

THE CAROLINA ^{GF} \$14.25
Biscuits, chicken sausage, scrambled eggs, applewood smoked bacon, potatoes O'Brien and fresh fruit.
Add grits \$3.00 / Add gravy \$3.00 Add shrimp and grits \$8.00
Add (2) crab cakes \$7.00

BREAKFAST BURRITOS \$12.75
Tortillas filled with eggs, cheese, sausage or ham served with sour cream and salsa, potatoes O'Brien and fresh fruit.

BUILD YOUR OWN BREAKFAST TACOS \$13.00
Scrambled eggs, flour tortillas, chorizo, cheese, sour cream, salsa, tomato, onion, cilantro, potatoes O'Brien and fresh fruit.
Add diced bacon \$3 Add shrimp \$6

OMELET STATION ^{GF} \$14.25
(Minimum of 30 people) 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}	\$3.75
WHOLE FRUIT ^{GF}	\$1.75
GRANOLA BARS	\$2.25
KIND BARS ^{GF}	\$3.50
DANISH PASTRIES OR MUFFINS	\$4.00
BAGELS, CREAM CHEESE, BUTTER AND JELLIES	\$4.00
CROISSANTS OR BISCUITS, BUTTER AND JELLIES	\$3.25
MINI CRAB CAKES (2)	\$7.00
EGG, CHEESE & SAUSAGE CROISSANTS	\$7.00
PANCAKES WITH SYRUP	\$4.00
WAFFLES WITH SYRUP	\$4.00
POTATOES O'BRIEN	\$3.50
GRITS, GRAVY OR SAUSAGE GRAVY	\$3.50
EGG, CHEESE AND SAUSAGE BISCUITS	\$6.00
BACON, HAM, SAUSAGE OR EGGS ^{GF}	\$4.00
TURKEY BACON ^{GF}	\$4.00
OATMEAL	\$2.00
EGG WHITES ^{GF}	\$4.00
HARD BOILED EGG ^{GF}	\$2.00



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	\$7.25
Assortment of energy bars, granola bars, chips and dip, packs of crackers and candy.	
BOARDROOM PICNIC	\$9.25
Fresh fruit with imported cheese, hummus, flatbread and crackers.	
SWEET TOOTH	\$4.75
Gourmet cookies and brownies.	
SUNDANCE SIESTA ^{GF}	\$9.25
Crisp vegetables, fruit, cheddar cheese, tortilla chips and salsa.	



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)	\$13.00
BLACKBERRY LEMONADE (by the gallon)	\$15.00
FRESHLY BREWED TEA (by the gallon)	\$13.00
FRESHLY BREWED GREEN TEA (by the gallon)	\$14.00
FRESHLY BREWED MANGO TEA (by the gallon)	\$15.00
ICED COFFEE (by the gallon)	\$22.00
COFFEE SERVICE (15-person min.)	\$2.50
BOX OF COFFEE (96 oz.)	\$25.00
HOT TEA SERVICE (15-person min.)	\$2.50
CHAMPAGNE PUNCH (by the gallon)	\$20.00
APPLE CIDER (by the gallon)	\$20.00
ICE SERVICE (per bag)	\$3.00



DESSERTS

FRUIT JUBILEE TRAY ^{GF} Small (8-12) \$44.00 / Regular (15-20) \$61.00
Bite size pieces of seasonal fresh fruits.

DESSERT TRAY Small (15) \$41.00 / Med. (25) \$68.50 / Large (35) \$95.50
Chef's choice of assorted signature dessert bites including flavored cheesecakes, carrot cake, lemon bars & gourmet brownies.

BANANA TRIFLE \$4.00
(Minimum of 15 people)

ASSORTED GOURMET COOKIE TRAY \$33.00 per dozen
Rich freshly baked gourmet cookies including chocolate chip, peanut butter, oatmeal raisin & sugar.

GOURMET BROWNIE TRAY \$33.00 per dozen
Chef's choice of assorted gourmet brownies.

GLUTEN FREE BROWNIES \$3.00 each

CHEF'S SELECTION OF ASSORTED PIES ^V \$6.00 per slice
(Minimum 10 pieces) Selection from our portfolio of pies: peanut butter silk, pecan, key lime, pumpkin, coconut cream among others.

SELF-SERVE SMORES STATION ^V \$6.00
(Minimum of 50 people) Graham crackers, marshmallows, chocolate, dulce de leche, bananas, strawberries and peanut butter cups.

CAKE POPS ^{GF} ^V \$42.00 per dozen
(Minimum 2 dozen) Macaron Cookies mixed with flavorful butter-cream dipped on a stick: Strawberry, birthday cake, cookies n cream, and red velvet.

CHEF'S SELECTION OF THE FINEST CAKES \$7.00 per slice
Selection from our portfolio of cakes: red velvet, mixed berry cake, tiramisu, colossal cheesecake, banana fosters cake, and chocolate layer cake among others.

DESSERT SHOOTERS ^{GF} \$4.50 each
(20 Minimum per flavor) Creamy chocolate mousse, banana pudding, or strawberry shortcake.

DISPLAY OF MINI PASTRIES ^V 50 pieces \$162.50
Lemon Cream Shortbread, Chocolate Barquette, Opera Diamond, Crème Brûlée, Apple Tart Tatin, Raspberry Passionfruit Barquette, Berry Dacquoise.

ASSORTED MACARONS ^{GF} ^V 50 pieces \$150.00
Pistachio, coconut, raspberry, cappuccino and hazelnut.

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.

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|---|---------|---|---------|
| THE DELI BOX | \$11.25 | ITALIAN SUB | \$14.75 |
| 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. | | Ham, salami, sopressata, provolone, roasted red peppers, onion, lettuce, tomato, and Italian dressing on Italian hoagie served with garden fresh pasta salad and a gourmet dessert. | |
| THE TRADITIONAL | \$12.75 | CAPRESE FLATBREAD | \$12.25 |
| A club style sandwich with turkey, Smithfield ham, cheese, bacon, lettuce, tomato, and pesto aioli served with potato salad and a gourmet dessert. | | Fresh mozzarella, tomato and basil with balsamic drizzle on seasoned pita bread served with our fresh fruit salad and a gourmet dessert. | |
| CAPRESE CHICKEN SANDWICH | \$13.25 | CHICKEN CAESAR WRAP | \$13.75 |
| Grilled & sliced pesto chicken breast with roasted red peppers, basil, fresh mozzarella and balsamic dressing on a fresh baked Italian roll served with garden fresh pasta salad and a gourmet dessert. | | Romaine, sliced chicken, Asiago & Parmesan cheeses, celery, tomato, Caesar dressing served with garden fresh pasta salad and a gourmet dessert. | |
| THE GOBBLER | \$13.25 | SOUTHWESTERN CHICKEN WRAP | \$13.75 |
| 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. | | Garlic herb wrap filled with marinated grilled chicken, chipotle aioli, lettuce, diced tomato, black bean and corn salsa, cheddar jack and a gourmet dessert. | |
| ANGUS STEAK HOUSE CIABATTA | \$13.75 | AVOCADO RANCHER WRAP | \$13.75 |
| 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. | | Garlic herb wrap filled with sliced turkey breast, cheddar, bacon, avocado, lettuce, tomato and ranch dressing served with potato salad and a gourmet dessert. | |
| CHIPOTLE CHICKEN CIABATTA | \$13.75 | BUFFALO CHICKEN WRAP | \$13.75 |
| Sliced grilled chicken breast, cheddar, avocado, roasted red peppers, lettuce on a ciabatta roll with chipotle aioli served with potato salad and a gourmet dessert. | | Garlic herb wrap, lettuce, celery, carrots, tomatoes, buffalo tossed chicken with ranch served with potato salad and a gourmet dessert. | |
| TURKEY AVOCADO BLT | \$13.75 | GRILLED VEGETABLE WRAP | \$11.75 |
| 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. | | 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

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|---|---------|--|---------|
| TUSCAN GRILLED SALMON SALAD  | \$15.75 | DELUXE COBB SALAD | \$14.25 |
| 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. | | 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. | |
| ANGUS STEAK SALAD | \$15.75 | ASIAN FUSION CHICKEN SALAD | \$14.25 |
| 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. | | Mixed field greens, teriyaki glazed chicken, carrot sticks, red cabbage, chow mein noodles, almonds, cilantro, scallions, edamame, sesame ginger dressing and fortune cookies. | |
| FIESTA TORTILLA SALAD | \$13.25 | SUMMER SPINACH SALAD | \$13.25 |
| 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. | | 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. *request to add protein | |
| CHEF'S SALAD CHOICE | \$12.25 | HEALTH NUT SALAD | \$12.25 |
| Mixed field greens, sliced grilled chicken, seasonal vegetables, hardboiled egg, crackers, croutons and your choice of dressing served with a fresh baked gourmet cookie. | | Spinach and chopped romaine, apples, raisins, almonds, grape tomatoes, sunflower seeds, edamame served with creamy poppy seed | |
| CAPRESE CHICKEN SALAD | \$13.75 | | |
| 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. | | | |

COLD LUNCH BUFFETS

All turkey and chicken are antibiotic free.

GOURMET WRAPS AND SANDWICH TRAY \$8.75

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 \$9.75

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

Add Sides: potato salad **Gf**, coleslaw **Gf**, garden fresh pasta \$3.50

Additional add on: (min. of 10 people)

Fruit salad \$3.75 / Cape Cod chips **Gf** \$2.00

Quinoa salad **Gf** \$3.75 / Grilled vegetables \$3.00

CHEF INSPIRED SOUP \$6.00

GREEN SALAD SELECTIONS \$4.00

(Minimum of 10 people)

Caesar, fiesta, garden, Asian, or Greek salad served with appropriate condiments. Dressing options include Ranch, Balsamic, Italian, Blue Cheese, Thousand Island, Honey Mustard, Fat Free Ranch, Oil & Vinegar

COLOSSAL SALAD BAR **Gf** \$12.75

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 \$6.00 per person.

HOT LUNCH BUFFETS

Prices are based on 15 people minimum. Smaller groups can be accommodated for \$2.50 more per person. Hot lunches include the main entrée, one chef's choice side, fresh rolls and butter. Chicken with no added antibiotics.

BAKED POTATO BAR SUPREME **Gf** \$12.75

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

KICKIN' HONEY CHICKEN SANDWICH BAR \$14.25

Fried hot honey chicken, brioche buns, coleslaw, pickles, jalapenos, mayo, ranch, your choice of potato salad, chips, or pasta salad. *non-spicy option available

FAJITA BAR* **Gf** \$14.75

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 \$4.00 **Gf** Add guacamole (minimum 10) for \$2.75 **Gf** Add queso (minimum 20) for \$2.75 **Gf**

GREEK PITA BAR \$12.75

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 ½ LB. ANGUS

BURGER BAR **Gf** \$13.75

(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 Substitute Salmon Burger for \$3.00

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 \$14.75

Fettuccini and rainbow tortellini served with marinara, meat sauce, meatballs, manicotti, vegetables, parmesan cheese and garlic bread.

Add a garden salad for \$4.00

Add meat or vegetable lasagna for \$7.00

Add pesto chicken for \$8.00

Add chicken parmesan for \$8.00

Substitute sauce to alfredo or carbonara for \$2.00

ASIAN STIR FRY BAR \$14.50

Garlic chicken or Hoisin Beef with steamed white rice, stir fry sauce, mixed vegetables, chow mein noodles, spring rolls & fortune cookies.

2 proteins for \$4.00 extra

Add an Asian side salad for \$4.00

TACO BAR **Gf** \$13.75

Pulled chicken or seasoned ground beef with lettuce, salsa, tomato, scallions, cheese, sour cream, rice, black beans, tortilla chips. Add guacamole **Gf** (minimum 10) \$2.75

PHILLY CHEESE STEAK BAR \$13.25

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



CHICKEN

CHICKEN CAPRESE ^{GF}	\$13.25
Basil grilled chicken breast stuffed with buffalo mozzarella and topped with melted provolone and roasted tomatoes.	
CHICKEN MARSALA	\$13.25
Skillet seared breast simmered in a marsala mushroom sauce.	
GRILLED CHICKEN BREAST	\$11.25
Teriyaki or Lemon Pepper ^{GF}	
SPINACH STUFFED CHICKEN BREAST ^{GF}	\$14.25
Spinach, feta cheese and sundried tomato stuffed chicken breast.	
CHICKEN PARMESAN	\$13.25
Pan-fried chicken breast topped with house marinara and melted mozzarella cheese.	
FRIED CHICKEN BREAST	\$12.25
Buttermilk fried chicken with brown sugar BBQ baked beans, cornbread and baby cabbage slaw as the side.	
PULLED CHICKEN BBQ	\$12.25
House smoked chicken BBQ, corn dusted buns with brown sugar BBQ baked beans and baby cabbage slaw as the side.	

ANGUS BEEF

GRILLED SIRLOIN* ^{GF}	\$16.25
Seared sirloin with crumbled gorgonzola cheese and a balsamic glaze.	
SLOW BRAISED SHORT RIBS ^{GF}	\$14.25
Braised short ribs with Anson Mills stone ground white grits as the side.	
BEEF KABOBS* ^{GF}	\$16.25
Grilled marinated beef skewered with fresh peppers, onions, zucchini, squash, mushrooms and tomatoes.	
SESAME ORANGE PEEL BEEF	\$13.25
Served with steamed white rice.	
PETITE 5OZ FILET MIGNON* ^{GF}	\$22.75
Served with burgundy sauce.	
TENDER BEEF MEDALLIONS ^{GF}	\$15.25
Served with béarnaise sauce or red wine bordelaise sauce.	
BEEF BOLOGNESE LASAGNA	\$12.25
Layered with ricotta, house marinara, mozzarella and parmesan served with a garden salad and garlic bread.	

FISH

SHRIMP AND GRITS ^{GF}	\$17.75
With country bourbon BBQ shrimp and Andouille sausage over creamed Anson Mill ground white grits.	
PESTO GRILLED SALMON ^{GF}	\$17.25
Or herb roasted salmon in a Meyer beurre blanc sauce.	
CRAB CAKE	\$21.75
Cast iron seared lump crab cake with creole mustard sauce.	
BLACKENED SHRIMP ALFREDO	\$17.25
Skillet seared blackened shrimp with alfredo fettuccine pasta.	
SHRIMP SKEWERS ^{GF}	\$17.25
Marinated, grilled shrimp skewers served with confetti rice.	

TERIYAKI CHICKEN KABOBS	\$14.75
Grilled teriyaki chicken skewered with fresh peppers, onions, zucchini, squash, mushroom and tomatoes.	
CHIPOTLE CHICKEN	\$13.75
Skillet seared breast simmered in a chorizo cream sauce.	
CHICKEN ELIZABETH ^{GF}	\$13.75
Pan roasted chicken breast with artichoke and Bermuda onion cream sauce.	
CHICKEN AND WAFFLES	\$13.75
Homemade buttermilk fried chicken breast with waffles and honey Dijon syrup.	
BLACKENED CHICKEN ALFREDO	\$13.25
Skillet seared blackened chicken breast	

PORK

MEDALLIONS OF PORK TENDERLOIN ^{GF}	\$15.25
In crimson cherry plum sauce.	
8 OZ MAPLE CURED BUTTERFLIED PORK CHOP ^{GF}	\$14.25
Grilled with Dijon and apple chutney.	
APPLE AND CORNBREAD STUFFED PORK LOIN	\$15.25
With red eye gravy.	
PULLED PORK BBQ ^{GF}	\$12.25
House smoked pork BBQ with corn dusted buns, brown sugar BBQ baked beans & baby cabbage slaw.	
PULLED PORK BBQ & FRIED CHICKEN	\$14.25
House smoked pork BBQ and buttermilk fried chicken breast with brown sugar BBQ baked beans, baby cabbage slaw as the side, and cornbread.	

VEGETARIAN

**Minimums May Apply*

VEGETABLE LASAGNA	\$12.25
With a garden salad and garlic bread.	
RATATOUILLE STUFFED PORTOBELLO MUSHROOMS ^{GF}	\$13.75
Stuffed with veggies, rice and cheese.	
EGGPLANT PARMESAN	\$14.25
With pasta and marinara sauce.	
VEGGIE KABOBS ^{GF}	\$11.75
With confetti rice.	
VEGAN OR VEGETARIAN OPTION	\$12.75
Choice of tomato, zucchini or bell pepper stuffed with seasonal sautéed vegetables and rice.	
TRI-COLOR QUINOA SAUTEE ^{GF}	\$12.50
With Edamame, chickpeas and sautéed greens.	

HOMEMADE SIDE DISHES	\$3.50
Garlic Herb Roasted Potatoes, Mashed Red Skin Potatoes, Rice Pilaf, Confetti Rice, Herbed Wild Rice, Penne Pasta, Roasted Vegetable Medley, Green Bean Almandine, Green Bean Lyonnaise, Brown Sugar BBQ Baked Beans, Collard Greens, Glazed Carrots, Broccoli with Garlic Butter, Three Cheese Macaroni & Cheese, Steamed White Rice	

EXECUTIVE MENU

48 hours' notice required, minimum of 15. (Choose 1 entrée and 2 executive sides)
Additional sides \$4.75. Appropriate chef's choice salad and artisan rolls are included. 6oz portions unless otherwise noted.

BEEF WELLINGTON* **GF** \$34.00
With white truffle Duxelle and pink peppercorn bordelaise.

SMOKED HERB CRUSTED PRIME RIB* **GF** \$31.00
In a Pommeray pan sauce. (10 oz portion)

PANCETTA WRAPPED TURKEY BREAST **GF** \$29.00
Triple sugar brine.

ROSEMARY BROWN SUGAR BRINED

PORK CHOP **GF** \$31.00
With Dijon and apple chutney. (8oz portion)

RACK OF AUSTRALIAN LAMB CHOPS* \$39.00
With rosemary au jus.

LUMP CRAB STUFFED SALMON FILET **GF** \$36.00
With brown caper butter.

EXECUTIVE SIDE DISHES \$4.75
Smoked Onion and Corn "Spoon Bread", Grilled Citrus Marinated Asparagus, Bacon Balsamic Brussel Sprouts, Haricot Verte Satche Green Bean Bouquet, Crab Macaroni & Cheese, Fingerling Potatoes, Yukon Gold and Goat Cheese Soufflé, Maple Roasted Butternut Squash with Sage, Roasted Root Vegetables with Balsamic Glaze, Herb Cauliflower Gratinée, Goat Cheese Ziti Gratinée with Shallot and Maple Bacon, Forest Mushroom Risotto w/Asiago, Spicy Battered Cauliflower Florettes.

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

CHEF'S CATERING EXPRESS



EXPRESS BUSINESS BOX LUNCH

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

THE DELI BOX \$13.25
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 \$15.75
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 \$14.25
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 \$10.75
(Minimum of 10 people)
Turkey, roast beef, smithfield ham with swiss and chicken salad on assorted breads. (lettuce, tomato and condiments on the side. Sides \$3.50 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 \$14.00
Garden salad with assorted dressings and garlic bread.

GRILLED CHICKEN BREAST \$13.25
Teriyaki or lemon peppered **GF**. Roasted potatoes, rolls and butter.

PULLED PORK BBQ OR PULLED CHICKEN BBQ \$14.25
House smoked pork BBQ or pulled chicken BBQ with brown sugar baked beans and baby cabbage slaw.

Additional choices:
Choice of side salad and condiments \$4.00
(choice of garden, fiesta, Caesar or Greek salad) Choice of additional side dish (page 4) \$3.50
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
Standard Upgraded Catering \$3.50
Individually Packaged Hot Meals \$2.50

COLD PARTY PLATTERS & HORS D'OEUVRES

FRUIT JUBILEE TRAY **GF V** (\$3.75 pp 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 V**
An assortment of fruits and cheeses.
Small (8-12) \$54.00 / Regular (15-20) \$81.00.

FRUIT AND CHEESE CENTERPIECE **GF V** \$5.00
(Minimum of 40 people) An exquisite work of art with domestic and imported cheeses, nuts, dried fruits and seasonal fresh fruits.

BIG ISLAND BREEZE **GF V** \$5.50
(Minimum of 150 people) 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 V** \$6.50
(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 V** \$24.00 per dozen
(Minimum 3 dozen) Assorted fruits and cheeses on a decorative frill pick.

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 \$23.00 per dozen
(Minimum of 2 dozen) An assortment of meats and vegetables on homemade dough with cream cheese

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** \$3.00
(Minimum of 25 people) Homemade chicken salad, bell peppers served with gourmet cracker.

TRICOLORED PHYLLO CRISPS
Filled with our chicken salad, vegetable cream cheese spread and pimento cheese. 50 pieces \$55.00 / 75 pieces \$82.50.

DEVEILED EGGS **GF V** \$21.00 per dozen
(Minimum of 2 dozen) Decorated with olives, parsley and colored peppers.

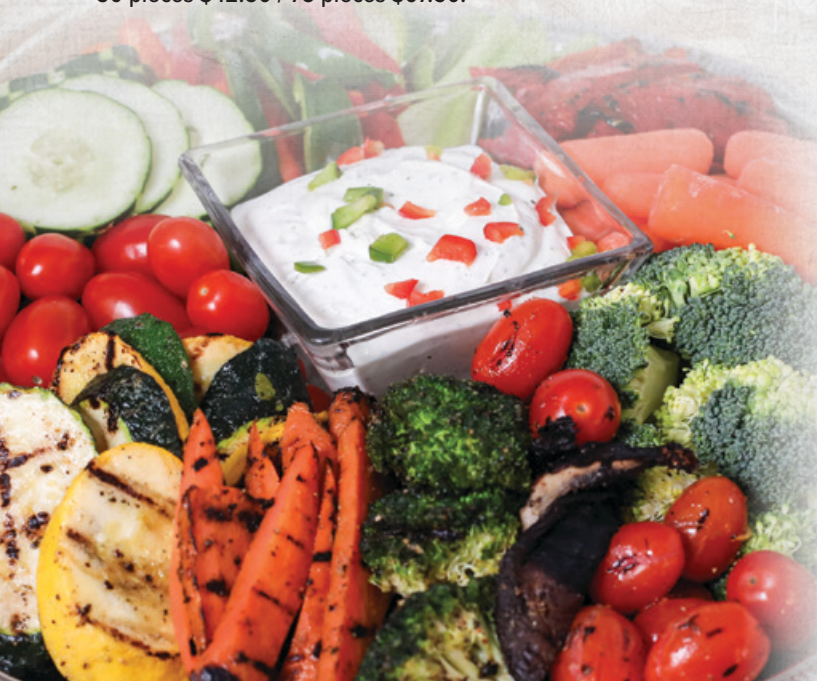
TEX MEX DIP **GF V** \$4.00
(Minimum of 25 people) Black bean and vegetable stacked salad with crumbled queso cheese and chili lime vinaigrette served with tortilla chips.

BAKED BRIE ENCROUTE **V**
Creamy French brie cheese baked in crisp puff pastry with apricot jam. Small (15) \$67.50 / Regular (30) \$135.00.

VEGETABLE CRUDITÉ BOUQUET **GF V**
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.



COLD PARTY PLATTERS & HORS D'OEUVRES

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 \$87.50 / 50 pieces \$175.00.

MEDITERRANEAN CHIPS AND DIP **V** \$4.00

(Minimum of 20 people) 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 \$125.00 / 75 pieces \$187.50.

BRUSCHETTA CROSTINIS TRIO **V** \$4.00

(Minimum of 30 people) 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 \$125.00 / 75 pieces \$187.50.

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 \$150.00 / 75 pieces \$225.00.

CHARCUTERIE DISPLAY **Gf** \$9.00

(Minimum of 40 people) 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 V**

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

50 pieces \$137.50 / 75 pieces \$206.25.

GRILLED ZUCCHINI CUPS **Gf**

(Minimum of 3 dozen) Filled with Pimento cheese, garlic herb cheese and marinated lump crab.

50 pieces \$150.00 / 75 pieces \$225.00

BABY CAPRESE KABOBS **Gf V**

\$24.00 a dozen

(Minimum of 3 dozen) Fresh basil, grape tomatoes and mozzarella arranged on a bamboo skewer.

MINI BANH MI SANDWICH

Braised Asian pork with radish slaw.

50 pieces \$137.50 / 75 pieces \$206.00.

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.

SESAME TUNA POKE*

Searched 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 **Gf** MARKET PRICE

Jumbo tail-on shrimp around a pineapple on a bed of greens with lemon wedges and cocktail sauce. Large platter (2½ 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

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 **GF**

Lemon vinaigrette or teriyaki marinated grilled chicken, colored peppers and cherry tomatoes arranged on a skewer. 50 pieces \$125.00 / 75 pieces \$187.50.

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.

CHICKEN SATAY

Grilled chicken skewers flavored with soy, lime, and ginger served with a peanut dipping sauce. 50 pieces \$125.00 / 75 pieces \$187.50.

BUFFALO CHICKEN DIP **GF** \$5.00 pp

(Minimum of 30 people) Creamy, cheesy, and packed with buffalo wing flavor. Served with pita points & tortilla chips.

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.

GRILLED ASIAN SHRIMP SKEWERS

Jumbo shrimp marinated in a gochujang sauce. 50 pieces \$112.50 / 75 pieces \$168.50.

GARLIC SHRIMP TARTLET

Jumbo marinated shrimp in phyllo shell with herbed cream cheese and scallions. 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 \$175.00 / 75 pieces \$262.50.

CRAB DIP \$5.50 pp

(Minimum of 30 people) Warm, creamy parmesan dip filled with lump crab served with pita points and tortilla chips.

CHARLESTON PETITE CRAB CAKES

With a spicy cocktail sauce & remoulade. 50 pieces \$175.00 / 75 pieces \$262.50.

BEEF, LAMB & PORK

COCKTAIL MEATBALLS

Choice of Sauce: Bourbon, Teriyaki, Stroganoff, or Parmigiana. 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 \$175.00 / 75 pieces \$262.50.

PHILLY CHEESE STEAK BITES

Mini Philly cheese steak bites with peppers, onion and cheese. 50 pieces \$175.00 / 75 pieces \$262.50.

ALL AMERICAN BITES*

Assorted mini bites of cheeseburgers, hot dogs and pork BBQ. 50 pieces (choose two) \$175.00 / 75 pieces \$262.50.

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 **GF**

Sweet chili or teriyaki marinated grilled beef, colored peppers and cherry tomatoes arranged on a skewer. 50 pieces \$137.50 / 75 pieces \$206.50.

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.

VEGETARIAN

BUFFALO CAULIFLOWER BITES **V**

Breaded and fried buffalo cauliflower served with ranch. 50 pieces \$87.50 / 75 pieces \$131.50.

BAKED PIMENTO CHEESE DIP **V** \$4.00

(Minimum of 30 people) Served with pita points and tortilla chips.

BRIE AND RASPBERRY SATCHE **V**

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

SPANAKOPITA - A CLASSIC **V**

Flaky filo pastry wraps filled with spinach and feta. 50 pieces \$87.50 / 75 pieces \$131.50.

ASSORTED MINI QUICHE **V**

Quiche Lorraine, broccoli and cheese, three cheese and vegetable. 50 pieces \$87.50 / 75 pieces \$131.50.

RATATOUILLE STUFFED MUSHROOMS **GF V**

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

SPINACH QUESO DIP **V** \$4.00

(Minimum of 30 people) Served with pita points and tortilla chips.

MAC & CHEESE BITES **V**

Breaded and fried smoked gouda Mac bites. 50 pieces \$87.50 / 75 pieces \$131.50.

THEME PARTIES

There is a 40-person minimum. Smaller Groups can be accommodated for a small per person up charge. Ice Service included with all Theme Parties. Bar options available

CAROLINA BARBECUE \$22.95

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. Iced Tea and Lemonade.

SOUTHERN PICNIC \$21.95

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

CAJUN CREOLE LOW COUNTRY \$30.95

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

LOW COUNTRY BOIL \$17.95

Shrimp, Andouille Sausage, Corn on the Cobb, Red Potatoes and Iced Tea. Attendant required. Discuss setup options with your sales rep!

OYSTER ROAST* \$17.95

Delicious roasted oysters or steamed oysters with a variety of horseradish and cocktail sauces, lemon wedges, saltine crackers, and Freshly Brewed Iced Tea. Attendant & Grill rental required.

ON-SITE FISH FRY \$29.95

We'll come out with our portable fryer and "fry up" cod, shrimp, homestyle French fries, and hushpuppies. Freshly Brewed Iced Tea included. Attendant & Fryer rental required.

OKTOBERFEST \$22.95

German Bratwurst, Cheddar Jalapeno Smoked Bratwurst, Knackwurst, Wine Sauerkraut, Red Cabbage, Authentic German Potato Salad, Mini 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. Iced Tea and Fruit Punch.

CINCO DE MAYO \$28.95

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 \$21.95

(Minimum 20 people) Turkey or Ham with Peppercorn Gravy, Creamed Red Bliss Potatoes, Green Beans, 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

(Minimum 50 people) French Pastries, Petite Fours, Cookies, Brownies, Macarons and a Gourmet Cake Selection based on availability including: Black Forest, Bourbon Pecan, Bananas Foster, Chocolate Layer, Colossal Cheesecake with Toppings, Red Velvet, Italian Lemon Cream, Three Layer Pineapple Brown Sugar, Tiramisu, Key Lime, Mixed Berry among others. Served with regular and flavored coffees, Hot English Tea and Fruit Punch.

ICE CREAM BAR \$6.50

(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, Cherries, Sprinkles, Gummy Bears, Butterfinger, Oreo Cookie, M&M and Reese's Pieces.

ACTION STATIONS

Chef attended. Prices are based on a minimum of 40 people.

HERB ROASTED TENDERLOIN FILET OF BEEF* GF \$14.00

(4oz portion) Served with French bread and mini croissants with remoulade, creamy horseradish and dijon mustard.

STEAK DIANE* (5oz) GF \$12.00

With a cognac Dijon red wine sauce.

SHRIMP SCAMPI STATION (4oz) \$12.00

Garlic, lemon, chardonnay, flamed shrimp in lemon butter with linguini pasta.

PRIME RIB WITH ROSEMARY AU JUS* \$14.00

(6oz portion) Served with yeast rolls & creamy horseradish.

HONEY GLAZED SPIRAL HAM (5oz) \$8.50

Served with honey Dijon and cheddar herb biscuits.

ROAST BEEF* GF \$9.00

(5oz portion) Served with remoulade sauce and Italian herbed panini rolls.

HERB ROASTED TURKEY BREAST GF \$8.50

(5oz portion) Served with Italian herbed panini rolls, mustard and mayonnaise.

PASTA STATION \$10.00

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 \$10 Add shrimp \$6

BUILD YOUR OWN TACO GF \$11.00

Flour and corn tortillas, pulled chicken, baja seasoned ground beef, citrus lime shrimp, assorted toppings.

BUILD YOUR OWN SLIDER \$11.00

Pulled chicken, mini burgers, pulled pork, slider buns, assorted toppings.



BEER & WINE PACKAGES

2 HOUR MINIMUM

Requires Bartender (call for pricing)

5 HOUSE WINES, 3 IMPORTED BEERS, 3 DOMESTIC BEERS

2 hour bar - \$10.50 per person

3 hour bar - \$12.50 per person

4 hour bar - \$14.50 per person

Each additional hour - \$3.00 per person per hour

5 HOUSE WINES, 2 IMPORTED BEERS, 2 DOMESTIC BEERS, 2 LOCAL BEERS

2 hour bar - \$13.00 per person

3 hour bar - \$15.00 per person

4 hour bar - \$17.00 per person

Each additional hour - \$4.00 per person per hour

4 PREMIUM WINES, 3 IMPORTED BEERS, 3 DOMESTIC BEERS

2 hour bar - \$17.00 per person

3 hour bar - \$19.00 per person

4 hour bar - \$21.00 per person

Each additional hour - \$4.00 per person per hour

4 PREMIUM WINES, 2 IMPORTED BEERS, 2 DOMESTIC BEERS, 2 LOCAL BEERS

2 hour bar - \$19.50 per person

3 hour bar - \$21.50 per person

4 hour bar - \$23.50 per person

Each additional hour - \$5.00 per person per hour

HOUSE WINE BRANDS & VARIETALS

Cannon Road: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, & Cabernet

*House Prosecco substitute \$2 to per person price

PREMIUM WINE BRANDS & VARIETALS

Franciscan: Cabernet, Sauvignon Blanc, Chardonnay

Josh Cellars: Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet, Red Blend

IMPORTED BEER OPTIONS

Modelo, Heineken, Corona, Stella, Guinness

Non-Alcoholic option: Heineken 0.0

DOMESTIC BEER OPTIONS

Michelob Ultra, Miller Lite, Yuengling, Coors Light, White Claw (Variety)

Non-Alcoholic Option: Coors Edge

LOCAL BEER OPTIONS

OMB Copper, Sugar Creek Pale Ale, The Big Blood Orange, Legion Juicy Jay, Sycamore Mountain Candy, Gilde-Kellerbier, Bold Rock Hard Cider

*All Beer and Wine Packages include an assortment of sodas and bottled waters.

**For all open bar beer + wine packages, we bring more product than what is projected to be consumed, to ensure that we do not run out. Anything that is not consumed is the property of Chef's Catering.

* Wine Varietals and Beer Options are subject to availability.



BASIC RENTAL FEES

- Tables \$12.00 each
- Basic Linens in various sizes and colors \$11.00 each
- Specialty Linens \$17.00-\$35.00 each
- Chairs \$2.75- \$8.00 each
- Glassware, Silverware \$1.10 per unit
- Basic China \$.90 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 \$10.00
- Silver Ice Stand \$15.00
- Inventory Protection Fee 13%

CATERING STYLE OPTIONS

We insist on setting it up for you, which is part of our 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.

Standard Upgraded Catering \$3.50

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

Individually Packaged Hot Meals \$2.50

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

- Disposable Tablecloth \$6.00 each
- Disposable Chafing Dish \$10.00 each
- Tong, Cake Server or Serving Spoon \$1.25 each

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, and tents.

Chef's Catering can accommodate any size event from 4-4000 guests. Please ask for our assistance in planning your event.

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-hours 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.

5% handling fee is applied for charges not paid by company check.

HOW TO ORDER

1. Call (704) 321-2121 or e-mail to info@chefscatering.com and we will send a confirmation of your order.
A sales representative 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 www.chefscatering.com. We will send an order confirmation once the order is complete.
3. Orders in advance are appreciated and will secure the date and delivery time. 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 pickup. Also, please leave all equipment in place to eliminate the loss of equipment. Pickups on weekend events will be done the following Monday morning.
4. Please note that there is a full 48 business hours notice cancellation policy. Please call in your cancellation at least 48 business hours in advance or the full charge will apply. Note that a 50% cancellation fee applies to all confirmed orders including those canceled due to inclement weather or sickness.
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 based on market conditions.
Minimum Order of \$150 required for delivery.*

