

Chef's Catering Weddings



704-321-2121



INFO@CHEFSCATERING.COM



\$110*pp*

Exquisite collection of delicious foods with a premiere 5 star plated dinner service, including the following options:

Choose three butlered cocktail hour hors d'oeuvres

Petite beef wellington

Charleston crab cakes

Phyllo shrimp tartlets

Charred lamb lollipops

Beef tartare w/ fried shallots

Carpaccio roulade

House smoked salmon cornet with a vodka crema

Applewood bacon wrapped scallops

Sesame tuna poke

Assortment of artisan rolls and farm fresh butter rosettes

Choose one of the following options

WALDORF SALAD

Crisp romaine, apple, cucumber, celery, candied walnuts & topped with a honey mustard emulsion

ASPARAGUS SALAD

Garden asparagus, polenta crouton, tomato jam & pommeray vinaigrette

LOLA ROSA SALAD

Farm fresh greens, Pecorino baked tomato, smoked paprika egg, cornichons and top with a green goddess dressing

Guests will have the option of one of the following entrees

SURF AND TURF

Select applewood bacon wrapped filet mignon with a succulent 6 ounce cold water lobster tail accompanied by roasted fingerling potatoes, baby carrots and citrus parmesan asparagus

FENNEL CRUSTED SALMON FILLET

Served with cauliflower gratinee, lemon thyme veloute and fried capers with rice pilaf and roasted root vegetables with balsamic glaze

SKILLET ROASTED FARM BREASTS OF CHICKEN

Served with hand cut tagliatelle, shiitake, roasted seasonal vegetables and Yukon gold and goat cheese soufflé

GARLIC POLENTA AND ROASTED VEGETABLE TIMBALE

Served with blackened corn, Chardonnay Gastrique

BEEF WELLINGTON

Served with white truffle duxelle served in a pink peppercorn bordelaise with fingerling potatoes and herbed cauliflower gratinee

AUSTRALIAN LAMB CHOPS

Rack of Australian lamb chops with rosemary au jus with goat cheese served with Yukon gold soufflé and grilled citrus marinated asparagus

KIDS CUISINE

Chicken fingers, macaroni and cheese with a fresh cup of fruit

All collections are subject to change. Substitutions may be subject to an upcharge. Includes china, silverware, chafing dishes and goblets. Representation of items may vary



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\$85 *pp*

Exquisite collection of delicious foods with dinner service, including the following options. Choice of buffet or plated.

Choose three butlered cocktail hour hors d'oeuvres

Filet, bacon and Clemson blue cheese bites

Sesame chicken bamboo

Smoked salmon & smoked chicken lollipops

Sesame tuna poke

Roasted vegetable tartlets

Crab & avocado timbale

Assortment of artisan rolls and farm fresh butter rosettes

Choose one of the following options

BISTRO SALAD

Mixed greens, english peas & cucumbers, carrots, tomato, croutons & house vidalia buttermilk dressing

ROASTED BEET SALAD

Arugula, goat cheese, roasted beets, candied pecans & honey mustard emulsion

HEIRLOOM TOMATO

Cerignola olive, toasted cashews, buffalo mozzarella & balsamic reduction

Guests will have the option of one of the following entrees

SKILLET SEARED CHICKEN BREAST

Served with Jonah Crab, spinach farfalle & english peas

ROSEMARY CHARRED FILET MIGNON

Served with forest mushroom jasmine rice, sunburst squash & tellicherry burgundy sauce

HERB CRUSTED GROUPER

Served with French green bean lyonnaise, pressed yukon potatoes

STUFFED PORTOBELLO MUSHROOMS

Served with seasonal sautéed vegetables, rice pilaf & cheese stuffed Portobello mushrooms

PRIME RIB WITH ROSEMARY AU JUS

Served with yeast rolls & creamy horseradish (10 oz portion) with crab macaroni and cheese and french green bean lyonnaise

LUMP CRAB STUFFED SALMON

Lump crab stuffed salmon with brown caper butter served with forest mushroom risotto with asiago

KIDS CUISINE

Chicken fingers, macaroni and cheese with a fresh cup of fruit

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\$70*pp*

Exquisite collection of delicious foods with a buffet dinner service, including the following options:

Choose two butlered cocktail hour hors d'oeuvres

Garlic shrimp tartlets

Filet, bacon and Clemson blue cheese bites

Bacon wrapped scallops

Sesame chicken on bamboo frill

Charleston petite crab cakes

Roasted vegetable crudité tartlet

Fruit & cheese kabobs

Antipasto skewers

Assortment of artisan rolls and farm fresh butter rosettes

Choose one of the following options

WALDORF SALAD

Crisp romaine, apple, cucumber, celery, candied walnuts & topped with a honey mustard emulsion

BISTRO SALAD

Mixed greens, english peas, cucumbers, carrots, tomato, croutons with choice of dressing

CRISP ROMAINE HEART

Crisp romaine, english walnuts, parmesan croutons, tellicherry peppercorn with choice of dressings

Choose two of the following options

CHICKEN CAPRESE

Served with tomato rain drops, mozzarella cheese & balsamic vinaigrette

LOW COUNTRY BOURBON BBQ SHRIMP & GRITS

Served with andouille sausage over creamed stone mill grits

BEEF WELLINGTON

Served with white truffle duxelle served in a pink peppercorn bordelaise with fingerling potatoes and herbed cauliflower gratinee

MUSTARD & BROWN SUGAR ENCRUSTED PORK CHOP

Served with an apple butter sauce

GRILLED SALMON

Served with choice of pesto, or grilled salmon in a Meyer beurre blanc sauce

Choose two of the following options

Rice pilaf

Roasted potatoes

Yukon gold & goat cheese soufflé

Forest mushroom risotto

Butter herb penne crème spinach

Asparagus al forno

Garlic broccolini

Roasted vegetables

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\$60*pp*

Exquisite collection of delicious foods, with a buffet dinner service, including the following options:

Choose two butlered cocktail hour hors d'oeuvres

Smoked salmon canape

Chicken satay

Crispy asparagus al forno

Roasted vegetable crudité tartlet

Sesame chicken on bamboo frill

Shrimp skewers

Antipasto skewers

Fruit & cheese kabobs

Assortment of artisan rolls and farm fresh butter rosettes

Choose one of the following options

ICEBERG WEDGE

Wedge of iceberg lettuce, blue cheese, apple smoked bacon, bermuda onion with choice of dressings

BISTRO SALAD

Mixed greens, English peas & cucumbers, carrots, tomato, croutons with choice of dressings

Choose two of the following options

CHICKEN MARSALA

Skillet seared breast simmered in a marsala mushroom sauce

LOW COUNTRY BOURBON BBQ SHRIMP & GRITS

Served with andouille sausage over creamed Anson mill ground white grits

COAL ROASTED SIRLOIN

Served with wild mushroom bordelaise

MEDALLIONS OF PORK TENDERLOIN

In crimson cherry plumb sauce

SLOW BRAISED SHORT RIBS

Braised shorts ribs served with Anson Mills stone ground white grits

Choose two of the following options

Rice pilaf

Parsley roasted potatoes

Confetti rice

Yukon gold & goat cheese souffle'

Red skin mashed potatoes

Forest mushroom risotto

Herb butter penne

French green bean lyonnais

Bacon balsamic brussel sprouts

Local honey glazed carrots

Roasted vegetables

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\$55 *pp*

Exquisite collection of delicious foods with a buffet dinner service, including the following options:

Choose two butlered cocktail hour hors d'oeuvres

Garlic shrimp tartlet

Antipasto skewers

Fruit & cheese kabobs

Crispy asparagus al forno

Roasted vegetable crudité tartlet

Sesame chicken on bamboo frill

Applewood bacon wrapped scallops

Assortment of artisan rolls and farm fresh butter rosettes

Choose one of the following options

CAESAR SALAD

Hearts of romaine, imported parmesan cheese, toasted croutons tossed with anchovy caesar dressing

BISTRO SALAD

Mixed greens, english peas & cucumbers, carrots, tomato, croutons with choice of dressings

Choose two of the following entrees

OYSTER ROAST

Delicious roasted oysters with a variety of horseradish & cocktail sauces

CHARLESTON BOIL

Shrimp & smoked sausage boiled with potatoes, corn on the cob and Vidalia onion

SHRIMP AND GRITS

Served with country bourbon BBQ shrimp and Andouille sausage over creamed Anson Mill ground white grits

BLACKENED CHICKEN KABOBS

Blackened chicken with seasonal vegetable kabob served over cheddar cheese stoneground grits

CRABCAKE

Cast iron seared lump crab cake with creole mustard sauce

Choose two of the following options

Parsley roasted potatoes

Yukon gold & goat cheese souffle'

Red skin mashed potatoes

Collard greens

Green bean lyonnais

Bacon balsamic brussel sprouts

Roasted vegetables

Basmati Rice

All collections are subject to change. Substitutions may be subject to an upcharge. Includes china, silverware, chafing dishes and goblets. Representation of items may vary



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\$45 *pp*

Exquisite collection of delicious foods with a buffet dinner service, including the following options

Choose two butlered cocktail hour hors d'oeuvres

Antipasto skewers
Fruit & cheese kabobs
Crispy asparagus al forno
Roasted vegetable crudités tartlet
Sesame chicken on bamboo frill
Orange ginger sautéed beef
Charred prawn crostini

Assortment of artisan rolls and farm fresh butter rosettes

Choose one of the following options

CHICKEN MARSALA

Skillet seared breast simmered in a marsala mushroom sauce

MEDALLIONS OF PORK TENDERLOIN

Served with a cherry plum sauce

CHAR GRILLED SLICED BEEF SIRLOIN

Served with pink peppercorn bordelaise

GRILLED SALMON

Served with choice of pesto, or grilled salmon in a Meyer beurre blanc sauce

Choose two of the following options

Rice pilaf
Parsley roasted potatoes
Confetti rice
Red skin mashed potatoes
Collard greens

Butter herb penne
Roasted vegetables
Green bean lyonnais
Local honey glazed carrots

the Simple Collection

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\$30
pp

Exquisite collection of delicious foods with a buffet dinner service, including the following options

**Corn dusted rolls & corn bread
cheddar herb biscuits**

Choose one of the following options

**CAROLINA PULLED PORK
OR PULLED CHICKEN**

Hickory smoked, hand pulled,
tender and moist pork or pulled
chicken

**CAROLINA GRILLED
BARBEQUE CHICKEN**

Brined and marinated chicken breast

BEEF TIPS AND GRAVY

Slow cooked beef tips covered in brown
gravy

CHICKEN AND WAFFLES

Homemade buttermilk fried chicken
breast with waffles and honey
dijon syrup

SOUTHERN FRIED CHICKEN

Assorted pieces of fried chicken

Choose two of the following options

Homestyle baked beans
Corn on the cob minis
Macaroni and cheese
Sweet potato casserole
Green beans
Collard greens with smoked ham
Sweet onion
Hush puppies
Mashed potatoes

the Southern Collection

All collections are subject to change. Substitutions may be subject to an upcharge. Standard upgraded. Representation of items may vary



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\$32 *pp*

\$45 *pp*

\$61 *pp*

Exquisite collection of delicious foods with a buffet dinner service, including the following options

Choose five of the following cold hors d'oeuvres

Tier 1

Pulled braised short ribs
Baby caprese kabobs
Party tea sandwiches
Tri-colored phyllo-crisps
Mediterranean tortellini
shooter

Tier 2

Fruit & cheese kabobs
Hye roller pinwheels
Mini croissants & sliders
Southern fair
Deviled eggs
Baby caprese kabobs
Shrimp shooters
Pulled braised short ribs
Prosciutto ham & fig jam
Crostinis
Cirtus pepper salmon wontons

Tier 3

Tex Mex dip
Antipasto skewers
Pork tenderloin medallions
Shrimp shooters
Filet of beef canape
Smoked salmon canape
Mediterranean chips & dip
Elegant canapes trio
Sesame tuna poke
Poached shrimp kimchee
Mini lobster bites
Herb chicken crisp
shooters
Baked brie encroute
Grilled vegetable stack
Grilled zucchini cups
Mini bahn mi sandwiches

Choose five of the following hot hors d'oeuvres

Tier 1

Bourbon cocktail
meatballs
Orange ginger beef on
bamboo frill
Sesame chicken on
bamboo frill
Spanakopita
Mini chicken cordon blue
lollipops
Pan seared chicken
vegetable pot stickers
Southern fried chicken
tenders
Buffalo cauliflower bites
Mac & cheese bites

Tier 2

Spicy chicken wings
Chicken Teriyaki brochette
Tuscan over stuffed
mushrooms
Grilled asian shrimp skewers
Honey dijon chicken & waffle
bites
Shrimp and grits bites
Veggie spring rolls
Marinated beef brochette
Baked pimento cheese dip
Spinach queso dip
Chicken satay

Tier 3

All american bites
Spinach & bacon queso dip
King crab souffle
Rosemary charred lamb lollipops
Filet, bacon and Clemson blue cheese bites
Succulent scallops
Charleston petite crab cakes
Petite beef wellington
Philly cheese steak bites
Brie & raspberry satche
Garlic shrimp tartlet

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

**HERB ROASTED
TENDERLOIN
FILET OF BEEF***

\$14.00

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

STEAK DIANE* (5OZ)

\$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
(5OZ PORTION)***

\$9.00

Served with remoulade sauce and Italian herbed panini rolls.

**HERB ROASTED
TURKEY BREAST**

\$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

\$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

\$11.00

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

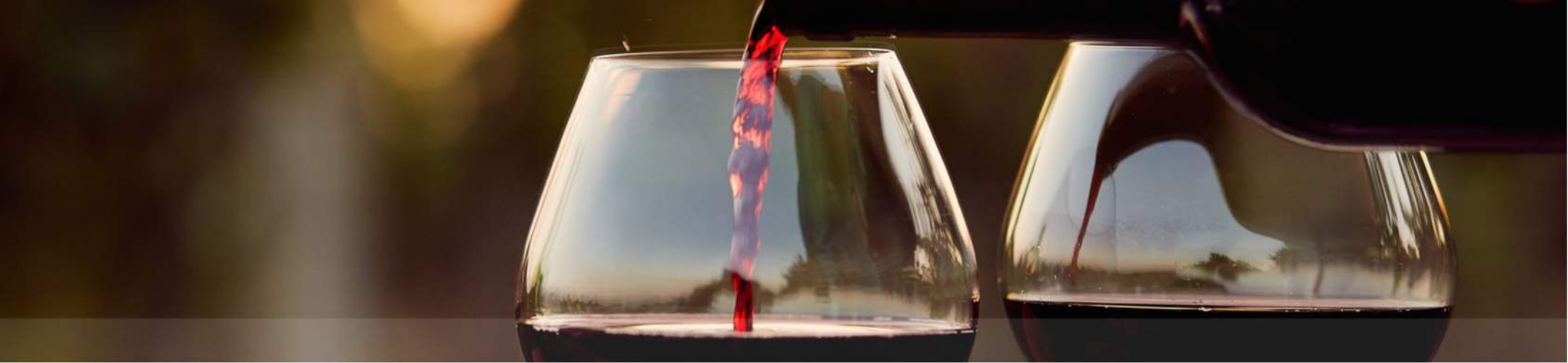
BUILD YOUR OWN SLIDER

\$11.00

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

action stations





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

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

HOUSE WINE BRANDS & VARIETALS

Canyon Road: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet
*House Prosecco substitute \$2 to per person price

DOMESTIC BEER OPTIONS

Michelob Ultra, Miller Lite, Yuengling, Coors Light, Budweiser, Bud Light, White Claw (Variety)
Non- Alcoholic Options: Coors Edge

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

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, 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

PREMIUM WINE BRANDS & VARIETALS

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

LOCAL BEER OPTIONS

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

IMPORTED BEER OPTIONS

Modelo, Heineken, Corona, Stella, Guinness, Non-Alcoholic option: Heineken 0.0

FULL BAR SET-UPS

Liquor supplied by the host
\$3.95 per guest for first 2 hours
\$1.00 per guest each additional hour

CHAMPAGNE TOAST

\$5.95 per guest
One Glass of champagne per guest

beer and wine packages





Chef's Catering weddings & events

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Matthews, NC 28105

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