

Chef's Catering

GF *gluten free V *vegan

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 8.50

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 12.50

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 12.95

Berries and fruits, chopped nuts, chocolate chips, whipped cream, syrups served with a side of applewood bacon.

Yogurt Bar 9.95

Assorted berries, granola, cinnamon sugar and Greek vanilla yogurt.

The Carolina 12.50

Biscuits, chicken sausage, scrambled eggs, applewood smoked bacon, potatoes O'Brien and fresh fruit.

Add grits 1.95 / Add gravy 1.95

Add shrimp and grits 6.95 / Add crab cakes 5.00

Breakfast Burritos 11.50

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 11.95

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)	37.95
Gluten free toast and butter GF	1.50
Yogurt berry granola parfait	5.00
Yogurt GF	2.50
Fruit salad GF/V	3.00
Whole fruit GF/V	1.50
Granola bars	1.75
Kind bars GF	3.00
Danish pastries or muffins	2.75
Bagels, cream cheese, butter and jellies	2.25
Croissants or biscuits, butter and jellies	2.25
Crab cakes	5.00
Egg, cheese & sausage croissants	4.25
Pancakes with syrups	3.95
Potatoes O'Brien V	2.95
Grits, gravy or sausage gravy	1.95
Egg, cheese and sausage biscuits	3.50
Southwestern quiche	4.95
Bacon, ham, sausage or eggs GF	3.50
Turkey bacon GF	3.50
Oatmeal V	1.95
Egg whites GF	2.95
Hard boiled eggs 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	5.95
Assortment of energy bars, granola bars, chips and dip, packs of crackers and candy.	
Boardroom Picnic	7.95
Fresh fruit with imported cheese, hummus, flatbread and crackers.	
Sweet Tooth	3.95
Gourmet cookies and brownies.	
Sundance Siesta GF	7.95
Crisp vegetables, fruit, cheddar cheese, tortilla chips and salsa.	

Refreshing Beverages

Assorted bottled soft drinks and waters	2.00
Assorted bottled juices (10 Oz.)	2.50
Homemade lemonade (by the gallon)	9.95
Blackberry lemonade (by the gallon)	12.95
Freshly brewed tea (by the gallon)	9.95
Freshly brewed green tea (by the gallon)	11.95
Freshly brewed mango tea (by the gallon)	11.95
Coffee service (15 person min.)	1.50
Hot tea service (15 person min.)	1.50
Champagne punch (by the gallon)	17.95
Fruit punch (by the gallon)	12.95
Apple cider (by the gallon)	18.50
Ice service (per bag)	2.75

Desserts - Snacks

Fruit Jubilee Tray GF

Bite size pieces of seasonal fresh fruits.

Small (8-12) 39.95 / Regular (15-20) 54.95

Dessert Tray

Assortment of signature dessert bites including flavored cheesecakes, carrot cake, lemon bars and gourmet brownies.

Small (15) 38.25 / Med. (25) 63.75 / Large (35) 89.25

Banana Trifle

(minimum of 15 people) 3.50

Assorted Gourmet Cookie Tray 26.95 per dozen

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

Assorted Gourmet Brownie Tray 26.95 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/V 1.95 per person

Roasted Red Pepper Hummus & Pita Points V 2.95 per person

Triple Dip Sampler 5.95 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 2.50 more per person. Inquire about our ultimate package to step it up even more.

All turkey and chicken are antibiotic free.

The Original Deli Box 9.50

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

The Traditional 10.50

A club style sandwich with turkey, Smithfield ham, cheese, bacon, lettuce and tomato served with potato salad and a gourmet dessert.

Make it gluten free (brownie or fruit) for 3.00

Caprese Chicken 10.95

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 Gobbler 11.50

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 10.75

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.

Pimento BLT 10.95

Gourmet butter croissant with pimento cheese, bacon, spring mix, tomato served with garden fresh pasta salad and a gourmet dessert.

Grilled Vegetable Wrap 10.25

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 it gluten free (brownie or fruit) for 3.00

Make it vegan (no cheese)

Southwestern Chicken Wrap 10.75

Garlic herb wrap filled with marinated grilled chicken, chipotle aioli, lettuce, diced tomato, black bean and corn salsa, cheddar jack and a gourmet dessert.

Make it gluten free (brownie or fruit) for 3.00

Avocado Rancher Wrap 10.50

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

Make it gluten free (brownie or fruit) for 3.00

Buffalo Chicken Wrap 10.50

Garlic herb wrap, lettuce, celery, carrots, tomatoes, buffalo tossed chicken with ranch served with potato salad and a gourmet dessert.

Turkey Avocado BLT 10.95

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.

Honey Smoked Turkey & Brie Baguette 11.95

A French baguette, honey smoked turkey, honey mustard, strawberry preserve, brie cheese and spinach served with quinoa salad and a gourmet dessert.

Signature Salads

All Salads can be made Vegan or Gluten Free if requested for a 3.00 upcharge

Tuscan Grilled Salmon Salad 12.95

Mixed field greens with grilled salmon, grape tomatoes, feta, grilled asparagus, homemade balsamic vinaigrette served with a side of quinoa salad and a gourmet dessert.

Angus Steak * Salad 12.75

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 for dessert.

Fiesta Tortilla Salad 10.75

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 for dessert.

Chef's Salad Choice 10.50

Mixed field greens sliced grilled chicken, seasonal vegetables, hardboiled egg, crackers, croutons and your choice of dressing served with a fresh baked gourmet cookie for dessert.

Caprese Chicken Salad 11.50

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 for dessert.

Deluxe Cobb Salad 11.95

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 for dessert.

Protein add ons for items below:

Add grilled chicken for 2.00

Add grilled steak * for 3.00

Add grilled salmon for 4.00

Summer Spinach Salad 10.50

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 for dessert.

Health Nut Salad 10.50

Spinach and chopped romaine, apples, raisins, almonds, grape tomatoes, sunflower seeds, edamame served with creamy poppy seed dressing and a gourmet cookie for dessert.

Lunch Buffets

All turkey and chicken is antibiotic free.

(minimum of 10 people for Sandwich and Slider Tray)

Gourmet Wraps and Sandwich Tray 7.50

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 (3 per person) 7.95

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

Sides: potato salad, cole slaw, garden fresh pasta or citrus orzo pasta salad 2.75

Additional add on: (minimum of 10 people)

Fruit salad 3.00 / Cape Cod chips 1.75

Quinoa salad 3.00 / Grilled vegetables 2.75

Green Salad Selections (minimum of 10 people) 2.95

Caesar, fiesta, garden or Greek salad served with appropriate condiments.

Chef Inspired Soup (minimum of 10 people) 4.95

Lunch Bar Buffet Favorites

Prices are based on a minimum of 15 people.

Smaller groups can be accommodated for 2.50 more.

Assorted Cookies or Brownies	2.25
Assorted Dessert Bites	2.55
Iced Tea or Lemonade	9.95
Standard Catering (see page 10)	2.25
Disposable Utensils	1.25

Colossal Salad Bar GF 11.50

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 4.95

Baked Potato Bar Supreme GF 10.95

Jumbo baked potatoes with sour cream, bacon, chives, shredded cheddar, butter, chili, broccoli, mushrooms and a garden salad with assorted dressings.

Add grilled chicken for 5.95

Fajita Bar * 12.50

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 3.00 extra

Add a fiesta garden salad GF for 2.95

Add guacamole (minimum 10) GF/V for 2.75

Add queso (minimum 20) GF for 2.75

Greek Pita Bar 10.50

Grilled chicken or angus beef, red onions, tomato, lettuce, olives, feta, tzatziki sauce, with pita bread and cape cod chips.

Chicken and beef for 3.00 extra

Add hummus and pita points for 2.95

Maverick ½lb. Angus Burger Bar 11.50

(may be substituted with veggie or 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 GF/V for 1.00

Add sautéed mushrooms for 0.95

Add applewood bacon (2) for 1.95

Add chili for 1.50

Add jumbo hot dogs for 3.95

Add grilled chicken for 5.95

Pasta Bar 12.50

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

Add a garden salad for 2.95

Add meat or vegetable lasagna for 5.95

Add pesto chicken for 6.95

Add chicken parmesan for 6.95

Add alfredo or carbonara for 1.95 per person

Nacho or Taco Bar GF 10.50

Pulled chicken or seasoned ground beef with lettuce, salsa, tomato, scallions, sour cream, black beans, tortilla chips and cheese sauce or shredded cheese

Add guacamole GF (minimum 10) for 2.75

Philly Cheese Steak Bar 10.75

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 3.00 extra

Add a garden salad for 2.95

Hot Lunches

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	2.75
Choice of Side Salad (garden, fiesta, Caesar or Greek)	2.95
Assorted Cookies or Brownies	2.25
Assorted Dessert Bites	2.55
Iced Tea or Lemonade	9.95
Standard Catering	2.25
Disposable Utensils	1.25

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. 10.95

Chicken Marsala skillet seared breast simmered in a marsala mushroom sauce. 10.95

Grilled Chicken Breast Teriyaki or Lemon Pepper GF 8.95

Chicken Puttanesca GF pan roasted chicken breast with onion, garlic, tomatoes, capers, olives and herbs. 11.95

Spinach Stuffed Chicken Breast GF spinach, feta cheese and sundried tomato stuffed chicken breast. 10.95

Chicken Parmesan pan-fried chicken breast topped with house marinara and melted mozzarella cheese. 10.95

Fried Chicken buttermilk fried chicken with brown sugar BBQ baked beans, cornbread and baby cabbage slaw as the side. 9.95

Pulled Chicken BBQ house smoked chicken BBQ, corn dusted buns with brown sugar BBQ baked beans and baby cabbage slaw as the side. 9.95

Chicken Kabobs grilled teriyaki or lemon vinaigrette chicken skewered with fresh peppers, onions, zucchini, squash, mushroom and tomatoes.	12.50
Chicken Calabrese GF roasted chicken breast with sausage and peppers in herbed tomato au jus.	11.50
Chicken Elizabeth pan roasted chicken breast with artichoke and Bermuda onion cream sauce.	11.50
Chicken and Waffles homemade buttermilk fried chicken breast with waffles and honey Dijon syrup.	10.95
Blackened Chicken Alfredo skillet seared blackened chicken breast with alfredo sauce and fettuccine pasta as the side.	10.95

Angus Beef

Grilled Sirloin * Seared sirloin with crumbled gorgonzola cheese and a balsamic glaze.	12.75
Slow Braised Short Ribs GF Braised short ribs with Anson Mills stone ground white grits as the side.	11.50
Beef Kabobs * grilled marinated beef skewered with fresh peppers, onions, zucchini, squash, mushrooms and tomatoes.	13.95
Sesame Orange Peel Beef served with Asian Thai noodles as the side.	10.50
Petite 5oz Filet Mignon *GF served with burgundy sauce.	18.95
Tender Beef Medallions * GF served with béarnaise sauce or red wine bordelaise sauce.	12.95
Beef Bolognese Lasagna layered with ricotta, house marinara, mozzarella and parmesan served with a garden salad and garlic bread.	9.95

Smithfield Pork

Medallions of Pork Tenderloin GF in crimson cherry plum sauce.	12.95
8 oz Maple Cured Butterflied Pork Chop GF grilled with Dijon and apple chutney.	11.95
Apple and Cornbread Stuffed Pork Loin with red eye gravy.	11.50

Pulled Pork BBQ house smoked pork BBQ with brown sugar BBQ baked beans and baby cabbage slaw as the side.	9.95
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.	11.95

Fresh Fish

Shrimp and Grits low country bourbon BBQ shrimp and Andouille sausage over creamed Anson Mill ground white grits.	13.95
Pesto Grilled Salmon or herb roasted salmon in a Meyer beurre blanc sauce.	14.95
Tilapia GF on a bed of creamy crab bisque.	13.95
Crab Cakes cast iron seared lump crab cake with red bell pepper Coulis.	15.95
Blackened Shrimp Alfredo skillet seared blackened shrimp with alfredo fettuccine pasta.	14.95

Vegetarian

Vegetable Lasagna with a garden salad and garlic bread.	9.95
Ratatouille Stuffed Portobello Mushrooms GF stuffed with veggies, rice and cheese.	11.95
Eggplant Parmesan with pasta & marinara sauce	11.95
Veggie Kabobs V with confetti rice.	9.95
Vegan or Vegetarian Option can be specially prepared: bell pepper stuffed with seasonal sautéed vegetables and rice.	11.95

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) 2.75

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



Executive Menu

48 hours' notice required, minimum of 15.
(Choose 1 entrée and 2 executive sides)
Additional sides 3.55

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

Beef Wellington * with white truffle Duxelle and pink peppercorn bordelaise	31.95
Smoked Bone in Prime Rib * GF in a Pommeray pan sauce	28.95
Pancetta Wrapped Turkey Breast GF triple sugar brine	26.95
Bone In Maple Cured Pork Chop GF with Dijon and apple chutney	28.95
Rack of Australian Lamb Chops * with rosemary au jus	36.95
Lump Crab Stuffed Salmon Filet GF with brown caper butter	33.95

Executive Side Dishes 3.55

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 6-person minimum)

The Deli Box 11.00
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.

Make it gluten free (brownie or fruit) for 3.00

Avocado Rancher Wrap 12.00
Garlic herb wrap filled with sliced turkey breast, cheddar, bacon, avocado, lettuce, tomato and ranch dressing served with potato salad and a gourmet dessert.

Make it gluten free (brownie or fruit) for 3.00

Chef's Salad Choice 11.50
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.

Make it gluten free (brownie or fruit) for 3.00

Basic Sandwich Tray (minimum of 10) 8.50
Turkey, roast beef, smithfield ham with swiss and chicken salad on assorted breads. (lettuce, tomato and condiments on the side.)

Sides 2.75 per person
Potato salad or garden-fresh pasta salad

If time permits: All other Boxed Lunches will have a 1.50 up charge as an Express Menu Item and 2.50 up charge on all other Hot Lunches!

Hot Lunch Express

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

Meat or Vegetable Lasagna 12.00
Garden salad with assorted dressings and garlic bread.

Grilled Chicken Breast GF 11.00
(Teriyaki or Lemon Peppered)
Rice pilaf, rolls and butter.

Pulled Pork BBQ and Fried Chicken 14.50
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 2.95
(choose between garden, fiesta, Caesar or Greek salad)

Choice of additional side dish (page 4) 2.75
Gourmet cookies 26.95 per dozen
Dessert bites

Small (15) 38.25 / Med. (25) 63.75 / Large (35) 89.25

Appropriate disposable eating and serving utensils, linens and chafing dishes
Casual Catering 1.25
Standard Catering 2.25
Upscale Disposable Catering 3.25

Action Stations

Chef attended

Prices are based on a minimum of 40 people.

Herb Roasted Tenderloin Filet of Beef *4oz GF 9.95
Served with French bread and mini croissants with remoulade, creamy horseradish and dijon mustard.

Steak Diane 5oz* GF 9.95
With a cognac Dijon red wine sauce.

Shrimp Scampi Station 9.95
Garlic, lemon, chardonnay, flamed shrimp in lemon butter with linguini pasta.

Prime Rib with Rosemary Au jus * 5oz GF 9.95
Served with yeast rolls and creamy horseradish.

Honey Glazed Spiral Ham GF 6.95
Served with honey Dijon and cheddar herb biscuits.

Roast Beef* 5oz GF 6.95
Served with remoulade sauce and Italian herbed panini rolls.

Herb Roasted or Smoked Turkey Breast 5oz GF 6.95
Served with Italian herbed panini rolls, mustard and mayonnaise.

Pasta Station 7.95
Tricolored tortellini, bowtie, penne, seasoned vegetables with a variety of house marinara, vodka and pesto sauces.

Mashed Potato Bar GF 3.95
Fresh red skin mashed potatoes with bacon bits, chives, butter, sour cream and shredded cheddar.

3 Cheese (Cheddar, Monterey, Colby) Mac Station 6.95
Served with pulled pork, crispy onions and diced blackened chicken.
Add lobster meat for 6.00
Add baby shrimp for 3.00

Fruits, Cheeses and Sweets

Fruit Jubilee Tray GF/V (3.00 for more than 20)

Bite size pieces of seasonal fresh fruits.

Small (8-12) 39.95 / Regular (15-20) 54.95

Fruit and Cheese Jubilee Tray GF

An assortment of fruits and cheeses.

Small (8-12) 49.95 / Regular (15-20) 74.95

Fruit and Cheese Centerpiece GF 3.95

(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 4.95

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 5.95

(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 18.50 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) 38.25 / Med. (25) 63.75 / Large (35) 89.25

The Assorted Pie Tradition 5.25 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 5.95

(minimum of 50 people)

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

Cake Pops 50 pieces 125.00

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

An Assortment of the finest Cakes. 6.95 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) 3.50each

Creamy chocolate mousse with a cookie spoon.

Display of Mini Pastries 50 pieces 145.50

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

Assorted Macaroons 50 pieces 145.50

Pistachio, coconut, raspberry, cappuccino and hazelnut

Assorted Gourmet Cookies 26.95 per dozen

Rich freshly baked gourmet cookies including: chocolate chip, heath bar, chocolate macadamia nut, oatmeal raisin, sugar cookie and double chocolate.

Assorted Gourmet Brownie Tray 26.95 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 glazed ham.

50 pieces 87.50 / 75 pieces 131.50

Party Tea Sandwiches

Made on white bread with chicken salad or vegetable spread.

50 pieces 39.50 / 75 pieces 59.50

Hye Roller Pinwheel (minimum of 2 dozen)

An assortment of meats and vegetables on homemade dough with cream cheese. 19.50 per dozen

Mini Croissants and Sliders

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

25 pieces 64.95 / 50 pieces 129.95

Herb Chicken and Crisp Shooters GF

(minimum of 25 people)

Homemade chicken salad, bell peppers served with potato crisps. 2.50

Tricolored Phyllo Crisps

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

50 pieces 49.50 / 75 pieces 74.50

Deviled Eggs GF

Decorated with olives, parsley and caviar.

(minimum of 2 dozen) 19.50 per dozen

Tex Mex Dip (minimum of 25 people) GF 3.50

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

Baked Brie Encroute

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

Small (15) 59.50 / Regular (30) 119.95

Vegetable Crudité Bouquet GF

Assorted seasonal vegetables and grilled vegetable around a ranch dip.

Small (15) 45.50 / Medium (25) 75.50

Marinated Beef Tenderloin Tray * 10.50

(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 69.50 / 50 pieces 138.50

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 39.50 / 24 pieces 79.50 / 48 pieces 156.50

Elegant Canapés Trio

Savory handmade tart shells and miniature waffle cones filled with smoked salmon, lump crab and tangy artichoke-herb cheese.
25 pieces 62.50 / 50 pieces 125.00

Mediterranean Chips and Dip

(minimum of 20 people) 3.50
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 87.50 / 75 pieces 131.50

Bruschetta Crostinis Trio ^V (minimum of 30 people) 3.50

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

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 137.50 / 75 pieces 206.50

Pork Tenderloin Medallions ^{GF}

Apricot glazed pork tenderloin medallions.
50 pieces 115.00 / 75 pieces 172.50

Antipasto Skewers ^{GF}

Mozzarella cheese, salami, grape tomatoes, grilled zucchini and kalamata olive, brushed with Italian dressing.
25 pieces 62.50 / 50 pieces 125.00

Charcuterie Display (minimum of 40 people) 6.95

Marinated grilled vegetables, mixed olives, assorted cheeses, fresh mozzarella, provolone with salami, smoked ham 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 89.50 / 75 pieces 134.50

Grilled Zucchini Cups ^{GF}

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. 19.50 a dozen

Mini Banh Mi Sandwich

Braised Asian pork with radish slaw.
50 pieces 112.50 / 75 pieces 168.50

Prosciutto Ham and Fig Jam Crostinis

Herb toasted baguette with prosciutto and fig jam.
50 pieces 125.50 / 75 pieces 187.50

Citrus Pepper Salmon Wonton *

Citrus peppered salmon in a crispy wonton.
50 pieces 99.50 / 75 pieces 149.50

Pan Seared Scallops

Pan seared scallops over quinoa and black bean salsa.
50 pieces 137.50 / 75 pieces 206.50

Sesame Tuna Poke *

Seared sesame ahi tuna in a cucumber cup with seaweed and a wonton crisp.
50 pieces 112.50 / 75 pieces 168.50

Poached Shrimp Kimchee * ^{GF}

With pickled red onion and cilantro.
50 pieces 112.50 / 75 pieces 168.50

Shrimp Shooters ^{GF}

Two jumbo tail-on shrimp nicely garnished and served with cocktail sauce in a shooter glass.
50 pieces 99.50 / 75 pieces 149.50

Shrimp Tree ^{GF}

Jumbo tail-on shrimp around a pineapple on a bed of greens with lemon wedges and cocktail sauce.
Large platter (2 ½ lb.) 75.00

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

Kings Hawaiian roll, heirloom tomato, Benton bacon, lettuce and poached lobster.
50 pieces 162.50 / 75 pieces 243.50

Hot Hors d'oeuvres

Beef & Lamb

Cocktail Meatballs

In a bourbon sauce
50 pieces 39.50 / 75 pieces 59.50
In a parmigiana sauce
50 pieces 39.50 / 75 pieces 59.50
In a creamy stroganoff sauce
50 pieces 39.50 / 75 pieces 59.50

Orange Ginger Beef

Tender beef with orange ginger glaze, on a bamboo frill.
50 pieces 75.50 / 75 pieces 113.25

Petite Beef Wellington *

Beef Tenderloin in Phyllo dough with a mushroom duxelle.
50 pieces 137.50 / 75 pieces 206.50

Philly Cheese Steak Bites

Mini Philly cheese steak bites with peppers, onion and cheese.
50 pieces 125.00 / 75 pieces 187.50

All American Bites *

Assorted mini bites of cheeseburgers, hotdogs or pork BBQ.

50 pieces (choose one) 125.00 / 100 pieces 250.00

Mini Filet Bites*

Mini filet bites with applewood bacon crisps and a bleu cheese sauce.

50 pieces 125.50 / 75 pieces 187.50

Marinated Beef Brochette

Marinated grilled beef, colored peppers and cherry tomatoes arranged on a skewer.

50 pieces 99.50 / 75 pieces 149.50

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 99.50 / 75 pieces 149.50

Chicken

Spicy Chicken Wings (Buffalo, Honey BBQ or Teriyaki)

Served with blue cheese or ranch dressing and celery sticks.

50 pieces 59.50 / 75 pieces 89.25

Southern Fried Chicken Tenders

Seasoned with our own special blend of herbs and spices and served with dipping sauces.

50 pieces 54.50 / 75 pieces 81.75

Chicken Brochette

Marinated grilled teriyaki or lemon vinaigrette chicken, colored peppers and cherry tomatoes arranged on a skewer.

50 pieces 74.50 / 75 pieces 111.75

Sesame Chicken on Bamboo Frill

Chicken tender in a tangy sesame sauce on a bamboo frill.

50 pieces 65.50 / 75 pieces 98.50

Mini Chicken Cordon Blue Lollipops

Seasoned breaded chicken filled with ham and cheese served with honey mustard dressing.

50 pieces 69.50 / 75 pieces 104.50

Pan Seared Chicken Vegetable Pot Stickers

Served with ponzu sauce.

50 pieces 75.00 / 75 pieces 112.50

Honey Dijon Chicken Waffle Bites

Seasoned breaded chicken on a waffle with a honey Dijon drizzle.

50 pieces 99.50 / 75 pieces 149.50

Fish

Shrimp and Grits Bites

Stone-ground yellow grits with cheddar cheese, chorizo sausage and petite shrimp.

50 pieces 97.50 / 75 pieces 131.50

Charleston Petite Crab Cakes

With a spicy cocktail sauce, remoulade and chipotle aioli.

50 pieces 125.00 / 75 pieces 187.50

Grilled Asian Shrimp Skewers

Jumbo shrimp marinated in a soy ginger vinaigrette.

50 pieces 99.50 / 75 pieces 149.50

Garlic Shrimp Encroute

Jumbo marinated shrimp in phyllo dough.

50 pieces 99.50 / 75 pieces 149.50

Shrimp and Crab Spring Rolls

Shrimp, crab, cabbage, carrots and cellophane noodles served with dipping sauces.

50 pieces 99.50 / 75 pieces 149.50

Succulent Scallops GF

Wrapped in applewood bacon and glazed with a citrus reduction.

50 pieces 125.00 / 75 pieces 187.50

King Crab Soufflé (minimum of 30 people) 4.50

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 99.50 / 75 pieces 149.50

Spanakopita - A Classic -

Flaky filo pastry wraps filled with spinach and feta.

50 pieces 69.50 / 75 pieces 104.50

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 99.50 / 75 pieces 149.50

Spinach Queso Dip

(minimum of 30 people)

Served with flat bread and tortilla chips.

3.50

Mac & Cheese Bites

Breaded and fried smoked gouda Mac bites.

50 pieces 69.50 / 75 pieces 104.50



* 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 19.95

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 17.95

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 19.95

German Bratwurst, Smoked Bratwurst, Knackwurst, Wine Sauerkraut, Red Cabbage, German Potato Salad, Mixed 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 26.95

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 26.95

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 26.95

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 17.95

(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

Dessert Bar 9.50

(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 .75 per unit
China .75 per unit
Cloth Napkins .75 per unit
Chafing Dish 30.00 each
Roll Top Chafing Dish 40.00 each
Punch bowl (Crystal) 15.00 each
Coffee - percolator 25.00 each
Silver Coffee Dispensers 30.00 each
Inventory Protection Fee 10%

Disposable Packaging

Exquisite clear plastic utensils 1.50
100% biodegradable utensils 1.95
Styrofoam utensils 1.25
All serving utensils 1.25 each
Disposable Tablecloth 4.95 each
Disposable Chafing Dish 7.50 each
Flameless Chafing Dish 12.50 each
Tong, Cake Server or Serving Spoon 1.25 each

Basic Service Fees

Bartender and Servers 25.00 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 15.00- 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 1.25

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 2.25

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 3.25

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.

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, DJ's, Magicians, Caricaturist, Bands, Santa, Easter Bunny, etc.) and magnificent props and 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 info@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. Generally, 2-3 hours after your delivery. 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 e-mailed 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

Chef's Catering
Full Service Catering

1730 Matthews Township Parkway
Matthews, North Carolina 28105

www.chefscatering.com

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