

# *Chef's Table*

MEMBER OF THE CHEF'S MARKET FAMILY

## SPECIAL EVENTS



# — OUR STORY —

*Chef's Table has been providing the best in banquet food and services from the same location for twenty-eight years.*

Whether it's an *intimate dinner for ten* or a *wedding party for 500* — with all the accompaniments — our Catering Department is a phone call away.

Our creativity provides you with the opportunity to design a menu that is just right for you and your guests. Your suggestions and comments are welcome. Our Catering Department is constantly growing and evolving!

- Terms: Half payment due when placing order, balance prior to delivery in cash, unless other arrangements are made in advance.
- Prices effective January 1, 2013. Subject to change without notice.
- Paper goods available for additional charge.

*Service rates are quoted for a 5-hour minimum. Effective January 2013.*

## REGULAR DAYS (NON-HOLIDAYS):

|                              |                                      |
|------------------------------|--------------------------------------|
| WAIT PERSON, BARTENDER _____ | \$185 (\$37.00 each additional hour) |
| COOK _____                   | \$185 (\$37.00 each additional hour) |
| PORTER _____                 | \$125 (\$25.00 each additional hour) |
| SUPERVISOR _____             | \$225 (\$45.00 each additional hour) |

HOLIDAYS: *New Year's Day, Passover (both days), Easter, July 4, Labor Day, Memorial Day, Rosh Hashanah (both days), Yom Kippur (both days):*

|                              |                                      |
|------------------------------|--------------------------------------|
| WAIT PERSON, BARTENDER _____ | \$225 (\$45.00 each additional hour) |
| COOK _____                   | \$225 (\$45.00 each additional hour) |
| PORTER _____                 | \$150 (\$30.00 each additional hour) |
| SUPERVISOR _____             | \$250 (\$50.00 each additional hour) |

SPECIAL HOLIDAYS: *Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve:*

|                              |                                      |
|------------------------------|--------------------------------------|
| WAIT PERSON, BARTENDER _____ | \$250 (\$50.00 each additional hour) |
| CHAFING DISH RENTAL _____    | \$15.00 per day                      |

## COMPLETE NON-ALCOHOLIC BAR W/LIQUOR LIABILITY INSURANCE

*Unlimited juices, sodas, water, plastic glasses, garnish for drinks.* \_\_\_\_\_ \$250 for up to 50 people  
(*\$5 per person for over 50*)

*The Chef's Table believes that a gratuity should be left to the judgment of the customer. Therefore, it is not included in the bill.*



# COCKTAIL PARTY TRAYS



*\*Serves approximately*

| <i>SM</i> | <i>M</i> | <i>LRG</i> |
|-----------|----------|------------|
| 10        | 25       | 35         |

## ASSORTED COLD HORS D'OEUVRES

- Jumbo stuffed strawberry with brie.
- Smoked salmon on black bread with cream cheese & fresh dill.
- Roast beef on rye rounds with arugula & grain mustard. \_\_\_\_\_ \$110.00  
*(40 pieces)*

## MEDITERRANEAN APPETIZER TRAY

Grilled octopus salad, stuffed grape leaves, artichoke hearts in lemon mustard sauce, cipollini onions, feta cheese & mixed Mediterranean olive salad. Served with grilled assorted pita bread. \_\_\_\_\_ \$55.00 105.00 140.00

## TAVOLA TRAY

Marinated mozzarella balls, sharp provolone cheese & sliced pepperoni. Served with assorted bread sticks. \_\_\_\_\_ \$65.00 105.00 140.00

## ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina and marinated olives, mushrooms & grilled artichoke hearts. Served with sliced Italian bread. \_\_\_\_\_ \$65.00 105.00 140.00

## MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips. \_\_\_\_\_ \$125.00

## GUACAMOLE

Made with fresh avocados & garnished with red onions & diced peppers. Served with assorted corn chips. \_\_\_\_\_ \$60.00 95.00 135.00

## BOWL OF FRESH SALSA

With fresh roasted corn, cilantro & onions. Served with assortment of corn chips. \_\_\_\_\_ \$50.00 80.00 110.00

## MIDDLE EAST MEZA TRAY

Hummus, baba ghanouj, stuffed grape leaves, beets, green olives with lemon & coriander. Served with grilled assorted pita wedges. \_\_\_\_\_ \$65.00 105.00 135.00

## BRUSCHETTA & TRI-COLOR ROASTED PEPPER TRAY

Bowl of fresh bruschetta, julienne of roasted peppers, basil & garlic. Served with grilled Italian bread. \_\_\_\_\_ \$60.00 100.00 135.00

## IBERIAN PENINSULA TAPAS TRAY

Chorizo, serrano ham, Manchego & Tetilla cheese, Spanish white tuna fillet, mixed Spanish olive salad with piquillos (roasted peppers) with sliced European bread. \_\_\_\_\_ \$65.00 105.00 145.00

# COCKTAIL PARTY TRAYS

|  | <i>SM</i>                    | <i>M</i>           | <i>LRG</i>         |
|--|------------------------------|--------------------|--------------------|
|  | <i>*Serves approximately</i> |                    |                    |
|  | 10                           | 25                 | 35                 |
| <b>AEGEAN APPETIZER TRAY</b>   |                              |                    |                    |
| Falafel, hummus, Tzatziki, Aegean eggplant salad, cucumber & tomato salad & grilled pita.  | \$65.00                      | 90.00              | 130.00             |
| <b>ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY</b>  |                              |                    |                    |
| Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.  | \$65.00                      | 90.00              | 130.00             |
| <b>CRUDITÉ TRAY</b>  |                              |                    |                    |
| Assortment of raw & blanched vegetables ( <i>seasonal choices</i> ). Includes dips.  | \$60.00                      | 90.00              | 125.00             |
|  | <i>(1 dip)</i>               | <i>(2 dip)</i>     | <i>(3 dip)</i>     |
| Artichoke & Spinach • Hummus • Olive Tapenade • Mustard Vinaigrette<br>Garlic & Herb • Creamy Blue Cheese • Baba Ghanouj • French Onion Creamy<br>Sun-Dried Tomato Balsamic • Low-Fat Honey Mustard • Caesar |                              |                    |                    |
| <b>PÂTÉ TRAY</b>   |                              |                    |                    |
| Pâté de campagne, truffle mousse, spinach, carrot, cauliflower & broccoli pâté or your choice of 3 pâtés. Served with cornichons, olives, cherry tomatoes, mushrooms à la greque & sliced baguette.          | \$65.00                      | 110.00             | 145.00             |
| <b>CHEESE &amp; PÂTÉ TRAY</b>  |                              |                    |                    |
| French brie, Stilton cheddar, aged gouda, truffle mousse, Pâté de campagne, assorted fruit, cornichons, cherry tomatoes. Served with sliced baguette & box of crackers.                                      | \$65.00                      | 110.00             | 145.00             |
| <b>CHEESE &amp; CRUDITE TRAY</b>   |                              |                    |                    |
| Saga blue, dill Havarti, Jarlsberg, assorted fruit & vegetables for dipping. Served with sliced baguette & box of crackers.  | \$65.00                      | 105.00             | 130.00             |
| <b>SLICED FRUIT &amp; CHEESE TRAY</b>  |                              |                    |                    |
| Delice de Bourgogne, Maytag blue, Canadian cheddar with an array of sliced fresh fruit. Served with sliced baguette & crackers.  | \$65.00                      | 105.00             | 145.00             |
| <b>FRESH SLICED FRUIT</b>  |                              |                    |                    |
| Assorted melons, papaya, pineapple wedges, assorted berries, kiwi & other seasonal fruits.   | \$60.00                      | 95.00              | 125.00             |
| <b>MINI FRUIT SKEWERS</b>  |                              |                    |                    |
| Served with berry yogurt dip.  | \$55.00                      | 85.00              | 110.00             |
|  | <i>(20 pieces)</i>           | <i>(30 pieces)</i> | <i>(40 pieces)</i> |

# COCKTAIL PARTY TRAYS

## CHEF'S SLIDER APPETIZER TRAY

- Roast Beef with cheddar cheese and creamy horseradish sauce.
- Grilled Chicken with mozzarella, tomato and pesto.
- Vegetarian with sliced avocado, tomato, basil and jalapeño mayonnaise. \_\_\_\_\_ \$110.00  
(40 pieces)



|                              | <i>SM</i> | <i>M</i> | <i>LRG</i> |
|------------------------------|-----------|----------|------------|
| <i>*Serves approximately</i> | 10        | 25       | 35         |

## COLD SEAFOOD TRAY

Jumbo shrimp, smoked trout, poached sea scallops with tarragon mayonnaise, smoked salmon & crab cocktail claws. Served with accompanying sauces. \_\_\_\_\_ \$135.00 215.00

## SMOKED SALMON TRAY

Nova Scotia salmon served with whipped cream cheese, diced red onion & capers. Served with cocktail pumpernickel bread. \_\_\_\_\_ \$60.00 120.00 150.00

## SUSHI & CALIFORNIA ROLL TRAY

Assorted raw & cooked fish with varieties of rolls. Served with wasabi, pickled ginger & soy sauce.  
\_\_\_\_\_ N/A \$115.00 170.00  
(35 pieces) (50 pieces) (75 pieces)

## JUMBO SHRIMP COCKTAIL TRAY

Served with cocktail sauce & lemon slices. \_\_\_\_\_ \$ 75.00 140.00  
(25 pieces) (50 pieces)

## CRAB COCKTAIL CLAWS

Served with 2 dipping sauces: lemon caper mayonnaise & our own spicy seafood cocktail sauce.  
\_\_\_\_\_ \$55.00 100.00 175.00

# — CHEESE TRAYS —

*All cheese trays served with assorted fruit & berries, sliced baguette & crackers.*

|                              | <i>SM</i> | <i>M</i> | <i>LRG</i> |
|------------------------------|-----------|----------|------------|
| <i>*Serves approximately</i> | 10        | 25       | 35         |

## ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook Sharp Cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

## INTERNATIONAL CHEESE TRAY

Saga Blue, dill Havarti, Jarlsberg, Vermont cheddar.

## BRITISH ISLES CHEESE TRAY

Stilton, Farmhouse Cheddar, Guinness, Cotswold.

## FRENCH CHEESE TRAY

Montrachet, Port Salut, Roquefort Societé B, Comté.

## ITALIAN CHEESE TRAY

Fontina, Gorgonzola, aged provolone, Asiago.

## SPANISH CHEESE TRAY

Manchego, Tetilla, Drunken Goat, Iberico.

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|  |         |        |        |
|--|---------|--------|--------|
|  | \$65.00 | 105.00 | 140.00 |
|--|---------|--------|--------|

## BOWL OF MINI MARINATED MOZZARELLA BALLS

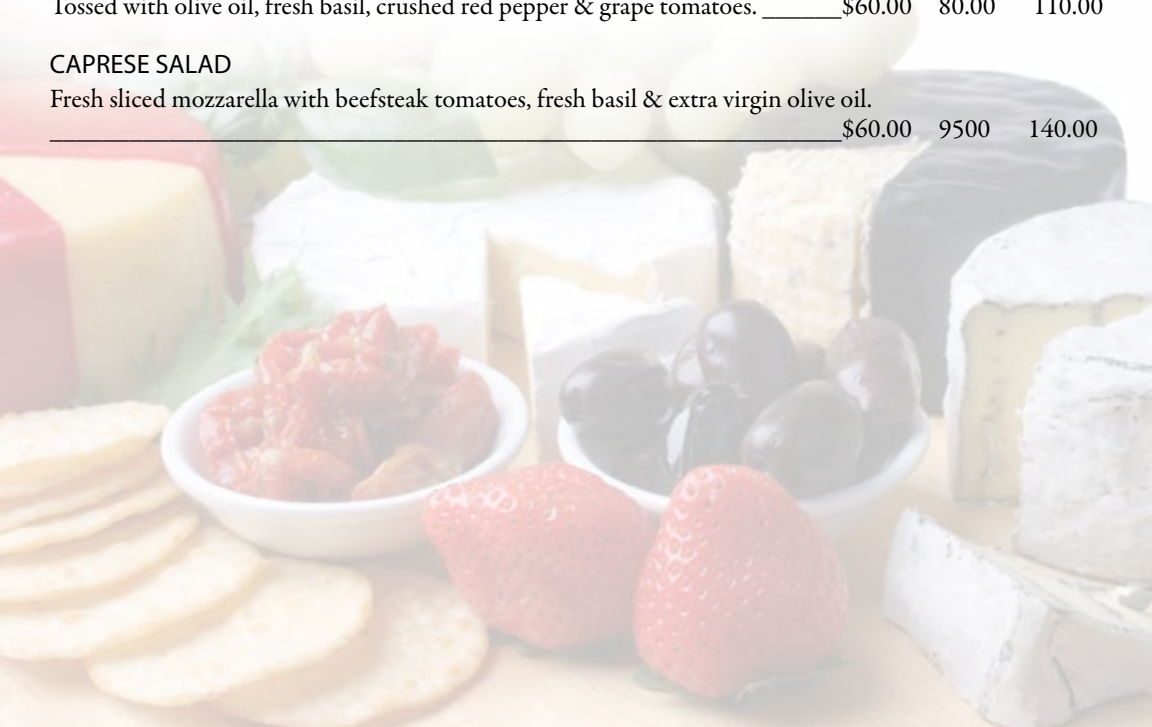
Tossed with olive oil, fresh basil, crushed red pepper & grape tomatoes. \_\_\_\_\_ \$60.00 80.00 110.00

## CAPRESE SALAD

Fresh sliced mozzarella with beefsteak tomatoes, fresh basil & extra virgin olive oil.

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|  |         |       |        |
|--|---------|-------|--------|
|  | \$60.00 | 95.00 | 140.00 |
|--|---------|-------|--------|



# — C O L D — H O R S D ' O E U V R E S

*Minimum 20 Per Variety  
(Priced Per Piece)*

ROAST BEEF ON RYE ROUNDS W/ARUGULA & GRAIN MUSTARD  
CURRIED CHICKEN SALAD ON BLACK BREAD W/WALNUTS  
TOASTED FLAT BREAD W/MOROCCAN EGGPLANT SALAD  
DEVILED EGG W/ASPARAGUS MOUSSE  
BELGIAN ENDIVE W/GOAT CHEESE & ALFALFA SPROUTS  
CROUSTADE OF ONION MARMALADE & HERBED CHEVRE  
WATERMELON W/SERRANO HAM & FRESH TARRAGON  
LEMON CHICKEN SALAD TARTLET W/POPPY SEEDS  
JUMBO STRAWBERRY STUFFED W/BRIE  
TRUFFLED MUSHROOM BRUSCHETTA  
CROSTINI W/GRILLED CHICKEN & SUN-DRIED TOMATO  
CROSTINI W/BLACK OLIVE PASTE & GOAT CHEESE  
CROSTINI W/ARTICHOKE PUREE & A TOUCH OF GARLIC  
BRUSCHETTA W/FRESH TOMATO & BASIL  
CUCUMBER ROUND W/SMOKED SALMON MOUSSE  
SLICED TOMATO W/FRESH MOZZARELLA & BASIL ON ITALIAN BREAD  
NEW POTATO W/FETA, SCALLIONS & PINE NUTS  
WATERMELON CAPRESE TOWER

*\$2.25 each*

BRIOCHE TOAST W/ORANGE HABANERO MARMALADE & TRIPLE CREME BRIE  
SMOKED SALMON ON BLACK BREAD W/CREAM CHEESE & FRESH DILL  
TOMATO TOAST W/SERRANO HAM & TETILLA CHEESE  
SHRIMP W/MANGO RELISH ON A PLANTAIN CHIP  
CRAB & MELON PASTRY BOAT  
GRILLED PEAR WRAPPED IN PROSCUITTO & MINT  
CHORIZO & MANCHEGO CANAPES WITH ARUGULA PESTO

*\$2.50 each*

RARE SEARED SESAME CRUSTED TUNA LOIN W/WASABI CREAM & TOBIKO CAVIAR  
SLICED TENDERLOIN OF BEEF W/HORSERADISH MOUSSE ON A BAGUETTE  
MEDALLIONS OF LOBSTER W/GARLIC AIOLI  
BELGIAN ENDIVE W/CRABMEAT & TARRAGON

*\$3.25 each*





# — HOT — HORS D'OEUVRES

*Minimum 20 Per Variety*

*(Priced Per Piece)*

RASPBERRY & BRIE IN FILO

SPANAKOPITA (*spinach & feta in pastry*)

FONTINA ARANCINI

CHICKEN EMPANADA

GRILLED BEEF ROLL WITH SCALLIONS

FRIED CHICKEN DUMPLING WITH DIPPING SAUCE

MINI POTATO LATKES WITH SOUR CREAM & APPLE SAUCE

INDONESIAN CHICKEN SATAY WITH SPICY PEANUT SAUCE

YUKON GOLD BLINI WITH TOMATO CONFIT, PEPPERS & EGGPLANT CAVIAR

ROTI WRAPPED CURRIED POTATO AND CHICKPEAS W/TAMARIND RAITA

ARANCIATA (*walnut risotto stuffed and topped with mint pesto*)

BEGGAR PURSE (*mushroom & scallions in puff pastry*)

FRIED SHRIMP DUMPLING WITH DIPPING SAUCE

CHICKEN WONTONS WITH APRICOT CHILI DIPPING SAUCE

VEGETARIAN WONTON RAVIOLI WITH LIME HOISIN SAUCE

STUFFED MUSHROOMS

*(crab imperial, Italian sausage, spinach & cheese, broccoli rabe & pancetta)*

NEW POTATO WITH MANGO CHORIZO HASH

PORCINI DUSTED SEA SCALLOPS

CHICKEN OR BEEF TERIYAKI

MINI CHEESESTEAK PUFF

BEEF EMPANADA

LAMB TANGINE TURNOVER

*\$2.25 each*

BLINI WITH SOUR CREAM & CAVIAR

SEA SCALLOP WRAPPED IN BACON WITH HOLLANDAISE SAUCE

RISOTTO PANCAKE WITH TOASTED ALMONDS & FRUIT CHUTNEY

PROFITEROLES STUFFED WITH SMOKED SALMON MOUSSE

CRAB EMPANADA

*\$2.50 each*

MINI BEEF WELLINGTON

COCONUT SHRIMP WITH ORANGE HONEY SAUCE

*\$3.25 each*

MINI MARYLAND CRAB CAKES WITH ROASTED PEPPER AIOLI

*\$3.75 each*

BABY RIB LAMB CHOP WITH MINT SAUCE DEMI-GLACE

*\$3.95 each*

# — HOT — HORS D'OEUVRES

## *Meatballs \$9.95 lb*

*(minimum 5 pounds - chafing dish included)*

SWEDISH • HAWAIIAN WITH PINEAPPLE • VEAL & DILL • ASIAN  
SWEET & SOUR • LAMB WITH YOGURT

## *Wings \$9.95 lb*

*(minimum 5 pounds - chafing dish included)*

BARBECUED • HOT & SPICY • ASIAN • PLUM GLAZE

## *Buffalo Wings \$11.95 lb*

*(minimum 5 pounds - chafing dish included)*

Served with blue cheese, carrots & celery.

## *Pigs in a Blanket \$115*

*100 pieces. With mustard & ketchup.*

## *Mini Eggrolls \$115*

*100 pieces. With Asian dipping sauce.*

## — CHEF'S HOT DIPS —

*Only sold in whole trays. Serves 25 people in 10x12 inch pans.*

MEXICAN 7-LAYER DIP  
\$75

CRAB SPINACH & ARTICHOKE DIP  
\$95

SPINACH & ARTICHOKE DIP  
\$60



## QUICHES

BROCCOLI & CHEDDAR • MUSHROOM & SWISS • LORRAINE WITH BACON  
\$25

ARTICHOKE WITH PORTOBELLO MUSHROOMS • CRAB & ASPARAGUS  
SHRIMP WITH SPINACH & TOMATO • SMOKED SALMON, SHALLOT & DILL  
GRILLED VEGETABLE, GOAT CHEESE & THYME  
\$27

## BRUNCH

### *Smoked Fish Platter*

*\$19.95 Per Person -4 varieties \$21.95 Per Person -3 varieties*  
*(minimum of 10 persons)*

Served with whipped cream cheese, imported swiss, sweet Muenster, sliced tomatoes, sliced cucumbers, onions, capers & lemon. Served with 2 bagels per person.

SLICED NOVA • KIPPERED SALMON • WHITEFISH SALAD • BONELESS WHITEFISH  
POACHED SALMON • SABLE • RAINBOW FILET

### *English Tea Sandwiches & Savories*

Tray of 72 pieces on assorted thin breads. Garnished with fresh flowers & orchids.  
*Additional pieces \$1.50 each.*

**\$110**

### *Putting on the Ritz*

Tray of 72 tea sandwiches. Bowls of fresh strawberries & Devon cream.  
Served with assorted mini fruit scones. Garnished with fresh flowers & orchids.  
*Serves 18. Additional guests \$9 each.*

**\$185**

### *High Tea*

Tray of 72 tea sandwiches. Assorted fine pastries, tuxedo dipped strawberries, petit fours, pecan diamonds & mini fresh fruit tarts. Boxes of herbal tea, green tea & English Breakfast teas.  
Garnished with fresh flowers & orchids.  
*Serves 18. Additional guests \$12 each.*

**\$250**

*Choose any 5 items.*

CREAM CHEESE & FRESH HERB SAVORIES • EGG SALAD WITH ASPARAGUS  
SMOKED SALMON PATE WITH PINE NUTS • CUCUMBER • EGG SALAD WITH HAM  
PROSCUITTO WITH MOZZARELLA & PESTO • CRABMEAT WITH THOUSAND ISLAND DRESSING  
BAKED SALMON WITH FRESH SPINACH • HAM & SWISS WITH DIJON •  
TOMATO, MOZZARELLA & BASIL • DATE & WALNUT WITH CREAM CHEESE  
GRATED VEGETABLES WITH HERB CREAM CHEESE  
SPICY CREAM CHEESE, SUN-DRIED TOMATO & SCALLION  
ROAST TURKEY WITH CRANBERRY • HAM WITH DILL • TUNA WITH AVOCADO

# COCKTAIL RECEPTIONS

## 2-Hour Events

*\*All two hour events include servers and disposable tableware. Minimum of 30 people.*

### RECEPTION 1

#### STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 3 Trays*) • 75 PEOPLE (*Select 4 Trays*) • 100 PEOPLE (*Includes all Trays*)

##### ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook sharp cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

##### ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.

##### ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

##### MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

##### MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

#### STATIONARY HOT HORS D'OEUVRES

*(Please Select 3)*

CHEF'S HOMEMADE MEATBALLS (*Swedish, Asian, sweet & sour*)

##### HOT DIPS

MEXICAN 7 LAYER DIP

SPINACH & ARTICHOKE DIP

MINI EGG ROLLS

PIGS IN A BLANKET

CHICKEN TENDERS

TORTELLINI IN A TOMATO BASIL CREAM SAUCE

30-49 PEOPLE  
\$32.95 Per Person

50-100 PEOPLE  
\$24.95 Per Person

100 PEOPLE OR MORE  
\$21.95 Per Person

## RECEPTION 2

### STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 3 Trays*) • 75 PEOPLE (*Select 4 Trays*) • 100 PEOPLE (*Includes all Trays*)

#### ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook sharp cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

#### CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

#### ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

#### MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

#### MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey jack & sour cream. Served with an assortment of corn chips.

### BUTLERED HOT HORS D'OEUVRES

*(Please Select 6)*

RASPBERRY & BRIE IN FILO

SPANAKOPITA (*Spinach & Feta in Pastry*)

FONTINA ARANCINI BALLS

MINI CHICKEN EMPANADA

FRIED CHICKEN DUMPLINGS

MINI POTATO LATKES

MINI BEEF WELLINGTON

SCALLOPS WRAPPED IN BACON

MINI CHEESESTEAK PUFFS

RISOTTO PANCAKE W/TOASTED ALMONDS & FRUIT CHUTNEY

NEW POTATO W/CHORIZO & MANCHEGO HASH

CHICKEN WONTONS W/APRICOT CHILE DIPPING SAUCE

ROTI WRAPPED W/CURRIED POTATO & CHICKPEAS W/TAMARIND RAITA

COCONUT SHRIMP W/ORANGE HONEY GLAZE

GARLIC PITA TRIANGLES W/FIRE ROASTED RED PEPPER HUMMUS

30-49 PEOPLE

\$34.95 Per Person

50-100 PEOPLE

\$29.95 Per Person

100 PEOPLE OR MORE

\$27.95 Per Person

# RECEPTION 3

## STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 3 Trays*) • 75 PEOPLE (*Select 4 Trays*) • 100 PEOPLE (*Includes all Trays*)

### ITALIAN CHEESE TRAY

Fontina, Gorgonzola, aged provolone, Asiago.

### CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

### ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

### MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

### MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey jack & sour cream. Served with an assortment of corn chips.

## CARVING STATION

*(Carved by Chef)*

### FRESH ROAST TURKEY BREAST

Served with fresh cranberry chutney and herb de Provence mayonnaise & assorted fresh baked rolls.

&

### SMOKED COUNTRY HAM

Served with course grain mustard & honey mustard & assorted fresh baked rolls.

## ACTION STATION

*(Please Select 1)*

### MASHED POTATO BAR *(served by attendant)*

Creamy yukon gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

### RISOTTO BAR *(served by attendant)*

Arborio rice with saffron and Parmesan cheese served with an assortment of toppings including Moroccan lamb, sautéed crayfish with fresh tarragon, diced portobello mushroom & asparagus in a balsamic vinaigrette reduction, or boneless chicken with sautéed spinach.

### PASTA STATION *(served by attendant)*

Your choice of Penne Pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese Sauces. Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp and scallops.

30-49 PEOPLE

\$34.95 Per Person

50-100 PEOPLE

\$29.95 Per Person

100 PEOPLE OR MORE

\$27.95 Per Person

# 1-Hour Parties

*\*Available only as an addition to a Sit Down Dinner, Full Dinner Buffet or Action Station. Includes service staff. Minimum of 30 people.*

## COCKTAIL HOUR 1

### STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 2 Trays*) • 75 PEOPLE (*Select 3 Trays*) • 100 PEOPLE (*Select 4 Trays*)

#### FRENCH CHEESE TRAY

Montrachet, Port Salut, Roquefort Societé B, Comté.

#### ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.

#### ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

#### MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

#### MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

### BUTLERED HOT HORS D'OEUVRES

*(Please Select 4)*

RASPBERRY & BRIE IN FILO • SPANAKOPITA

FONTINA ARANCINI BALLS • MINI CHICKEN EMPANADA

FRIED CHICKEN DUMPLING • MINI POTATO LATKES

MINI BEEF WELLINGTON

SCALLOPS WRAPPED IN BACON • MINI CHEESESTEAK PUFFS

RISOTTO PANCAKE W/TOASTED ALMONDS & FRUIT CHUTNEY

NEW POTATO W/CHORIZO & MANCHEGO HASH

CHICKEN WONTONS W/APRICOT CHILE DIPPING SAUCE

ROTI WRAPPED W/CURRIED POTATO & CHICKPEAS W/TAIMANIN RAITA

COCONUT SHRIMP W/ORANGE HONEY GLAZE

GARLIC PITA TRIANGLES W/FIRE ROASTED RED PEPPER HUMMUS

OVER 50 PEOPLE

*\$25.00 Per Person*

UNDER 50 PEOPLE

*\$30.00 Per Person*



# COCKTAIL HOUR 2

## STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 2 Trays*) • 75 PEOPLE (*Select 3 Trays*) • 100 PEOPLE (*Select 4 Trays*)

### ARTISAN CHEESE TRAY

Saga Blue, dill Havarti, Jarlsberg & Vermont cheddar served w/assorted fruits & berries served w/baguette & cracker tray.

### CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

### ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

### MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

### MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

## STATIONARY HOT HORS D'OEUVRES

*(Please Select 2)*

CHEF'S HOMEMADE MEATBALLS (*Swedish, Asian, sweet & sour*)

### HOT DIPS

MEXICAN 7 LAYER DIP

SPINACH & ARTICHOKE DIP

MINI EGG ROLLS

OVER 50 PEOPLE

*\$25.00 Per Person*

UNDER 50 PEOPLE

*\$30.00 Per Person*

## COMPLETE NON-ALCOHOLIC BAR WITH LIQUOR LIABILITY INSURANCE

*Includes: unlimited soda, sparkling and still water, juice, mixers & fruit garnish.*

*\$250 for up to 50 people*

*(\$5 per person for over 50)*

## COMPLETE COFFEE & TEA SERVICE

*50 person minimum*

*\$3.00 Per Person*

## Additional Selections

*Additional selections are available for an additional charge per person accompanying any 1 hour cocktail reception. All include china, flatware & staff.*

### CARVING STATION

HERB RUBBED TENDERLOIN OF BEEF WITH CARAMELIZED ONIONS

*(\$19.95 Per Person)*

TOP ROUND OF BEEF WITH AU JUS

*(\$13.95 Per Person)*

MAPLE POMEGRANATE GLAZED TURKEY BREAST

*(\$13.95 Per Person)*

HERB CRUSTED ROASTED PORK LOIN WITH GINGER PEAR GLAZE

*(\$13.95 Per Person)*

ROASTED SUCKLING PIG

*(Minimum of 50 People - \$13.95 Per Person)*



### PASTA STATION

Your choice of penne pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese sauce. Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp & scallops.

*(\$13.00 Per Person - served by attendant)*

### MASHED POTATO BAR

Creamy Yukon Gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

*(\$12.00 Per Person - served by attendant)*

### RISOTTO BAR

Arborio rice with saffron & Parmesan cheese served with an assortment of toppings including Moroccan lamb, sautéed crayfish with fresh tarragon, diced portobello mushroom & asparagus in a balsamic vinaigrette reduction, or boneless chicken with sautéed spinach.

*(\$13.00 Per Person - served by attendant)*

## CRAB CAKE STATION

Served on a baguette with choice of sauces including roasted pepper aioli, creamy pesto sauce, cranberry jalapeño relish. Enough for each guest to get two 3oz crab cakes.

*(\$14.00 Per Person - sautéed table-side & served by attendant)*

## SUSHI STATION

California rolls, philly rolls (smoked salmon and cream cheese), vegetable rolls, spicy tuna rolls & eel rolls. Accompanied by fresh ginger, wasabi & soy sauce.

*(\$13.00 Per Person - attended & served by sushi chefs)*

## CHEESESTEAK STATION

Make your own cheesesteak or chicken cheesesteak sautéed onions, mushrooms & cheese whiz. Served with ketchup.

*(\$6.50 Per Person)*

## SWEET ENDINGS

### EUROPEAN PASTRY TRAY

Fresh fruit mini tarts, mini Opera tarts, mini cream puffs with fresh fruit mousse, tuxedo-dipped jumbo strawberries, pecan diamonds, assorted petit fours.

*(\$11.00 Per Person)*

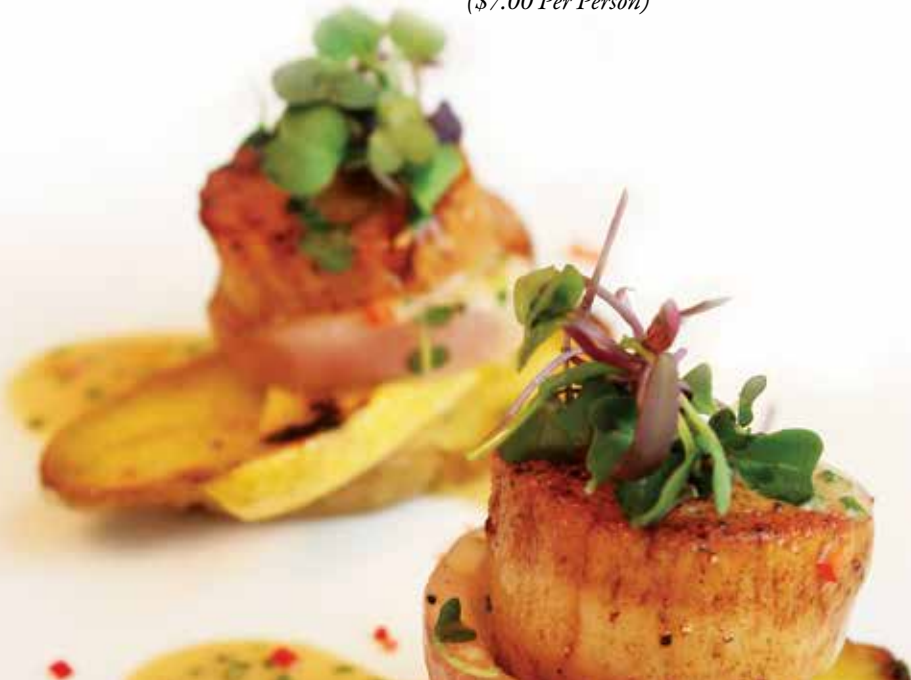
### ALL AMERICAN PASTRY TRAY

Mini eclairs, mini cannoli, brownies, blondies, double dipped shortbread cookies and double dipped strawberries for garnish.

*(\$9.00 Per Person)*

### FRESH SLICED FRUIT & ASSORTED BERRIES

*(\$7.00 Per Person)*



# — BUFFET MENUS —

*All a minimum of 30 people*

## BUFFET 1

### SPRING SALAD

Young Greens Tossed with Traditional Vegetables & Herb Dressing

### CHICKEN BREAST

Butterflied & Stuffed with Vegetable Duxelle with Lemon & Herb Sauce

### TURBAN OF SOLE

Atlantic Sole Filled with Crab Stuffing

## — SERVED WITH —

A Fresh Medley of Steamed Vegetables

Brown & Wild Rice with Mushrooms & Scallions

A Presentation of Assorted Rolls & Butter

Fresh Seasonal Fruit Tray

Coffee & Tea

30-49 PEOPLE

\$34.95 Per Person

50 & UP

\$28.95 Per Person

## BUFFET 2

### SPINACH SALAD

Sliced Hard Boiled Egg, Mushrooms, Tomatoes & Creamy Tomato & Herb Dressing

### CHICKEN MARSALA

Sautéed Boneless Chicken Breast Finished with Marsala Wine, Fresh Mushrooms & Sweet Red Peppers

### HERB ROASTED TENDERLOIN

Herb Roasted Tenderloin of Beef Carved by the Chef with a Grain Mustard Demi-Glaze

## — SERVED WITH —

Grilled Asparagus

Mashed Sweet Potatoes

A presentation of Assorted Rolls & Butter

Chocolate Dipped Fruits

Strawberries, Pineapple & Oranges

Coffee & Tea Service

30-49 PEOPLE

\$42.95 Per Person

50 & UP

\$36.95 Per Person



## BUFFET 3

### CAESAR SALAD

With chef's special dressing, Parmesan cheese & fresh baked croutons.

### GARLIC & CHEESE TORTELLINI

With a tomato basil cream sauce.

### NORTH ATLANTIC SALMON

With sweet red pepper butter.

### ROASTED TENDERLOIN OF BEEF

Herb crusted tenderloin of beef carved by the chef with a grain mustard demi glaze.

### — SERVED WITH —

A fresh medley of grilled vegetables & lemon roasted potatoes.

A presentation of assorted rolls & butter.

Tray of assorted mini pastries: eclairs, cannolis, cream puffs & chocolate dipped strawberries.

Coffee & tea service.

30-49 PEOPLE

50 & UP

\$44.95 Per Person

\$38.95 Per Person

## BUFFET 4

### CAESAR SALAD

With chef's special dressing, fresh Parmesan cheese & fresh baked croutons.

### SPRING SALAD

Young greens tossed with traditional vegetables with a fresh herb dressing.

### STUFFED FRESH TURKEY BREAST

Stuffed with garden vegetable duxelle.

### ROASTED PRIME RIB

Carved by the chef & served with mushroom au jus & creamy mushroom sauce.

### GRILLED CHILEAN SEA BASS

With champagne, mustard & dill glaze.

### — SERVED WITH —

Baked Summer Squash Au Gratin • Herb Roasted New Potatoes

A Presentation of Assorted Rolls & Butter

Black & White Mousse Cake

*Moist chocolate cake, rich chocolate mousse & elegant white chocolate mousse iced lightly in chocolate buttercream and coated with bittersweet chocolate ganache.*

Coffee & Tea Service

30-49 PEOPLE

50 & UP

\$47.95 Per Person

\$41.95 Per Person



— ALL BUFFETS INCLUDE —

CHAFING DISHES, SERVING PIECES & DISPOSABLE TABLEWARE  
PAPER TABLECLOTH FOR BUFFET, GARNISH & SETUP FOR BUFFET TABLE  
WITH STAFF ATTENDANT.

— ALTERNATIVE BUFFET SELECTIONS —

— BUFFET 1 —

CHICKEN FONTINA  
HERB CRUSTED CHICKEN  
GRILLED FLANK STEAK  
GRILLED HANGER STEAK  
SLICED SIRLOIN OF BEEF  
PORK LOIN STUFFED WITH APRICOT & CHERRIES

— BUFFETS 2, 3 & 4 —

PRIME RIB  
CHICKEN FONTINA  
GRILLED FLANK STEAK  
GRILLED HANGER STEAK  
STUFFED CHICKEN BREAST W/VEGETABLES & RICE  
GRILLED CHICKEN, BEEF, SEAFOOD OR VEGETABLE KABOBS  
VEGETABLE LASAGNA  
SHORT RIBS OF BEEF  
BRAISED BRISKET OF BEEF





# SIT DOWN DINNER

*Per person prices include: china, flatware, stemware, floor length table linens, all service necessary to expedite event & all gratuities. Minimum 50 people.*

## FIRST COURSE *(Select 1)*

ROASTED PEPPER, TOMATO & BASIL BISQUE

ESCAROLE, WHITE BEAN & SAUSAGE SOUP

CAESAR SALAD

SPINACH SALAD W/HARD BOILED EGGS, CROUTONS, BACON & RANCH DRESSING

ROASTED BABY BEETS WITH ORANGE SEGMENTS,  
KALAMATA OLIVES & RED ONIONS IN A RED WINE VINAIGRETTE

## MAIN COURSE *(Select 1)*

*One additional selection, add \$3.00 per person.*

MARYLAND CRAB CAKES

With fresh lemon & thyme sauce. *(\$89.00 Per Person)*

CHILEAN SEA BASS

With champagne mustard glaze. *(\$97.00 Per Person)*

ATLANTIC SALMON FILET

With sweet red pepper beurre blanc. *(\$89.00 Per Person)*

SEARED TUNA WITH KIWI MANGO CHUTNEY

Center cut fresh yellowfin tuna served with kiwi mango salsa. *(\$91.00 Per Person)*

CHICKEN FONTINA

Sautéed boneless chicken breast topped with sautéed spinach, sun-dried tomatoes & fontina cheese in a sun-dried tomato demi glaze. *(\$85.00 Per Person)*

HERB CRUSTED CHICKEN *(\$85.00 Per Person)*

Boneless chicken breast with garden herbs accompanied by caramelized onions & a sweet sherry sauce. *(\$85.00 Per Person)*

SPRING CHICKEN BREAST *(\$85.00 Per Person)*

Sautéed boneless breast of chicken stuffed with spinach & chevre with rosemary au jus. *(\$85.00 Per Person)*

PAN SEARED PETIT FILET MIGNON WITH MERLOT SAUCE

Center cut of beef pan seared & presented with garlic crostini with a savory merlot sauce. *(\$105.00 Per Person)*

## ROAST TENDERLOIN OF BEEF

Oven roasted center cut tenderloin seared with a mushroom demi-glace.  
*(\$103.00 Per Person)*

## ROAST PRIME RIB OF BEEF

Seasoned and slow roasted prime rib served with a peppercorn infused au jus.  
*(\$103.00 Per Person)*

## DUETS

### FILET MIGNON & MARYLAND CRAB CAKE

A pairing of charbroiled filet mignon with merlot sauce with a Maryland crab cake served with lemon thyme sauce. *(\$99.00 Per Person)*

### BRAISED SHORT RIB & PAN SEARED SCALLOP

A pairing of dry rubbed short rib braised in rosemary au jus and pan seared scallops dusted in porcini mushroom powder. *(\$89.00 Per Person)*

## ACCOMPANIMENTS

*(Select 2)*

### POTATOES

Balsamic Potatoes • Scalloped • Oven Roasted with Rosemary • Al Forno  
Mashed Red Bliss With Garlic & Scallions • Apulian with Tomatoes, Onions & Herbs  
Baked Stuffed With Parmesan Cheese • Herb Roasted

### RICE

Wild Rice with Mushrooms & Scallions • Caribbean Rice  
Brown Rice with Dried Cherries • Wild Rice With Fruit & Hazelnuts  
Curried Rice with Vegetables • Classic Risotto • Spanish Rice  
Brown & Wild Rice with Sun-Dried Tomatoes

### VEGETABLES

Broccoli & Cauliflower with Pesto • Broccoli Rabe with Garlic & Olive Oil  
Broccoli with Endive & Radicchio • Broccoli with Garlic & Red Peppers  
Broccoli with Sun-Dried Tomatoes & Mushrooms  
Brussels Sprouts with Honey Roasted Pecans  
Carrots with Dried Cranberries • Carrots with Honey-Ginger  
Escarole Sautéed with Garlic Green Beans with Artichokes & Portobello Mushrooms  
Green Beans with Carrots & Red Onions with Fresh Dill • Green Beans with Cashews  
Green Beans with Garlic & Lemon • Green Beans with Hazelnuts & Caramelized Onion  
Grilled Assorted Vegetables • Haricot Verte with Hazelnuts & Caramelized Shallots  
Roasted Assorted Vegetables • Roasted Fennel with Tomato & Garlic  
Sautéed Spinach with Garlic • Snow Peas & Shiitake Mushrooms  
Steamed Assorted Vegetables

*All served with assorted rolls & butter.*

# SWEET ENDINGS

*(Select 1)*

CHOCOLATE MOUSSE

ASSORTED BERRIES WITH FRESH WHIPPED CREAM

BLACK & WHITE MOUSSE CAKE

Moist chocolate cake, rich chocolate mousse & elegant whipped chocolate mousse  
Iced lightly in chocolate buttercream and coated with bittersweet chocolate ganache.

CLASSICO CAKE

2-Layers of moist chocolate cake & 1-layer on vanilla-scented cream cheese.  
Frosted with chocolate buttercream & enrobed with bittersweet chocolate glaze.

*Coffee & Tea Service*



*Chef's Table*

MEMBER OF THE CHEF'S MARKET FAMILY

231 SOUTH STREET PHILADELPHIA, PA. 19147

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