

CHEF'S TABLE CATERING

Deluxe Holiday Menu

STATION APPETIZERS

Choose One

- Assorted Cheese, Cracker and Vegetable Platters
- Bruschetta Station with 3 Toppings

TRAY PASSED APPETIZERS

Choose Any Two (Add another for \$1.00 per person, per selection)

- Assorted Sausages
- Goat Cheese Crostini
- BBQ Meatballs
- Loaded Potato Bites
- Risotto Bites with Pancetta
- Stuffed Mushrooms
- Roasted Vegetable Crostini
- Chicken Satay with Peanut Sauce
- Curried Chicken Salad on Crisp Wonton
- Stuffed Yukon Gold Potatoes
- Chicken Parmesan Bites
- Spanakopita Bites
- Artichoke Heart Crostini
- Vietnamese Style Meatballs
- Chimichurri Beef Skewers
- Churrasco Chicken Skewers
- Phyllo Cup with Caramelized Onions and Goat Cheese
- Brie and Grape Salad Tarts
- Mediterranean Tarts
- Asparagus and Goat Cheese Croquettes
- Crispy Polenta Round with Sundried Tomato Relish
- Roasted Grape and Mascarpone Crostini
- Bacon Wrapped Dates

SALADS

Choose One

- Garden Salad with Carrots, Tomatoes and Cucumber
- Caesar Salad with Parmesan Croutons

Plus Any Additional Side Salad

- Orzo Pasta Salad with Spinach, Cucumbers and Tomatoes
- Rustic Tomato and Cucumber Salad
- Pasta Salad with Salami, Mozzarella and Pepperoncini
- Israeli Cous Cous Salad with Chopped Vegetables
- Barley Salad with Cranberries, Roasted Corn, Edamame and Butternut Squash



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VEGETABLES

Choose One

- Market Fresh Vegetables
- Petite Green Beans
- Maple Glazed Carrots
- Chef's Choice

SIDE DISH OPTIONS

Choose One (Add another for \$2.00 per person, per selection)

- Roasted Garlic Mashed Potatoes
- Rice Pilaf
- Pesto Penne Pasta
- 4 Cheese Mac and Cheese
- Baked Penne with Red Sauce and Mozzarella
- Wild Rice Pilaf
- Cornbread Stuffing
- Sweet Potato Mash with Pecan Maple Topping
- Yukon and Mushroom Gratin

BUFFET STYLE ENTRÉE SELECTIONS

Choose Two

- Herb Roasted Chicken Breast with Apple Sausage Stuffing
- Boneless Beef Short Ribs with a Cabernet Demi Glace
- Braised Beef Tips with Button Mushrooms and Pearl Onions
- Pan Seared Chicken Breast with a Mushroom and Herb Pan Jus
- Prosciutto Wrapped Pork Loin stuffed with Mushrooms and Caramelized Onions
- Chicken Breast Stuffed with Pancetta, Fire Roasted Red Peppers, Spinach and Caramelized Onions
- Dijon Marinated Chicken Breast with Broccolini and Crimini Mushrooms
- Brown Sugar Brined Pork Loin with Apple Cranberry Chutney
- Honey Baked Ham
- Oven Roasted Turkey Breast with Turkey Gravy
- Pan Seared Salmon with Arugula Chimichurri
- Olive Oil and White Balsamic Vinegar Marinated Chicken Breast with Pomegranate Glaze
- Pacific Cod with Kale-Walnut Pesto



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DESSERTS

Choose One

- Triple Chocolate Brownie topped with Mousse
- Cheesecake with Fruit Topping
- Fruit Crisp

Pricing Includes

- All Service and Kitchen Personnel
- Delivery and Buffet Set Up/Clean Up; Kitchen Clean Up per Venue Guidelines
- China, Flatware and Water Goblet
- Water, Iced Tea, Rolls and Butter

Additional Options

- Bartending Service - Hourly Rate Plus Set Up Fee

