



Holiday Hors D'Oeuvre Buffet Menu

The Holiday Hors D'Oeuvre Buffet Menus are perfect for all your holiday get-togethers and any other special occasions. In each menu there is plenty of food to comfortably serve the number of guests specified. For the hearty, you may want to plan on a few extra servings. Your My Chef Account Executive can advise you as to portion sizes and quantity of food offered in each menu. If you have less guests than the published guest count, please give us a call to adjust the menus and pricing.

The prices listed below are for food only. Service staff, rental items, disposables, decorations, sales tax, delivery, gratuity, etc. are an additional charge. For other hors d'oeuvre ideas, please ask for our complete Hors D'Oeuvre Menu. For special holiday dinners, bar and beverage service, breakfasts and luncheons, please call for assistance. My Chef's professional Account Executives will be happy to create an event plan to fit your exact needs and budget. **Happy Holidays from My Chef!**

Winter Wonderland

Platter of Grilled Medallions of Beef Tenderloin

Silver Dollar Rolls

Sherried Horseradish Sauce

Crab Cakes with Cajun Remoulade

Jumbo Shrimp with Zesty Cocktail Sauce

Brie en Croute with Preserves and Nuts

Gourmet Cracker Tray

Asparagus Spears with Crumbled Gorgonzola, Roasted Peppers

Mini Chicken Dijon in Puff Pastry

Bacon Wrapped Dates

Mushroom Pillows

Petite Pears Piped with Blue Cheese, Toasted Walnut Garnish

Bruschetta Bar with Three Toppings

Tomatoes and Fresh Herbs, Artichoke and Romano Spread,

Spicy Olive Tapenade, Toasted Bread Rounds with Olive Oil

\$999.95 - Serves 48 - 12 pieces per guest

Suggested Dessert - Decadent Chocolate Truffle Tray - \$59.95



Twelve Days of Christmas

Hot Hors D'Oeuvres

Shrimp Tempura with Orange Ginger Sauce

Brie and Raspberry Beggar's Purses

Mushrooms Lorraine

Asian Pork Skewers

Artichoke Beignet with Boursin

Stroganoff Mushroom Meatballs

Bacon Wrapped Water Chestnuts

Cold Hors D'Oeuvres and Sweets

Cape Cod Seafood Mini Croissants with Crab and Shrimp

Tuscan Skewers with Salami, Tortellini and Olives

Seasoned Pita Chips with Artichoke Romano Spread

Roasted Garlic Chicken Pizza Triangles with Caramelized Onions

Mini Gourmet Cupcake Tray

Red Velvet, Oreo & Carrot Cupcakes

\$689.95 - Serves 36 - 14 pieces per guest



Toyland - For the Young at Heart

Baked Macaroni with Four Cheeses

Pigs in a Blanket with Ketchup on the Side

Chicken Tenders with Ranch Dip

BBQ Meatballs

\$94.95 - Serves 12 - 7 pieces per guest

Suggested Dessert - Chocolate Dipped Rice Crispy Triangles - \$39.95

Christmas Around the World

England

Beef Wellington

Petite Pears with Blue Cheese, Walnuts

Mediterranean

Lavosh Pinwheel Sandwiches

Spanikopita

Asia

Bacon Wrapped Scallops

Vegetable Spring Rolls

with Plum Sauce

France

Quiche Lorraine

Mini Croissant with Turkey, Creamy Brie and Cranberry Sauce

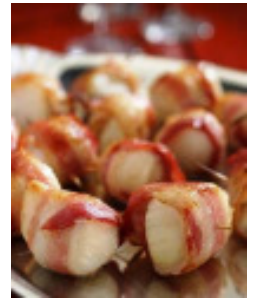
Italy

Tuscan Skewers with Salami, Tortellini and Olives

Wild Mushroom Pizza Triangles with Prosciutto and Red Onion

\$599.95 - Serves 36 - 12 pieces per guest

Suggested Dessert - Finger Sweet Tray - \$64.95



Roman Holiday

Tenderloin Wraps

Chicken Marsala Pot Pies

Shrimp Crostini

Spinach Pesto Puffs

Bacon Wrapped Dates

Sicilian Pinwheel Sandwiches

Wild Mushroom Pizza Triangles with Prosciutto and Red Onion

Italian Sausage Pepper Poppers

Cheese Tartlets with Spicy Onion and Pepper Relish

Eggplant Parmesan Skewers

\$699.95 - Serves 48 - 10 pieces per guest

Suggested Dessert - Fresh Fruit Tray with Amaretto Sauce - \$59.95



Sleigh Ride

All American Mini Cheeseburger *or*

Angus Blueburgers with BBQ Onions,

Crab Cakes with Cajun Remoulade

Artichoke Beignet with Boursin

Italian Sausage Stuffed Mushrooms

with Spinach and Walnuts

Lavosh Pinwheel Sandwiches

Sesame Chicken Tempura

with Plum Sauce

Cocktail Meatballs with BBQ Sauce

\$499.95 - Serves 36 10 pc per guest

Suggested Dessert - Cheesecake Triangles - \$54.95

 **My Chef Catering**
630/717-1167

view all our menus on www.mychef.com

Holiday Hors D'Oeuvre Buffet Menu

Deck the Halls

Beef Wellington
Mushroom Pillows
Jumbo Shrimp with Zesty Cocktail Sauce
Assorted Canapé Tray with
Shrimp Crostini, Sicilian Crostini and
Cheese Tartlet with Spicy Onion & Pepper Relish
Vegetable Quesadilla Cones
Bacon Wrapped Dates with Honey Citrus Dipping Sauce
\$499.95 - Serves 36 - 9 pieces per guest
Suggested Dessert - Candy Apple Pecan Tartlets - \$62.95



Baby It's Cold Outside

3" Fig, Onion and Blue Cheese Pizzas
Cocktail Meatballs with BBQ Sauce
Mini Reubens
Assorted Canapé Tray with
Shrimp Crostini, Sicilian Crostini and
Cheese Tartlet with Spicy Onion & Pepper Relish
Boursin and Sundried Tomato Mushroom Caps
Silver Dollar Sandwiches with Sliced Ham and Turkey
Honey Mustard ~ Chipotle Ranch
Seasoned Pita Chips
with Spinach & Bacon, Prosciutto & Cheddar or
Artichoke Romano Dip
\$319.95 - Serves 24 - 9 pieces per guest
Suggested Dessert - Homemade Bar Cookie Tray - \$49.95

Santa's Favorites

All American Angus Cheeseburgers
with Cheese, Sautéed Onions, Dill Pickle
3" Sausage and Cheese Pizzas
Franks in a Blanket
Macaroni & Cheese Bites with Bacon & Scallions
Salami and Cheese Cornucopias
Seasoned Pita Chips with Choice of Dip
\$359.95 - Serves 36 - 7 pieces per guest
Suggested Dessert - Chocolate Lover's Tray - \$64.95



Frosty's Favorites

This Menu is All Cold
Shrimp Crostini
Antipasto Tray with Assorted Italian Meats, Cheeses and Crudités
Petite Croissants with Sliced Roast Beef
Silver Dollar Sandwiches with Sliced Ham and Turkey
Sherried Horseradish ~ Chipotle Ranch ~ Honey Mustard
Bruschetta Bar with Three Toppings
Tomatoes and Fresh Herbs, Spicy Olive Tapenade, Artichoke and
Romano Spread, Toasted Bread Rounds Brushed with Olive Oil
\$359.95 - Serves 36 - 6 pieces per guest
Suggested Dessert - Gourmet Mini Cupcake Tray - \$59.95



Mini Sweet Selections

Chocolate Lover's Tray	50 pieces	\$64.95
Decadent Chocolate Truffle Tray	36 pieces	\$59.95
Gourmet Mini Cupcake Tray	36 pieces	\$59.95
<i>oreo, red velvet and carrot cupcakes, seasonal decorations</i>		
Finger Sweet Tray	48 pieces	\$64.95
Homemade Bar Cookie Tray	50 pieces	\$49.95
Decadent Brownie Tray	50 pieces	\$52.95
Homemade Mini Cookie Tray	48 pieces	\$29.95
Candy Apple Pecan Tartlets	48 pieces	\$62.95
Cheesecake Triangles	50 pieces	\$54.95
<i>your choice of fresh fruit topping or dipped in chocolate</i>		
Rice Crispy Triangles	48 pieces	\$39.95
<i>dipped in white and dark chocolate</i>		
Fresh Fruit Dessert Tray	serves 36	\$59.95
<i>with chocolate and creamy citrus orange dipping sauces</i>		

Holiday Hangout

Crab Rangoon with Spicy Plum Sauce
Petite Quiche Lorraine
Italian Sausage Bites with Red and Green Peppers
Tray of French Bread For Italian Sausage Bites
Chicken Quesadilla Triangles
Cherry Tomato Margherita Pizza Triangles
Cocktail Meatballs with BBQ Sauce
\$349.95 - Serves 36 - 9 pieces per guest
Suggested Dessert - Chocolate Dipped Rice Crispy Triangles - \$39.95



view all our menus on www.mychef.com



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Due to the increased volume of business generated during busy seasons, we recommend you book your event at your earliest convenience. **Until we have a deposit to hold your date, your event will not be entered into our book as a confirmed event. We will continue to book other events on that date until we reach capacity.** To ensure all events are given proper attention, My Chef reserves the right to close-out certain days.

Your event is very important to us and to ensure proper staffing and execution, your menu must be finalized two weeks before the event date. **For proper planning, final guest count must be received seven days prior to your event. We welcome the opportunity to serve you!**