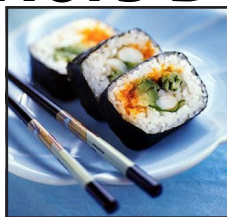


Hors D'Oeuvre Menu

underlined items are new



Hot Hors D'Oeuvres

priced per dozen – minimum order 2 dozen

<u>Mini Chicken Dijon in Puff Pastry</u>	<u>\$22.95</u>
Mini Beef Wellington with mushroom duxelle	\$23.95
Brie and Raspberry Beggar's Purse	\$19.95
Mushroom Pillows	\$18.95
Spinach Pesto Puffs	\$17.95
Artichoke Beignet with boursin	\$19.95
Petite Quiche Lorraine	\$14.95
Spanikopita	\$15.95
Chicken Marsala Pot Pie	\$18.95
<u>Italian Sausage Cherry Pepper Poppers</u>	<u>\$16.95</u>

<u>Shrimp Tempura with orange ginger dipping sauce</u>	<u>\$22.95</u>
Crab Cakes with cajun remoulade	\$18.95
Crab Rangoon with hot mustard sauce	\$16.95
<u>Asian Pork Skewer</u>	<u>\$18.95</u>
Vegetable Spring Rolls with spicy plum dipping sauce	\$14.95
<u>Flank Steak Roll with carrots, scallions, sweet glaze</u>	<u>\$22.95</u>
Chicken Skewers with choice of one dipping sauce orange ginger, honey citrus or cranberry bbq	\$18.95
<u>Sesame Chicken Tempura with spicy plum sauce</u>	<u>\$18.95</u>

Bacon Wrapped Dates with honey citrus sauce	\$19.95
Bacon Wrapped Scallops	\$19.95
Bacon Wrapped Water Chestnuts	\$12.95

Italian Sausage Mushroom Caps, spinach & walnuts	\$16.95
Mushrooms Lorraine with Swiss cheese and bacon	\$16.95
Boursin & Sundried Tomato Mushroom Caps	\$16.95

3" Sausage and Cheese Pizzas	\$19.95
<u>3" Fig, Onion and Blue Cheese Gourmet Pizzas</u>	<u>\$23.95</u>

Cocktail Meatballs	\$8.95
stroganoff mushroom, red wine reduction, bbq or tomato garlic	
Franks in a Blanket	\$13.95
Italian Sausage Bites	\$49.95
with sautéed red and green peppers – approximately 80 pieces	

<u>Macaroni & Cheese Bites with bacon and scallions</u>	<u>\$18.95</u>
<u>Vegetable Quesadilla Cone</u>	<u>\$16.95</u>
<u>Chicken Quesadilla Triangle</u>	<u>\$18.95</u>
Buffalo Chicken Spring Rolls, blue cheese dip	\$16.95

All American Mini Angus Cheeseburgers	\$25.95
<u>Mini Angus Blueburgers with blue cheese, bbq onions</u>	<u>\$25.95</u>
<u>Sauteed Mushroom Sliders</u>	<u>\$23.95</u>
<u>Tilapia Sliders with American Cheese and Tartar Sauce</u>	<u>\$23.95</u>
Mini Reuben Sandwiches	\$25.95

Cold Hors D'Oeuvres

priced per dozen – minimum order 2 dozen

<u>Beef Tenderloin and Asparagus Wraps</u>	<u>\$32.95</u>
<u>beef tenderloin, herbed cheese wrapped around an asparagus spear</u>	
Caprese Skewers	\$15.95
fresh mozzarella and petite tomatoes, basil pesto dipping sauce	
Tuscan Skewers with salami, tortellini and olive	\$16.95
Brie Tartlet with lingonberries and fresh mint garnish	\$16.95
Shrimp Crostini with cajun remoulade	\$19.95
<u>Cheese Tartlet with spicy onion, tomato & pepper relish</u>	<u>\$13.95</u>
<u>Grilled Shrimp Skewer with cajun remoulade dip</u>	<u>\$21.95</u>
Sundried Tomato & Goat Cheese Crostini	\$17.95
Sicilian Crostini with fresh mozzarella and tomatoes	\$16.95
<u>Mediterranean Canapé with feta, cucumber, kalamata</u>	<u>\$17.95</u>
<u>Fresh Tomato and Artichoke Canapé</u>	<u>\$13.95</u>
<u>Baked Goat Cheese Stuffed Cherry Tomatoes</u>	<u>\$12.95</u>
Smoked Salmon Canapé	\$19.95
Cucumber Canapé	\$13.95
Roast Beef & Rye Canapé with spicy pepperadew relish	\$18.95
Petite Pear Piped with blue cheese, walnut garnish	\$19.95

Assorted Canapé Tray - 48 pieces ~ \$64.95
 Shrimp Crostini with cajun remoulade
 Cheese Tartlet with a spicy onion, tomato & pepper relish
 Sicilian Crostini with fresh mozzarella and tomatoes

Seafood Platters

Shrimp with Zesty Cocktail Sauce - 2 lb minimum	\$26.95/lb
Grilled Peppered Ahi Tuna Skewers - 36 per tray presented rare with fresh ginger and wasabi mayo	\$64.95
Salmon Skewers with sesame garlic glaze - 36 per tray	\$64.95
Poached Whole Salmon Display - Serves 100	\$299.95
with chopped egg, capers, red onion, tomato, dilled cream cheese, crackers	
Smoked Salmon Platter - Serves 36	\$79.95
with chopped egg, capers, red onion, tomato, dilled cream cheese, crackers	
Sushi ~ Maki Platter	50 pieces \$174.95
	100 pieces \$299.95
assortment of fresh, hand crafted Japanese delicacies	

How Many? Plan on serving 4 to 5 hors d'oeuvres (pieces) per guest if dinner follows; 10 pieces for a cocktail party. For "heavy" appetizers served in place of dinner, plan on 12 - 18 pieces per guest. See our Holiday Hors D'Oeuvre Buffet Menu for additional planning ideas.



Platters, Trays and Displays

Brie en Croute topped with preserves and nuts - 48 srv	\$59.95
Cracker Tray – approximately 120 pieces	\$19.95
Antipasto Tray - serves 48	\$56.95
<i>with assorted Italian meats, cheeses, olives, peppers and crudites</i>	
Salami and Cheese Cornucopias - 48 pieces	\$39.95
Grilled Asparagus Spears - serves 36	\$49.95
<i>with crumbled gorgonzola, roasted red peppers, balsamic dipping sauce</i>	
Grilled Vegetable Tray with honey balsamic dip - 48 srv	\$59.95
Fresh Fruit Kabobs – 24 pc – choice of dipping sauce	\$56.95
<i>amaretto, creamy citrus orange, chocolate</i>	

	Serves 24	Serves 48
Fresh Vegetable Tray – choice of dip	\$34.95	\$54.95
Fresh Fruit Tray – choice of dip	\$39.95	\$59.95
Imported & Domestic Cheese Tray	\$39.95	\$59.95

Bruschetta Bar - serves 48 \$69.95
*tomato and fresh herbs,
 spicy olive tapenade,
 artichoke and romano spread,
 toasted bread rounds brushed with olive oil*



Eggplant Parmesan Skewers – serves 24	\$29.95
<i>basil marinara dipping sauce</i>	
Seasoned Pita Chips – serves 36	\$29.95
<i>with artichoke romano, spinach & bacon or <u>prosciutto & cheddar spread</u></i>	

Cherry Tomato Margherita Pizza Triangles \$34.95

with fresh mozzarella, fresh basil, garlic and fennel

Roasted Garlic Chicken Pizza Triangles \$39.95

with grilled chicken, mozzarella, caramelized onions, creamy garlic sauce

Tuscan Pizza Triangles \$44.95

with spinach, goat cheese, sundried tomatoes and toasted pine nuts

Wild Mushroom Pizza Triangles \$39.95

with prosciutto and red onion

Fresh Vegetable Pizza Triangles \$34.95

Dips and Spreads by the Pint

Prosciutto and Cheddar Spread	\$10.95
Artichoke & Romano Spread	\$7.95
Spinach and Bacon Dip or Garlic Pesto Dip	\$6.95
Chipotle Ranch Dip or French Onion Sour Cream	\$5.95

Mini Sweet Selections



Decadent Chocolate Truffle Tray – 36 pc \$59.95

assortment of handcrafted chocolate truffles

Mini Gourmet Cupcake Tray – 36 pc \$59.95

oreo, red velvet and carrot cupcakes, seasonal decorations

Chocolate Lover's Tray - 50 pieces \$64.95

Finger Sweet Tray – 48 pieces \$64.95

Homemade Bar Cookie Tray – 50 pieces \$49.95

Cheesecake Triangles – 50 pieces \$54.95

your choice of fresh fruit topping or dipped in chocolate

Rice Crispy Triangles – 48 pieces \$39.95

dipped in white and dark chocolate

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. **Final counts for your event must be received seven days before your event. We welcome the opportunity to serve you!**

Petite Sandwiches

priced per dozen – minimum order 2 dozen

Beef Tenderloin Silver Dollar Sandwiches	\$32.95
<i>with caramelized onions, shitake mushrooms, sherried horseradish</i>	
California Chicken Ciabattini	\$26.95
<i>grilled chicken, pepper jack cheese, lettuce, tomato, avocado ranch dressing</i>	
Cape Cod Seafood Salad Croissant	\$30.95
<i>with fresh crab, shrimp, with a light mayonnaise dressing</i>	
Petite Croissant Sandwiches	\$29.95
<i>sliced turkey, ham and roast beef or</i>	
<i>chicken almond salad, tuna salad and our signature turkey club salad</i>	
Petite Turkey Club on Pretzel Roll	\$30.95
<i>sliced turkey, bacon, lettuce and sliced tomato</i>	
Petite Turkey & Creamy Brie Croissants	\$30.95
<i>sliced turkey, brie cheese and cranberry relish</i>	
Silver Dollar Sandwiches	\$24.95
<i>turkey, ham and roast beef with signature sauces on the side</i>	
Lavosh Pinwheel Sandwich Tray – 48 pieces	\$49.95
<i>roast beef and blue cheese, taos turkey and vegetable with cheese</i>	

Make Your Own Sandwiches

Grilled Medallions of Beef Tenderloin \$29.95/lb
*served cold on a platter with sherried horseradish sauce on the side **or***
served warm with your choice of sauce – roasted garlic demi or natural au jus

Roasted Breast of Turkey – approx 9 1/2 lbs \$79.95
*served cold – on a tray with honey mustard & chipotle ranch **or***
served warm – with au jus. Makes 100 small sandwiches

Sliced Meat and Cheese Tray \$64.95
Makes 70 small sandwiches
sherried horseradish, honey mustard and chipotle ranch on the side

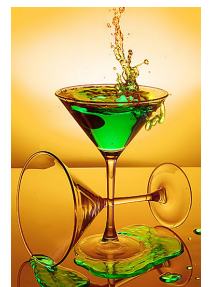
Breads for Mini Sandwiches - Min 2 dozen

Silver Dollar Rolls	\$6.95 dozen
Assorted Dinner Rolls	\$8.50 dozen
Petite Croissants	\$8.95 dozen

Beverage Service

Four Hour Bar Service
includes ice, disposable cups, beverage napkins
bartender charge additional

Top Shelf Brands	\$18.95 per guest
Top Shelf with 5 Martinis	\$29.95 per guest
Traditional Brands	\$15.95 per guest
Beer, Wine & Soda Bar	\$10.95 per guest
Specialty Drinks – Please Call	



Specialty Punch

includes cups and ice ring or fruit garnish. gallon yields 20 - 6 oz servings
Sparkling Apple Cranberry Punch \$20.00 per gallon
Champagne Punch or Spiced Wine \$40.00 per gallon
Hot Spiced Cider \$15.00 per gallon
Sangria \$35.00 per gallon

Service Staff - priced per hour

Event Supervisor	\$40.00
Server or Bartender	\$28.00
Server Assistant	\$19.00
Chef to Carve or Saute on Site	\$35.00
Chef Assistant	\$25.00

 **My Chef Catering**
 630/717-1167 ~ www.mychef.com