



Holiday Hors D'Oeuvre Buffet Menu

The Holiday Hors D'Oeuvre Buffet Menus are perfect for all your holiday get-togethers. 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. 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!

Twinkle Time

Beef Tenderloin Silver Dollar Sandwiches with Caramelized

Onions, Shitake Mushrooms, Sherried Horseradish Sauce

Jumbo Shrimp with Zesty Cocktail Sauce

Caprese Skewers

Fig and Goat Cheese Crostini

Mini Chicken Cordon Bleu

Bacon Wrapped Dates, honey citrus sauce

Mushrooms Lorraine

with Swiss cheese, ham and bacon

Artichoke Beignet with Boursin

BLT Bites with Prosciutto

\$699.95 - Serves 36 - 11 pieces per guest

Suggested Dessert - Decadent Chocolate Truffle Tray - \$69.95



Twelve Days of Christmas

Hot Hors D'Oeuvres

Beef Fajita roll with tomatillo dip

Wild Mushroom Triangles

Mini Chicken Dijon

Macaroni and Cheese Bites

Cocktail Meatballs - Choice of Sauce

Bacon Wrapped Scallops

Cold Hors D'Oeuvres

Petite Turkey Club Croissants

Chipotle Ranch ~ Honey Mustard

Shrimp Crostini

Antipasto Skewers w/artichoke,mushroom, sundried tomato & Vinaigrette

Seasoned Pita Chips with Artichoke Romano Spread

Roasted Garlic Chicken Pizza Triangles

Salami and Cheese Cornucopias

\$699.95 - Serves 36 - 14 pieces per guest

Suggested Dessert - Cheesecake Triangles - \$69.95



Toyland - For the Young at Heart

Macaroni and Cheese Bites or

Pan of Macaroni and Cheese

Mini Cheese Pizzas

Chicken Tenders with Ranch Dip

BBQ Meatballs

\$99.95 - Serves 12 - 7 pieces per guest

Suggested Dessert - Chocolate Dipped

Rice Crispy Triangles - \$44.95

Christmas Around the World

England

Mini Beef Wellington with mushroom duxelle

Smoked Salmon Canape

Mediterranean

Hummus Phyllo Cup with kalamata olives and goat cheese

Bacon Wrapped Dates

USA

Shrimp and Grits

Spicy Peach BBQ Brisket

France

Brie Toasts with fresh raspberry garnish

Mini Chicken Dijon

Italy

Italian Sausage Stuffed Mushrooms with spinach and walnuts

Tuscan Skewers with Tortellini, Salami, Olives

\$749.95 - Serves 36 - 11 pieces per guest

Suggested Dessert - Finger Sweet Tray - \$74.95



Buon Natale

Shrimp Crostini

Eggplant Parmesan Skewers

Cocktail Meatballs - Choice of Sauce

Bacon Wrapped Dates

Antipasto Tray with Crackers

Tuscany Pizza Triangles

with Spinach, Goat Cheese, Sundried Tomatoes, Pine Nuts

Italian Sausage Cherry Pepper Poppers

Caprese Skewers with Fresh Mozzarella, Petite Tomatoes, Basil Pesto

Artichoke and Romano Stuffed Mushrooms

\$669.95 - Serves 48 - 11 pieces per guest

Suggested Dessert - Fresh Fruit Tray, Amaretto Sauce - \$64.95



Silent Night

All American Mini Cheeseburger

Cheese Tartlet with spicy onion, tomato & pepper relish

Assorted Canape Tray

Stuffed Mushrooms Lorraine

Lavosh Pinwheel Sandwiches

Spinach and Brie Wontons

with garlic pesto dip

Buffalo Chicken Spring Rolls

with Blue Cheese Dip

\$489.95 - Serves 36 - 9 pc per guest

Suggested Dessert - Cheesecake Triangles - \$69.95



My Chef Catering
630.717-1167

view all our menus on www.mychef.com

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Deck the Halls

Mini Chicken Cordon Bleu
Crispy Asparagus in Phyllo
Roast Beef Silver Dollars
with Sherried Horseradish
Bacon Wrapped Dates
North of the Border Pizza Triangles
Gourmet Canapé Tray with



Fig and Goat Cheese Crostini, Neufchâtel and Bacon Jam Filled Bouchée,
Sundried Tomato & Goat Cheese Pita Crisp,
\$299.95 – Serves 24 - 8 pieces per guest

Suggested Dessert - Decadent Chocolate Truffle Tray - \$69.95

Bundle Up!

Slider Bar - Select Three

All American Cheeseburger
Blueburger, Tilipia Slider, BBQ Pork
Portabella Mushroom Slider

Macaroni and Cheese Bites

Tuscan Skewers

Cocktail Meatballs - Choice of Sauce

Homemade Potato Chips with blue cheese dip

Deviled Egg Tray - traditional, bacon and chive, crab stuffed

Fresh Vegetable Tray with ranch dip

\$379.95 - Serves 24 - 12 pieces per guest

Suggested Dessert - Homemade Bar Cookie Tray - \$59.95



Gourmet Pies and Cakes

All of the recipes have been crafted using only the finest and freshest ingredients – real butter, sugar, flour, eggs, etc. Absolutely no preservatives, fillers or additives in any of the products

GOURMET PIES - \$25.95 each

CARAMEL APPLE - old fashioned double pie crust filled with perfectly spiced granny smith apples and homemade caramel topped with more homemade caramel

FRENCH SILK – flaky crust filled with a creamy rich chocolate pie filling using Guittard Chocolate

BANANA NUTELLA - graham cracker crust layered with whipped Nutella filling, fresh bananas, pudding, topped with whipped cream and a Nutella drizzle

CHOCOLATE PB - chocolate cookie crust with creamy peanut butter filling, drizzled with chocolate and peanut butter sauce, topped with crushed Reese's candies

10" ROUND THREE LAYER CAKES - \$44.95 each

CARROT – 3 layers of spiced carrot cake with pecans, carrots, raisins and cream cheese frosting

SALTED CARAMEL – 3 layers of chocolate cake layered with homemade caramel, sea salt and caramel infused buttercream (also available in vanilla cake)

PUMPKIN CARAMEL CHEESECAKE CAKE – 3 layers of pumpkin spice cake layered with caramel, graham cracker pie crust crumbles and cream cheese frosting

DOUBLE CHOCOLATE - exceptionally rich, decadent dessert

10" CHEESECAKES

\$49.95 each

Turtle ~ Baileys

Chocolate Chip

MINI INDIVIDUAL PIES

\$6.95 each

Apple ~ Pecan ~ Pumpkin

Minimum order 6 per selection

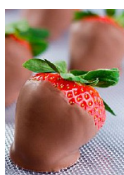
TRADITIONAL PIES

Old Fashioned Double Crust Apple \$19.95

Old Fashioned Double Crust Blueberry \$19.95

Classic Pecan \$17.95

Classic Pumpkin \$13.95



Mini Sweet Selections

Chocolate Lover's Tray 48 pieces \$69.95

Decadent Chocolate Truffle Tray 36 pieces \$69.95

Gourmet Mini Cupcake Tray 36 pieces \$59.95
seasonal flavors

Finger Sweet Tray 48 pieces \$74.95

Homemade Bar Cookie Tray 48 pieces \$59.95

Decadent Brownie Tray 48 pieces \$64.95

Homemade Mini Cookie Tray 48 pieces \$29.95

Cheesecake Triangles 48 pieces \$69.95

with fresh fruit topping and dipped in chocolate

Rice Crispy Triangles 48 pieces \$44.95

dipped in white and dark chocolate

Mini Dessert Shooters each \$3.50

seasonal flavors

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!



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