



HORS D'OEUVRE MENU

HOT SELECTIONS

Priced Per Dozen - 2 Dozen Minimum

Filet Mignon Bites	\$30	Italian Mushroom Caps	\$19
<i>Wrapped with Bacon & Gorgonzola</i>		<i>with Sausage, Spinach & Parmesan Cheese</i>	
Mini Chicken Cordon Bleu	\$24	Mushroom Lorraine Caps	\$18
<i>with Ham & Gruyere</i>		<i>with Swiss Cheese, Ham & Bacon</i>	
Mini Chicken Dijon in Puff Pastry	\$24	Artichoke & Romano Mushroom Caps	\$15
Mini Beef Wellington	\$25	Cocktail Meatballs	\$9
<i>with Mushroom Duxelle</i>		<i>Brandied Mushroom · BBQ · Cranberry Chili</i>	
Brie & Peach in Puff Pastry	\$22	Honey Sriracha Chicken Meatballs	\$18
Asiago & Phyllo Wrapped Asparagus	\$20	Italian Sausage Bites with Tomato Basil	\$50
Candied Apple Pork Belly	\$24	<i>Serves 24-36</i>	
Wild Mushroom Phyllo Triangles	\$20	Mini Spinach & Goat Cheese Pizzas	\$26
Artichoke Beignets	\$20	Mini BBQ Chicken Pizzas	\$25
<i>with Boursin Cheese</i>		Mini Three Cheese Pizzas	\$20
Pimento Cheese Beignets	\$20	Macaroni & Cheese Bites	\$14
<i>with Bacon & Cheddar Cheese</i>		Beef Fajita Rolls	\$20
Goat Cheese & Bacon Tartlets	\$20	<i>with Tomatillo Salsa</i>	
Pecan Crusted Chicken Bites	\$20	Buffalo Chicken Spring Rolls	\$17
<i>with Champagne Honey Mustard</i>		<i>with Blue Cheese Dressing</i>	
Italian Sausage Cherry Pepper Poppers	\$15	Avocado Spring Rolls	\$18
Sriracha Beef Tenderloin Mango Skewers	\$30	<i>with Chipotle Ranch</i>	
Spicy Peach BBQ Brisket	\$25	Boursin Stuffed Baked Potato Bites	\$28
Biscuit Wrapped BBQ Pork	\$24	Chicken Sliders	\$27
Shrimp & Grits	\$22	<i>with Pepper Jack, Bacon & Avocado Ranch</i>	
Spinach & Cheese Wontons	\$17	All American Mini Angus Cheeseburgers	\$27
<i>with Garlic Pesto</i>		<i>with Ketchup & Mustard on the Side</i>	
Crawfish Wontons	\$18	Mini Angus Blueburgers	\$27
<i>with Chili Garlic Cream Cheese</i>		<i>with Blue Cheese & BBQ Onions</i>	
Crab Cakes	\$20	Tilapia Sliders	\$20
<i>with Cajun Remoulade</i>		<i>with Lemon Caper Dill Sauce</i>	
Bacon Wrapped Dates	\$20	Portabella Mushroom Sliders	\$26
<i>with Honey Citrus Sauce</i>		<i>with Roasted Red Pepper, Smoked Gouda & Garlic Pesto</i>	
Bacon Wrapped Scallops	\$20	BBQ Pork Sliders	\$23
Bacon Wrapped BBQ Pork	\$24	<i>with Southwest Slaw</i>	
Franks Wrapped in Puff Pastry	\$14	Mark's Meatloaf Sliders	\$24
<i>with Stout Dijon Mustard</i>		<i>with BBQ Caramelized Onions</i>	

COLD SELECTIONS

Priced Per Dozen - 2 Dozen Minimum

Lump Crab in a Belgian Endive	\$33
Antipasto Skewers	\$15
<i>with Artichoke, Mushroom, Sun-dried Tomato, Olive & Lemon Oregano Vinaigrette</i>	
Caprese Skewers	\$16
<i>with Fresh Mozzarella, Grape Tomato & Basil Pesto</i>	
Tuscan Skewers	\$17
<i>with Salami, Tortellini & Olives</i>	
Grilled Tequila Lime Shrimp Skewers	\$30
<i>with Cajun Remoulade & Citrus Zest</i>	
Steakhouse Wedge Salad Skewers	\$16
<i>Iceberg Lettuce, Grape Tomato, Applewood Smoked Bacon & Blue Cheese Dressing</i>	
Brie Toasts	\$17
<i>with Fresh Raspberry Garnish</i>	
Hummus Phyllo Cups	\$16
<i>with Kalamata Olives & Goat Cheese</i>	
Cheese Tartlets	\$14
<i>with Spicy Onion, Tomato & Pepper Relish</i>	
Neufchatel & Bacon Jam Bouchees	\$17
Sundried Tomato & Goat Cheese Pita Crisps	\$16
BLT Bites	\$15
<i>with Prosciutto, Lettuce & Tomato</i>	
Sweet Fig Crostini	\$23
<i>with Whipped Ricotta & Fig Jam</i>	
Rustic Pistachio Crostini	\$18
<i>with Whipped Ricotta & Orange Marmalade</i>	
Shrimp Crostini	\$20
<i>with Cajun Remoulade</i>	
Fresh Tomato & Artichoke Canapes	\$14
Smoked Salmon Canapes	\$22
Beef Tenderloin Toasts	\$30
<i>with Pimento Cheese & Red Pepper Garnish</i>	
Roast Beef Canapes	\$18
<i>with Stilton Cream Cheese</i>	
Cucumber Canapes	\$13
<i>with Dill Cream Cheese & Cucumber Rosette</i>	
Petite Pears	\$20
<i>with Blue Cheese & Walnut Garnish</i>	
Dried Apricots	\$15
<i>with Goat Cheese, Basil & Almond Garnish</i>	

PETITE SANDWICHES

Priced Per Dozen - 1 Dozen Minimum

Beef Tenderloin Sandwiches	\$40
<i>with Caramelized Onions, Shiitake Mushrooms, & Sherried Horseradish</i>	
Tuscan Chicken on Focaccia	\$30
<i>Grilled Chicken Breast, Roasted Red Pepper, Sauteed Red Onion, Provolone, & Sun-dried Tomato</i>	
California Chicken Ciabattini	\$30
<i>Grilled Chicken Breast, Bacon, Pepper Jack Cheese, Lettuce, Tomato & Avocado Ranch Dressing</i>	
Caprese Ciabattini	\$30
<i>with Fresh Mozzarella, Tomato & Basil Pesto</i>	
Muffuletta on Focaccia	\$30
<i>Ham, Capicola, Salami, Provolone, Olive Tapenade, & New Orleans Vinaigrette</i>	
Bavarian Beef on Pretzel Roll	\$30
<i>with Roast Beef, Swiss, Pickled Red Onion, & Sherried Horseradish</i>	
Croissant Sandwiches	\$30
<i>Sliced Turkey · Ham · Roast Beef - with our Signature Sauces on the Side</i>	
Gourmet Salad Croissant Sandwiches	\$36
<i>Chicken Almond Salad · Blackened Chicken Salad · Tuna Salad</i>	
Turkey Club on Croissants	\$32
<i>Sliced Turkey, Bacon, Lettuce & Tomato</i>	
Turkey & Brie Croissants	\$35
<i>Sliced Turkey, Brie Cheese, & Cranberry Relish</i>	
Silver Dollar Sandwiches	\$25
<i>Turkey, Ham, & Roast Beef with Signature Sauces on the Side</i>	
Lavosh Pinwheel Sandwich Tray	\$50
<i>Roast Beef & Blue Cheese, Turkey Club & Southwest Vegetable with Cheese Tray of 48</i>	
Mini Gourmet Sandwich Tray	\$80
<i>Mini Muffuletta, California Chicken Ciabattini, & Bavarian Beef on Pretzel Tray of 36</i>	

MAKE YOUR OWN SANDWICHES

Grilled Medallions of Beef Tenderloin	\$40 Per Pound
Served Cold on a Tray with Sherried Horseradish	
Served Warm with Your Choice of Roasted Garlic Demi or Natural Au Jus	
Carved Roasted Turkey Breast - Approx. 5 Pounds	\$60
Served Cold on a Tray with Honey Mustard & Chipotle Ranch	
Served Warm with Au Jus	
Chicken Almond Salad	\$9 Per Pound
Blackened Chicken Salad	\$9 Per Pound
Turkey Club Salad	\$9 Per Pound
Tuna Salad	\$9 Per Pound
Egg Salad	\$5 Per Pound
Baby Brioche Rolls	\$8 Per Dozen
Petite Croissants	\$10 Per Dozen
Mini Pretzel Rolls	\$10 Per Dozen
Ciabattini Rolls	\$10 Per Dozen

PLATTERS, TRAYS & DISPLAYS

	Small Serves 24	Large Serves 48
Lollipop Lamb Chops <i>with Mint Chimichurri - Tray of 24</i>	\$80	
Deviled Egg Tray <i>Traditional, Bacon & Chive & Crab Filled Deviled Eggs</i>	\$26	\$48
Grilled Asparagus Tray <i>with Crumbled Gorgonzola, Roasted Red Peppers, & Balsamic Dip</i>	\$45	\$86
Fresh Vegetable Tray <i>with Choice of Garlic Pesto, Chipotle Ranch or French Onion Dip</i>	\$40	\$65
Grilled Vegetable Tray <i>with Honey Balsamic Dip</i>	\$50	\$75
Fresh Fruit Tray <i>with Choice of Chocolate, Creamy Citrus, or Amaretto Dip</i>	\$40	\$65
Antipasto Tray <i>with Assorted Italian Meats, Cheeses, Olives, Peppers & Crudite</i>	\$40	\$65
Bruschetta Bar <i>Tomato & Fresh Herbs, Spicy Olive Tapenade, Artichoke & Romano Spread & Toasted Olive Oil Bread Rounds</i>	\$50	\$70
Eggplant Parmesan Skewers <i>with Tomato Basil Sauce</i>	\$35	\$60
Seasoned Pita Chips & Dip <i>with Choice of Artichoke Romano, Spinach & Bacon, Prosciutto & Cheddar, or Hummus</i>	\$25	\$40
House-Made Potato Chips <i>with Caramelized Onion Dip</i>	\$30	\$60
North of the Border Pizza Triangles <i>Grilled Chicken, BBQ Sauce, Caramelized Onions & Provolone Cheese</i>	\$27	\$40
Tuscany Pizza Triangles <i>Spinach, Goat Cheese, Sun-dried Tomatoes & Toasted Pine Nuts</i>	\$30	\$45
Wild Mushroom Pizza Triangles <i>Shiitake & Portabella Mushrooms, Prosciutto & Red Onion</i>	\$29	\$43
Roasted Garlic Chicken Pizza Triangles <i>Grilled Chicken, Mozzarella, Caramelized Onions & Creamy Garlic Sauce</i>	\$24	\$35
Fresh Vegetable Pizza Triangles <i>Black Olives, Carrots, Red Peppers, Green Peppers, Zucchini, Cheddar & Cream Cheese</i>	\$20	\$30
Imported & Domestic Cheese Tray	\$50	\$75
Cracker Tray <i>Approximately 120 Pieces</i>		\$20
Brie en Croute <i>Topped with Preserves & Nuts - Serves 48</i>		\$65
Salami & Cheese Cornucopias <i>Tray of 48</i>		\$40

SEAFOOD PLATTERS

	\$30 Per Pound
Shrimp with Zesty Cocktail Sauce <i>2 lb. Minimum</i>	
Grilled Ahi Tuna Skewers <i>with Peppered Terriyaki Glaze - Tray of 36</i>	\$80
Salmon Skewers <i>with Sesame Garlic Glaze - Tray of 36</i>	\$80
Poached Whole Salmon Display <i>Chopped Egg, Capers, Onion, Tomato, Dilled Cream Cheese & Crackers Serves 100</i>	\$350
Smoked Salmon Platter <i>Chopped Egg, Capers, Onion, Tomato, Dilled Cream Cheese & Crackers Serves 36</i>	\$100
Maki Sushi Platter <i>Assortment of Fresh Fish & Handcrafted Japanese Delicacies 100 Pieces</i>	\$380

MINI SWEETS & TREATS

Decadent Chocolate Truffles <i>Assortment of Handcrafted Chocolate Truffles - Tray of 36</i>	\$70
Mini Gourmet Cupcakes <i>Seasonal Flavors - Tray of 36</i>	\$60
Chocolate Lover's Tray <i>Tray of 48</i>	\$70
Assorted Finger Sweets <i>Tray of 48</i>	\$75
Homemade Bar Cookies <i>Tray of 48</i>	\$60
Cheesecake Triangles <i>with Fresh Fruit or Dipped in Chocolate - Tray of 48</i>	\$70
Mini Cookies <i>Tray of 48</i>	\$30
Fresh Fruit Kabobs <i>with Choice of Chocolate, Citrus, or Amaretto Dip - Tray of 24</i>	\$60
Mini Dessert Shooters <i>Seasonal Flavors</i>	\$4 Each
Mini Mason Jar Pies <i>Cherry, Blueberry, or Apple</i>	\$6 Each

SERVICE STAFF

Priced by the Hour - Minimum of 5 Hours

Event Supervisor	\$50
Server	\$29
Bartender	\$29
Server Assistant	\$19
Chef - Minimum of 3 Hours	\$36

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 dates. 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 our event.**

We welcome the opportunity to serve you!