



SPECIAL OCCASIONS

HORS D'OEUVRE BUFFETS

All Packages Serve 12 Guests

Additional Orders in Increments of 6 Guests

MENU ONE

California Chicken Ciabattini

Pepper Jack, Lettuce, Tomato & Avocado Ranch

Greek Shrimp Skewers

with Green Olive & Lemon Oregano Marinade

Fresh Tomato & Artichoke Canapes

Brie Toasts

with Fresh Raspberry Garnish

Dried Apricots

with Basil Goat Cheese

Wild Mushroom Phyllo Triangles

Bacon Wrapped Dates

with Honey Citrus Sauce

Brie & Peach in Puff Pastry

Goat Cheese & Bacon Tartlets

\$250

13 Pieces Per Guest

MENU THREE

Chilled Jumbo Shrimp

with Zesty Cocktail Sauce

Petite Beef Tenderloin Sandwiches

with Caramelized Onions, Shiitake Mushrooms & Sherried Horseradish

BLT Bites

with Prosciutto, Lettuce & Grape Tomato

Sweet Fig Crostini

with Whipped Ricotta & Fig Jam

Bacon Wrapped Scallops

Italian Sausage Cherry Pepper Poppers

Artichoke Beignets

with Boursin & Parmesan Cheese

Mini Chicken Dijon in Puff Pastry

Mushroom Lorraine Caps

with Swiss, Ham & Bacon

\$300

15 Pieces Per Guest

MENU TWO

Layered Tex Mex Tray

with House-made Tortilla Chips

North of the Border Pizza Triangles

Grilled Chicken, Provolone, Caramelized Onions & BBQ Sauce

Grilled Tequila Lime Shrimp Skewers

with Cajun Remoulade & Citrus Zest

BBQ Pork Sliders

with Southwest Slaw

Grilled Tilapia Sliders

with Lemon Caper Dill Sauce

Avocado Spring Rolls

with Chipotle Ranch

Beef Fajita Rolls

with Tomatillo Salsa

Crawfish Wontons

with Chili Garlic Cream Cheese

\$250

14 Pieces Per Guest

MENU FOUR

Mini Muffuletta on Focaccia

Ham, Capicola, Salami, Provolone, Olive Tapenade & New Orleans Vinaigrette

Caprese Skewers

Fresh Mozzarella, Grape Tomatoes & Basil Pesto

Traditional Deviled Eggs

Cheese Tartlets

with Spicy Onion, Tomato & Pepper Relish

Pimento Cheese Beignets

with Bacon & Cheddar Cheese

Italian Mushroom Caps

with Sausage, Spinach & Parmesan Cheese

Mini Spinach & Goat Cheese Pizzas

Franks Wrapped in Puff Pastry

with Stout Dijon Mustard

Bacon Wrapped BBQ Pork

\$240

15 Pieces Per Guest

HORS D'OEUVRE BUFFETS

MENU FIVE

Chilled Jumbo Shrimp

with Zesty Cocktail Sauce

Steakhouse Wedge Salad Skewers

Iceberg Lettuce, Grape Tomato & Bacon with Blue Cheese Dressing

Rustic Pistachio Crostini

with Whipped Ricotta & Orange Marmalade

Petite Pears

with Blue Cheese & Walnut Garnish

Lump Crab in Belgian Endive

Beef Tenderloin Toasts

with Pimento Cheese

Filet Mignon Bites

Wrapped with Bacon & Gorgonzola

Boursin Stuffed Baked Potato Bites

Asiago & Phyllo Wrapped Asparagus

Artichoke & Romano Mushroom Caps

\$330

15 Pieces Per Guest

MENU SEVEN

House-Made Potato Chips

with Caramelized Onion Dip

Traditional Deviled Eggs

Fresh Vegetable Tray

with Choice of Dip - Chipotle Ranch · Garlic Pesto · Roasted Garlic Hummus

Select 2 Sliders

All American Angus with Cheese

Angus Blueburger with Blue Cheese & BBQ Onions

Grilled Chicken with Pepper Jack, Bacon & Avocado Ranch

Grilled Tilapia with Lemon Caper Dill Sauce

Portabella Mushroom with Roasted Red Pepper, Gouda & Garlic Pesto

BBQ Pork with Southwest Slaw

Mark's Meatloaf Sliders with BBQ Caramelized Onions

Spicy BBQ Peach Brisket

Cranberry Chili Cocktail Meatballs

Spinach & Cheese Wontons

with Garlic Pesto

Macaroni & Cheese Bites

\$240

14 Pieces Per Guest

MENU SIX

Petite Beef Tenderloin Sandwiches

with Caramelized Onions, Shiitake Mushrooms & Sherried Horseradish

Caprese Ciabattini

with Fresh Mozzarella, Tomato & Basil Pesto

Hummus Phyllo Cups

with Kalamata Olives & Goat Cheese Crumbles

Smoked Salmon Canapes

with Caper Garnish

Eggplant Parmesan Skewers

with Tomato Basil Sauce

Mini Beef Wellington

with Mushroom Duxelle

Buffalo Chicken Spring Rolls

with Blue Cheese Dressing

Shrimp & Grits

Spinach & Cheese Wontons

with Garlic Pesto

Mini Crab Cakes

with Cajun Remoulade

\$310

16 Pieces Per Guest

MENU EIGHT

Lavosh Pinwheel Sandwiches

Roast Beef & Blue Cheese · Turkey Club · Southwest Vegetable with Cheese

Tuscan Skewers

Salami, Tortellini & Olives

Sun-Dried Tomato & Goat Cheese Pita Crisps

Tuscany Pizza Triangles

Spinach, Goat Cheese, Sun-dried Tomatoes & Pine Nuts

Antipasto Skewers

Marinated Artichoke, Mushroom, Sun-dried Tomato & Olive

Honey Sriracha Chicken Meatballs

Artichoke & Romano Mushroom Caps

Pecan Crusted Chicken Bites

with Champagne Honey Mustard

\$190

13 Pieces Per Guest

Due to these packages being at a discounted cost,

please no substitutions of menu items.

We recommend **13-16** pieces per guest for an hors d'oeuvre only party. Therefore, all our hors d'oeuvre menu packages have been designed as so.

All packages must be ordered in increments of 6 guests.

We would be happy to make a custom package for you!

HOT & COLD SANDWICH COLLECTION

Includes: Your Choice of Up to 3 Sandwich Types & 2 Sides

\$12 Per Guest

Minimum of 12 Guests

COLD SANDWICHES

Tuscan Chicken on Herbed Focaccia

*Grilled Chicken Breast, Roasted Red Pepper, Sautéed Red Onion,
Provolone & Sun-dried Tomato Pesto*

California Chicken Ciabatta

*Grilled Chicken Breast, Pepper Jack Cheese, Tomato, Bacon, Lettuce
& Avocado Chipotle Ranch*

Grilled Chicken Caesar on Pita

Grilled Chicken Strips, Romaine Lettuce, Tomato & Caesar Dressing

Ethan's Southwest Chicken Sandwich on Rustic Ciabatta

*Marinated Chicken, Tomato, Bell Pepper, Onion, Bacon
& Cilantro Lime Aioli*

Hand Carved Turkey Caprese on Sea Salt Ciabatta

Carved Turkey, Fresh Mozzarella, Sriracha Roasted Tomatoes & Walnut Pesto

Taos Turkey Wrap

Sliced Turkey, Lettuce, Tomato, Mango, Red Onion & Chipotle Mayo

Roasted Turkey Club on French

Sliced Turkey, Bacon, Lettuce, Tomato, Cheddar & Honey Mustard

Roasted Turkey Breast on French

Sliced Turkey, Cheddar Cheese, Lettuce, Tomato & Chipotle Mayo

Bavarian Ham on Pretzel Roll

Smoked Ham, Swiss, Kosher Dill Pickles, Lettuce, Tomato & Whole Grain Mustard

Smoked Ham & Swiss on French

Sliced Ham, Lettuce, Tomato & Chipotle Mayo

Sicilian Submarine on French

*Capicola, Genoa Salami, Prosciutto, Provolone, Tomato, Lettuce, Red Onion
& Zesty Italian Dressing*

Deviled Egg BLT on Sliced Brioche

Bacon, Lettuce, Tomato & Deviled Egg Spread

Chicken Almond Salad **or** Tuna Salad on Croissant

Lettuce & Tomato

Vegetarian Selections

The Santa Barbara on 7 Grain

*Sliced Tomatoes, Alfalfa Sprouts, Fresh Herbs,
Sliced Asiago & Avocado Ranch*

Caprese Ciabatta

Sliced Mozzarella, Tomatoes & Fresh Basil Pesto

Asian Vegetable Wrap

Fresh Vegetables, Mixed Greens & Spicy Plum Sauce

Upgraded Sandwiches

Additional \$1 Per Guest

Bavarian Beef on Pretzel Roll

Roast Beef, Swiss Cheese, Pickled Red Onion & Sherried Horseradish

Ethan's Southwest Steak Sandwich on Rustic Ciabatta

*Marinated Flank Steak, Tomato, Bell Pepper, Onion, Bacon
& Cilantro Lime Aioli*

Flank Steak Panini

*Balsamic Marinated Flank Steak, Bell Pepper, Onions, Baby Greens
& Peppercorn Aioli*

HOT SANDWICHES

Pulled BBQ Pork

with a Kaiser Roll

Cuban Pulled Pork

with a Ciabatta Roll

Italian Beef

Giardiniera, Bell Peppers & Sherried Horseradish with an Italian Hoagie Roll

Pulled Turkey Pastrami

*Caramelized Onion Peppercorn Au Jus
with Spicy Brown Mustard & a Swirl Rye Hoagie Roll*

Grilled Buffalo Chicken

Lettuce, Tomato & Blue Cheese with a Ciabatta Roll

SIDES

American Classic Potato Salad

Loaded Baked Potato Salad

Dijon Garlic Potato Salad

Italian Vegetable Pasta Salad

Greek Isle Pasta Salad

BLT Pasta Salad

Thai Peanut Noodle Salad

Fresh Fruit Salad

Tossed Garden Salad

with Choice of Dressing

Traditional Caesar Salad

with Garlic Croutons

House-made Chips

with Caramelized Onion Dip

Tomato, Cucumber & Onion Salad

Quinoa with Spring Vegetables

Mediterranean Orzo Salad

Kale & Brussel Sprout Salad

Crunchy Broccoli Floret Salad

Sweet Apple Cole Slaw

Marinated Vegetable Salad

LUNCH & DINNER BUFFETS

BUFFET MENU ONE

Mixed Field Greens Salad

Blue Cheese, Petite Pears & Walnuts with Honey Balsamic Vinaigrette

Medallions of Beef Tenderloin

with Horseradish Demi

Sauteed Chicken

with a Blistered Tomato Sauce

Toasted Garlic Orzo

Roasted Asparagus

with Fresh Lemon Zest

Freshly Baked Artisan Breads & Focaccia Triangles

with Salted Whipped Butter

\$24 Per Guest

Minimum of 12 Guests

BUFFET MENU THREE

Kale & Brussel Sprout Salad

Dried Cranberries & Pepitas Dressed in a Sweet Vinaigrette

Braised Beef Brisket

with Rosemary Wine Reduction

Traditional Buttermilk Mashed Potatoes

Roasted Carrots with Dill

Freshly Baked Artisan Breads & Focaccia Triangles

with Salted Whipped Butter

\$16 Per Guest

Minimum of 12 Guests

BUFFET MENU FIVE

Farmhouse Wedge Salad

*Iceberg Lettuce Wedge, Crumbled Bacon, Diced Tomato, Hard Boiled Egg
& Shredded Cheddar Cheese with Buttermilk Ranch Dressing*

Soy Dijon Marinated Center-Cut Pork Chop

BBQ Butter Potatoes

Roasted Brussel Sprouts

with Bacon Jam

Freshly Baked Artisan Breads & Focaccia Triangles

with Salted Whipped Butter

\$14 Per Guest

Minimum of 12 Guests

BUFFET MENU TWO

Tossed Garden Salad

*Sliced Cucumbers, Tomatoes, Mushrooms, Shredded Cheddar Cheese
& Herbed Croutons with Choice of Dressing*

Your Choice of Stuffed Chicken

Garlic Herb Stuffed Chicken with Tomato Vodka Sauce

Italian Sausage, Spinach & Ricotta Stuffed Chicken with Tomato Basil

*Spinach, Sun-dried Tomato & Gouda Stuffed Chicken with an Herbs de Provence Vinaigrette
Chicken Saltimbocca with Pesto Cream*

Garlic Herb Roasted Potatoes

Steamed Vegetable Melange

Freshly Baked Artisan Breads & Focaccia Triangles

with Salted Whipped Butter

\$15 Per Guest

Minimum of 12 Guests

BUFFET MENU FOUR

Greek Salad

*Kalamata Olives, Shaved Red Onion, Pepperoncini Peppers,
& Feta Cheese with Greek Vinaigrette*

Grilled Chicken Breast

with Lemon Oregano Marinade

or

Sauteed Tilapia

with Lemon Beurre Blanc

Mediterranean Orzo

Sauteed Green Beans with Herb Butter

Freshly Baked Artisan Breads & Focaccia Triangles

with Salted Whipped Butter

\$13 Per Guest

Minimum of 12 Guests

BUFFET MENU SIX

Italian Salad

*Sliced Tomatoes, Black Olives, Cucumber, Pepperoncini Peppers,
& Pecorino Romano with Herbed Italian Vinaigrette*

or

Traditional Caesar Salad

*Wedge Tomatoes, Sliced Black Olives, Shredded Parmesan, Peppercorns & Garlic Croutons
with Classic Caesar Dressing*

Your Choice of Chicken

Chicken Limone · Chicken Marsala · Grilled Italian Marinated Chicken

Grilled Bruschetta Chicken · Sun-dried Tomato Chicken

Parmesan Crusted with Tomato Provencal

Jumbo Stuffed Shells with Tomato Basil

Roasted Romano Cauliflower

Freshly Baked Artisan Breads & Focaccia Triangles

with Salted Whipped Butter

\$14 Per Guest

Minimum of 12 Guests

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!