



# 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*

Artichoke Beignets

*with Boursin Cheese*

Bacon Wrapped Dates

*with Honey Citrus Sauce*

Brie & Raspberry in Puff Pastry

Mini Beef Wellington

*with Mushroom Duxelle*

**\$280**

**13 Pieces Per Guest**

### MENU THREE

Gourmet Salad Croissants

*Chicken Almond Salad, Blackened Chicken Salad, & Tuna Salad*

Imported & Domestic Cheese Tray

*with Assorted Crackers*

Bruschetta Bar

*Tomato & Fresh Herbs, Spicy Olive Tapenade, & Artichoke Romano Spread*

Fresh Fruit Kabobs

*with Orange Citrus Dip*

Smoked Salmon Canapes

Beef Tenderloin Toasts

*with Pimento Cheese & Red Pepper Garnish*

Antipasto Skewers

*with Artichoke, Mushroom, Sun-dried Tomato, Olive & Lemon Oregano Vinaigrette*

Dried Apricots

*with Goat Cheese, Basil & Almond Garnish*

**\$310**

**13 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*

Vegetable Quesadilla Triangles

*with Mild Salsa*

Korean Steak Taco Rolls

Chicken Empanadas

**\$250**

**14 Pieces Per Guest**

### MENU FOUR

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

Fresh Vegetable Pizza Triangles

Artichoke Beignets

*with Boursin & Parmesan Cheese*

Mini Chicken Cordon Bleu

*with Ham & Gruyere*

Italian Mushroom Caps

*with Sausage, Spinach & Parmesan Cheese*

**\$320**

**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*

Mini Crab Cakes

*with Cajun Remoulade*

Beef Tenderloin Toasts

*with Pimento Cheese*

Filet Mignon Bites

*Wrapped with Bacon & Gorgonzola*

Boursin Stuffed Baked Potato Bites

Mini Chicken Cordon Bleu

*with Ham & Gruyere*

Artichoke & Romano Mushroom Caps

**\$350**

**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

Nashville Hot Chicken Sliders

Grilled Tilapia with Lemon Caper Dill Sauce

Portabella Mushroom with Roasted Red Pepper, Gouda & Garlic Pesto

BBQ Pork with Southwest Slaw

Franks Wrapped In Puff Pastry

*with Stout Dijon Mustard*

Vegetable Quesadilla Triangle

*with Mild Salsa*

Macaroni & Cheese Bites

BBQ Cocktail Meatballs

**\$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*

Cheese Tartlets

*with Spicy Onion, Tomato & Pepper Relish*

Smoked Salmon Canapes

Eggplant Parmesan Skewers

*with Tomato Basil Sauce*

Mini Beef Wellington

*with Mushroom Duxelle*

Cuban Spring Rolls

*with Ham, Pork, Swiss, Pickle & Mustard*

Chicken Kabobs

*with Pineapple & Green Pepper*

**\$300**

**14 Pieces Per Guest**

## MENU EIGHT

Mini Muffuletta on Focaccia

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

Caprese Skewers

*with Fresh Mozzarella, Grape Tomato & Basil Pesto*

Sun-Dried Tomato & Goat Cheese Pita Crisps

Roasted Garlic Pizza Triangles

*Grilled Chicken, Mozzarella, Caramelized Onions & Creamy Garlic Sauce*

Antipasto Skewers

*Marinated Artichoke, Mushroom, Sun-dried Tomato & Olive*

Bacon-Wrapped Dates

*with Honey Citrus Dip*

Artichoke & Romano Mushroom Caps

Italian Sausage Bites

*with Tomato Basil*

**\$220**

**13 Pieces Per Guest**

### **Important Notice**

As a result of supply chain issues, we may have to make substitutions on some items. This will not impact the quality of our product.

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

**\$13 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, Micro Greens, Fresh Herbs,  
Sliced Havarti & 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*

Baby Brioche Rolls & Focaccia Triangles

*with Butter Pats*

**\$29 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

Baby Brioche Rolls & Focaccia Triangles

*with Butter Pats*

**\$25 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*

Baby Brioche Rolls & Focaccia Triangles

*with Butter Pats*

**\$21 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

Baby Brioche Rolls & Focaccia Triangles

*with Butter Pats*

**\$21 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

Baby Brioche Rolls & Focaccia Triangles

*with Butter Pats*

**\$19 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

Baby Brioche Rolls & Focaccia Triangles

*with Butter Pats*

**\$19 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!**