

Chef for all Occasions Menus

www.chefforall.com

Hot Hors D'Oeuvre

Fried Chicken Tenders

Breaded Strips of Chicken Breast served with 2 sauces

Buffalo Wings

With or Without Batter Coating. Tossed in your choice of spicy Buffalo or tangy BBQ Sauce

Meatballs

Seasoned with your choice of Sweet & Sour, BBQ, Swedish or Marinara Sauce

Spinach & Artichoke Dip

Topped with Melted Cheese and served with tortilla chips or crisp pita chips

Duck Spring Rolls

Mini Egg Rolls

Cooked in BBQ Sauce or baked plain and served with mustard

Baked Brie

Topped with Praline and Pecans

Hot Crab Dip

A mixture of crabmeat, cream cheese, almonds in a sherry sauce, served with pita chips

Stuffed Phyllos Triangles

We offer a variety of filling: Spinach and Feta Cheese and Vegetable

Mushroom Toast Triangles

A mixture of exotic mushrooms finely chopped, pureed and spread between sliced, toasted bread. We recommend this as a "butler passed" item

Mini Crab Cakes

Our award winning crab cakes. We recommend this as a "butler passed" item

Cajun Spiced Shrimp

Sautéed shrimp in Cajun Creole sauce, served with sliced bread

Popcorn Shrimp

Fried Oysters

Blackened Beef Tenderloin Pieces

Jerk Chicken Skewers

Special Events Menu

Chicken Satay with Spicy Peanut Sauce

Fried Ricotta and Spinach Stuffed Ravioli with Marinara Sauce

Mini Monte Cristo

Ham and Cheese Stuffed Sandwiches Batter Dipped and Fried

Pigs in a Blanket

Fried Artichokes Stuffed with Brie

Margarita Shrimp with Tequila Lime Sauce

Fried Blue Crab Claws with Remoulade and Cocktail Sauces

Jalapeno Poppers Stuffed with Crabmeat

Sea Scallops Wrapped in Bacon

Fried Crab Claws

Assorted Scallop-Shaped Frittatine

Stuffed Mushrooms with Crabmeat Imperial

Vegetarian Stuffed Mushrooms

Vegetable Spring Rolls with Plum Sauce

Assorted Dim Sum (Pot Stickers, Wontons, Mini Spring Rolls)

Roasted Chicken and Portobello Mushroom Quesadillas with Roasted Red Pepper Sauce

Mini Beef Wellington

Lamb in a Pita with a Yogurt Sauce

Bread Pudding

Served a variety of ways; White Chocolate, Cranberry, Blueberry, Banana, Traditional covered in a white whiskey sauce

Special Events Menu

Cold Hors D'Oeuvre

Fresh Vegetable Display

Seasonal Vegetables served raw with Ranch dressing for dipping

Cheese Display

An assortment of dairy fresh cheese served with crackers

Fresh Fruit Display

Seasonal fruit with sauce for dipping

Spinach Dip

Our own special chilled spinach mixture served with toasted pita bread

Wrapped Asparagus

Blanched asparagus wrapped in ham and Swiss cheese

Salad Mold

Select almond chicken, shrimp, ham or tuna. Served with crackers

Curried Chicken Salad

Served with our own curry seasoning over croustades

Salad in Puff Pastry Shells

Select almond chicken, shrimp, ham or tuna. We recommend this as a "butler passed" item

Mediterranean Vegetable Display

Layers of sliced tomato, cucumber, and provolone cheese, marinated in an olive oil vinaigrette with feta cheese. Served with sliced French bread

Anti-Pasta Tray

Assortment of vegetables, cheese (and meat) marinated in an olive oil vinaigrette

New York-Style Deli Tray

Sliced turkey, roast beef, and ham served with mustard, mayonnaise and rolls. Add Assorted sliced Cheese

Smoked Salmon Mirror

Salmon filet displayed on a mirror served with dill sauce and crackers

Side Salads

Select from: Cole Slaw, Potato Salad or Pasta Salad or we can create an assortment

Special Events Menu

Meat and Cheese Roll Ups

Ham, Turkey or Roast Beef with cheese & Lettuce rolled in a flour tortilla then sliced

Shrimp Boil

We boil them, your guests peel and eat them. Served with cocktail and remoulade sauce

Iced Shrimp Bowl

The same Gulf Shrimp, but we do all the peeling. Served with remoulade sauce and cocktail sauce

Chefs Deluxe Display of Cold Canapes

Shrimp Salad in Mini Vol-Au-Vent

Santa Fe Rolls

Flour Tortilla Stuffed with Southwest Chicken and Black Beans Served w/Chipotle Sauce

Assorted Tappas

Marinated and Skewered Roasted Chicken, Artichoke Hearts, Roasted Sweet Peppers Imported Olives, Mushrooms and Vegetables

Decadent Dessert Display

Hot Carving Stations

Whole Turkey

Served with Silver Dollar Rolls, Cranberry Sauce and Mayonnaise

Steamship Round of Beef

Served with Silver Dollar Rolls, Horseradish Cream, Creole Mustard, Roasted Garlic Aioli and Rosemary Au Jus

Roasted Top Round of Beef

Served with Silver Dollar Rolls, Horseradish Cream, Creole Mustard and Rosemary Au Jus

Roasted Black Angus Prime Rib

Served with Silver Dollar Rolls, Horseradish Cream and Rosemary Au Jus

Herb (Rosemary, Sage and Thyme) or Pepper Crusted Tenderloin of Beef

Served with Miniature Croissants and Cognac Demi-Glaze

Baked Sugar-Cured Ham

Served with Silver Dollar Rolls, Creole Mustard and Pineapple Mustard Sauce

Special Events Menu

Milk Braised Pork Loin

Served with Silver Dollar Rolls and Mushroom Veloute Sauce

Whole Roasted Suckling Pig

Stuffed with Sausage and Shallots, Served with Silver Dollar Rolls, Creole Mustard and Cajun Peach Chutney

Vegetable Wellington

Layers of Fresh Seasonal Vegetables Baked in Puff Pastry Served with Béarnaise Sauce

BBQ Baby Back Ribs

Jack Daniel's BBQ Sauce with Silver Dollar Rolls

BBQ or Applewood Bacon Smoked Pork Tenderloin

Side Items

Au Gratin Potatoes

Roasted Potatoes

Mashed Potatoes

Horseradish, Bleu Cheese, Bacon, Garlic, all flavors or a combination will make a wonderful side item.

Grits Station

Gouda, Smoked Cheddar, Roasted Pepper, Tasso all grits come in a variety of flavors.

Green Salad

Strawberry 'n' Bleu Salad

Caesar Salad