

CHEFS CATERING MENU

A LA CARTE

APPETIZERS (HORS D'OEUVRES):

- Mini Party Sandwiches and Pinwheel Wraps
- Grilled Pineapple Kebobs
- Coconut Lime Shrimp Skewers
- Asian Beef Skewers with Hoisin Dip
- Moroccan Chicken Firecrackers with Cucumber Mint Raita
- Mini Chicken Souvlaki
- Thai Chicken Satays with Choice of Peanut or Sweet Chilli Dipping Sauce
- Chicken Wings
- Chicken Fingers
- Lobster Phyllo Rolls with a Mango Cilantro Cocktail Sauce
- Asian Crab Phyllo Triangles served with a Mango Cilantro Cocktail Sauce
- Miniature Beef Wellingtons served with a Brandied Dijon Mustard Dip
- Hickory Smoked Meatballs
- Mini Prawn Skewers
- B.C. Smoked Salmon Tray
- Black Bean Quesadillas served with a Piquant Salsa
- Antipasto Platter
- Potato Garlic Puffs with a Cucumber Raita Dip
- Spinach & Ricotta Puffs
- Bruschetta & Pita W Dips
- Mini Tiropita
- Mini Quiche Tarts
- Mushroom & Onion Pastries
- Stuffed Mushrooms
- Grilled Mushroom Caps stuffed with Goat Cheese & Red Peppers
- Fresh Fruit Tray
- Imported Cheese Tray
- Domestic Cheese Tray
- Pate & Crackers
- Veggie Tray with Ranch Dip
- Sushi & California Rolls
- Smoked Salmon Canapés
- Mango Chicken Canapés
- Vegetarian Spring Rolls with Plum Sauce
- Large Platter of Flatbreads & Pitas served with a Trio of Homemade Dips

CHEFS CATERING MENU

MAIN COURSES

Chicken or Veal Parmesan
Baked Lasagna – Meat or Veggie
Honey Glazed Chicken
BBQ Chicken
Beef Stroganoff
Honey Mustard Glazed Ham
Stuffed Chicken Breast
Souvlaki - Chicken or Pork
Stir-Fry – Chicken or Beef
Breaded Fillet of Sole
Prime Rib of Beef Au Jus
Assorted Quiche
Chicken Madeira
Baked Salmon Fillets
Pork Ribs – Honey Garlic or BBQ
N.Y Striploin & Tiger Prawns
Indian Curries – Chicken or Veggie
Chicken Kiev
Italian Sausages
Weiner Schnitzel
Junior Sirloin Steak
Cabbage Rolls
Chicken or Beef Pot Pies
BBQ Chicken Legs
Chopped Steak
Hungarian Paprikash

CHEFS CATERING MENU

SALADS:

Chefs Garden

Mixed Napa Green

Athenian Greek

Classic Caesar with House Made Dressing (Bacon Optional)

Tropical Mandarin Almond Salad with Red Peppers, Mandarin Oranges and Roasted Almond served in Balsamic Vinaigrette

Grilled Sweet Pepper Salad in Balsamic Vinaigrette Dressing *

Spinach Salad with Herbed Goat Cheese And Raspberry Vinaigrette*

Creamy Coleslaw or Deli Style Coleslaw Vinaigrette

Mediterranean Pasta

Pesto Pasta Fusilli Salad

Traditional Macaroni

Creamy German Potato

Roasted Red Skin Potato *

San Antonio Three Bean Salad

Roma Tomato & Bocconcini Salad with Fresh Basil and Olive Oil Pesto

Strawberry Citrus Salad – Mandarin Oranges, Fresh Strawberries, Red Grapes and Chopped Romaine Tossed with Gorgonzola and Toasted Almonds served with a Tangy Raspberry Vinaigrette *

Chopped Salad with Ice Berg Lettuce, Sliced Avocado, Tomatoes Red Peppers, in a Blue Cheese or Ranch Dressing

Spinach Salad with Baby Spinach, Applewood Smoked Bacon, Red Onions, Rosemary Focaccia Croutons, Herbed Goat Cheese And Raspberry Vinaigrette*

French Bean Salad*

CHEFS CATERING MENU

SIDES:

Authentic Rice & Bean
Lemon Roasted Potatoes
Garlic Bread or Bruschetta
Parisian Potatoes
Mixed Garden Vegetables
Rice Pilaf
Scalloped Potatoes
Honey Glazed Baby Carrots
Grilled Vegetables
Green Beans Almondine
Roasted Pepper Medley
Whipped Yukon Gold Potatoes
Garlic Mashed
Three Cheese Mashed Potatoes
Roasted Root Vegetables

DIPS:

Creamy Ranch
Homemade Tzatziki
Roasted Red Pepper and Hummus
Hummus & Eggplant

CHEFS CATERING MENU

SNACKS AND BREAKS:

THE HEALTHY CHOICE – \$10.99 PER PERSON

Veggie Platter with Creamy Ranch Dip
Imported & Domestic Cheese Tray
Fresh Pita Triangles with Tzatziki
Fresh Seasonal Fruit Tray or Fruit Kebobs

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SWEET TOOTH – \$7.99 PER PERSON

Triple Chocolate Brownies
Assorted Cookies (Click for Selection)
Assorted Tarts and Squares (Click for Selection)
Fresh Seasonal Fruit Tray or Fruit Kebobs

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HUNGRY HUNGRY DESSERTS – \$12.89 PER PERSON

Assorted Party Sandwiches and Pinwheels
Veggie Platter with Creamy Ranch Dip
Chicken Satays with Thai Peanut Dipping Sauce
Assorted Tarts and Squares (Click for Selection)

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ITALIAN INSPIRED DESSERTS – \$12.89 PER PERSON

Garlic Bread or Bruschetta
Gourmet Antipasto Platter
Assortment of Crackers and Flatbreads
Imported & Domestic Cheese Tray
Fresh Cut Melon
Freshly Baked Cookies (Click for Selection)
Assorted Tarts and Squares (Click for Selection)

CHEFS CATERING MENU

SNACKS AND BREAKS

THE HEALTHY CHOICE – \$10.99 PER PERSON

- Veggie Platter with Creamy Ranch Dip
- Imported & Domestic Cheese Tray
- Fresh Pita Triangles with Tzatziki
- Fresh Seasonal Fruit Tray or Fruit Kebobs

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SWEET TOOTH – \$7.99 PER PERSON

- Triple Chocolate Brownies
- Assorted Cookies (Click for Selection)
- Assorted Tarts and Squares (Click for Selection)
- Fresh Seasonal Fruit Tray or Fruit Kebobs

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HUNGRY HUNGRY DESSERTS – \$12.89 PER PERSON

- Assorted Party Sandwiches and Pinwheels
- Veggie Platter with Creamy Ranch Dip
- Chicken Satays with Thai Peanut Dipping Sauce
- Assorted Tarts and Squares (Click for Selection)

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ITALIAN INSPIRED DESSERTS – \$12.89 PER PERSON

- Garlic Bread or Bruschetta
- Gourmet Antipasto Platter
- Assortment of Crackers and Flatbreads
- Imported & Domestic Cheese Tray
- Fresh Cut Melon
- Freshly Baked Cookies (Click for Selection)
- Assorted Tarts and Squares (Click for Selection)

CHEFS CATERING MENU

SNACKS AND BREAKS

APPETIZER SAMPLING – \$13.99 PER PERSON

Smoked Salmon Canapés

Cheese & Grape Skewers

Greek Chicken Satays with Homemade Tzaziki

Fresh Seasonal Fruit Tray or Fruit Kebobs

Assorted Tarts and Squares (Click for Selection)

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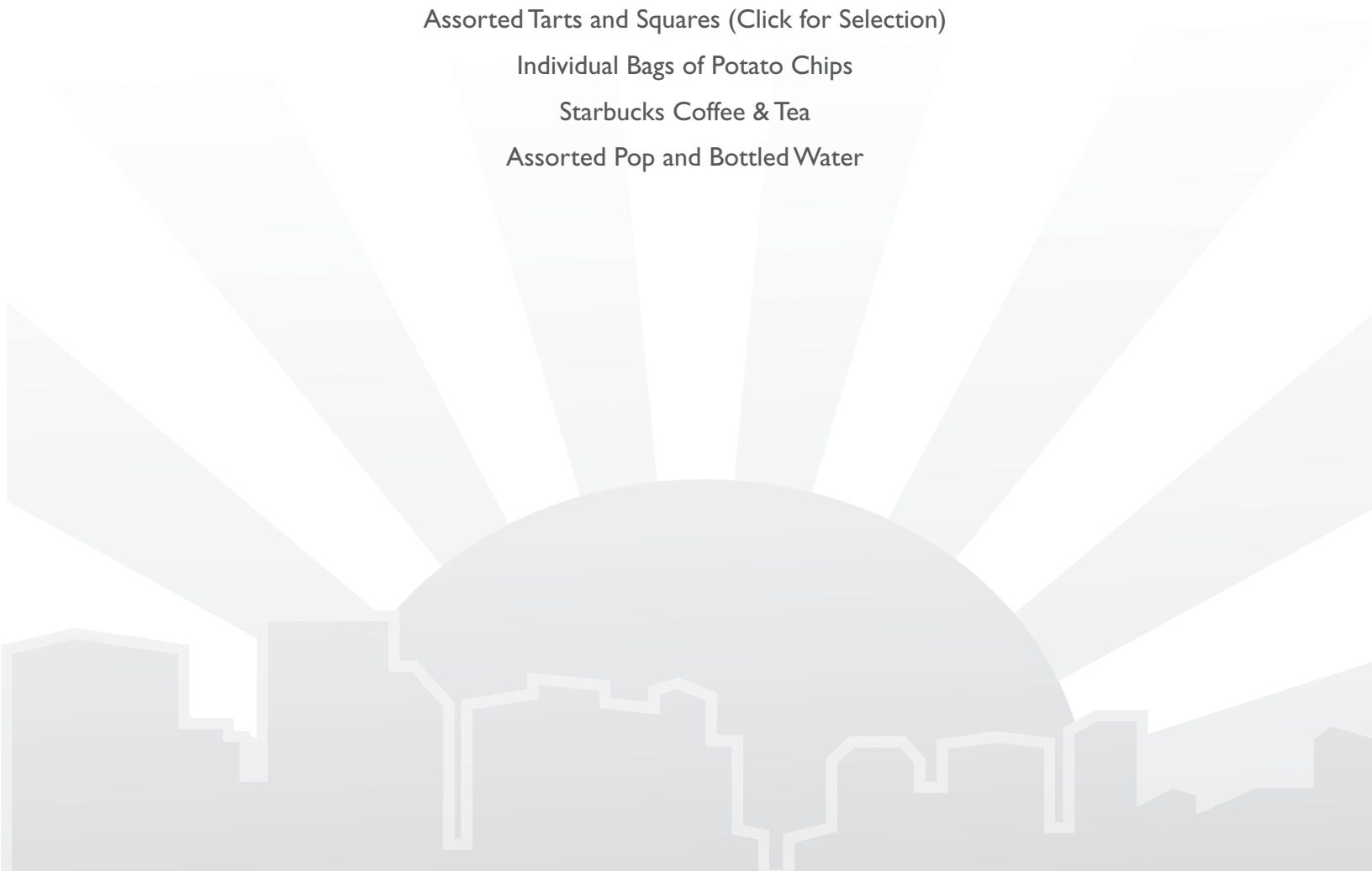
SNACKS ON A BUDGET – \$7.25 PER PERSON

Assorted Tarts and Squares (Click for Selection)

Individual Bags of Potato Chips

Starbucks Coffee & Tea

Assorted Pop and Bottled Water



CHEFS CATERING MENU

SNACKS AND BREAKS

DESSERT SELECTION

The big question... "What's for dessert?" Chances are there are some dessert lovers in your group who will appreciate the decadent dessert selection we offer. Take a look and find the perfect dessert to suit your sweet tooth! **USE DESSERT PAGE FROM WEBSITE**

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Whole Cakes/Pies

Individual Desserts

Fruit Cheesecake

Fruit Crumble

Seasonal Berry Crumble

Chocolate Nut Fudge

Blueberry Lemon Cake

Nanaimo

Brownies

Carrot Cake

French Pastries

Florentines

Fruit Tarts

Baklava

Éclairs & Cream Pastries

Cupcakes

GREAT BIG COOKIES (Chocolate Chip, Peanut Butter, Oatmeal Raisin,
Double Chocolate Chip, Shortbread)

Chocolate Covered Strawberries

Breads and Flatbreads

CHEFS CATERING MENU

SNACKS AND BREAKS

BEVERAGES:

Soda Pop- \$1.50

Bottled Water- \$1.50

Mineral Water- \$1.95

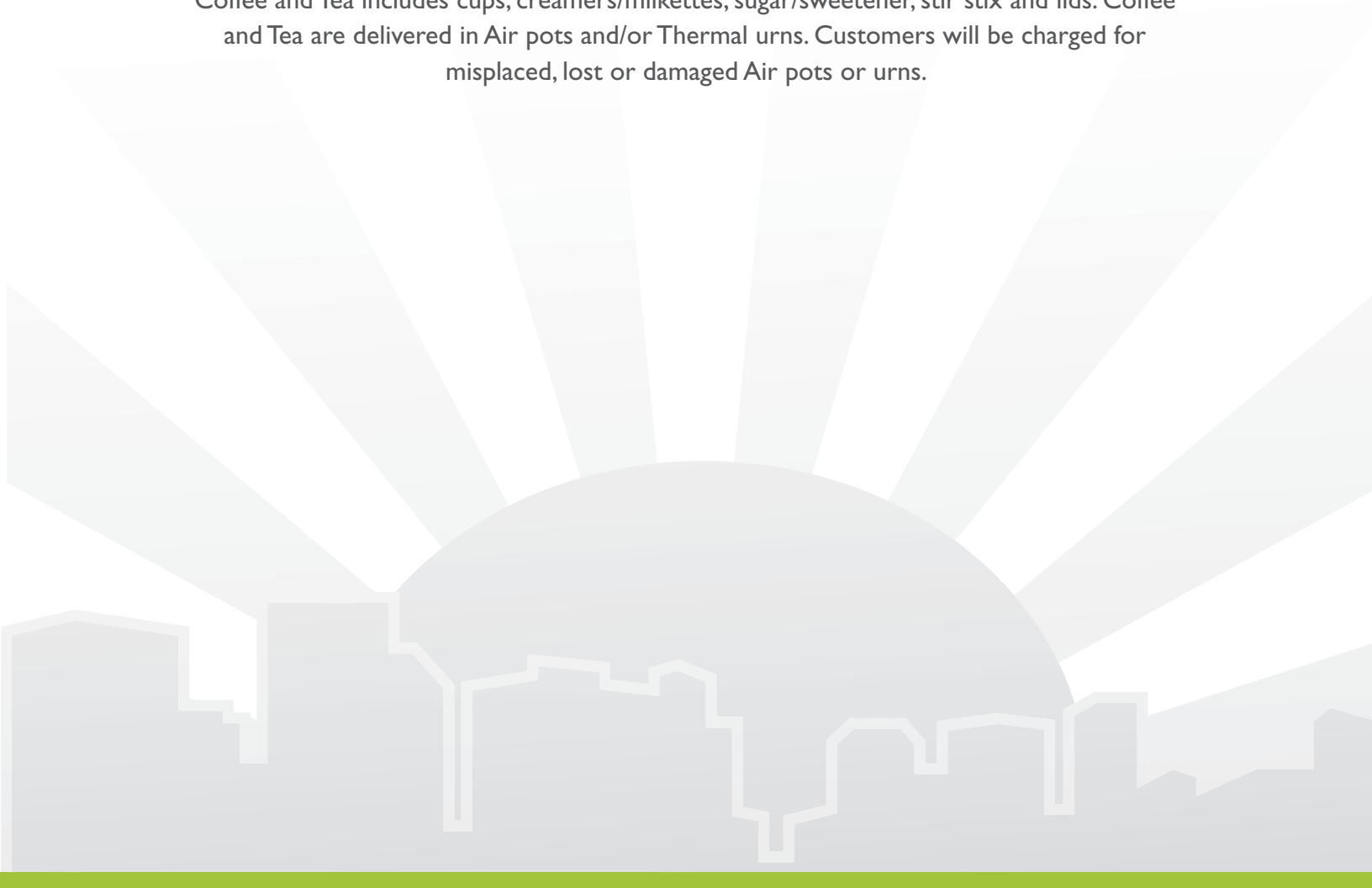
Fruit Juice- \$1.95

Specialty Drinks- \$1.95

Freshly Brewed Coffee (Columbian Blend- 1.50 per person,
Starbucks Blend- 1.75 per person)

Freshly Steeped Tea (Red Rose Blend- 1.50 per person, Herbal blends also available)

Coffee and Tea includes cups, creamers/milkettes, sugar/sweetener, stir stix and lids. Coffee and Tea are delivered in Air pots and/or Thermal urns. Customers will be charged for misplaced, lost or damaged Air pots or urns.



CHEFS CATERING MENU

THIS IS A HUGE VARIETY OF THE WORLD'S FINEST CHEESES!!!

EACH TRAY FEEDS UP TO 30 CHEESE LOVING GUESTS AND WILL
SURELY IMPRESS AT YOUR NEXT MEETING OR SOCIAL EVENT!!

EACH TRAY INCLUDES:

RUSTICE FLATBREADS AND THINLY SLICED BAGUETTES

SWEET RED & GREEN GRAPES FOR GARNISH

\$195.00 per tray plus tax

EACH TRAY INCLUDES:

NORMANDIE BRIE

SOFT RIPENED WITH STABLE CONSISTENT TEXTURE

ST. PAULIN

A SEMI SOFT RIPENED CHEESE WITH A VELVETY SMOOTH TEXTURE
AND A SMOOTH CREAMY CONSISTENCY

DANESBORG HAVARTI

A SEMI SOFT, RINDLESS, INTERIOR RIPENED CHEESE, A MILD FLAVOR
WITH A BUTTERY TART TASTE

NORWEGIAN JARLSBERG

A FIRM CHEESE KNOWN FOR IT'S FABULOUS NUTTY
FLAVOUR AND SOFT TEXTURE

QUEBEC OKA

RICH IN TRADITION AND FLAVOR, OKA IS AGED FOR OVER 35 DAYS IN THE
ORIGINAL CELLARS OF CISTERCIAN ABBEY IN OKA QUEBEC.
IT HAS A SUBTLE IRRESISTABLE TASTE OF BUTTER & HAZELNUTS

SMOKED GOUDA -- LACTOSE FREE

A GENUINE GOUDA CHEESE WITH A NATURAL SMOKER FLAVOUR

ROQUEFORT

THIS POPULAR BLUE CHEESE IS MADE WITH RAW MILK.
IT IS VERY WELL KNOWN FOR A BALANCED TASTE

MARBLE CHEDDAR

A THREE MONTH OLD CHEDDAR, WITH A FIRM SILKY TEXTURE.
THIS IS A GRAND CHEDDAR – CANADA BEST!!

SWISS GRUBEC

A FIRM CHEESE THAT HAS A SMOOTH TEXTURE AND LARGE HOLES.
WITH A DELICATE FRUITY AND NUTTY FLAVOR

CHEFS CATERING MENU

PREMIUM SANDWICH SELECTION:

Grilled Chipotle Chicken Breast with Havarti Cheese Avocado & Red Peppers

Buffalo Chicken with Monterey Jack Cheese, Sliced Tomatoes and Diced Celery Topped with Blue Cheese Spread on a Fresh Kaiser

Parmesan Encrusted Chicken Breast, Fresh Mozzarella Cheese, Lettuce, Roma Tomatoes and Garlic Aioli on a Panini Style Roll

Slow Roasted AAA Beef Served with Roasted Tomatoes, Brie Cheese, Mixed Napa Greens and Horseradish Mayo on a French Baguette

Smoked Turkey Breast Served with Fresh Tomatoes, Shredded Lettuce and Swiss Cheese on Whole Grain Bread

Rosemary Chicken Breast Served with Roasted Red Peppers and Tomato Basil Sauce on Herbed Focaccia Bread Topped with Mozzarella Cheese

Albacore Tuna Salad Deluxe served on Light Rye Bread with Lettuce & Tomato

Egg Salad Deluxe Served on Dark Rye with Lettuce & Tomato

Grilled Portobello Mushroom Sandwich With Grilled Vegetables And Basil Pesto Served On Herbed Focaccia (Vegetarian)

Corned Beef, Roast Beef, Turkey and Swiss Cheese Topped with Coleslaw and Drizzled in Russian Dressing

Ham, Genoa Salami, Provolone, Lettuce, Tomato and Onion served on Texas Toast

Gourmet Shrimp Salad Deluxe served on Light Rye Bread with Lettuce & Tomato

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PREMIUM WRAP SELECTION

Crispy Chicken Caesar Wrap

Grilled Vegetable Wrap with Seasonal Vegetables, Marinated Tomato and Avocado

Grilled Chicken Caesar Wrap with Caesar Dressing, Romaine Lettuce and Crispy Chicken

Grilled Chicken, Avocado, Tomato and Lettuce Wrap with Herbed Mayo

Athenian Chicken Souvlaki wrap with Lettuce, Onions Tomato, Feta Cheese and Tzatziki

Greek Style Ham and Turkey Wrap with Feta Cheese, Olives, Pepperoncini and Fresh Greens

Teriyaki Chicken or Beef Wraps served with Crispy Julienned Vegetables in a Hoisin Citrus Marinade

Santé Fe Chicken or Beef Wraps with Avocado, Shredded Lettuce, Red Peppers, Peppercorn Ranch Dressing and Cheddar Cheese.

Premium Turkey Wraps served with Brie Cheese, Caramelized Onions, and Roasted Red Peppers with Dijonaise.

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DELI STYLE SANDWICHES:

Montreal Smoked Meat with Swiss

Roast Beef with Cheddar

Beef Salami

Turkey Pastrami

Black Forest Ham with Provolone

Dill Chicken Salad with Cheddar

Albacore Tuna Salad with Green Leaf Lettuce

Egg Salad

Smoked Turkey with Monterey Jack

Salmon Salad

Oven Roasted Turkey

Grilled Vegetables with Cheddar

Tomato Mozzarella with Whole Milk Mozzarella,
Beefsteak Tomatoes, Arugula and Basil Pesto

PREMIUM: DELI STYLE BLT, TLT, OR ALT (ADD \$1.00)

Traditional Bacon, Lettuce & Tomato Sandwich

Turkey, Lettuce & Tomato Sandwich

Avocado, Lettuce & Tomato Sandwich

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PASTA SELECTION:

- Linguine Pescatore with Shrimp and Crab in a Blush Wine Sauce
- Fettuccine Tetrizzini with Tomatoes, Mushrooms and Chicken in Garlic Alfredo Sauce
- Fettuccine Florentine With Chicken and Spinach in Alfredo sauce
- Penne Pollo with Chicken and Broccoli in Alfredo sauce
- Pette di Pollo with Chicken and Green onions in Alfredo sauce
- Linguine Pesto with Basil Pesto, With or Without Chicken
- Fettuccine Raposa with Green Peppers, Onions, Chicken, Shrimp and Mushrooms in Pesto Cream Sauce
- Penne Veneto with Veal Strips and Bell Peppers in Tomato Sauce
- Ropini Ramazzotti with Zucchini, Chicken and Bell Peppers in Alfredo Sauce
- Linguine Jambalaya with Shrimp, Chicken and Bell Peppers in Spicy Tomato Sauce
- Smoked Salmon Milanese with Salmon and Spinach in Blush Wine Sauce
- Lemon Chicken Alfredo with Sautéed Lemon Chicken and Mushrooms in Alfredo Sauce
- Rotini Rustica with Black Olives, Chicken and Mushrooms in Spicy Blush Wine Sauce
- Penne Promovini with Veal Strips and Mushrooms in Tomato Sauce

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SALAD/SIDE SELECTION

COBB SALAD – With All Natural Grilled Chicken, Berkshire Bacon, Crumbled Danish Blue Cheese, Avocado, Mesclun Greens and our House Balsamic Vinaigrette

GARDEN

MIXED GREENS – With Mixed Greens, Fresh Goat Cheese, Toasted Walnuts, Dried Apricots, Dried Cranberries and our House Balsamic Vinaigrette

GREEK – With Feta Cheese, Green and Black Olives, Onions and Tomatoes

CAESAR – Hearts of Romaine, Focaccia Croutons, Grated Romano Cheese and Caesar Dressing

NICOISE – With Romaine Lettuce, Albacore Tuna in Olive Oil, Olives, Egg, Potato, Grape Tomatoes, and a Tarragon Vinaigrette