



Chef's Table

CORPORATE MENU



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BREAKFAST



A minimum of ten guests is required
Gluten free, vegetarian and vegan options are available upon request.

CONTINENTAL BREAKFAST

Selecting three options works best for parties under 20 guests.
Over 20, four options may be chosen.

Assortment of freshly baked muffins, danish, bagels, croissants, scones or breakfast breads all served with butter, cream cheese & preserves.

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| CB1 Continental: Choose three breakfast assortments. | \$7.00 pp |
| CB2 Premium: Three breakfast assortments are chosen, chocolate filled croissants, almond croissants or coffee cakes are able to be included. | \$8.00 pp |
| CB3 Deluxe: Choose three breakfast assortments with fresh squeezed Valencia orange juice or assorted bottled fruit juices. | \$9.00 pp |
| CB4 Smoked Fish: Smoked salmon and whitefish salad accompanied by tomatoes, olives, and cucumbers served with assorted bagels and cream cheese. | \$17.00 pp |

Add our fresh cut fruit salad to any package for a small charge!

AMERICAN PACKAGES

All American packages come with scrambled eggs, hash-brown potatoes, assorted split bagels and multi-grain bread served with butter, cream cheese and preserves.

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| HB1 American: All options listed above. | \$12.00 pp |
| HB2 American: Add pork bacon and sweet Italian pork sausage. | \$16.00 pp |
| HB3 Chairman: Add pork bacon, sweet Italian pork sausage, thick-cut brioche french toast with syrup & fresh fruit compotes. | \$18.00 pp |
| HB4 Executive: Add thick-cut brioche french toast with syrup & fresh fruit compote. | \$14.00 pp |
| HB5 President: Add thick-cut brioche french toast sticks with syrup & fresh fruit compote. | \$14.00 pp |

Add our fresh cut fruit salad to any package for a small up charge!

BREAKFAST SANDWICHES



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|---|------------|
| HB6 Breakfast Sandwiches: Scrambled egg and cheddar cheese on a choice of English muffin, bagel, Kaiser roll or brioche bun. | \$9.00 pp |
| HB7 Breakfast Sandwiches with Meat: In addition to HB6, pork sausage, turkey sausage, pork bacon, turkey bacon, ham or roasted veggies are able to be added. | \$11.00 pp |
| HB8 Breakfast Burritos: Fluffy eggs, cheese, roasted peppers, mushrooms and ham in a warm, flour tortilla. Served with a side of salsa & sour cream. | \$11.00 pp |



PACKAGE ADD-ONS

BAKED QUICHE

Serves 6-8 people

Broccoli & Cheddar
Mushroom & Swiss
Lorraine with Bacon & Ham
Artichoke & Portobelo Mushroom
Grilled Veggies with Goat
Cheese & Thyme
\$28.00

COLD BEVERAGES

Coca Cola products
La Croix seltzers
Assorted fruit juices
Fresh squeezed orange juice
Homemade lemonade
Homemade strawberry lemonade
Bottled water
\$2.00 pp

FRITTATA

Available in half or full pans

Vegetable Medley
Italian Meats
Mushroom & Asparagus
\$70.00 / \$130

COFFEE & TEA

Premium Dark Roast coffee
Swiss Decaf coffee
Homemade cold brewed coffee
La Colombe cold brew cans
Black tea & decaf tea
Sweet & Unsweetened Iced Tea
\$3.00 pp

A LA CARTE

Parfaits • Fruit Tray • Assorted greek yogurts • Donuts by the dozen
Health bars: Cliff, Luna, Kind, and Protein • Granola, berries and yogurt
Gluten free bagel • Gluten free muffin

BREAK TIME SNACKS

Philly Break: Assorted Tastykakes and Philadelphia soft pretzels with spicy mustard	\$6.00 pp
Fitness Break: Fresh fruit & vegetables with dips and a bowl of trail mix.	\$8.00 pp
Mexican Munchies: Guacamole and fresh salsa with a bowl of corn chips	\$8.00 pp
Power Break: Hand of bananas, power bars, granola bars & large oatmeal-raisin cookies.	\$10.00 pp
Chef's Break: Bowl of fresh fruit salad and assorted cookies.	\$8.00 pp
Downtown Break: Assortment of international cheeses with grapes, sliced pepperoni and bowl of mixed nuts. Served with assorted bread sticks and crackers.	\$11.00 pp
Dippity-Do Break: Tray of fresh vegetables with a bowl of hummus and Baba Ghanouj with grilled pita wedges.	\$8.00 pp
Classic Break: Home style cookies & brownies.	\$6.00 pp
Carnival Break: Bowl of popcorn, tray of Philadelphia soft pretzels, basket of assorted mini chocolate bars.	\$7.00 pp
Fruit Kabobs (2): Tray of assorted fruit kabobs with fresh berry yogurt dip.	\$7.00 pp
Chips & Dips: Homemade potato chips, pita chips and tortilla chips with French onion, hummus and salsa dips.	\$10.00 pp
Chocolate Dream: Chocolate dipped strawberries, chocolate dipped pretzel rods and chocolate chip cookies.	\$9.00 pp



PARTY TRAYS

Small trays serve 6-10 • Medium trays serve 12-25 • Large trays serve 30-40
Cheese tray includes fresh fruit, crackers and sliced baguette.

Crudité Tray: Assorted, seasonal raw and blanched vegetables. Number of dips based on size of tray. Mustard Vinaigrette • Garlic & Herb • Creamy Blue Cheese Baba Ghanouj • Hummus • Ranch • French Onion • Balsamic	S \$75 / M \$105 / L \$150
European Charcuterie Tray: Capicola, bresaola, peppered & plain soppressata, chorizo, & Hungarian salami. Served with cornichons, whole grain and Dijon mustard, Kalamata olives and varied breads.	S \$95 / M \$155 / L \$190
International Cheese Tray: Saga blue, dill Havarti, Jarlsberg, Vermont cheddar — or your selection of 4 cheeses.	S \$85 / M \$125 / L \$165
British Isles Cheese Tray: Stilton, Farmhouse Cheddar, Guinness, Cotswold.	S \$85 / M \$125 / L \$165
French Cheese Tray: Montrachet, Port Salut, Roquefort Société B, Comté.	S \$85 / M \$125 / L \$165
Italian Cheese Tray: Fontina, Gorgonzola, aged provolone, Asiago.	S \$85 / M \$125 / L \$165
Spanish Cheese Tray: Manchego, Tetilla, Drunken Goat, Iberico.	S \$85 / M \$125 / L \$165
Fresh Sliced Fruit Tray: Classic honeydew and cantaloupe, mango, papaya, pineapple wedges, assorted berries, kiwi and other seasonal fruits.	S \$75 / M \$115 / L \$145
Middle East Mezze Tray: Hummus, baba ghanouj, stuffed grape leaves, beet salad & green olives with lemon and coriander. Served with grilled pita wedges.	S \$80 / M \$120 / L \$150
Jumbo Shrimp Cocktail Tray: Served with cocktail sauce and lemon.	\$150
Tavola Tray: Marinated mozzarella, sharp provolone cheese, & sliced pepperoni. Served with assorted bread sticks.	S \$80 / M \$120 / L \$160
Antipasto Tray: Soppressata, pepperoni, sharp provolone, Italian fontina, marinated olives & mushrooms & grilled artichoke hearts. Served with Italian bread.	S \$85 / M \$125 / L \$165
Assorted Cold Hors d'oeuvres: Ripe strawberries stuffed with Brie, smoked salmon on black bread with cream cheese & fresh dill, roast beef on rye rounds with arugula & grain mustard.	\$135
Italian Grilled Vegetable Antipasto Tray: Fennel, Portobelo mushrooms, artichoke hearts, red onion slices, tri-color peppers, jicama, squashes & more. Served with balsamic dipping sauce.	S \$80 / M \$105 / L \$150
Mini Fruit Skewers: Served with berry yogurt dip.	S \$65 / M \$95 / L \$120
Sushi and California Roll Tray: Assorted raw & cooked fish with a variety of rolls. Served with wasabi, pickled ginger & soy sauce. *Please note this requires a minimum of 24 hours notice.	\$250

We have many more trays from which to choose! Call us to see what's new and fresh.

LUNCH



GOURMET SANDWICHES



Center City

Roasted turkey breast with brie, honey mustard, lettuce & tomato.



South Philly

Fresh mozzarella with fresh basil, tomato and pesto.



Milanese

Parmesan crusted chicken, arugula & tomato drizzled with honey balsamic.

Society Hill

Grilled chicken breast in a balsamic vinaigrette with a touch of garlic, tri-color roasted peppers & arugula.

Queen Village

Roasted fresh turkey breast, Black Forest ham, Swiss cheese, lettuce, tomato, mayonnaise & coleslaw.



Old City

Roast beef with sharp provolone, lettuce, tomato & horseradish mayonnaise.

South Street

Corned Beef special with coleslaw and Russian dressing.

Wash West

Mesquite grilled chicken with lettuce, tomato & honey barbecue glaze.



Most Popular

Penn's Landing

Tuna salad with lettuce & beefsteak tomatoes.

Rittenhouse

Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber & julienne of mango with cilantro mayonnaise.



Northern Liberties

Sliced grilled chicken breast with roasted peppers, goat cheese & pesto.

Vegetable Torta

Assorted roasted vegetables, red cabbage slaw & sriracha mayonnaise.

Manayunk

Apple wood smoked turkey with Havarti cheese, sliced tomato & artichoke tapenade.

New Englander

Roasted turkey breast, muenster cheese, bacon, lettuce, tomato & cranberry chutney.

Seasonal Vegetarian

Alternates with each season using locally grown produce, when possible.

Seasonal Vegan

Alternates with each season using locally grown produce, when possible.

MAKE IT A TRAY

Gourmet Sandwich Tray: Choose four options from the delicious assortment, served with pickle slices and mixed olives.

\$13 pp

Classic Tray: Includes homemade kettle chips and one side salad.

\$17 pp

Deluxe Tray: Comes with two additional side salads and one dessert tray of cookies and brownies or cupcakes.

\$18 pp

BOX IT UP

Boxed Lunch includes a gourmet sandwich or wrap, one side and a brownie or oversized cookie for dessert.

\$16 pp

Box up your sandwich or wrap with two sides and a cookie or brownie.

\$18 pp

GOURMET WRAPS

All varieties made on a selection of flavored wraps



Chicken Caesar

Grilled chicken breast with romaine and Caesar dressing.



TBLT

Fresh roasted turkey breast, Monterey Jack, Smoked bacon, green leaf lettuce, sliced tomato and mayonnaise.

Antipasto

Genoa salami, capicola, sharp provolone, roasted pepper, tomato and mayonnaise.



Turkey Cobb

Fresh roasted turkey breast, avocado, sprouts, diced tomatoes, crumbled blue cheese & smoked bacon with ranch dressing.



Most Popular

Penn's Landing

Tuna salad with lettuce & beefsteak tomatoes.

Athenian

Romaine and field greens with feta cheese, roasted red pepper hummus, kalamata olives, cucumbers & plum tomatoes with a lemon oregano dressing.

Rittenhouse

Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber & julienne of mango with cilantro mayonnaise.

Seasonal Vegetarian

Alternates with each season using locally grown produce, when possible.

BOX IT UP

Boxed Lunch includes a gourmet sandwich or wrap, one side and a brownie or oversized cookie for dessert.

\$16 pp

Box up your sandwich or wrap with two sides and a cookie or brownie.

\$18 pp



SIDE OPTIONS FOR SANDWICHES & WRAPS

Fresh Fruit Salad • Caesar Salad • Tossed Salad • Greek Salad • Coleslaw
Tomato, Cucumber & Mozzarella Cucumber Salad • Tortellini Pesto • Potato Salad
Homemade Kettle Chips • Green Beans with Cashews • Pasta Primavera

Tossed, Caesar & Greek salad only available for trays.

PREMIUM SALAD OPTIONS FOR GOURMET SANDWICHES & WRAP TRAYS

Turkey Cobb Salad • Arugula & Radicchio • Chicken Caesar Salad
Field Green Salad • Mandarin Spring Salad • Southwest Salad

Upgrade to these options for a small charge!

MAKE IT A TRAY

Chef's Wraps Tray: Choose from our most delicious creations, served with sliced pickles and mixed olives.

\$13 pp

Classic Wrap Tray: Includes homemade kettle chips and one side salad.

\$17 pp

Deluxe Wrap Tray: Chef's Wrap Tray with two additional side salads and one dessert tray of cookies & brownies or cupcakes

\$18 pp



DELI SANDWICHES

Served on assorted breads & rolls

Roast Beef • Baked Ham • Tuna Salad
Chicken Salad • Grilled Vegetables • Fresh Roasted Turkey
Smoked Turkey • Corned Beef

SALAD OPTIONS



Tossed Salad • Caesar Salad • Greek Salad
Potato Salad • Tomato, Cucumber & Mozzarella
Fresh Fruit Salad • Pasta Primavera • Cucumber Salad
Tortellini Pesto • Green Beans with Cashews

Tossed, Caesar & Greek salad only available for trays.

Add these Premium Salads for a small charge

Turkey Cobb Salad • Mandarin Spring Salad • Southwest Salad
Field Green Salad • Arugula & Radicchio Salad • Chicken Caesar Salad

More options from which to choose on page 11

BOX IT UP

Every boxed lunch comes with a deli sandwich & dessert of homemade brownie, oversized cookie, or Tastykake!

Box with a side of Herr's chips
\$14 pp

Box with fresh fruit salad.
\$16 pp

Box with side salad & fresh fruit salad.
\$18 pp

Each boxed lunch comes with individual condiments.

MAKE IT A TRAY

Deli Sandwich Tray: A wonderful variety of our favorite deli sandwiches on assorted breads & rolls. Served with a condiment tray of lettuce, tomatoes, pickles, mixed olives, mayonnaise and mustard.
\$13 pp

Deluxe Deli Sandwich Tray:
Deli Sandwich Tray with two additional side salads and one dessert tray – assorted cookies and brownies or cookies and cupcakes
\$17 pp



GRILLED HOT ARTISAN PANINIS

Caprese

Fresh mozzarella, sliced tomato, fresh basil and a light pesto dressing.

Genoa

Grilled chicken with pesto & goat cheese.

Florence

Roasted turkey breast with cheddar cheese & beefsteak tomatoes.

Milano

Italian fontina cheese with tri-color roasted peppers and arugula.

Roma

Sliced grilled chicken breast with sautéed spinach, garlic, sun-dried tomatoes and Italian fontina cheese.

GRILLED HOT SANDWICHES

Cubano

Slow roasted pork, ham, Swiss cheese, pickles, butter & mustard.

Tuna Melt

Fresh mozzarella with fresh basil, tomato & pesto.

Monte Cristo

Roast turkey, Black Forest ham, Swiss cheese & maple mayonnaise

Hungry Pilgrim

Roast turkey, aged Brie & cranberry relish.

Pork Bahn Mi

Slow roasted pork, salami, Asian pickles, cilantro, arugula, jalapeno and mayonnaise.

California Grilled Chicken

Grilled chicken breast, pepper jack cheese, chipotle mayonnaise, tomato and avocado.

French Dip

Oven roasted top round, caramelized onions, Gruyere cheese & dijon-dill mustard.

Saltimbuca

Chicken breast, prosciutto, fresh sage, Fontina cheese & olive oil.

Reuben

Corned beef, sauerkraut, Swiss cheese and Russian dressing.

Smoked Caprese

Smoked mozzarella, fresh basil, tomato and basil pesto.

Tofu Bahn Mi

Tofu, Asian pickles, jalapenos, cucumber, onion & mayonnaise.

Apple

Sliced apples, fresh spinach, manchego cheese & fig jam.

MAKE IT A MEAL

Grilled Artisan Paninis/Hot Sandwiches: Choice of assorted sandwiches on grilled artisan breads.

\$14 pp

Deluxe Grilled Artisan Paninis/Hot Sandwiches: Add two side salads and a tray of assorted cookies, cookies and brownies or cupcakes

\$18 pp

SALAD OPTIONS

Premium Salads available as well for a small charge.

Potato Salad • Fresh Fruit Salad • Tortellini Pesto • Green Beans with Cashews
Tomato, Cucumber & Mozzarella • Pasta Primavera • Cucumber Salad
Tossed Salad • Caesar Salad • Greek Salad

Tossed, Caesar & Greek salad only available for trays.



SLIDERS

Experience a multitude of flavors with every bite with our fully dressed sliders! We suggest 3 sliders per person.

HOT

All hot sliders are \$4.95

Beef Burger with BBQ sauce cheddar cheese & bacon.

Beef Burger with caramelized onions & onion crisps.

Beef Burger with sautéed mushrooms & swiss cheese.

Carne Asada with sautéed onions.

Chicken Parm with marinara and mozzarella cheese.

Crab Cake with chipotle relish.

Grilled Salmon with citrus roasted peppers. (Able to be served hot or cold.)

Italian Meatball with marinara sauce.

Pulled BBQ Chicken with coleslaw on the side.

Salmon Cake with citrus roasted peppers.

Salmon Cake with remoulade sauce. (Able to be served hot or cold.)

Turkey Burger with guacamole.

COLD

Buffalo Chicken with lettuce & blue cheese. \$3.50

Crab Cake with chipotle mayonnaise. \$4.95

Crab Cake with spicy red pepper aioli. \$4.95

Falafel with tomato, shredded lettuce & tzatziki. \$3.50

Fried Chicken on a biscuit with honey butter. \$3.50

Grilled Chicken with balsamic roasted peppers. \$3.50

Grilled Chicken with goat cheese & roasted peppers. \$3.50

Grilled Chicken with mozzarella, tomato & pesto. \$3.50

Grilled Tuna with spicy pickle relish. \$4.95

Moroccan Eggplant with sautéed spinach, grilled tomato & asiago cheese. \$3.50

Parmesan Crusted Chicken with arugula, tomato and honey balsamic drizzle. (Able to be served hot or cold.) \$3.50

Roast Beef with Cheddar Cheese and creamy horseradish. \$3.50

Roast Beef with Grilled Onion and horseradish mayonnaise. \$3.50

Seared Pepper Tuna with citrus slaw. \$4.95

Traditional BLT with applewood smoked bacon, green leaf lettuce, sliced tomato and mayonnaise. \$3.50

Tuna Salad with plum tomatoes. \$3.50

Vegetarian with Grilled Eggplant roasted peppers & red pepper hummus. \$3.50

Vegetarian with Sliced Avocado tomato, basil & jalapeno mayonnaise. \$3.50

MAKE IT A PACKAGE

\$6.00

Includes two sides and one dessert.



PREMIUM SALADS

These salads are available as: Individual boxed lunch options, Premium salad options for a deluxe tray, or as a salad entree with fruit salad and dinner rolls. **Upgrade for a small charge.**

	Box it Up!	Upgrade your side Salad
Tossed Salad: An array of vegetables including tomatoes, cucumbers, carrots & bell peppers.	\$12.95 pp	Incl
Caesar Salad: Crisp romaine lettuce, Parmesan cheese, garlic croutons & classic Caesar dressing.	\$12.95 pp	Incl
Greek Salad: Cucumbers, tomatoes, olives, red onions & feta cheese with balsamic vinaigrette.	\$15.95 pp	Incl
Arugula & Radicchio Salad: Orange fruit pieces, toasted pine nuts & crumbled Feta cheese with citrus vinaigrette.	\$15.25 pp	+2.20
Autumn Salad: Baby arugula, grilled vegetables & fresh mozzarella with red wine basil vinaigrette.	\$15.75 pp	+2.75
Red Leaf Salad: Red & white seedless grapes & shaved manchego cheese with toasted garlic chip sherry vinaigrette.	\$15.75 pp	+2.75
Southwest Salad: Baby arugula, avocado, black bean & roasted corn with orange chili dressing.	\$16.25 pp	+2.75
Field Green Salad: Goat cheese, roasted peppers, pine nuts & fennel with balsamic vinaigrette.	\$16.25 pp	+3.25
Spinach Salad: Hard boiled eggs, mushrooms & tomatoes served with Thousand Island dressing.	\$13.95 pp	+1.00
Romaine & Arugula Salad: Sliced Granny Smith apples, dried cranberries and spiced pecans with a honey lime vinaigrette.	\$14.50 pp	+1.50

Add below protein to any salad for a bit more!

Grilled Chicken • Grilled Salmon • Grilled Hanger Steak • Grilled Tuna Loin • Grilled Shrimp

Box it up!

Want to spice up your Boxed Lunch? Sub out a sandwich and sub in any Premium Salad.

Upgrade your Deluxe Sandwich

Tray package by replacing a side with any Premium Salad.

Entree Salad Buffet

Comes with fruit salad and dinner rolls.

*minimum 10 people

	Box it Up!	Buffet Style
Mandarin Spring Salad: Mixed greens, teriyaki chicken, mandarin oranges & Asian citrus vinaigrette.	\$16.95	\$16.95
Nicoise Salad: Romaine lettuce, grilled fresh tuna loin, hard boiled eggs, diced red bliss potatoes, haricot vert, olives & tomatoes with Nicoise dressing.	\$17.50	\$17.50
Turkey Cobb Salad: Cubed turkey breast, avocado, alfalfa sprouts, sliced plum tomatoes, crumbled blue cheese, crisp bacon & blue cheese dressing.	\$16.95	\$17.50
Chef's Salad: Roasted turkey, baked ham, Swiss cheese & a choice of dressing.	\$16.95	\$17.50
Asian Chicken Salad: Field greens with finely sliced chicken breast, sweet peppers, snap peas & carrots, with a sesame ginger dressing.	\$16.95	\$17.50
Mango Tango Shrimp Salad: Field greens, grilled jumbo shrimp, sliced Thai mango, cellophane noodles, & cilantro with a mango vinaigrette.	\$17.50	\$17.50
Grilled Chicken Salad: Baby spinach, field greens, grilled chicken breast, feta cheese & pistachios with a lemon vinaigrette.	\$16.95	\$17.50
Cowboy Salad: Chopped romaine, slow roasted blackened beef, roasted corn and peppers & pinto beans with chipotle dressing.	\$16.95	\$17.50

LUNCH & DINNER

HOT BUFFETS

*Able to substitute Beyond Meat for certain options

Country Picnic Southern fried chicken, BBQ beef brisket, snowflake rolls, home-made potato salad, corn on the cob and a side of fresh fruit salad. \$21.00 pp

Mediterranean Flavors *Grilled kabobs served with tzatziki, rice pilaf, greek salad, grilled pita & a tray of baklava. Two kabobs per person. \$21.00 pp

• Chicken Kabob • Beef Kabob • Shrimp Kabob • Vegetable Kabob

Italian Feast Italian roasted chicken with fresh herbs & sun-dried tomatoes, penne pasta with eggplant & zucchini in marinara sauce with grated parmesan cheese, Caesar salad & garlic bread. \$23.00 pp

Mexican Fiesta *Sliced steak and chicken fajita, sautéed onions & peppers, sour cream, flour tortillas, Mexican rice, chopped salad, cheddar & Monterey cheese blend, pico de gallo, guacamole and tortilla chips. \$21.00 pp

All American *Includes hamburgers, cheese burgers, veggie burgers, and hot dogs, with sides of kettle chips & tossed salad. \$19.00 pp

Long Shot BBQ Take your taste buds down south! Smoked brisket, pulled pork, racks of ribs, chicken thighs or sausage all smoked to perfection. Sides include mac and cheese, coleslaw, German potato salad, cucumber salad or cornbread. Choose three different proteins and three different sides. \$26.00 pp

Middle Eastern Falafel, chicken shawarma, Israeli chopped salad and whole pita with hummus & oil. \$21.00 pp

Chicken Parmigiana Served with baked ziti & garlic bread along with a tossed salad. \$19.00 pp

Tailgate Ready! 9th Street Italian cold-cut hoagie tray, buffalo chicken sliders, sausage and meatballs, ranch kettle chips & a vegetable tray \$21.00 pp

Asian Stir Fry *Basmati rice, Asian salad with cabbage, red onion & cucumber with chile lime vinaigrette, Jackfruit mousse and mango compote on the side.

(Choose a protein below)

• Chicken \$21.00 pp

• Beef and Broccoli \$24.00 pp

• Shrimp Lo Mein \$24.00 pp

• Tofu \$22.00 pp





TASTE OF PHILADELPHIA

Condiment tray included. Vegetarian and vegan options available.
\$21.00 pp

Cheesesteak Buffet Finely chopped beef steak and chicken with sautéed onions and mushrooms with a side of cheese whiz.

Sides 9th Street Italian cold-cut hoagies and pasta primavera.

Dessert Philadelphia soft pretzels and assorted Tastykakes.

MAMMA MIA



Choose one chicken dish.
\$24.00 pp

Pepper Grilled Chicken With garlic roasted cherry tomatoes and a basil arugula pesto.

Chicken Fontina Sautéed chicken breast topped with spinach, sun dried tomatoes and fontina cheese.

Choose one pasta dish.

Penne Pasta with Eggplant & Zucchini in marinara sauce with grated parmesan.

Turkey Spinach meatballs in Sunday gravy.

Rigatoni with grilled Italian sausage and cannellini beans with spinach, shredded Parmesan & olive oil.

Roasted eggplant rololini with herb ricotta and a smoked tomato jus.

Italian roasted rainbow carrots with marjoram & oregano.

Beef Bolognese over rigatoni.

Salad & Dessert

Chopped Romaine with roasted red peppers, sliced red onion, ciabatta croutons & shredded locatelli with a garlic vinaigrette; Sliced herb focaccia with herb butter.

Orange Polenta Cake with balsamic berries and lemon cream.



LUNCH & DINNER

Up to three options to be chosen and the package is priced accordingly.
Entrees include two side dishes, rolls & butter.
\$21 / \$23 / \$25 per person

CHICKEN

PE1 Chicken Fontina: Sautéed and topped with spinach, tomatoes & Fontina cheese.

PE2 Grilled Chicken Breast:
With rosemary & garlic.
(Able to be served hot or cold.)

PE3 Boneless Fried Chicken:
Dark and white meat.
(Able to be served hot or cold.)

PE4 Chicken Athena: Boneless chicken breast with feta cheese finished with a tomato, olive, caper & mushroom sauce.

PE5 Chicken Barcelona: Grilled chicken breast with chorizo and garbanzo beans.

PE6 Chicken Marsala: With mushrooms in Marsala wine.

PASTA

HPE1 Penne with Chicken: Artichoke hearts and roasted peppers.

HPE2 Tortellini Mediterranean: With cremini mushrooms in creamy pesto sauce.

HPE3 Rigatoni: With porcini mushrooms and tomato basil sauce.

HPE4 Cavatapi: With roasted eggplant, Roma tomatoes, smoked mozzarella and basil.

HPE5 Lasagna: Available in half pans of either bolognese, cheese, goat cheese or vegetable.

HPE6 Baked Ziti: Tossed in classic marinara sauce topped with ricotta and mozzarella cheese.

BEEF

***ME1 Filet Mignon:** With ragout of wild mushrooms.

ME2 Black Pepper Asian Steak:
Sliced sirloin, bell peppers & onions in a garlic sauce.

ME3 Grilled Hanger Steak: Sliced hanger steak with portobello mushroom sauce.

ME4 Kabobs: Choose from our selection of grilled kabobs (2)
Chicken, Beef, Shrimp, Vegetable.

VEGGIE

VE1 Moroccan Vegetable Stew:
Tomatoes, curry, cumin, turmeric and golden raisins over couscous.

VE2 Jasmine Rice Cake: Topped with bok choy & edamame in Shiitake mushroom broth.

VE3 Grilled Polenta Triangles: With ragout of roast pepper eggplant and tomatoes.

VE4 Roasted Portabello Mushroom Cap: Filled with spinach & white bean saute.

VE5 Sun-dried Tomato & Portabello Polenta cubes: Drizzled in roasted yellow pepper vinaigrette.

VE6 Jackfruit "Crabcakes": With tomato relish & tzatziki on the side.





SEAFOOD



FE1 Mediterranean Salmon: Salmon fillet topped with tomatoes, olives, onions & garlic.

FE2 Salmon Fillet: Grilled with honey balsamic glaze.

FE3 Poached Salmon Fillet: Served with cucumber & red onion salad and verte sauce.

***FE4 Sautéed Maryland Crab Cakes:** with lemon thyme sauce.

FE5 Baked Tilapia Fillet: with dill butter sauce.

FE6 Pan Seared Salmon Fillet: with spicy corn relish.

FE7 Grilled Salmon: In an orange glaze, grilled with fennel and almonds.

FE8 Shrimp Santorini: Tomatoes & feta with rice pilaf (choose only one additional side).

FE9 Pesto Salmon: Salmon Fillet topped with a pesto crust sprinkled with Parmesan cheese.

FE10 Salmon Almondine: Almond crusted salmon with a Cabernet Beurre Blanc.

***FE11 Chilean Sea Bass:** Grilled with champagne mustard glaze.

***FE12 Stuffed Flounder:** with crab meat and roasted red pepper sauce.

COLD SIDE OPTIONS

- Mixed Green Salad with dressing
- Caesar Salad
- Fresh Fruit Salad
- Potato Salad
- Greek Salad
- Green Beans & Cashews
- Pasta Primavera
- Coleslaw
- Grape Tomato & Cucumber with Mozzarella
- Couscous with grilled vegetables with fresh mint & lemon
- Kettle Chips

HOT SIDE OPTIONS

- Roasted Cauliflower with garlic and sesame
- Yukon Gold Mashed Potatoes
- Assorted Roasted Vegetables
- Rice Pilaf
- Macaroni & Cheese
- Broccoli with red onion, raisins and tomatoes
- Oven Roasted Potatoes
- Wild Rice with mushrooms & scallions
- Green Beans with cashews
- Couscous with assorted seasonal vegetables

*due to fluctuating prices, the market prices will be considered for these entrees.





DESSERTS

TRAYS

Small, Medium or Large

Small trays serve 6-10 / Medium trays serve 12-25 / Large trays serve 30-40

Assorted Pastry Tray: Mini éclairs, mini cannoli, brownies, blondies, shortbread cookies and other assorted petit fours with chocolate dipped strawberries for garnish. S \$75 / M \$110 / L \$140

*Contains nuts

Euro Pastry Tray: Fresh mini fruit tarts, mini opera tarts, mini cream puffs with fresh fruit mousse, tuxedo dipped jumbo strawberries, pecan diamonds & assorted petit fours. M \$120 / L \$160

*Contains nuts

Assorted Cookie Tray: Chocolate chip, sugar, triple chocolate, oatmeal, red velvet, Heath, and macadamia nut cookies with fresh strawberry garnish. S \$55 / M \$75 / L \$100

*Contains nuts

Cookie and Pastry Tray: Assorted cookies, brownies, blondies, éclairs, chocolate covered strawberries, and other assorted petit fours. S \$75 / M \$110 / L \$140

*Contains nuts

Assorted Cupcakes Tray: Choose up to 4 varieties per dozen: vanilla, chocolate, carrot cake and red velvet. \$42 per Dozen



CAKES

Available in 7 or 10 inches, half sheet or full sheet.

\$35 or \$65 / \$145 or \$235

Classico: Chocolate cake layered between cream cheese icing. Coated with chocolate ganache.

Carrot Cake: Moist carrot cake baked with walnuts, pecans, coconut, pineapple & raisins. Finished with cream cheese frosting

Strawberry Shortcake: Layers of sponge cake filled with fresh strawberries and whipped cream. Finished with a toasted almond garnish and chocolate covered strawberries.

Lemon Raspberry: Moist sponge cake filled with lemon, raspberry and cream. Topped with buttercream frosting.

So Good Black & White Cake: Moist chocolate cake filled with layers of rich chocolate & elegant white chocolate mousse. Lightly iced in chocolate buttercream then coated in bittersweet chocolate ganache.

Chocolate Flourless Torte: A melt-in-your-mouth, bittersweet chocolate cake topped with fresh whipped cream & chocolate curls.

Chocolate Marquis: Raspberry marmalade & chocolate mousse surround three layers of chocolate chiffon cake. Coated with bittersweet chocolate ganache.

Birthday Cake: Traditional double layer birthday cake, filled, frosted & elaborately decorated with classic butter cream. In your choice of chocolate or vanilla.

\$29 or \$50 / \$80 or \$140



CHEESECAKE

Serves 6-8 people

Plain Cheesecake
Strawberry Cheesecake

\$35.00

TARTS

Serves 6-8 people

Fresh Fruit Tart
Sour Cream Blueberry Tart

\$35.00

PIES

Serves 8 people

Double Crust Apple Pie • Fresh Fruit
Pie Pecan Pie • Key Lime Pie

\$25.00

PARFAITS

Individually served 5oz

Vanilla • Chocolate • Strawberry
Lemon • Raspberry Trifle
Cookies & Cream • Seasonal Special

\$3.50

DESSERT TACOS

Triple Chocolate • Strawberry Shortcake • Apple Pie • Lemon Raspberry
Carrot Cake • Orange Creamsicle • Pumpkin Pie • Bananas Foster

\$3.99 Regular Size \$2.99 Mini Size

GLUTEN FREE

Assorted Tray: Filled with flourless chocolate brownies & truffles, chocolate chip walnut & sugar cookies and chocolate-dipped strawberries.

S \$80 / M \$120 / L \$150

Caramel Almond Crunch Parfait: Whipped, chantilly creme, butterscotch and almonds.

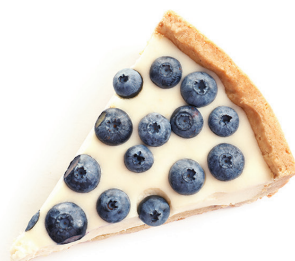
\$5.95

Flourless Chocolate Parfait: Chocolate mousse, brownie and candied walnuts.

\$5.95

Gluten Free Cookie: Jumbo chocolate chip walnut & sugar.

\$4.00





Chef's Table

CORPORATE & ACADEMIC

Entertaining clients, hosting meetings, and having conferences can't be done on an empty stomach! From boxed lunches and continental breakfasts to more creative fare, we have you covered.

Breakfast • Boxes Lunches • Hot Buffets • Gourmet Desserts
Allergen Free Options

SPECIAL EVENTS

With a passion for details, our event coordinators will help bring your vision to life. Whether you're hosting an intimate cocktail party for 20 or the wedding of your dreams, we work with your palette and budget to create events you and your guests won't soon forget.

Weddings • Showers • Philanthropic • Receptions



OUR STORY

We have taken decades of food service and event production knowledge and evolved from the first Philadelphia gourmet market on South Street into Chef's Table Catering

- a bustling catering company specializing in corporate, academic and special events.

With over 40 years of experience in the industry, allow our culinary team and event coordinators to cater to you and your vision.

Check out our ever-evolving ghost kitchens including Long Shot BBQ, Day Break Eggs and more!

We hope you join us in creating a most memorable event.



Chef's Table Catering



chefstablephl



Chef's Table Catering





Chef's Table



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