



Chef's Table

C O R P O R A T E & A C A D E M I C

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 • Boxed Lunches • Hot Buffets • Gourmet Desserts
Allergen Free Options

S P E C I A L E V E N T S

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 • Fundraisers • Receptions





OUR STORY



We have taken decades of food service and event production knowledge and evolved from a small market on South Street into Chef's Table Catering - a bustling catering company specializing in corporate, academic and special events.

With over 35 years 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 something delectable together!



 Chef's Table Catering

 chefstablephl

 Chef's Table Catering

Sample Cocktail Reception Menu

BUTLERED HORS D'OEUVRES

Rare Ahi Tuna

Japanese Rice Cake,
Chili Mayo, Tobiko, Scallion

Watermelon with Serrano Ham

Fresh Tarragon

Smoked Salmon

Black Bread, Cream Cheese,
Fresh Dill

Pulled BBQ Chicken

Mini Corn Biscuit, Jalapeño
Crème Fraîche

Curried Potato

Roti, Chick Peas, Tamarind
Raita

Chicken Wonton

Apricot Chili Dipping Sauce

STATIONARY HORS D'OEUVRES

Aegean Appetizer Tray

Falafel, Hummus, Tzatziki,
Aegean Eggplant Salad,
Cucumber & Tomato Salad
Grilled Pita

Italian Grilled Vegetable Tray

Fennel, Portobello Mushrooms,
Artichoke Hearts, Red Onion
Slices, Tri-Color Roasted
Peppers, Jicama, Squashes &
Seasonal Vegetables with
Balsamic dipping sauce

French Cheese Tray

Montrachet, Port Salut,
Roquefort Societé B & Comté
Assorted Fruits & Berries
Baguette & Cracker Tray



Sample Dinner Menu

SALADS

Farro Salad

Romaine Lettuce, Roasted Red Peppers, Feta Cheese, Scallions
Lemon Herb Vinaigrette

Arugula & Radicchio Citrus Salad

Fresh Orange Segments,
Toasted Pine Nuts, Shaved
Ricotta Salata
Citrus Vinaigrette

ACCOMPANIMENTS

Haricot Verte

Hazelnuts & Caramelized
Shallots

Mashed Red Bliss Potatoes

Garlic & Scallions

ENTREES

Chicken Fontina

Sautéed Chicken Breast, Topped
with Spinach, Sun-dried Tomatoes
& Italian Fontina Cheese

Seared Cajun Butternut Squash Steak

Tomato Caper Fondue

Grilled Chilean Sea Bass

Cilantro Shallot Butter

CARVING STATIONS

Roasted Double Boneless Turkey Breast

Cranberry Chutney, Herb Mayo

Sliced Whole Roast Tenderloin of Beef

Creamy Horseradish, Bearnaise



Sample Plated Menu

SALAD

Caesar Salad

Crisp romaine lettuce, Pecorino cheese and homemade garlic & herb croutons

ENTREES

Braised Short Rib & Pan Seared Scallops

Dry rubbed short ribs braised in rosemary au jus and pan seared scallops dusted in porcini mushroom powder

Filet Mignon & Grilled Shrimp

Char broiled filet mignon and shrimps stuffed with crab meat

Chicken Française & Crab Cake

Boneless chicken breast in a lemon beurre blanc sauce and a Maryland crab cake served with lemon thyme sauce

ACCOMPANIMENTS

Wild Rice

Mushrooms &
Scallions

Assorted Roasted Vegetables

Doused in shallot oil

Broccoli

Garlic &
Roasted Red Peppers

Oven Roasted Potatoes

Rosemary



Vegetarian Menu

CHILLED

Mozzarella Pineapple Caprese

Topped with Sweet Chili Glaze & Thai Basil
*Gluten Free

New Potato Medallion

Topped with Whipped Feta, Scallions & Pine Nuts
*Gluten Free

Brioche Toast with Triple Creme Brie

Topped with Orange Habanero Marmalade

Strawberry Bruschetta

Whipped Mascarpone, Strawberries and
Fresh Basil on a Crostini

Deviled Egg with Asparagus Mousse

*Gluten Free

Jumbo Strawberry & Brie

Stuffed with Honey Whipped Brie

Caprese Skewers

Mini Marinated Mozzarella Balls,
Grape Tomato, & Fresh Basil
*Gluten Free



WARMED

Spanakopita

Spinach & Feta in Filo Pastry

Vegetarian Wonton Ravioli

Served with Lime Hoisin Sauce

Asparagus Risotto Cake

with Saffron Aioli

Truffled Mac & Cheese

with Madiera Sauce

Smoked Paprika Cauliflower Bites

with Buffalo Sauce and
Blue Cheese Crumbles
*Gluten Free

Fig Jam & Brie

In a Filo Puff Pastry

Spinach & Cheese Stuffed Mushrooms

*Gluten Free



Chef's Table

Vegan Menu

CHILLED

Truffled Mushroom Bruschetta

Artichoke Puree & Garlic Crostini

Falafel Coins

with Tomato Bruschetta Topping

Watermelon Gazpacho

Garnished with Zinfandel Marinated Blackberry

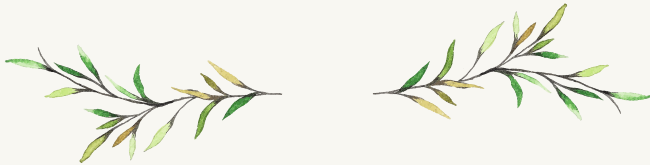
*Gluten Free

Tabbouleh Middle Eastern Salad Crostini

Grilled Zucchini Coin

Filled with Eggplant Caponata

*Gluten Free



WARMED

Spaghetti Squash Cake

with Red Pepper Scallion Puree

*Gluten Free

Mini Vegetable Spring Roll

With sesame soy sauce

Broccoli Quinoa Bite

with Sriracha Aioli

*Gluten Free

Curried Cauliflower Bites

with Crispy Capers

Thai Corn Fritters

with Sweet Chili Thai Sauce

**Skewer Grilled
Brussels Sprouts**

with a Maple Mustard Glaze

