

Chef's Table

MEMBER OF THE CHEF'S MARKET FAMILY

— SPECIAL — EVENTS



— O U R S T O R Y —

Chef's Table has been providing the best in banquet food and services for over thirty years!

Whether it's an intimate dinner for ten or a wedding party for 500 — with all the accompaniments — our Catering Department is a phone call away.

Our creativity provides you with the opportunity to design a menu that is just right for you and your guests. Your suggestions and comments are welcome. Our Catering Department is constantly growing and evolving!

- *Our cancellation policy requires at least 48 hours before the event to alert our staff of any changes. Cancellations less than 48 hours in advance will be billed for the full event. This policy is inclusive of inclement weather and rescheduling. Thank you for your understanding*
- *Prices subject to change without notice.*
- *Paper goods available for additional charge.*

Service rates are quoted for a 5-hour minimum. Effective January 2026.

Please call for service rates pertaining to waiters, bartenders and Event Chefs.

COMPLETE NON-ALCOHOLIC BAR W/LIQUOR LIABILITY INSURANCE
Unlimited juices, sodas, water, plastic glasses, garnish for drinks.

The Chef's Table believes that a gratuity should be left to the judgment of the customer. Therefore, it is not included in the bill.



— COCKTAIL — PARTY TRAYS



	SM	M	LRG
<i>*Serves approximately</i>	10	25	35

ASSORTED COLD HORS D' OEUVRES

- Jumbo stuffed strawberry with brie.
- Smoked salmon on black bread with cream cheese & fresh dill.
- Roast beef on rye rounds with arugula & grain mustard

(40 pieces)

MEDITERRANEAN APPETIZER TRAY

Grilled octopus salad, stuffed grape leaves, artichoke hearts in lemon mustard sauce, cipollini onions, feta cheese & mixed Mediterranean olive salad. Served with grilled assorted pita bread.

TAVOLA TRAY

Marinated mozzarella balls, sharp provolone cheese & sliced pepperoni. Served with assorted bread sticks.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina and marinated olives, mushrooms & grilled artichoke hearts. Served with sliced Italian bread.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

GUACAMOLE

Made with fresh avocados & garnished with red onions & diced peppers. Served with assorted corn chips.

BOWL OF FRESH SALSA

With fresh roasted corn, cilantro & onions. Served with assortment of corn chips.

MIDDLE EAST MEZA TRAY

Hummus, baba ghanouj, stuffed grape leaves, beets, green olives with lemon & coriander. Served with grilled assorted pita wedges.

BRUSCHETTA & TRI-COLOR ROASTED PEPPER TRAY

Bowl of fresh bruschetta, julienne of roasted peppers, basil & garlic. Served with grilled Italian bread.

IBERIAN PENINSULA TAPAS TRAY

Chorizo, serrano ham, Manchego & Tetilla cheese, Spanish white tuna fillet, mixed Spanish olive salad with piquillos (roasted peppers) with sliced European bread.

— COCKTAIL — PARTY TRAYS

Serves approximately

SM	M	LRG
10	25	35

AEGEAN APPETIZER TRAY

Falafel, hummus, Tzatziki, Aegean eggplant salad, cucumber & tomato salad & grilled pita.

ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.

CRUDITÉ TRAY

Assortment of raw & blanched vegetables (*seasonal choices*) Includes one, two or three dips.

Artichoke & Spinach • Hummus • Olive Tapenade • Mustard Vinaigrette
Garlic & Herb • Creamy Blue Cheese • Baba Ghanouj • French Onion Creamy
Sun-Dried Tomato Balsamic • Low-Fat Honey Mustard • Caesar

PÂTÉ TRAY

Pâté de campagne, truffle mousse, spinach, carrot, cauliflower & broccoli pâté or your choice of 3 pâtés. Served with cornichons, olives, cherry tomatoes, mushrooms à la greque & sliced baguette.

CHEESE & PÂTÉ TRAY

French brie, Stilton cheddar, aged gouda, truffle mousse, Pâté de campagne, assorted fruit, cornichons, cherry tomatoes. Served with sliced baguette & box of crackers.

CHEESE & CRUDITE TRAY

Saga blue, dill Havarti, Jarlsberg, assorted fruit & vegetables for dipping. Served with sliced baguette & box of crackers.

SLICED FRUIT & CHEESE TRAY

Delice de Bourgogne, Maytag blue, Canadian cheddar with an array of sliced fresh fruit. Served with sliced baguette & crackers.

FRESH SLICED FRUIT

Assorted melons, papaya, pineapple wedges, assorted berries, kiwi & other seasonal fruits.

MINI FRUIT SKEWERS

Served with berry yogurt dip. Comes in twenty, thirty or forty piece packages

— COCKTAIL — PARTY TRAYS



	SM	M	LRG
<i>Serves approximately</i>	10	25	35

COLD SEAFOOD TRAY

Jumbo shrimp, smoked trout, poached sea scallops with tarragon mayonnaise, smoked salmon & crab cocktail claws. Served with accompanying sauces. *Available in Medium & Large only

SMOKED SALMON TRAY

Nova Scotia salmon served with whipped cream cheese, diced red onion & capers. Served with cocktail pumpernickel bread.

SUSHI & CALIFORNIA ROLL TRAY

Assorted raw & cooked fish with varieties of rolls. Served with wasabi, pickled ginger & soy sauce. Medium or large available with 24 hours notice

JUMBO SHRIMP COCKTAIL TRAY

Served with cocktail sauce & lemon slices. *Available in Medium & Large sizes only

— CHEESE TRAYS —

All cheese trays served with assorted fruit & berries, sliced baguette & crackers.

	SM	M	LRG
<i>*Serves approximately</i>	10	25	35

ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook Sharp Cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

INTERNATIONAL CHEESE TRAY

Saga Blue, dill Havarti, Jarlsberg, Vermont cheddar.

BRITISH ISLES CHEESE TRAY

Stilton, Farmhouse Cheddar, Guinness, Cotswold.

FRENCH CHEESE TRAY

Montrachet, Port Salut, Roquefort Societé B, Comté.

ITALIAN CHEESE TRAY

Fontina, Gorgonzola, aged provolone, Asiago.

SPANISH CHEESE TRAY

Manchego, Tetilla, Drunken Goat, Iberico.

BOWL OF MINI MARINATED MOZZARELLA BALLS

Tossed with olive oil, fresh basil, crushed red pepper & grape tomatoes. ____

CAPRESE SALAD

Fresh sliced mozzarella with beefsteak tomatoes, fresh basil & extra virgin olive oil.



— C O L D — H O R S D ' O E U V R E S

Minimum two dozen per variety
(Priced Per Dozen)

ROAST BEEF ON RYE ROUNDS W/ARUGULA & GRAIN MUSTARD
CURRIED CHICKEN SALAD ON BLACK BREAD W/WALNUTS
TOASTED FLAT BREAD W/MOROCCAN EGGPLANT SALAD
DEVEILED EGG W/ASPARAGUS MOUSSE
BELGIAN ENDIVE W/GOAT CHEESE & ALFALFA SPROUTS
CROUSTADE OF ONION MARMALADE & HERBED CHEVRE
WATERMELON W/SERRANO HAM & FRESH TARRAGON
LEMON CHICKEN SALAD TARTLET W/POPPY SEEDS
JUMBO STRAWBERRY STUFFED W/BRIE
TRUFFLED MUSHROOM BRUSCHETTA
CROSTINI W/GRILLED CHICKEN & SUN-DRIED TOMATO
CROSTINI W/BLACK OLIVE PASTE & GOAT CHEESE
CROSTINI W/ARTICHOKE PUREE & A TOUCH OF GARLIC
BRUSCHETTA W/FRESH TOMATO & BASIL
CUCUMBER ROUND W/SMOKED SALMON MOUSSE
SLICED TOMATO W/FRESH MOZZARELLA & BASIL ON ITALIAN BREAD
NEW POTATO W/FETA, SCALLIONS & PINE NUTS
WATERMELON CAPRESE TOWER

BRIOCHE TOAST W/ORANGE HABANERO MARMALADE & TRIPLE CREME BRIE
SMOKED SALMON ON BLACK BREAD W/CREAM CHEESE & FRESH DILL
TOMATO TOAST W/SERRANO HAM & TETILLA CHEESE
SHRIMP W/MANGO RELISH ON A PLANTAIN CHIP
CRAB & MELON PASTRY BOAT
GRILLED PEAR WRAPPED IN PROSCIUTTO & MINT
CHORIZO & MANCHEGO CANAPES WITH ARUGULA PESTO

RARE SEARED SESAME CRUSTED TUNA LOIN W/WASABI CREAM & TOBIKO CAVIAR
SLICED TENDERLOIN OF BEEF W/HORSERADISH MOUSSE ON A BAGUETTE
MEDALLIONS OF LOBSTER W/GARLIC AIOLI
BELGIAN ENDIVE W/CRABMEAT & TARRAGON



— HOT — HORS D'OEUVRES

Minimum 20 Per Variety
(Priced Per Piece)

RASPBERRY & BRIE IN FILO

SPANAKOPITA (*spinach & feta in pastry*)

FONTINARANCINI

CHICKEN EMPANADA

GRILLED BEEF ROLL WITH SCALLIONS

FRIED CHICKEN DUMPLING WITH DIPPING SAUCE

MINI POTATO LATKES WITH SOUR CREAM & APPLE SAUCE

INDONESIAN CHICKEN SATAY WITH SPICY PEANUT SAUCE

YUKON GOLD BLINI WITH TOMATO CONFIT, PEPPERS & EGGPLANT CAVIAR

ROTI WRAPPED CURRIED POTATO AND CHICKPEAS W/TAMARIND RAITA

ARANCIATA (*walnut risotto stuffed and topped with mint pesto*)

BEGGAR PURSE (*mushroom & scallions in puff pastry*)

FRIED SHRIMP DUMPLING WITH DIPPING SAUCE

CHICKEN WONTONS WITH APRICOT CHILI DIPPING SAUCE

VEGETARIAN WONTON RAVIOLI WITH LIME HOISIN SAUCE

STUFFED MUSHROOMS

(*crab imperial, Italian sausage, spinach & cheese, broccoli rabe & pancetta*)

NEW POTATO WITH MANGO CHORIZO HASH

PORCINI DUSTED SEA SCALLOPS

CHICKEN OR BEEF TERIYAKI

MINI CHEESESTEAK PUFF

BEEF EMPANADA

LAMB TANGINE TURNOVER

BLINI WITH SOUR CREAM & CAVIAR

SEA SCALLOP WRAPPED IN BACON WITH HOLLANDAISE SAUCE

RISOTTO PANCAKE WITH TOASTED ALMONDS & FRUIT CHUTNEY

PROFITEROLES STUFFED WITH SMOKED SALMON MOUSSE

CRAB EMPANADA

MINI BEEF WELLINGTON

COCONUT SHRIMP WITH ORANGE HONEY SAUCE

MINI MARYLAND CRAB CAKES WITH ROASTED PEPPER AIOLI

BABY RIB LAMB CHOP WITH MINT SAUCE DEMI-GLACE

— HOT — HORS D'OEUVRES

Meatballs

(minimum 5 pounds with chafing dish included)

SWEDISH • HAWAIIAN WITH PINEAPPLE • VEAL & DILL • ASIAN
SWEET & SOUR • LAMB WITH YOGURT

Wings

(minimum 5 pounds - chafing dish included)

BARBECUED • HOT & SPICY • ASIAN • PLUM GLAZE

Buffalo Wings

(minimum 5 pounds - chafing dish included)

Served with blue cheese, carrots & celery.

Pigs in a Blanket

With mustard & ketchup. *By the dozen*

Mini Eggrolls

With Asian dipping sauce. *By the dozen*

— CHEF'S HOT DIPS —

Sold in whole trays. Serves 25 people in 10x12 inch pans.

MEXICAN 7-LAYER DIP CRAB SPINACH & ARTICHOKE DIP SPINACH & ARTICHOKE DIP



QUICHES

BROCCOLI & CHEDDAR • MUSHROOM & SWISS • LORRAINE WITH BACON

ARTICHOKE WITH PORTOBELLO MUSHROOMS • CRAB & ASPARAGUS
SHRIMP WITH SPINACH & TOMATO • SMOKED SALMON, SHALLOT & DILL
GRILLED VEGETABLE, GOAT CHEESE & THYME

BRUNCH

Smoked Fish Platter

(minimum of 10 people)

Served with whipped cream cheese, imported swiss, sweet Muenster, sliced tomatoes, sliced cucumbers, onions, capers & lemon. Served with 2 bagels per person.

SLICED NOVA • KIPPERED SALMON • WHITEFISH SALAD • BONELESS WHITEFISH
POACHED SALMON • SABLE • RAINBOW FILET

English Tea Sandwiches & Savories

Tray of 72 pieces on assorted thin breads. Garnished with fresh flowers & orchids.

Putting on the Ritz

Tray of 72 tea sandwiches. Bowls of fresh strawberries & Devon cream.

Served with assorted mini fruit scones. Garnished with fresh flowers & orchids.

Serves around 18 people

High Tea

Tray of 72 tea sandwiches. Assorted fine pastries, tuxedo dipped strawberries, petit fours, pecan diamonds & mini fresh fruit tarts. Boxes of herbal tea, green tea & English Breakfast teas.

Garnished with fresh flowers & orchids.

Serves around 18 people

Choose any 5 items.

CREAM CHEESE & FRESH HERB SAVORIES • EGG SALAD WITH ASPARAGUS
SMOKED SALMON PATE WITH PINE NUTS • CUCUMBER • EGG SALAD WITH HAM
PROSCUITTO WITH MOZZARELLA & PESTO • CRABMEAT WITH THOUSAND ISLAND DRESSING
BAKED SALMON WITH FRESH SPINACH • HAM & SWISS WITH DIJON •
TOMATO, MOZZARELLA & BASIL • DATE & WALNUT WITH CREAM CHEESE
GRATED VEGETABLES WITH HERB CREAM CHEESE
SPICY CREAM CHEESE, SUN-DRIED TOMATO & SCALLION
ROAST TURKEY WITH CRANBERRY • HAM WITH DILL • TUNA WITH AVOCADO

COCKTAIL RECEPTIONS

2-Hour Events

Minimum of 30 people

RECEPTION 1

STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 3 Trays*) • **75 PEOPLE** (*Select 4 Trays*) • **100 PEOPLE** (*Includes all Trays*)

ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook sharp cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

STATIONARY HOT HORS D'OEUVRES

(Please Select 3)

CHEF'S HOMEMADE MEATBALLS (*Swedish, Asian, sweet & sour*)

HOT DIPS

MEXICAN 7 LAYER DIP

SPINACH & ARTICHOKE DIP

MINI EGG ROLLS

PIGS IN A BLANKET

CHICKEN TENDERS

TORTELLINI IN A TOMATO BASIL CREAM SAUCE

30-50 PEOPLE

50-100 PEOPLE

100 PEOPLE OR MORE

RECEPTION 2

STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 3 Trays*) • **75 PEOPLE** (*Select 4 Trays*) • **100 PEOPLE** (*Includes all Trays*)

ALL-AMERICAN CHEESE TRAY

Maytag Blue, Tillamook sharp cheddar, Coach Farm goat cheese, Sonoma Jack with jalapeños.

CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey jack & sour cream. Served with an assortment of corn chips.

BUTLERED HOT HORS D'OEUVRES

(*Please Select 6*)

RASPBERRY & BRIE IN FILO

SPANAKOPITA (*Spinach & Feta in Pastry*)

FONTINA ARANCINI BALLS

MINI CHICKEN EMPANADA

FRIED CHICKEN DUMPLINGS

MINI POTATO LATKES

MINI BEEF WELLINGTON

SCALLOPS WRAPPED IN BACON

MINI CHEESESTEAK PUFFS

RISOTTO PANCAKE W/TOASTED ALMONDS & FRUIT CHUTNEY

NEW POTATO W/CHORIZO & MANCHEGO HASH

CHICKEN WONTONS W/APRICOT CHILE DIPPING SAUCE

ROTI WRAPPED W/CURRIED POTATO & CHICKPEAS W/TAMARIND RAITA

COCONUT SHRIMP W/ORANGE HONEY GLAZE

GARLIC PITA TRIANGLES W/FIRE ROASTED RED PEPPER HUMMUS

30-49 PEOPLE

50-100 PEOPLE

100 PEOPLE OR MORE

RECEPTION 3

STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 3 Trays*) • **75 PEOPLE** (*Select 4 Trays*) • **100 PEOPLE** (*Includes all Trays*)

ITALIAN CHEESE TRAY

Fontina, Gorgonzola, aged provolone, Asiago.

CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey jack & sour cream. Served with an assortment of corn chips.

CARVING STATION

(Carved by Chef)

FRESH ROAST TURKEY BREAST

Served with fresh cranberry chutney and herb de Provence mayonnaise & assorted fresh baked rolls.

&

SMOKED COUNTRY HAM

Served with course grain mustard & honey mustard & assorted fresh baked rolls.

ACTION STATION

(Please Select 1)

MASHED POTATO BAR (*served by attendant*)

Creamy yukon gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

RISOTTO BAR (*served by attendant*)

Arborio rice with saffron and Parmesan cheese served with an assortment of toppings including Moroccan lamb, sautéed crayfish with fresh tarragon, diced portobello mushroom & asparagus in a balsamic vinaigrette reduction, or boneless chicken with sautéed spinach.

PASTA STATION (*served by attendant*)

Your choice of Penne Pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese Sauces. Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp and scallops.

30-49 PEOPLE

50-100 PEOPLE

100 PEOPLE OR MORE

COCKTAIL HOUR 1

STATIONARY APPETIZER TABLE

30-74 PEOPLE (Select 2 Trays) • **75 PEOPLE** (Select 3 Trays) • **100 PEOPLE** (Select 4 Trays)

FRENCH CHEESE TRAY

Montrachet, Port Salut, Roquefort Societ  B, Comt .

ITALIAN GRILLED VEGETABLE ANTIPASTO TRAY

Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-colored peppers, jicama, squashes & more. Served with thick balsamic dipping sauce.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

BUTLERED HOT HORS D'OEUVRES

(Please Select 4)

RASPBERRY & BRIE IN FILO • SPANAKOPITA

FONTINA ARANCINI BALLS • MINI CHICKEN EMPANADA

FRIED CHICKEN DUMPLING • MINI POTATO LATKES

MINI BEEF WELLINGTON

SCALLOPS WRAPPED IN BACON • MINI CHEESESTEAK PUFFS

RISOTTO PANCAKE W/TOASTED ALMONDS & FRUIT CHUTNEY

NEW POTATO W/CHORIZO & MANCHEGO HASH

CHICKEN WONTONS W/APRICOT CHILE DIPPING SAUCE

ROTI WRAPPED W/CURRIED POTATO & CHICKPEAS W/TAIMANIN RAITA

COCONUT SHRIMP W/ORANGE HONEY GLAZE

GARLIC PITA TRIANGLES W/FIRE ROASTED RED PEPPER HUMMUS

COCKTAIL HOUR 2

STATIONARY APPETIZER TABLE

30-74 PEOPLE (*Select 2 Trays*) • **75 PEOPLE** (*Select 3 Trays*) • **100 PEOPLE** (*Select 4 Trays*)

ARTISAN CHEESE TRAY

Saga Blue, dill Havarti, Jarlsberg & Vermont cheddar served w/assorted fruits & berries served w/baguette & cracker tray.

CRUDITE TRAY

Assorted raw & blanched seasonal vegetables.

ANTIPASTO TRAY

Soppresata, pepperoni, sharp provolone, Italian fontina, marinated olives, mushrooms & grilled artichoke hearts served w/sliced Italian bread.

MIDDLE EAST MEZZA TRAY

Stuffed grape leaves & green olives w/lemon & coriander w/hummus, baba ghanouj, beets & grilled pita wedges.

MEXICAN FIESTA

Combination of guacamole & fresh salsa with cilantro, refried beans, shredded Monterey Jack & sour cream. Served with an assortment of corn chips.

STATIONARY HOT HORS D'OEUVRES

(Please Select 2)

CHEF'S HOMEMADE MEATBALLS (*Swedish, Asian, sweet & sour*)

HOT DIPS

MEXICAN 7 LAYER DIP

SPINACH & ARTICHOKE DIP

MINI EGG ROLLS

COMPLETE NON-ALCOHOLIC BAR WITH LIQUOR LIABILITY INSURANCE

Includes: unlimited soda, sparkling and still water, juice, mixers & fruit garnish.

COMPLETE COFFEE & TEA SERVICE

50 person minimum

CARVING STATION

HERB RUBBED TENDERLOIN OF BEEF WITH CARAMELIZED ONIONS

TOP ROUND OF BEEF WITH AU JUS

MAPLE POMEGRANATE GLAZED TURKEY BREAST

HERB CRUSTED ROASTED PORK LOIN WITH GINGER PEAR GLAZE

ROASTED SUCKLING PIG

Minimum of 50 People



PASTA STATION

Your choice of penne pasta or cheese tortellini with your choice of vodka, marinara, or Bolognese sauce.

Served with an assortment of toppings including grilled chicken with sun-dried tomato, sautéed spinach and oyster mushrooms, sautéed shrimp & scallops.

MASHED POTATO BAR

Creamy Yukon Gold mashed potatoes with an assortment of toppings including grilled sliced chicken breast with sun-dried tomato, beef chili, sautéed onions with bacon, shredded cheddar cheese, blanched broccoli florets & sour cream.

RISOTTO BAR

Arborio rice with saffron & Parmesan cheese served with an assortment of toppings including Moroccan lamb, sautéed crayfish with fresh tarragon, diced portobello mushroom & asparagus in a balsamic vinaigrette reduction, or boneless chicken with sautéed spinach.

CRAB CAKE STATION

Served on a baguette with choice of sauces including roasted pepper aioli, creamy pesto sauce, cranberry jalapeño relish. Enough for each guest to get two 3oz crab cakes.

SUSHI STATION

California rolls, philly rolls (smoked salmon and cream cheese), vegetable rolls, spicy tuna rolls & eel rolls. Accompanied by fresh ginger, wasabi & soy sauce.

CHEESESTEAK STATION

Make your own cheesesteak or chicken cheesesteak
sautéed onions, mushrooms & cheese whiz. Served with ketchup.

SWEET ENDINGS

EUROPEAN PASTRY TRAY

Fresh fruit mini tarts, mini Opera tarts, mini cream puffs with fresh fruit mousse, tuxedo-dipped jumbo strawberries, pecan diamonds, assorted petit fours.

ALL AMERICAN PASTRY TRAY

Mini eclairs, mini cannoli, brownies, blondies, double dipped shortbread cookies and double dipped strawberries for garnish.

FRESH SLICED FRUIT & ASSORTED BERRIES



— B U F F E T M E N U S —

All a minimum of 30 people

BUFFET 1

SPRING SALAD

Young Greens Tossed with Traditional Vegetables & Herb Dressing

CHICKEN BREAST

Butterflied & Stuffed with Vegetable Duxelle with Lemon & Herb Sauce

TURBAN OF SOLE

Atlantic Sole Filled with Crab Stuffing

— S E R V E D W I T H —

A Fresh Medley of Steamed Vegetables

Brown & Wild Rice with Mushrooms & Scallions

A Presentation of Assorted Rolls & Butter

Fresh Seasonal Fruit Tray

Coffee & Tea

30-49 people

50 people and above

BUFFET 2

SPINACH SALAD

Sliced Hard Boiled Egg, Mushrooms, Tomatoes & Creamy Tomato & Herb Dressing

CHICKEN MARSALA

Sautéed Boneless Chicken Breast Finished with Marsala Wine, Fresh Mushrooms & Sweet Red Peppers

GRILLED HANGER STEAK

Grilled hanger steak with Au jus

— S E R V E D W I T H —

Grilled Asparagus

Mashed Sweet Potatoes

A presentation of Assorted Rolls & Butter

Chocolate Dipped Fruits

Strawberries, Pineapple & Oranges

Coffee & Tea Service

30-49 people

50 people and above

BUFFET 3

CAESAR SALAD

With chef's special dressing, Parmesan cheese & fresh baked croutons.

GARLIC & CHEESE TORTELLINI

With a tomato basil cream sauce.

NORTH ATLANTIC SALMON

With sweet red pepper butter.

ROASTED TENDERLOIN OF BEEF

Herb crusted tenderloin of beef carved by the chef with a grain mustard demi glaze.

===== SERVED WITH =====

A fresh medley of grilled vegetables & lemon roasted potatoes.

A presentation of assorted rolls & butter.

Tray of assorted mini pastries: eclairs, cannolis, cream puffs & chocolate dipped strawberries.

Coffee & tea service.

30 people & above

BUFFET 4

CAESAR SALAD

With chef's special dressing, fresh Parmesan cheese & fresh baked croutons.

SPRING SALAD

Young greens tossed with traditional vegetables with a fresh herb dressing.

STUFFED FRESH TURKEY BREAST

Stuffed with garden vegetable duxelle.

ROASTED PRIME RIB

Carved by the chef & served with mushroom au jus & creamy mushroom sauce.

GRILLED CHILEAN SEA BASS

With champagne, mustard & dill glaze.

===== SERVED WITH =====

Baked Summer Squash Au Gratin • Herb Roasted New Potatoes

A Presentation of Assorted Rolls & Butter

Black & White Mousse Cake

*Moist chocolate cake, rich chocolate mousse & elegant white chocolate mousse
iced lightly in chocolate buttercream and coated with bittersweet chocolate ganache.*

Coffee & Tea Service

30 people and above



— ALTERNATIVE BUFFET SELECTIONS —

— BUFFET 1 —

CHICKEN FONTINA
HERB CRUSTED CHICKEN
GRILLED FLANK STEAK
GRILLED HANGER STEAK
SLICED SIRLOIN OF BEEF
PORK LOIN STUFFED WITH APRICOT & CHERRIES

— BUFFETS 2, 3 & 4 —

PRIME RIB
CHICKEN FONTINA
GRILLED FLANK STEAK
GRILLED HANGER STEAK
STUFFED CHICKEN BREAST W/VEGETABLES & RICE GRILLED
CHICKEN, BEEF, SEAFOOD OR VEGETABLE KABOBS
VEGETABLE LASAGNA
SHORT RIBS OF BEEF
BRAISED BRISKET OF BEEF



— SIT DOWN DINNER —

FIRST COURSE *(Select 1)*

ROASTED PEPPER, TOMATO & BASIL BISQUE

ESCAROLE, WHITE BEAN & SAUSAGE SOUP

CAESAR SALAD

SPINACH SALAD W/HARD BOILED EGGS, CROUTONS, BACON & RANCH DRESSING

ROASTED BABY BEETS WITH ORANGE SEGMENTS,
KALAMATA OLIVES & RED ONIONS IN A RED WINE VINAIGRETTE

MAIN COURSE *(Select 1)*

MARYLAND CRAB CAKES

With fresh lemon & thyme sauce.

CHILEAN SEA BASS

With champagne mustard glaze.

ATLANTIC SALMON FILET

With sweet red pepper beurre blanc.

SEARED TUNA WITH KIWI MANGO CHUTNEY

Center cut fresh yellowfin tuna served with kiwi mango salsa.

CHICKEN FONTINA

Sautéed boneless chicken breast topped with sautéed spinach, sun-dried tomatoes & fontina cheese in a sun-dried tomato demi glace.

HERB CRUSTED CHICKEN

Boneless chicken breast with garden herbs accompanied by caramelized onions & a sweet sherry sauce.

SPRING CHICKEN BREAST

Sautéed boneless breast of chicken stuffed with spinach & chevre with rosemary au jus.

PAN SEARED PETIT FILET MIGNON WITH MERLOT SAUCE

Center cut of beef pan seared & presented with garlic crostini with a savory merlot sauce.

ROAST TENDERLOIN OF BEEF

Oven roasted center cut tenderloin severed with a mushroom demi-glace.

ROAST PRIME RIB OF BEEF

Seasoned and slow roasted prime rib served with a peppercorn infused au jus.

DUETS

FILET MIGNON & MARYLAND CRAB CAKE

A pairing of charbroiled filet mignon with merlot sauce with a Maryland crab cake served with lemon thyme sauce.

BRAISED SHORT RIB & PAN SEARED SCALLOP

A pairing of dry rubbed short rib braised in rosemary au jus and pan seared scallops dusted in porcini mushroom powder.

ACCOMPANIMENTS

(Select 2)

===== POTATOES =====

Balsamic Potatoes • Scalloped • Oven Roasted with Rosemary • Al Forno
Mashed Red Bliss With Garlic & Scallions • Apulian with Tomatoes, Onions & Herbs
Baked Stuffed With Parmesan Cheese • Herb Roasted

===== RICE =====

Wild Rice with Mushrooms & Scallions • Caribbean Rice
Brown Rice with Dried Cherries • Wild Rice With Fruit & Hazelnuts
Curried Rice with Vegetables • Classic Risotto • Spanish Rice
Brown & Wild Rice with Sun-Dried Tomatoes

===== VEGETABLES =====

Broccoli & Cauliflower with Pesto • Broccoli Rabe with Garlic & Olive Oil
Broccoli with Endive & Radicchio • Broccoli with Garlic & Red Peppers
Broccoli with Sun-Dried Tomatoes & Mushrooms
Brussels Sprouts with Honey Roasted Pecans
Carrots with Dried Cranberries • Carrots with Honey-Ginger
Escarole Sautéed with Garlic Green Beans with Artichokes & Portobello Mushrooms
Green Beans with Carrots & Red Onions with Fresh Dill • Green Beans with Cashews
Green Beans with Garlic & Lemon • Green Beans with Hazelnuts & Caramelized Onion
Grilled Assorted Vegetables • Haricot Verte with Hazelnuts & Caramelized Shallots
Roasted Assorted Vegetables • Roasted Fennel with Tomato & Garlic
Sautéed Spinach with Garlic • Snow Peas & Shiitake Mushrooms
Steamed Assorted Vegetables

All served with assorted rolls & butter.

SWEET ENDINGS

(Select 1)

CHOCOLATE MOUSSE

ASSORTED BERRIES WITH FRESH WHIPPED CREAM

BLACK & WHITE MOUSSE CAKE

Moist chocolate cake, rich chocolate mousse & elegant whipped chocolate mousse
Iced lightly in chocolate buttercream and coated with bittersweet chocolate ganache.

CLASSICO CAKE

2-Layers of moist chocolate cake & 1-layer on vanilla-scented cream cheese.
Frosted with chocolate buttercream & enrobed with bittersweet chocolate glaze.

Coffee & Tea Service



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



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Chef's Table

MEMBER OF THE CHEF'S MARKET FAMILY

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