

# *Chef's Touch Catering*



## *Corporate Breakfast and Lunch Menu*

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# *Introduction*

Chef's Touch Catering is Southwestern Ohio's premier Full-Service Caterer. Our services range from upscale banquets and theme events to outdoor BBQ's and Picnics!

Chef's Touch Catering will take care of all the details for your upcoming event. Whether it's a wedding reception, business luncheon, or any other special event, we'll manage all the details so you can relax and enjoy your event. Our Event Coordinators will arrange everything from booking reception halls, renting outdoor tents, china, flatware, linens and more.

Chef Paul has over 35 years experience turning special events into extraordinary memories. Whether you're planning a corporate seminar or a Renaissance-style banquet, Chef Paul can custom-design a savory feast to entice your eyes and tastebuds!

We maintain an extensive portfolio with photographs that show our creative food displays. We also have reference lists and testimonials from our endless list of satisfied clients.

So when you are planning your next special event, call Chef's Touch Catering and let us handle the rest!

# *General Information*

We have established the following guidelines in order to serve you best:

1. Unless otherwise specified, menu prices are based on a 20-person minimum. There may be an upcharge for parties under 20.
2. Menu Prices reflect only the cost of food and are subject to change.
3. Delivery and Service charges will be applied as appropriate using the following guidelines:
  - \* Local Delivery (within a 15-mile radius) -- \$20.00 with \$100 minimum order (May be higher during the holiday season).
  - \* Delivery and Set-up (Events without Service) -- \$25.00 and up.
  - \* Pickup of Equipment (Events without Service) -- \$25.00 and up
  - \* Service Staff are available at \$15.00 per hour per Server with a four-hour minimum.
  - \* Bartending Staff are available at a \$75.00 fee for the first four hours and an additional \$15.00 per hour for each hour thereafter.
  - \* A Gratuity of 18% of total costs will be added to Events requiring Service Staff and/or Bartenders.
4. Styrofoam service ware is included at no additional charge. "Upscale" disposables and china service are available at an additional charge.
5. Because all orders are individually prepared, confirmation of the exact number of guests is due no later than 72 hours in advance of the function.
6. Certain events may require a service contract along with a deposit of 25%. The balance will be due according to the terms agreed upon when you book your event.
7. Chef's Touch Catering reserves the right to retain all or part of the deposit in the event of cancellation.
8. Due to market fluctuations, all menu prices are subject to change without notice. Written quotes are guaranteed for 30 days unless otherwise specified.

## *Breakfast and Brunch Buffets*

*Prices are Per Person -- Based on a Minimum of 20 Guests.*

The Continental     \$3.95

Mini Danishes and Donuts

Healthy Beginnings     \$5.25

Mini Bagels and Mini Muffins with  
Fruited Cream Cheese and Butter;  
Sliced Fresh Fruit

Add Lowfat Yogurt     \$1.50

Hearty Country Breakfast     \$6.95

Scrambled Eggs with your choice of  
Bacon, Sausage, or Ham;  
Cottage-Fried Potatoes;

Buttermilk Biscuits with Butter and Preserves

Add Sausage Gravy     \$1.50

Fresh Start     \$6.95

Quiche or Egg and Cheese Strata;  
Mini Muffins and Danishes;  
Sliced Fresh Fruit

Western-Style Scrambled Eggs     \$7.25

Fluffy Scrambled Eggs with  
Sweet Bell Peppers, Onion, and Ham;  
Fried New Potatoes;  
Buttermilk Biscuits with  
Butter and Preserves

Belgian Waffle Station     \$7.95

Made to order Waffles complete with Fresh Berries, Chantilly  
Cream and Syrup served with your  
Choice of Sausage or Bacon

Custom Omelet Station     \$7.95

Omelets made to order with your Choice of  
Fillings – Bacon, Ham, Green Onions,  
Cheddar Cheese, Mushrooms, Fresh Salsa  
Fresh Baked Biscuits with Butter and Preserves

**Add Belgian Waffles to any Hot Breakfast Buffet for just \$4.95!**

All our Breakfast and Brunch Buffets come with Orange Juice -- see our Beverage Selections on page 14 for Coffee, Gourmet Coffees, Hot Teas and More.

# *Luncheon Buffets*

*All prices are Per Person -- Based on a Minimum of 20 Guests.*

## **HOT BUFFETS**

### Chicken Tortellini Alfredo     \$7.50

Grilled Chicken Breast and Cheese Tortellini with  
Mushrooms, Bell Peppers, and our own savory Alfredo Sauce;  
Served with a Caesar Salad; Crusty Bread and Butter

### Caribbean Pork Chop     \$7.95

Grilled Pork Chop with a Spicy Mango Coulis;  
Accompanied by Caribbean Rice Pilaf;  
Mixed Green Salad; Dinner Rolls and Butter

### Oven-Roasted Turkey Breast     \$7.95

Tender sliced Turkey Breast with  
Homestyle Mashed Potatoes and Gravy;  
Country Green Beans or a Mixed Green Salad;  
Dinner Rolls and Butter

### Chicken Cordon Bleu     \$8.50

Sautéed Boneless Chicken Breast stuffed with Bayonne Ham  
and Gruyere Cheese, laced with Mornay Sauce;  
Accompanied by Rice Pilaf and a Mixed Green Salad;  
Dinner Rolls and Butter

### Asian Stir-Fried Chicken and Vegetables     \$7.95

Traditional Asian Stir-Fry with Fresh Ginger & Garlic ;  
Served with Fried Rice and a Mixed Green Salad;  
Fortune Cookies

### Hickory-Smoked Pulled Pork BBQ     \$7.95

Southern-Style Barbecued Pork served on  
Fresh Bakery Buns, with  
Redskin Potato Salad and Creamy Cole Slaw

### German Style Cabbage Roll Casserole     \$6.95

Served with Homestyle Mashed Potatoes;  
Your choice of Country Green Beans or a Mixed Green Salad;  
Dinner Rolls and Butter

*All Salads include assorted Dressings including or our House Vinaigrettes.*

*See pages 13-14 for our Dessert and Beverage Selections*

## *Luncheon Buffets -- cont'd*

Chicken and Mushrooms Marsala \$8.50

Boneless Chicken Breast smothered in Sautéed Mushrooms and Marsala Wine Sauce; Accompanied by Wild Rice Pilaf  
And a Mixed Green Salad;  
Dinner Rolls and Butter

Beef Sirloin Tips Hunter Style \$7.95

Tender Beef Tips with Mushrooms, Onion, and Peppers;  
Your Choice of Buttered Noodles  
or Rice Pilaf; Mixed Green Salad;  
Dinner Rolls and Butter

Chef Paul's Southern-Fried Chicken \$7.95

Served with Homestyle Mashed Potatoes and Gravy;  
Country Green Beans; Dinner Rolls and Butter

Herb-Roasted Pork Loin \$7.95

Roasted, sliced, and simmered in a savory Demi-Glace;  
Complete with Oven-Roasted New Potatoes;  
Mixed Green Salad;  
Dinner Rolls and Butter

Chicken Parmesan \$8.50

Boneless Pan Seared Chicken Breast;  
Layered and dressed with a Fresh Vine-Ripened Tomato and Smoked Provolone; Served with Linguine in a Tomato Basil Sauce;  
Your choice of Italian Roasted Fresh Vegetables or a Caesar Salad; Crusty Bread and Butter

Herb-Roasted Top Round of Beef \$7.95

Sliced and Served with a Bordelaise Sauce;  
Accompanied by Homestyle Mashed Potatoes;  
Green Beans Almondine;  
Dinner Rolls and Butter

Mexican Buffet \$8.95

Steak and Chicken Fajitas with Sour Cream, Guacamole, Cheddar Cheese, Shredded Lettuce, Black Olives, Salsa, Green Onions, Tomatoes and Bell Peppers;  
Chicken Enchiladas; Mexican Rice and Refried Beans;  
Mixed Green Salad with Picante Ranch Dressing;  
Chips and Salsa

*All Salads include assorted Dressings including our House Vinaigrettes.*

*See pages 13-14 for our Dessert and Beverage Selections*

## *Luncheon Buffets -- cont'd*

### Yankee Pot Roast    \$7.95

Fork Tender Beef complete with New Potatoes, Carrots, Celery and Onions in it's own savory sauce;  
Mixed Green Salad; Dinner Rolls and Butter

### Chicken Kiev            \$8.50

Pan Seared Boneless Chicken Breast stuffed with Creamy Butter and Fresh Chives; Laced with a Roasted Red Pepper Beurre Blanc; Accompanied by Rice Pilaf  
And a Mixed Green Salad;  
Dinner Rolls and Butter

### German Style Pork Loin    \$7.50

Roasted Pork Loin laced with a Mustard Beurre Blanc;  
Served with Fresh Spaetzle and Braised Red Cabbage with Goat Cheese; served with a Mixed Green Salad;  
Dinner Rolls and Butter

### Baked Lasagna        \$7.50

Your choice of Traditional (with Tomato Sauce, Meat, and Cheese) or Vegetarian (with Vegetables and Alfredo Sauce);  
Served with a Caesar Salad;  
Crusty Bread and Butter

### Mostaccioli Marinara with Italian Sausage    \$7.50

Hearty Pasta simmered in a Zesty Marinara Sauce with Italian Sausage; Served with a Caesar Salad;  
Crusty Bread and Butter

### Taste of South Asia        \$7.95

Polynesian Pork Loin garnished with Mango Cilantro Chutney;  
Served with Thai Noodle Salad; Sweet and Sour Vegetables with Your choice of Tofu or Chicken; Fortune Cookies

*All Salads include assorted Dressings including our House Vinaigrettes.*

*See pages 13-14 for our Dessert and Beverage Selections*

## *Luncheon Buffets -- cont'd*

*All prices are Per Person -- Based on a Minimum of 20 Guests.*

### **COLD BUFFETS**

#### The Deli Buffet     \$7.50

An Assortment of Roasted Turkey Breast,  
Baked Ham, and Roast Beef with a  
Variety of Cheese on a Ciabatta or Kaiser Roll;  
Crisp Relishes and Condiments;  
Redskin Potato Salad and Fresh Fruit Salad

#### The Palm Sandwich     \$7.95

An assortment of Roasted Turkey Breast,  
Baked Ham, and Roast Beef on  
Mini Bakery Rolls with Cheese;  
Chef Paul's Pasta Salad;  
Fresh Vegetables and Dip;  
Includes Condiments

#### Taste of Europe     \$8.95

Choose either Gourmet Chicken-Grape Salad or  
Albacore Tuna Salad -- or have one of each!  
Adorned on Flaky Mini Croissants with Lettuce;  
Chef Paul's Pasta Salad or Redskin Potato Salad;  
Fresh Fruit Salad or Seasonal Vegetables with Dip

#### Taste of Italy     \$7.95

Turkey Breast, Baked Ham, and Hard Salami topped with  
Provolone Cheese on a Fresh Italian Roll with  
Lettuce, Tomato, Olive Tapenade and Italian Dressing;  
Redskin Potato Salad or Chef Paul's Pasta Salad;  
Fresh Fruit Salad

#### Chef's Salad Bar     7.50

Fresh Mixed Greens Topped with an Assortment of Julienne  
Turkey and Ham; Hard-Boiled Eggs;  
Variety of Shredded Cheeses; Fresh Seasonal Vegetables;  
Served with an Assortment of Dressings including  
Our House Vinaigrettes

*See pages 13-14 for our Dessert and Beverage Selections*

## *Luncheon Buffets -- cont'd*

### Pesto Chicken Pasta \$7.95

Tender Chicken Breast Medallions tossed with Penne Pasta and Seasonal Vegetables in a Light Pesto Sauce; Accompanied by a Caesar Salad with Chef's Garlic Croutons; Crusty Bread and Butter

### Tortilla Wrap Buffet \$8.50

Choose one selection or both!

Classic Turkey Bacon Club Wrap with Julienne Turkey, Lettuce Tomato, Bacon and Swiss Cheese

Or

Gourmet Chicken Caesar Wrap with Seasoned Chicken Breast, Romaine Lettuce, Parmesan Cheese, and Caesar Dressing; Potato Salad  
Or Chef Paul's Pasta Salad accompanies either choice

### Soup, Salad and Sandwich Combo \$10.25

Select a Fresh Salad and Homemade Soup  
and we'll include an  
Assortment of Deli Sandwiches

#### SALADS

Caesar  
Fresh Vegetables with Dip  
Redskin Potato  
Vegetable Ranch  
Chef's Pasta  
Fresh Fruit  
Texas Tortellini  
Pasta Pesto  
Creamy Cole Slaw  
Greek Salad  
Tabouleh  
Mixed Green

#### SOUPS

Chicken Noodle  
Cream of Broccoli  
Chicken and Wild Rice  
Country Vegetable  
Chili  
Cream of Potato  
New England Clam Chowder  
Cream of Mushroom  
Chicken Gumbo  
Minestrone  
Beef and Barley  
Spicy Black Bean

**Or Select a Soup and Salad Combination for just \$7.95!  
Requires 24 Hours Notice**

*See pages 13-14 for our Dessert and Beverage Selections*

## *Picnics*

*Prices are Per Person -- Based on a 2-hour Serving Period. Minimum of 50 Guests --  
Smaller Groups will be assessed an additional charge.*

### The Ultimate BBQ      \$15.95

Chargrilled Baby Back Pork Ribs and BBQ Chicken Breast with  
Your choice of Mixed Green Salad or Cole Slaw;  
Oven-Roasted Potatoes or Redskin Potato Salad;  
Assorted Dinner Rolls and Butter

### Prime-Cut Charbroiled Steaks      Market

A Selection of Prime Cut Steaks Charbroiled;  
Complete with Corn on the Cob;  
Baked Potato;  
Mixed Green Salad;  
Assorted Dinner Rolls and Butter

### Southwestern Grilled Fajita      \$11.75

Marinated Strips of Grilled Chicken Breast and Beef Sirloin;  
Sweet Bell Peppers and Onions;  
Served Buffet Style with warm Flour Tortillas and  
Traditional Toppings;  
Pinto Beans and Spanish Rice;  
Crisp Tortilla Chips and Fresh Salsa

### Pulled Pork BBQ      \$9.95

Hickory-Smoked BBQ Pulled Pork arranged on  
Bakery-Fresh Buns; Complete with  
Baked Beans, Redskin Potato Salad and Creamy Cole Slaw;  
Crisp Relishes and Condiments

### The All-American      \$7.95

Grilled Hamburgers, Hot Dogs, Metts and Brats;  
Served on Bakery-Fresh Buns;  
Redskin Potato Salad and Creamy Cole Slaw;  
Crisp Relishes and Condiments

*All Picnics include Cookies. See page 14 for our Beverage selection.*

## *Picnics – cont'd*

### European Holiday \$7.95

Fresh Baked Mini Croissants filled with  
Fresh Albacore Tuna Salad and our  
Gourmet Chicken-Grape Salad or  
Roasted Turkey, Baked Ham, and Roast Beef;  
Your Choice of two sides from the following:  
Truffled Chickpea Salad, Sour Cream  
and Dill Potato Salad, Fresh Fruit Salad or  
Chef Paul's Pasta Salad

### Southern-Fried Chicken \$8.95

Southern-Fried Chicken served with your choice of two side items:  
Baked Beans, Creamy Cole Slaw, or Redskin Potato Salad  
Dinner Rolls and Butter

### A Summer's Day \$7.95

Roasted Turkey, Baked Ham and Roast Beef with  
Assorted Cheese on Mini Bakery Rolls;  
Your choice of two side items: Redskin Potato Salad,  
Chef Paul's Pasta Salad,  
Fresh Fruit Salad or Creamy Cole Slaw

*All Picnics include Cookies. See page 14 for our Beverage selection.*

## *Desserts*

*Choose the perfect Dessert to complete your meal!  
Prices are by the piece unless otherwise noted.*

Assorted Mini Dessert Bites                      \$1.50

Chef Paul's Own Gourmet Cookies or Brownies      \$1.00

### **CAKES    \$3.75**

Select from our luscious array of Tortes, Trifles, Cakes, Pies, Cream Puffs, Cheesecakes, and other specialties including:

Gourmet Carrot Cake	Red Velvet Cake
Orange Baltimore Cake	Strawberry Shortcake (seasonal)
Italian Cream Cake	Turtle Torte Cake
Tiramisu	New York-Style Cheesecake
Black Forest Torte Cake	Chocolate Decadence

### **SHEETCAKES**

Chocolate, White, or Marbled Cakes with Homemade Buttercream Icing.  
Custom-Decorated for your event (Call for pricing on Specialty Icings and Decorations)!

1/4 Sheet (serves 24) -- \$20.00  
1/2 Sheet (serves 48) -- \$40.00  
Full Sheet (serves 96) -- \$80.00

# *Beverages*

*For your convenience we can provide a variety of Beverages for your event.  
The following are Priced Per Person.*

Soft Drinks (per can)	\$1.25	Bottled Water	\$1.25
Soft Drinks (Buffet)	\$1.95	Hot Teas	\$1.50
Lemonade	\$1.95	Coffee	\$1.50
Iced Tea	\$1.95	Gourmet Coffees	
Fruit Punch	\$1.95	With Toppings	\$3.25
Mock-Champagne Punch	\$2.25		

## Standard Bar Set-up \$4.50

Grapefruit, Cranberry, and Orange Juices;  
Coke, Diet Coke, Sprite and Diet Sprite; Club Soda, Tonic Water and Ginger Ale;  
Oranges, Lemons, Limes, Cherries, and Olives; Sour Mix, Half & Half, and Bloody Mary Mix,  
Disposable Glassware, Cocktail Napkins;  
Beverage Stirrers and Ice

## Ultimate Bar Set-up \$6.50

Same as above but also includes  
Pina Colada, Margarita and Daiquiri for Frozen Delights

## We Proudly Offer Coke Products