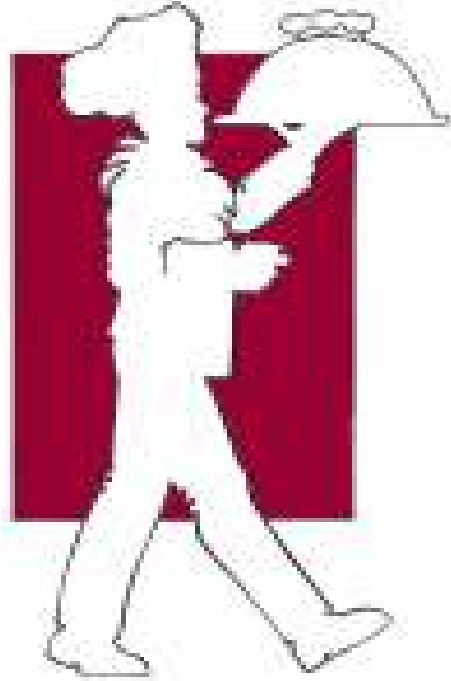


Chef's Touch Catering



*Quality Cuisine
With a Personal Touch*

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Introduction

Chef's Touch Catering is Southwestern Ohio's premier Full-Service Caterer. Our services range from upscale banquets to themed events and even picnics!

Chef's Touch Catering can take care of all the details for your upcoming event. Whether it's a wedding reception, business luncheon, or other special event, we'll manage all the details so you can relax and enjoy yourself. Our Event Coordinators can arrange everything from booking reception halls to renting outdoor tents, china, flatware, and linens. We can provide centerpieces and decorations – and even refer you to talented performers and musicians to set the perfect tone for your event!

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 delight your eyes and your 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 that 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 without notice.
 - * 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 is \$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 cost will be added to Events requiring Service Staff and /or Bartenders.
3. Styrofoam service ware is included at no additional charge. "Upscale" disposables and china service are available at an additional charge.
4. 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.
5. A 25% deposit is due when you book your event. The balance is due in full 72 hours prior to the event.
6. Chef's Touch Catering reserves the right to retain all or part of the deposit in the event of cancellation.
7. Due to market fluctuations, all menu prices are subject to change without notice. Written quotes are guaranteed for 30 days unless other wise specified.

On Buffets, Displays, and Party Trays -

Our consultants are eager to make recommendations for any catered event. If you already have some ideas about what you want, go ahead and make your own selections from the following categories:

1. Cold Hors d'oeuvres
2. Dips and Spreads
3. Hot Hors d'oeuvres
4. Carving Board Stations
5. Pasta and Stir-Fry Stations
6. Cold Salad Station

How to be Your Own Party Planner.....

For Small or Brief Events, select one or more food items from Categories 1, 2, and 3.

For Medium to Large Events, select two food items from Categories 1, 2, 3 and 4.

To take the Place of a Meal, select as above and add items as desired from Categories 4, 5 and 6.

Cold Hors D'oeuvres
Priced by the Piece unless otherwise noted.

Seasonal Vegetables, Assorted Cheese Cubes, Fresh Fruit with Two Dips (per person)	\$3.95
Seasonal Vegetables with Champagne Dill Dip (per person)	\$2.25
Gourmet International Cheese Board with Assorted Crackers (per person)	\$3.95
Fresh Fruit, Assorted Cheese Cubes Display and Two Dips (per person)	\$3.95
Marinated Fresh Seasonal Vegetables (per person)	\$2.75
Fresh Fruit Display with Raspberry Dip (per person)	\$3.25
Finger Sandwiches	\$1.00
Assorted Palm-sized Deli Sandwiches	\$1.25
Assorted California Baguette Canapés	\$1.00
Jumbo Spiced Shrimp with Cocktail Sauce	Market
Mini Fruit Skewers with Raspberry Dip	\$1.50
Asparagus and Ham Roll-ups (with Proscuitto, add \$0.50)	\$1.50
Artichoke Bottoms filled with Herbed Goat Cheese	\$1.50
Smoked Salmon Pinwheel on Baguette Rounds	\$1.50
Belgian Endive Leaves filled with Herbed Goat Cheese	\$1.50
Pate-filled Baguette Rounds	\$1.50
Salami and Cream Cheese Coronets	\$1.00
Sun-Dried Tomato and Roasted Garlic Bruschetta	\$1.50

Cold Hors D'oeuvres – cont'd

Smoked Salmon and Caper Bruschetta	\$1.50
Spiced and Sugared Cocktail Nuts (per person)	\$1.25
Cucumber Rounds with Smoked Salmon Spread	\$1.50
Caramel Brie on Wheat Biscuits with Pecan Garnish	\$1.50
Lumpfish Caviar with Traditional Accompaniments	Market
Antipasto Assortment (Meats, Cheeses, Vegetable and Breads)	Market
Poached Decorated Side of Salmon (per Side)	Market
Traditional Deviled Eggs (with Caviar, add \$0.50)	\$0.75
Deviled Eggs (Curried, Mexican, Herbed, or Bacon-Horseradish)	\$1.00
Stuffed Celery with Blue Cheese Spread	\$0.85
Smoked Salmon Side (per Side)	Market
Tortellini and Bell Pepper Skewers with Parmesan Dip	\$1.50

Dips and Spreads

Priced per person unless otherwise noted.

Blue Cheese Mousse with Pecans and Assorted Crackers	\$1.25
Smoked Turkey Pate with Baguette Slices	\$1.50
Spinach Dip with Pumpernickel Rye Cubes	\$1.25
Cajun Seafood Spread with Assorted Crackers	\$1.50
Mexican Layer Dip with Nacho Chips	\$1.25
Smoked Salmon Mousse with Fresh Dill and Assorted Crackers	\$1.75
Chicken Liver Pate with Crusty Bread Slices	\$1.25
Herbed Goat Cheese Spread with Garlic Melbas	\$1.25
Texas "Caviar" with Blue and Yellow Corn Tortilla Chips	\$1.25
Black Bean Salsa with Tortilla Chips	\$1.25
Ratatouille Dip with Toasted Pita Triangles	\$1.25
Almond Brie Fondue with Bread Cubes (with Vegetables, add \$1.00)	\$1.75
Greek Feta Fondue with Bread Cubes (with Vegetables, add \$1.00)	\$1.75
Chocolate Fondue with Pound Cake Cubes and Fresh Fruit	\$3.95
Italian Bean Dip with Sun-Dried Tomatoes and Focaccia Wedges	\$1.75
Roasted Red Pepper Spread with Sesame Crackers	\$1.50
Spicy Guacamole with Blue and White Corn Tortilla Chips	\$2.25

Dips and Spreads – cont'd

Hot Artichoke Parmesan Dip With Assorted Old World Bread Cubes	\$2.25
Vermont Cheddar Rarebit with Assorted Bread Cubes	\$1.75
Chef Paul's Famous Cheddar Cheese Ball With Assorted Crackers	\$1.50
Liptauer Cheese Spread with Capers & Party Rye	\$1.25
Hummus with Toasted Pita Triangles	\$1.50
Shrimp Butter with Baguette Slices	\$1.75
Caramel and Pecan Brie with Assorted Crackers	*Small -- \$45.00 *Large -- \$95.00
Raspberry Brie with Assorted Crackers	*Small -- \$45.00 *Large -- \$95.00
Apricot & Cashew Brie with Assorted Crackers	*Small -- \$45.00 *Large -- \$95.00
Pesto and Sun-Dried Tomato Torta With Garlic Toasts (feeds 75+)	\$125.00

*Serves 20 - 25 people

**serves 60 - 65 people

Hot Hors D'oeuvres
Priced per piece unless otherwise noted.

Toasted Cheese Ravioli with Rosemary Tomato Sauce	\$1.00
Assorted Mini Quiches	\$1.00
Mini Potato Pancakes with Spicy Applesauce	\$1.00
Cocktail Meatballs (Swedish, Oriental, Italian, or Stroganoff)	\$1.00
Buffalo Chicken Wings with Blue Cheese Dip & Fresh Celery	\$1.00
Fried Chicken Drumettes with BBQ Dip	\$1.00
Chicken and Mushroom Phyllo Triangles	\$1.50
Spanakopita (Spinach and Feta Cheese in Phyllo Dough)	\$1.50
Petite Phyllo Shells stuffed with Crab Meat	\$1.00
Chicken and Shrimp-filled Wontons with Mustard Sauce	\$1.25
Rumaki	\$1.00
Seafood Rangoons	\$1.50
Mini Vegetable Spring Rolls with Sweet & Sour Sauce	\$1.25
Stuffed Mushroom Caps (Crab Meat or Italian Sausage)	\$1.25
Three Cheese Puff Pastry Straws	\$0.75
Garlic and Herb Puff Pastry Straws	\$0.75
Brie En Croute – Brie and Almonds in Mini Pastry Puffs	\$1.50
Mini Maryland Crab Cakes with Spicy Remoulade	\$1.50
Cocktail Smokeys in BBQ Sauce	\$1.00
Fried Chicken Tenders with Honey Mustard Sauce	\$1.50

Hot Hors D'oeuvres – cont'd

BBQ Pork Baby Back Riblets (one bone)	\$1.00
Artichoke Fritters with Lemon Basil Dip	\$1.00
Cajun Chicken Bites	\$1.00
Stuffed Jalapeno Peppers with Cajun Dip	\$1.00
Mini Beef Wellington with Dip	\$1.75
Mini Shrimp & Pork Eggrolls with Mustard Sauce	\$1.25
Mini Chicken Skewers (Fajita, Oriental, BBQ, or Dijon)	\$1.25
Mini Phyllo Cups (Artichoke, Mushroom, Seafood, or Chicken)	\$1.25
Sherried Shrimp in Phyllo Cups	\$1.25
Mini Beef and Bean Burritos with Sour Cream and Salsa	\$1.00
Mini Chicago Style Pizzas	\$1.00
Honey-Glazed Chicken Rumaki (Chicken Breast wrapped in Bacon)	\$1.00
Potstickers	\$1.00
Mini Franks in Puff Pastry	\$1.00
BBQ Chicken Wings	\$1.00

Carving Board Stations

*Minimum of 50 Guests -- One Additional Server Per Carving Station
Required.*

Chef's Touch Catering will carve these meats to order at your attended buffet. Each is served with fresh-baked mini rolls and a unique sauce for making delicious buffet sandwiches.

Oven-Roasted Turkey Breast \$3.95

Fresh Oven-Roasted Turkey Breast complemented by
Cranberry Mayonnaise

Baron of Beef \$4.45

Slow-Roasted Top Round of Beef with Horseradish-
Chive Sauce

Baked Virginia Ham \$4.45

Served with Apricot-Dijon Sauce

Herb Roasted Beef Tenderloin Market

Crusted in a Cracked Peppercorn Herb Blend with a
Brandied Dijon Horseradish Sauce

Herb-Roasted Pork Loin \$3.95

Savory Pork Loin accompanied by a fine Demi-glace

Marinated Flank Steak \$5.45

Broiled, Marinated Flank Steak with a Portabella
Mushroom Sauce

Barbecued Beef Brisket \$5.00

Tender Barbecued Beef Brisket served with a
Texas-style BBQ Sauce

Chef's Pasta and Stir-Fry Stations

Minimum of 50 Guests -- One Additional Server per Station Required.

At attended events, our uniformed staff will prepare and serve these pasta Hors D'Oeuvres from a decorated display station.

PASTA BAR

Selected Pastas prepared to order with Chunky Tomato Basil or a Creamy Alfredo Sauce with Fresh Vegetables. Add Italian Sausage, Chicken Breast, or Seafood for a delicious and memorable presentation. All Pasta Presentations are served with Mini Garlic Toasts.

	Hors	Dinner
Pasta with Vegetables	\$3.50	\$12.50
Pasta with Vegetables and Italian Sausage	\$3.95	\$12.95
Pasta with Vegetables and Chicken	\$4.25	\$13.25
Pasta with Vegetables and Seafood	\$4.75	\$13.75

Pasta Bar Dinner to be served with your choice of a Caesar Salad or a Toss Salad

STIR-FRY BAR

Crisp Seasonal Vegetables with Garlic, Ginger, and Soy Sauce Stir-Fried in Tabletop Woks. Add Chicken, Beef, or Seafood for Hearty Appetites. All Stir-Fry Presentations are served with Fortune Cookies and Fried Rice.

	Hors	Dinner
Stir-Fry with Vegetables	\$3.50	\$12.50
Stir-Fry with Vegetables and Chicken	\$4.25	\$12.95
Stir-Fry with Vegetables and Beef	\$4.50	\$13.25
Stir-Fry with Vegetables and Seafood	\$4.75	\$13.75

Cold Salad Stations

50-Guest Minimum -- One Additional Server per Station Required.

HORS D'OEUVRE PORTIONS

Fresh Variety Salads on your buffet allow you to emphasize the season's bounty of fresh produce. Choose one or two salads, depending on the size of your event, but be sure to check with Chef about seasonal specialties. Salads marked with an asterisk (*) can be finished and tossed on site at a decorated display station. \$1.75

- *Caesar Salad with Chef Paul's Garlic Croutons
- *Caesar Salad with Grilled Portobella Mushrooms (add \$1.00)
- *Greek Salad with Feta Cheese Dressing
- *Pasta Pesto Salad with Broccoli and Pine Nuts (add \$0.40)
 - Texas Tortellini Salad (add \$0.40)
 - Broccoli and Bacon Salad (add \$0.40)
 - Sour Cream Redskin Potato Salad
 - Marinated Vegetable Medley
- *Mixed Greens with Choice of Dressings
- *Spinach Mushroom Salad (add \$0.40)
 - Vegetable Ranch Salad
 - Bow-Tie Pasta with Artichokes and Sun-Dried Tomatoes in a Pesto Sauce (add \$0.40)
 - Chef Paul's Pasta Salad
 - Penne Primavera Salad
 - Seafood Pasta Salad (add \$1.00)
 - Seasonal Fresh Fruit Salad
- *Mixed Baby Field Greens with Fruit and Pine Nuts
 - With a Balsamic Vinaigrette (add \$1.00)

Sample Party Packages

Minimum of 50 Guests

SMALL PARTY SAMPLE PACKAGES

Seasonal Vegetables with Champagne Dill Dip;
Fried Chicken Drumettes with BBQ Dip (3 per person);
Italian Bean Dip with Focaccia Wedges;
Salami and Cream Cheese Coronets (2 per person) \$9.00

Sliced Fresh Seasonal Fruit with Raspberry Dip;
Smoked Salmon Mousse with Fresh Dill and Assorted Crackers:
Cajun Chicken Bites (3 per person);
Roasted Red Bell Pepper Spread \$8.50

MEDIUM PARTY SAMPLE PACKAGES

Seasonal Vegetables, Assorted Cheese Cubes,
And Fresh Fruit with Two Dips;
Assorted Palm-size Deli Sandwiches (2 per person);
Spinach Dip with Pumpernickel Rye Cubes:
Toasted Cheese Ravioli with Rosemary Tomato Sauce (2 per person):
Mini Maryland Crab Cakes with spicy Remoulade (2 per person) \$12.70

Tortellini and Bell Pepper Skewers
With Parmesan Dip (2 per person);
Belgian Endive Leaves filled with
Herbed Goat Cheese (2 per person);
Greek Feta Fondue with Bread Cubes and Vegetables:
Italian Bean Dip with Focaccia Wedges:
Toasted Cheese Ravioli with:
Rosemary-Tomato Sauce (2 per person);
Chicken and Mushroom Phyllo Triangles (2 per person) \$14.50

Sample Party Packages -- cont'd

Minimum of 50 Guests

LARGE PARTIES OR MEAL EVENTS

Carved Baked Virginia Ham with Apricot Dijon Sauce
And Assorted Sliced Mini Rolls:
Gourmet International Cheese Board with
Assorted Crackers:
Greek Salad with Feta Cheese Dressing;
Marinated Vegetable Medley:
Smoked Turkey Pate with Crusty Bread Slices:
Chicken and Mushroom Phyllo Triangles (2 per person);
Artichoke Fritters with Lemon Basil Dip (2 per person) \$19.40

Marinated Flank Steak with
Portobella Mushroom Sauce and Assorted Sliced Mini Rolls;
Caesar Salad Station:
Smoked Salmon Pinwheel on Baguette Rounds (2 per person):
Artichoke Bottoms filled with
Herbed Cream Cheese (2 per person);
Blue Cheese Mousse with Pecans and Assorted Crackers:
Ratatouille Dip with Toasted Pita Triangles:
Pork and Shrimp Egg Rolls with
Sweet & Sour Sauce (2 per person);
Crab Rangoons (2 per person) \$21.20

Brunches

Prices are per Person -- Based on a Minimum of 25 Guests.

Healthy Beginnings \$5.95

Mini Bagels and Mini Muffins, Cream Cheese and Butter,
Sliced Fresh Fruit, Orange Juice

Fresh Start \$7.50

Quiche or Egg and Cheese Strata, Mini Muffins,
Danishes, Sliced Fresh Fruit,
Orange Juice

Paris Café Breakfast \$8.50

Mini Croissants and Tea Breads, Cheese-filled Danishes,
Seasonal Berries with Chantilly Cream, Butter and
Fruited Cream Cheese

Western Style Scrambled Eggs \$7.95

Fluffy Eggs with Peppers, Onion, and Ham:
Served with Fried New Potatoes and
Biscuits with Butter and Jam,
Orange Juice

Petite Filet Mignon Market

Tender Filet of Beef with Sautéed Mushrooms,
Fluffy Scrambled Eggs, Cottage-Fried Potatoes,
English Muffins, & Orange Juice

Belgian Waffles \$9.95

Made to order Waffles with Fresh Berries, Chantilly
Cream, and Syrup; with your choice of sausage or Bacon,
And Orange Juice

Omelet Station \$9.95

Omelets made to order with your choice of filling – Bacon,
Ham, Green Onions, Cheddar Cheese, Mushrooms, Fresh Salsas,
Fresh Baked Biscuits with Butter and Preserves, & Orange Juice

Cold Buffets

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

The Deli Buffet \$7.95

Roasted Turkey Breast, Baked Ham,
And our own Roast Beef with Assorted Cheeses on
Fresh Kaiser Roll with Condiments,
Redskin Potato Salad and Creamy Cole Slaw

The Palm Sandwich \$8.95

Palm-sized Sandwiches of Roasted Turkey Breast,
Baked Ham, and our own Roast Beef
On Mini Bakery Rolls with Cheese,
Chef Paul's Pasta Salad, Fresh Vegetables and Dip,
Condiments and a Dill Pickle Spear

Tortilla Wrap Buffet \$8.95

Choose one selection or both!
Classic Turkey Bacon Club Wrap
Julienne Turkey, Lettuce, Tomato, Bacon and Swiss Cheese,
Or
Gourmet Chicken Caesar Wrap
Seasoned Chicken Breast, Romaine Lettuce, Parmesan Cheese,
And Caesar Dressing
Cole Slaw and Chef Paul's Pasta Salad accompany either choice

Taste of Europe \$9.95

Choose either Gourmet Chicken-Grape or Albacore Tuna Salad
Have one of each
Served on Flaky Mini Croissants with Lettuce, and a Pickle spear:
Chef's Paul's Pasta Salad or Redskin Potato Salad;
Fresh Fruit or Seasonal Vegetables and Dip

Dinner Entrees

These savory entrees can be served buffet-style or as a seated dinner. Prices include your choice of salad, two side dishes, and fresh rolls and butter.

CHICKEN ENTREES

Chicken and Mushrooms Marsala \$12.50

Boneless chicken breast smothered in sautéed mushrooms and Marsala Wine Sauce

Pecan-Crusted Chicken Breast \$12.95

Boneless chicken breast seared with a coating of chopped toasted pecans and finished with a light Dijon Cream or a Raspberry Port Wine Sauce

Lemon Herb Chicken \$12.25

Sautéed in white wine, butter and lemon juice then topped with a Fresh Herb Demi-glacé

Hunter-Style Chicken \$12.50

Sautéed chicken breast served with wild mushrooms, bell peppers, onions, and tomatoes

Salitmbocca \$12.95

A Roman specialty made with finely sliced Chicken Breast sprinkled with Sage then topped with Fresh Spinach and Prosciutto-Sautéed then served with a delicate White Wine Sauce

Creamy Pesto Chicken \$12.95

Sautéed in olive oil with garlic and toasted pine nuts then served with a light Sun-Dried Tomato-Basil Cream Sauce

Dinner Entrees-cont'd

Tarragon Chicken \$12.95

Sautéed chicken breast with fresh tarragon in a White Wine Sauce

Roasted Cornish Game Hen \$13.75

Lightly glazed with a Raspberry Port Wine Sauce on a bed of Wild Rice Pilaf

Darnella's Caribbean-Style Chicken Breast \$13.95

Marinated chicken breast topped with a Tropical Cilantro Fruit Compote

Chicken Pasta Primavera \$12.50

Your choice of Pasta; Boneless Chicken Breast on a bed of Steamed Julienne vegetables with Alfredo Sauce or Herb Garlic Extra Virgin Olive Oil

Hickory-Smoked Maple-Glazed Chicken \$12.75

Boneless Chicken Breast grilled to perfection then glazed with Maple Sauce

Herb-Roasted Chicken Quarters \$11.95

Seasoned and crusted with Fresh Herbs

Chicken Breast Wellington \$14.95

Topped with Wild Mushroom Duxelles and wrapped in a Golden Puff Pastry then served with Mushroom Demi-Glace

PORK ENTREES

Herb-Roasted Pork Tenderloin Market

Roasted Pork Tenderloin served with a fine Demi-glace

Calypso Pork Loin Market

Broiled with Caribbean Spices and served with Demi-Glace
Captain Morgan Style

Dinner Entrees – cont'd

BBQ Pork Baby-Back Ribs \$16.95

The most tender slow-cooked Loin Back Ribs accompanied by
Chef Paul's own BBQ Sauce

Baked Virginia Ham \$11.95

Oven-Baked in a decorated Rye Bread Crust then served with an
Apricot Dijon Sauce

Herb-Roasted Pork Loin \$11.95

Roasted, sliced and simmered in a savory Pork Demi-Glace

Smothered Boneless Pork Chop \$11.50

Seasoned and grilled with Fresh Herbs and smothered in sautéed sweet Peppers,
Mushrooms, and Onions

Marinated Stuffed Pork Chop \$11.50

Marinated and grilled Pork Loin stuffed with Seasoned Corn Bread
Stuffing, smothered with glazed, Scalloped Apples

BEEF ENTREES

Herb-Roasted Beef Tenderloin Market

Crusted in our own seasonings and served with a Bordelaise Sauce.

Beef Sirloin Tips Hunter Style \$11.95

Beef Tips simmered until tender with Mushrooms, Onions, and Peppers in a
Cabernet Sauvignon Sauce

Prime Rib Au Jus Market

Seasoned and slow-roasted to your specifications, complemented by Au Jus and a
Horseradish-Chive Sauce.

Slow-Roasted Strip Loin \$16.95

Herb-roasted strip loin then accompanied by a rich Bordelaise Sauce

Herb-Roasted Top Round of Beef \$11.95

Served with a Bordelaise Sauce and a Horseradish-Chive Sauce

Dinner Entrees – cont'd

SEAFOOD ENTREES

Pistachio Norwegian Salmon Market

Crusted in chopped pistachios, oven-roasted to perfection, then finished with a White Wine Lemon Tarragon Sauce

Orange Roughy Market

Baked mild White Fish in a light Dill Cream Sauce

Red Snapper Caribbean Style Market

Sautéed in Lime Cilantro Butter and garnished with a fresh Tropical Fruit Compote

Sushi Grade Sesame Seared Tuna \$16.95

Sushi Grade Tuna seared in Toasted Sesame Oil

New Orleans Jambalaya \$14.95

Andouille and Chicken with Assorted Shellfish – The Best of Bourbon Street

Poached Salmon \$15.95

Poached in White Wine Lemon Stock and finished with a Fresh Dill Cream Sauce

Bourbon-Glazed Norwegian Salmon \$15.95

The Finest Norwegian Salmon delicately glazed with Gentleman Jack himself

Shrimp Scampi \$14.95

Shrimp sautéed in a garlic butter and White Wine Sauce

*****Vegetarian entrees available; Call for a Seasonal Recommendation!***

Dinner Complements

SALADS

Caesar Salad

Fresh Romaine Lettuce and Chef's own Garlic Croutons tossed with Caesar dressing and freshly grated Parmesan

Greek Salad

Crisp Mixed Greens tossed with Roma tomatoes, ripe olives, artichoke hearts, garlic croutons, and Athenian Dressing

Mixed Greens Salad

Seasonal Fresh Greens and vegetable garnishes with Chef's own Croutons and your choice of dressing

CHEF'S TOUCH SALAD DRESSINGS

Roquefort Blue Cheese	Buttermilk Ranch
Country French	Athenian
Balsamic Vinaigrette	Raspberry Vinaigrette
Caramelized Onion	Creamy Pesto
Vinaigrette	
Sun-Dried Tomato	Orange Marmalade Vinaigrette
Vinaigrette	
Dijon Honey Mustard	Russian
Italian	Peppercorn

DINNER COMPLEMENTS

Other side dishes available upon request

Mushroom, Artichoke, and Roma Tomato Sauté (add \$0.75)
Green Beans Almondine
Green Beans with Shallots and Bell Peppers
Country Green Beans
Sugar Snap Peas and Baby Carrots
Sautéed Baby Carrots with Butter and Fresh Dill

Dinner Complements – cont'd

Sautéed Seasonal Vegetable Medley
Chilled Asparagus Vinaigrette (in season -- add \$0.50)
Sweet Corn O'Brien
Penne Pasta
Fettuccini Noodles
Penne Pasta with Roasted Garlic and Sun-Dried Tomatoes (add \$0.50)
Penne Pasta with Roma Tomatoes and Feta Cheese (add \$0.50)
Orzo Primavera
Buttered Egg Noodles
Oven-Browned Redskin Potatoes
Oven-Roasted Potatoes with Bell Peppers and Onions
Parsley-Buttered New Potatoes
Scalloped Potatoes with Chives
Potatoes Au Gratin
Idaho Baked Potatoes
Twice-Baked Potatoes (add \$1.00)
Homemade Mashed Potatoes-Delicious old-fashioned,
Horseradish-Chive Roasted Garlic, or Vermont Cheddar
Wild Rice Pilaf
Louisiana Cajun Rice
Pan-Roasted Herb Stuffing
Herbed Couscous
Fresh Green Beans with Mushrooms, Artichoke Hearts
And Bacon: (add \$0.75)

Budget Dinner Buffets

Moderately Priced for Large Groups -- Minimum of 100 Guests.

Hot Buffet Package \$10.95

Select one Entrée, two Side Dishes, and one Salad.
We will include rolls and butter, Styrofoam plates,
Napkins, and utensils.

ENTREES

Sliced Roasted Turkey Breast and Gravy	Sliced Glazed Baked Ham
Sliced Roast Beef with Bordelaise Sauce	Southern Fried Chicken
Roasted Bone-In Chicken Breast	Cabbage Roll Casserole
Beef Tips in a Burgundy Wine Sauce	Stuffed Bell Peppers
Chicken Mostaccioli Casserole	Fettuccine Alfredo
Yankee Pot Roast	Baked Lasagna

SIDE DISHES

Mashed Potatoes	Country Green Beans
Buttered Noodles	Buttered Corn
Rice Pilaf	Sautéed Glazed Carrots
Macaroni and Cheese	Hot Apples
Parsley-Buttered Potatoes	Vegetable Medley
Italian Mostaccioli	Pan-Baked Stuffing

SALADS

Tossed Salad
Potato Salad
Creamy Cole Slaw
Pasta Salad
Caesar Salad

With Choice of Two Entrees, add \$3.00.

With Choice of Three Entrees, add \$4.00.

With Choice of Three Side Dishes, add \$1.00

Beverages

For your convenience we can provide a wide variety of beverages for your event. The following are priced per person.

Soft Drinks	\$1.95	Hot Teas	\$1.50
Lemonade	\$1.95	Bottled Water	\$1.50
Iced Tea	\$1.95	Coffee	\$1.50
Fruit Punch	\$1.95	Gourmet Coffees	
Mock-Champagne		With Assorted	
Punch	\$2.25	Toppings	\$3.25

Standard Bar Set-up \$4.50

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

Ultimate Bar Set-up \$6.50

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

Desserts

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

Assorted Mini Dessert Bites \$1.50

Seasonal Assorted Selection of Gourmet Dessert Bites

Gourmet Cookies or Brownies \$1.00

Your Choice of Chef Paul's own Snickerdoodles or Chocolate Chunk Cookies, or our sinfully delicious Brownies!

Desserts \$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
Hazelnut Torte Cake	Turtle Torte Cake
New York –Style Cheesecake	Tiramisu
Black Forrest Torte Cake	Chocolate Decadence

SHEETCAKES

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

¼ Sheet (serves 24) -- \$20.00

½ Sheet (serves 48) -- \$40.00

Full Sheet (serves 96) --\$80.00

Custom Wedding Cakes starting at \$2.25 per serving-
Call Today for a Custom Design & Estimate