



hors d'oeuvres

Priced Per Dozen - 1 Dozen Minimum

HOW MANY?

4-5 pieces Dinner to follow

12-14 pieces Cocktail Party

15-20 Pieces In Place of Dinner

HOT SELECTIONS

Filet Mignon Bites wrapped with Bacon & Gorgonzola	\$36
Mini Chicken Cordon Bleu with Ham & Gruyere	\$34
Mini Beef Wellington with Mushroom Duxelle	\$36
Artichoke Beignets with Boursin Cheese	\$25
Italian Sausage Cherry Pepper Poppers	\$16
Crab Cakes with Cajun Remoulade	\$30
Bacon-Wrapped Dates with Honey Citrus Sauce	\$27
Bacon-Wrapped Scallops	\$36
Franks Wrapped in Puff Pastry with Stout Mustard	\$16
Spinach & Brie Wonton with Garlic Pesto	\$24
Vegetable Quesadilla Cone with Mild Salsa	\$24
Fig and Bleu Cheese Flat Bread Sweet Imported Fig Preserves & Green Onion	\$33
Cuban Cigar with Ham, Pork, Pickles with Dijon Pub Sauce	\$28
Bourbon-Glazed-Bacon Wrapped Salmon	\$35
Italian Mushroom Caps with Sausage, Spinach & Parmesan Cheese	\$26
Artichoke & Romano Mushroom Caps	\$20
Cocktail Meatballs Brandied Mushroom · BBQ · Cranberry Chili	\$15
Honey Sriracha Chicken Meatballs	\$29
Mini Three Cheese Pizzas	\$29
Macaroni & Cheese Bites	\$16
Boursin Stuffed Baked Potato Bites	\$29
Brie & Raspberry in Puff Pastry	\$29
Buffalo Chicken Spring Rolls with Blue Cheese Dip	\$26
Wild Mushroom Arancini	\$32
Fried Chicken Buttermilk Waffle Bite Drizzled with Sriracha Honey	\$33

COLD SELECTIONS

Tuscan Skewers with Salami, Provolone, Tortellini, Olives & Italian Vinaigrette	\$18
Antipasto Skewers with Artichoke, Mushroom, Sun-dried Tomato, Olive & Lemon Oregano Vinaigrette	\$16
Caprese Skewers with Fresh Mozzarella, Grape Tomato & Basil Pesto	\$17
Grilled Tequila Lime Shrimp Skewers with Cajun Remoulade & Citrus Zest	\$32
Steakhouse Wedge Salad Skewers Iceberg Lettuce, Grape Tomato, Applewood Smoked Bacon & Blue Cheese Dressing	\$17
Brie Toasts with Fresh Raspberry Garnish	\$20
Cheese Tartlets with Spicy Onion, Tomato & Pepper Relish	\$18
Sundried Tomato & Goat Cheese Pita Crisps	\$17
BLT Bites with Prosciutto, Lettuce & Tomato	\$16
Sweet Fig Crostini with Whipped Ricotta & Fig Jam	\$24
Rustic Pistachio Crostini with Whipped Ricotta & Orange Marmalade	\$24
Fresh Tomato & Artichoke Canapes	\$15
Smoked Salmon Canapes with Dill Cheese & Caper Garnish	\$31
Beef Tenderloin Toasts with Pimento Cheese & Red Pepper Garnish	\$36
Cucumber Canapes with Dill Cheese & Cucumber Rosette	\$14
Petite Pears with Blue Cheese & Walnut Garnish	\$22
Dried Apricots with Goat Cheese, Basil & Almond Garnish	\$16

CHIPS, DIPS, & SPREADS

	Small Serves 24	Large Serves 48
Bruschetta Bar Tomato & Fresh Herbs, Spicy Olive Tapenade, Artichoke & Romano Spread & Toasted Olive Oil, & Bread Rounds	\$60	\$80
Seasoned Pita Chips & Dip with Choice of Artichoke Romano, Spinach & Bacon, Prosciutto & Cheddar, or Roasted Garlic Hummus	\$48	\$85
House-made Potato Chips with Caramelized Onion Dip or Blue Cheese Dip	\$44	\$80
Chips and Salsa Bar Homemade Chips, Pico De Gallo, Tomatillo Salsa Verde, Spicy Roasted Tomato Salsa	\$60	\$85
Layered Tex-Mex Tray With Homemade Chips, Refried Beans, Lettuce, Cheddar Cheese, Green Onion, Black Olives, Tomatoes and Shotgun Willie Dip	\$48	\$85

PLATTERS, TRAYS & DISPLAYS

Small
Serves 24

Large
Serves 48

Grilled Asparagus Tray	\$47	\$88
with Crumbled Gorgonzola, Roasted Red Peppers & Balsamic Dip		
Fresh Vegetable Tray	\$40	\$68
with Choice of Garlic Pesto, Chipotle Ranch or French Onion Dip		
Grilled Vegetable Tray	\$50	\$78
with Honey Balsamic Dip		
Fresh Fruit Tray	\$42	\$70
with Choice of Chocolate, Creamy Citrus or Amaretto Dip		
Antipasto Tray	\$45	\$80
with Assorted Italian Meats, Cheeses, Olives Peppers & Crudit�		
Eggplant Parmesan Skewers	\$35	\$68
with Tomato Basil Sauce (served room temperature)		
North of the Border Pizza Triangles	\$30	\$55
Grilled Chicken, BBQ Sauce, Caramelized Onions & Provolone Cheese (served at room temperature)		
Wild Mushroom Pizza Triangles	\$27	\$45
Shiitake & Portabella Mushrooms, Prosciutto & Red Onion (served at room temperature)		
Tuscany Pizza Triangles	\$30	\$55
Spinach, Goat Cheese, Sun-dried Tomatoes & Pine Nuts (served at room temperature)		
Roasted Garlic Chicken Pizza Triangles	\$22	\$40
Grilled Chicken, Mozzarella, Caramelized Onions & Creamy Garlic Sauce (served at room temperature)		
Fresh Vegetable Pizza Triangles	\$22	\$36
Black Olives, Carrots, Red Peppers, Green Peppers, Zucchini, & Cheddar & Cream Cheese		
Salami & Cheese Cornucopias	\$30	\$55
Grilled Italian Sausage Bites	\$38	\$60
with Saut�ed Peppers & Onions		
Deviled Egg Tray	\$26	\$40
Traditional, Bacon and Chive		
Imported & Domestic Cheese Tray	\$60	\$105
Gourmet Cracker Tray		\$45
with Artisan Crackers, Flatbreads & Crisps		
Brie en Crou�e Topped with Preserves & Nuts		\$80

SEAFOOD PLATTERS & CHOPS

Shrimp with Zesty Cocktail Sauce	\$32/lb.
Grilled Ahi Tuna Skewers	\$95
with Peppered Teriyaki Glaze- Tray of 24	
Salmon Skewers	\$90
with Sesame Garlic Glaze - Tray of 24	
Poached Whole Salmon Display	\$400
Chopped Egg, Capers, Onion, Tomato, Dilled Cream Cheese & Crackers Serves 100	
Smoked Salmon Platter	\$180
Chopped Egg, Capers, Onion, Tomato, Dilled Cream Cheese & Crackers Serves 36-48	
Maki Sushi Platter	\$400
Assortment of Fresh Fish & Handcrafted Japanese Delicacies 100 Pieces	
Lollipop Lamb Chops with Mint Chimichurri	\$125
Tray of 16	

MINI SWEETS & TREATS

Decadent Chocolate Truffles - Tray of 36	\$72
Mini Gourmet Cupcakes - Tray of 36	\$62
Chocolate Lover's Tray - Tray of 48	\$72
Assorted Finger Sweets - Tray of 48	\$72
House-made Bar Cookies - Tray of 48	\$65
House-made Petite Cheesecake- Tray of 36	\$65
Variety of Raspberry Sauce & Chocolate Ganache	
Mini Cookies - Tray of 48	\$32
Fresh Fruit Kabobs	\$3 Each
with Choice of Chocolate, Creamy Citrus, or Amaretto Dip	
Mini Dessert Shooters	\$5 Each
Seasonal Flavors	
Mini Mason Jar Pies	\$5 Each
Cherry, Blueberry, or Apple	
Medium Cupcakes	\$75
(24 Yellow & chocolate)	
Mini Key lime Tartlets - Tray of 12	\$26

SERVICE STAFF

Priced by the Hour - Minimum of 5 Hours

Event Supervisor	\$60
Server	\$38
Bartender	\$40
Server Assistant	\$30
Chef - Minimum of 3 Hours	\$45

HOT SLIDERS

Priced Per Dozen - 1 Dozen Minimum

Nashville Hot Chicken Sliders with Buttermilk Chicken, Dill Pickle & Mayo	\$33
All American Mini Angus Cheeseburgers with Ketchup & Mustard on the Side	\$33
Blackened Tilapia Sliders with Lemon Caper Dill Sauce	\$26
Portabella Mushroom Sliders with Roasted Red Pepper, Smoked Gouda & Garlic Pesto	\$31
BBQ Pork Sliders with Southwest Slaw	\$29
French Dip Sliders Roast Beef, Provolone on French Bread with Au Jus	\$33
Eggplant Parmesan Sliders Breaded Eggplant, Tomato Basil Sauce, Italian Cheese on French Bread	\$26
Grilled Mac and Cheese with Burnt Ends	\$45

MAKE YOUR OWN SANDWICHES

Grilled Medallions of Beef Tenderloin Served Cold on a Tray with Sherried Horseradish Served Warm with Your Choice of Roasted Garlic Demi or Natural Au Jus	\$70 /lb.
Roasted Carved Turkey Breast - Approx.8 pounds Served Cold on a Tray with Honey Mustard & Chipotle Mayonnaise Served Warm with Au Jus	\$120
Chicken Almond Salad	\$10/ lb.
Blackened Chicken Salad	\$10/ lb.
Turkey Club Salad	\$12/ lb.
Tuna Salad	\$10/ lb.
Egg Salad	\$6/ lb.
Baby Brioche Rolls	\$8/ dz.
Petite Croissants	\$16/ dz.
Mini Pretzel Rolls	\$17/dz.
Ciabattini Rolls	\$15/ dz.

PETITE SANDWICHES

Priced Per Dozen - 1 Dozen Minimum

Beef Tenderloin Sandwiches with Caramelized Onions, Shiitake Mushrooms & Sherried Horseradish	\$70
Tuscan Chicken on Focaccia Grilled Chicken Breast, Roasted Red Pepper, Sautéed Red Onion, Provolone, & Sun-dried Tomato	\$42
California Chicken Ciabattini Grilled Chicken Breast, Bacon, Pepper Jack Cheese, Lettuce, Tomato & Avocado Ranch Dressing	\$42
Caprese Ciabattini with Fresh Mozzarella, Tomato & Basil Pesto	\$41
Muffuletta on Focaccia Ham, Capicola, Salami, Provolone, Olive Tapenade, & New Orleans Vinaigrette	\$42
Bavarian Beef on Pretzel Roll with Roast Beef, Swiss, Pickled Red Onion, & Sherried Horseradish	\$42
Croissant Sandwiches Sliced Turkey · Ham · Roast Beef · with our Signature Sauces on the Side	\$42
Gourmet Salad Croissant Sandwiches Chicken Almond Salad · Blackened Chicken Salad · Tuna Salad	\$46
Turkey Club on Pretzel Roll Sliced Turkey, Bacon, Lettuce & Tomato	\$43
Turkey & Brie Croissants Sliced Turkey, Brie Cheese, & Cranberry Relish	\$46
Silver Dollar Sandwiches Turkey, Ham, & Roast Beef with Signature Sauces on the Side	\$36
Lavosh Pinwheel Sandwich Tray - Tray of 48 Roast Beef & Blue Cheese, Turkey Club & Southwest Vegetable with Cheese	\$72

Due to the increased volume of business generated during busy seasons, we recommend you book your event at your earliest convenience.

Until we have a deposit to hold your date, your event will not be entered into our system as a confirmed event.

We will continue to book other events on that date until we reach capacity.

To ensure all events are given proper attention, My Chef reserves the right to close out certain dates. Your event is very important to us and to ensure proper staffing and execution, your menu must be finalized two weeks before the event date.

For proper planning, the final guest count must be received seven days prior to your event.

We welcome the opportunity to serve you!