My Chef Catering
Est. 1989

Hors D'oeuvres

HOW MANY?

4-5 Pieces With Dinner to Follow

12-14 Pieces for a Cocktail Party

15-20 Pieces in Place of Dinner

All Hors d'oeuvres Priced Per Dozen
1 Dozen Minimum

HOT SELECTIONS

Beef Tenderloin Skewers with Grape Tomato, Fingerling Potatoes & Garlic Parmesan Sauce	**$65**
Mini Chicken Cordon Bleu with Ham & Gruyere	**$41**
Mini Beef Wellington with Mushroom Duxelle	**$43**
Artichoke Beignets with Boursin Cheese	**$32**
Italian Sausage Cherry Pepper Poppers	**$18**
Crab Cakes with Cajun Remoulade	**$35**
Bacon-Wrapped Dates with Honey Citrus Sauce	**$35**
Bacon-Wrapped Scallops	**$46**
Bacon-Wrapped Brussel Sprouts with Apple Cider Vinaigrette	**$17**
Franks Wrapped in Puff Pastry with Stout Mustard	**$18**
Spinach & Brie Wonton with Garlic Pesto	**$27**
Cuban Cigar with Ham, Pork, Pickles	**$37**
Bourbon-Glazed, Bacon-Wrapped Salmon	**$53**
Italian Mushroom Caps with Sausage, Spinach & Parmesan Cheese	**$30**
Cocktail Meatballs Choice Of: Brandied Mushroom · BBQ · Cranberry Chili	**$22**
Honey Sriracha Chicken Meatballs	**$32**
Macaroni & Cheese Bites	**$16**
Boursin Stuffed Baked Potato Bites	**$24**
Brie & Raspberry in Puff Pastry	**$35**
Buffalo Chicken Spring Rolls with Blue Cheese Dip	**$27**
Wild Mushroom Tartlet with Balsamic, Goat Cheese & Herbs	**$42**
Fried Chicken Buttermilk Waffle Bite Drizzled with Sriracha Honey	**$35**

COLD SELECTIONS

Tuscan Skewers with Salami, Provolone, Tortellini, Olive & 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	**$35**
Brie Toasts with Fresh Raspberry Garnish	**$20**
Cheese Tartlets with Spicy Onion, Tomato & Pepper Relish	**$18**
Sun-Dried Tomato & Goat Cheese Pita Crisps	**$17**
Sweet Fig Crostini with Whipped Ricotta & Fig Jam	**$24**
Rustic Pistachio Crostini with Whipped Ricotta & Orange Marmalade	**$27**
Fresh Tomato & Artichoke Canapés	**$15**
Smoked Salmon Canapés with Dill Cheese & Caper Garnish	**$31**
Beef Tenderloin Toasts with Pimento Cheese & Red Pepper Garnish	**$58**
Cucumber Canapés with Dill Cheese & Cucumber Rosette	**$14**
Petite Pears with Blue Cheese & Walnut Garnish	**$24**
Dried Apricots with Goat Cheese, Basil & Almond Garnish	**$24**
Cajun Shrimp & Andouille Sausage Skewer	**$48**
Strawberry Bruschetta on a Grilled Toast Point	**$20**
Bistro Steak Crostini with Whole Grain Mustard Cheddar & Chimichurri	**$48**

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	**$45**	**$68**
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 with Crumbled Gorgonzola, Roasted Red Peppers & Balsamic Dip	$47	$88
Fresh Vegetable Tray with Choice of Garlic Pesto, Chipotle Ranch or French Onion Dip	$40	$68
Grilled Vegetable Tray with Honey Balsamic Dip	$50	$78
Fresh Fruit Tray with Choice of Chocolate, Creamy Citrus or Amaretto Dip	$42	$70
Antipasto Tray with Assorted Italian Meats, Cheeses, Olives Peppers & Crudité	$50	$80
Eggplant Parmesan Skewers with Tomato Basil Sauce (served room temperature)	$35	$68
Tuscany Pizza Triangles Spinach, Goat Cheese, Sun-Dried Tomatoes & Pine Nuts (served at room temperature)	$30	$55
Fresh Vegetable Pizza Triangles Black Olives, Carrots, Red Peppers, Green Peppers, Zucchini, & Cheddar & Cream Cheese	$22	$36
Salami & Cheese Cornucopias	$30	$55
Deviled Egg Tray Bacon and Chive and Traditional	$26	$45
Imported & Domestic Cheese Tray	$60	$105
Gourmet Cracker Tray with Artisan Crackers, Flatbreads & Crisps		$50
Brie en Croute Topped with Preserves & Nuts		$80
Grilled Italian Sausage Bites with Sautéed Peppers & Onions	$38	$60
Charcuterie Board (Serves 12-16) A Diverse, Hand-Cut Assortment Of Cheeses & Italian Meats with Artisan Crackers, Flatbreads & Crisps. Served With A Selection Of Fitting Accoutrements Like Nuts, Dried Fruits, Olives, Or Spreads.		$150

SEAFOOD PLATTERS & CHOPS

Shrimp with Zesty Cocktail Sauce	$36 lb.
Grilled Ahi Tuna Skewers with Peppered Teriyaki Glaze- Tray of 24	$125
Miso Glazed Salmon Skewer with Sweet Thai Chili - Tray of 24	$125
Poached Whole Salmon Display Chopped Egg, Capers, Onion, Tomato, Dilled Cream Cheese & Crackers Serves 100	$400
Smoked Salmon Platter Chopped Egg, Capers, Onion, Tomato, Dilled Cream Cheese & Crackers Serves 36-48	$195
Maki Sushi Platter Assortment of Fresh Fish & Handcrafted Japanese Delicacies 100 Pieces	$400
Lollipop Lamb Chops with Mint Chimichurri Tray of 16	$125

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 Variety of Raspberry Sauce & Chocolate Ganache	$65
Mini Cookies - Tray of 48	$32
Fresh Fruit Kabobs with Choice of Chocolate, Creamy Citrus, or Amaretto Dip	$3 Each
Mini Dessert Shooters Seasonal Flavors	$5 Each
Mini Mason Jar Pies Cherry, Blueberry, or Apple	$5 Each
Medium Cupcakes - Tray of 24 Yellow & Chocolate	$75
Mini Key Lime Tartlets - Tray of 12	$26

HOT SLIDERS

Nashville Hot Chicken Sliders with Buttermilk Chicken, Mayo & Dill Pickle	**$36**
All American Mini Angus Cheeseburgers with Ketchup & Mustard on the Side	**$44**
Blackened Tilapia Sliders with Lemon Caper Dill Sauce	**$31**
Portabella Mushroom Sliders with Roasted Red Pepper, Smoked Gouda & Garlic Pesto	**$35**
BBQ Pork Sliders with Southwest Slaw	**$35**
French Dip Sliders Roast Beef, Provolone on French Bread with Au Jus	**$44**
Eggplant Parmesan Sliders Breaded Eggplant, Tomato Basil Sauce, Italian Cheese on French Bread	**$28**
Grilled Mac and Cheese with Burnt Ends	**$50**

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	**$85 lb.**
Roasted Carved Turkey Breast - Approx.8 pounds **Served Cold** on a Tray with Honey Mustard & Chipotle Mayonnaise **Served Warm** with Au Jus	**$135**
Chicken Almond Salad	**$11 lb.**
Blackened Chicken Salad	**$11 lb.**
Turkey Club Salad	**$14 lb.**
Tuna Salad	**$11 lb.**
Egg Salad	**$10 lb.**
Baby Brioche Rolls	**$15 dz.**
Petite Croissants	**$18 dz.**
Mini Pretzel Rolls	**$18 dz.**
Ciabattini Rolls	**$18 dz.**

PETITE SANDWICHES

Beef Tenderloin Sandwiches with Caramelized Onions, Shiitake Mushrooms & Sherried Horseradish	**$90**
Bistro Steak on French with Whole Grain Mustard Cheddar & Chimichurri	**$58**
Tuscan Chicken on Focaccia Grilled Chicken Breast, Roasted Red Pepper, Sautéed Red Onion, Provolone, & Sun-Dried Tomato	**$60**
California Chicken Ciabattini Grilled Chicken Breast, Bacon, Pepper Jack Cheese, Lettuce, Tomato & Avocado Ranch Dressing	**$50**
Caprese Ciabattini with Fresh Mozzarella, Tomato & Basil Pesto	**$48**
Muffuletta on Focaccia Ham, Capicola, Salami, Provolone, Olive Tapenade, & New Orleans Vinaigrette	**$44**
Bavarian Beef on Pretzel Roll with Roast Beef, Swiss, Pickled Red Onion, & Sherried Horseradish	**$60**
Croissant Sandwiches Sliced Turkey · Ham · Roast Beef - with our Signature Sauces on the Side	**$60**
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	**$52**
Silver Dollar Sandwiches Turkey, Ham, & Roast Beef with Signature Sauces on the Side	**$38**
Lavosh Pinwheel Sandwich Tray - Tray of 48 Roast Beef & Blue Cheese, Turkey Club & Southwest Vegetable with Cheese	**$72**

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**

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!