



# Special Occasions

## HORS D'OEUVRE BUFFETS

All Packages Serve 12 Guests

Additional Orders in Increments of 6 Guests

### MENU ONE

California Chicken Ciabattini

*Pepper Jack, Lettuce, Tomato & Avocado Ranch*

Fresh Tomato & Artichoke Canapes

Brie Toasts

*with Fresh Raspberry Garnish*

Dried Apricots

*with Goat Cheese, Basil & Almond Garnish*

Artichoke Beignets

*with Boursin Cheese*

Bacon Wrapped Dates

*with Honey Citrus Sauce*

Spinach & Brie Wonton

*with Garlic Pesto*

Mini Beef Wellington

*with Mushroom Duxelle*

**\$375**

**12 Pieces Per Guest**

### MENU THREE

Gourmet Salad Croissants

*Chicken Almond Salad, Blackened Chicken Salad, & Tuna Salad*

Imported & Domestic Cheese Tray

*with Assorted Crackers*

Bruschetta Bar

*Tomato & Fresh Herbs, Spicy Olive Tapenade, & Artichoke Romano Spread*

Fresh Fruit Kabobs

*with Orange Citrus Dip*

Smoked Salmon Canapés

Beef Tenderloin Toasts

*with Pimento Cheese & Red Pepper Garnish*

Antipasto Skewers

*with Artichoke, Mushroom, Sun-Dried Tomato, Olive & Lemon Oregano Vinaigrette*

Dried Apricots

*with Goat Cheese, Basil & Almond Garnish*

**\$445**

**13 Pieces Per Guest**

### MENU TWO

Fresh Vegetable Pizza Triangles

*Black Olives, Carrots, Red Peppers, Green Peppers, Zucchini, Cheddar & Cream Cheese*

Grilled Tequila Lime Shrimp Skewers

*with Cajun Remoulade & Citrus Zest*

BBQ Pork Sliders

*with Southwest Slaw*

Cheese Tartlets

*with Spicy Onion, Tomato & Pepper Relish*

Layered Tex-Mex Tray

*with House-Made Chips, Refried Beans, Lettuce, Cheddar Cheese,*

*Green Onion, Black Olives, Tomatoes & Shotgun Willie Dip*

Cuban Cigar with Ham, Pork, Pickles

*with Dijon Pub Sauce*

Buffalo Chicken Spring Rolls

*with Blue Cheese Dip*

**\$325**

**13 Pieces Per Guest**

### MENU FOUR

Chilled Jumbo Shrimp

*with Zesty Cocktail Sauce*

Petite Beef Tenderloin Sandwiches

*with Caramelized Onions, Shiitake Mushrooms & Sherried Horseradish*

Sweet Fig Crostini

*with Whipped Ricotta & Fig Jam*

Bourbon-Glazed, Bacon-Wrapped Salmon

Fresh Vegetable Pizza Triangles

*Black Olives, Carrots, Red Peppers, Green Peppers, Zucchini, Cheddar & Cream Cheese*

Artichoke Beignets

*with Boursin & Parmesan Cheese*

Mini Chicken Cordon Bleu

*with Ham & Gruyere*

Italian Mushroom Caps

*with Sausage, Spinach & Parmesan Cheese*

**\$485**

**14 Pieces Per Guest**

# HORS D'OEUVRE BUFFETS

## MENU FIVE

Chilled Jumbo Shrimp with Zesty Cocktail Sauce  
Strawberry Bruschetta on Grilled Toast Points  
Rustic Pistachio Crostini with Whipped Ricotta & Orange Marmalade  
Petite Pears with Blue Cheese & Walnut Garnish  
Mini Crab Cakes with Cajun Remoulade  
Beef Tenderloin Toasts with Pimento Cheese  
Beef Tenderloin Skewers  
*with Grape Tomato, Fingerling Potato & Garlic Parmesan Sauce*  
Bacon- Wrapped Brussel Sprouts  
*with Apple Cider Vinaigrette*  
Mini Chicken Cordon Bleu with Ham & Gruyere  
Wild Mushroom Tartlets  
*with Balsamic, Goat Cheese & Herbs*

**\$520**

**15 Pieces Per Guest**

## MENU SEVEN

House-Made Potato Chips  
*with Caramelized Onion Dip*  
Traditional Deviled Eggs  
Fresh Vegetable Tray  
*with Choice of Dip - Chipotle Ranch · Garlic Pesto · Roasted Garlic Hummus*

### **Select 2 Sliders**

All American Angus with Cheese  
Nashville Hot Chicken  
Grilled Tilapia with Lemon Caper Dill Sauce  
Portabella Mushroom  
*with Roasted Red Pepper, Gouda & Garlic Pesto*  
BBQ Pork with Southwest Slaw  
Eggplant Parmesan  
*Breaded Eggplant, Tomato Basil Sauce, Italian Cheese on French Bread*  
French Dip  
*Roast beef, Provolone on French Bread with Au Jus*  
Franks Wrapped In Puff Pastry  
*with Stout Dijon Mustard*  
Spinach & Brie Wonton with Garlic Pesto  
Macaroni & Cheese Bites  
BBQ Cocktail Meatballs

**\$335**

**16 Pieces Per Guest**

## MENU SIX

Fried Chicken Buttermilk Waffle Bites  
*Drizzled with Maple Glaze*  
Caprese Skewers  
*with Fresh Mozzarella, Tomato & Basil Pesto*  
Cheese Tartlets  
*with Spicy Onion, Tomato & Pepper Relish*  
Smoked Salmon Canapés  
Eggplant Parmesan Skewers  
*with Tomato Basil Sauce*  
Mini Beef Wellington  
*with Mushroom Duxelle*  
Italian Mushroom Caps  
*with Sausage, Spinach & Parmesan Cheese*  
Bistro Steak Crostini  
*with Whole Grain Mustard Cheddar & Chimichurri*

**\$380**

**13 Pieces Per Guest**

## MENU EIGHT

Mini Muffuletta on Focaccia  
*Ham, Capicola, Salami, Provolone, Olive Tapenade & New Orleans Vinaigrette*  
Tuscan Skewers  
*with Fresh Mozzarella, Grape Tomato & Basil Pesto*  
Sun-Dried Tomato & Goat Cheese Pita Crisps  
Tuscany Pizza Triangles  
*Spinach, Goat Cheese, Sun-Dried Tomatoes & Pine Nuts*  
Antipasto Skewers  
*Marinated Artichoke, Mushroom, Sun-Dried Tomato & Olive*  
Bacon-Wrapped Dates  
*with Honey Citrus Dip*  
Salami & Cheese Cornucopias  
Wild Mushroom Tartlet  
*with Balsamic, Goat Cheese & Herbs*  
Grilled Italian Sausage Bites  
*with Sautéed Peppers & Onions*

**\$295**

**15 Pieces Per Guest**

**.Due to these packages being at a discounted cost,  
please no substitutions of menu items.**

We recommend **13-16** pieces per guest for an hors d'oeuvre only party.  
Therefore, all our hors d'oeuvre menu packages have been designed as so.

**We would be happy to make a custom package for you!**

## HOT & COLD SANDWICH COLLECTION

**Includes: Choice of Two Side Salads**

### **TUSCAN CHICKEN**

Grilled Chicken Breast with Roasted Red Pepper, Sautéed Red Onion, Provolone & Sun-Dried Tomato Pesto on Tomato Cheese Ciabatta

**\$16 - Per Person**

### **CALIFORNIA CHICKEN CIABATTA**

Grilled Chicken Breast with Pepper Jack Cheese, Tomato, Bacon, Lettuce & Avocado Chipotle Ranch

**\$16 - Per Person**

### **GRILLED CHICKEN CAESAR WRAP**

Grilled Chicken Strips, Romaine Lettuce, Tomato & Caesar Dressing

**\$16 - Per Person**

### **THE GARLOUGH**

Thick Cut Corned Beef, Baby Swiss, & Whole Grain Mustard Aioli on Pumpernickel Rye

**\$18 - Per Person**

### **CARLOS' CHICKEN SANDWICH**

Ancho Seared Chicken, Pickled Onions, Lettuce, Tomatoes Avocado, Queso Fresco, & Roasted Poblano Cilantro Sauce on a Demi Baguette

**\$16 - Per Person**

### **TAOS TURKEY WRAP**

Roasted Turkey, Lettuce, Tomato, Mango, & Red Onion with Smokey Chipotle Mayo

**\$15 - Per Person**

### **EUSEBIO'S SMOKED TURKEY SANDWICH**

Smoked Turkey, Avocado, Spinach, Onion, & Smoked Gouda on an Onion Brioche Hoagie

**\$16 - Per Person**

### **ROASTED TURKEY CLUB**

Roasted Turkey, Bacon, Lettuce, Tomato & Cheddar Cheese with Honey Mustard on Pretzel Ciabatta

**\$16 - Per Person**

### **SMOKED HAM ON MARBLE RYE**

Smoked Ham, Baby Swiss, Kosher Dill Pickles, Lettuce, Tomato & Whole Grain Mustard

**\$15 - Per Person**

### **BAVARIAN BEEF ON PRETZEL FLAT**

Roast Beef, Baby Swiss, Pickled Red Onion & Sherried Horseradish

**\$19 - Per Person**

### **GRILLED BISTRO STEAK**

Marinated Bistro Steak, Sautéed Wild Mushrooms, Pickled Onions, Baby Greens, Peppercorn Aioli & Chimichurri on a Demi Baguette

**\$20 - Per Person**

### **THE SICILIAN**

Capicola, Genoa Salami, Ham, Provolone, Tomato, Lettuce & Red Onion with Zesty Italian Dressing on Valenzano Old World Bread

**\$16 - Per Person**

### **DEVEILED EGG BLT**

Bacon, Lettuce & Tomato with Whipped Develed Egg Spread on Brioche Hoagie

**\$15 - Per Person**

## **Vegetarian Selections**

### **VEGETARIAN FOCACCIA**

Fresh Mozzarella, Roasted Bell Peppers, Lettuce, Tomato, Basil Pesto & Balsamic Vinegar on House-Made Focaccia

**\$16 - Per Person**

### **THE SANTA BARBARA**

Sliced Tomatoes, Micro Greens, Fresh Herbs & Sliced Havarti with Avocado Ranch on 7-Grain

**\$15 - Per Person**

### **CAPRESE ON HERBED KAISER**

Sliced Fresh Mozzarella, Tomatoes & Fresh Basil Pesto

**\$16 - Per Person**

### **ASIAN VEGETABLE WRAP**

Fresh Vegetables & Mixed Greens with a Spicy Plum Sauce

**\$15 - Per Person**

### **EGGPLANT MUFFULETTA**

Marinated Grilled Eggplant, Provolone Cheese, Roasted Red Pepper, Olive Tapenade on Herbed Focaccia

**\$16 - Per Person**

### **Gluten Friendly Option**

**Most Sandwiches Can Be Made On A Lettuce Wrap Upon Request**

**HOT SANDWICHES, SALADS & SIDES ON NEXT PAGE**

## HOT SANDWICHES

All Hot Sandwich Trays Include: Choice of Two Sides

Must Order a Minimum of 12

**Must Order A Minimum of 12 For Each Sandwich Below**

### GRILLED BUFFALO CHICKEN

Buffalo Marinated Chicken with Lettuce, Tomato & Blue Cheese Served with a Ciabatta Roll

**\$15 - Per Person**

### GRILLED ITALIAN CHICKEN

Italian Marinated Grilled Chicken Breast with Marinara & Provolone Served with a Ciabatta Roll

**\$15 - Per Person**

### JUMBO 1/3 LB. STEAKBURGER

with American Cheese, Lettuce, Tomato, Ketchup & Mustard Served with a Brioche Hamburger Bun

**\$15 - Per Person**

### GRILLED ITALIAN SAUSAGE

with Sweet Bell Peppers & Giardiniera Served with an Italian Hoagie Roll

**\$15 - Per Person**

### PULLED CORNED BEEF

Corned Beef with Sauerkraut, Baby Swiss, Spicy Brown Mustard & Thousand Island Served with a Pumpernickel Rye Baguette

**\$19 - Per Person**

### ITALIAN BEEF

With Sherried Horseradish & Giardiniera On the Side Served with an Italian Hoagie Roll

**\$17 - Per Person**

### HOMESTYLE PULLED BEEF

With Pepper Jack Cheese, Caramelized Onion & Sautéed Mushrooms Served with a Demi Baguette

**\$17 - Per Person**

### PULLED BBQ PORK

Served with a Kaiser Roll

**\$16 - Per Person**

### DOUBLE SMOKED PULLED HAM

With Pickled Red Onion & Stoneground Dijon Mustard Served with a Pumpernickel Rye Baguette

**\$17 - Per Person**

## SALADS & SIDES

Italian Vegetable Pasta Salad

Orecchiette Caprese Salad

*with Balsamic Vinaigrette*

BLT Pasta Salad

Mediterranean Orzo Salad

Tossed Garden Salad

*with Italian Vinaigrette or Buttermilk Ranch*

Traditional Caesar Salad

*with Caesar Dressing*

Kale & Brussel Sprouts Salad

Tomato, Cucumber, & Onion Salad

American Classic Potato Salad

Provençal Potato Salad

House-Made Chips

*with Caramelized Onion Dip*

Fresh Fruit Salad

Watermelon, Feta, & Cucumber Salad

*with Mint*

Crunchy Broccoli Floret Salad

Quinoa with Spring Vegetables

Sweet Apple Cole Slaw

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 book 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, final guest count must be received seven days prior to our event.**

**We welcome the opportunity to serve you!**

# LUNCH & DINNER BUFFETS

## BUFFET MENU ONE

Mixed Field Greens Salad  
*Blue Cheese, Petite Pears & Walnuts with Honey Balsamic Vinaigrette*

Medallions of Beef Tenderloin  
*with Horseradish Demi*

Sautéed Chicken  
*with a Sun-Dried Tomato Cream Sauce*

Toasted Garlic Orzo

Roasted Asparagus  
*with Fresh Lemon Zest*

Baby Brioche Rolls & Focaccia Triangles  
*with Butter Pats*

**\$41 Per Guest**  
*Minimum of 12 Guests*

## BUFFET MENU TWO

Tossed Garden Salad  
*Sliced Cucumbers, Tomatoes, Mushrooms, Shredded Cheddar Cheese  
& Herbed Croutons with Choice of Dressing*

**Your Choice of Stuffed Chicken**

Garlic Herb Stuffed Chicken with Tomato Vodka Sauce

Tuscan Stuffed Chicken with Herbed Tomato Cream

Spinach, Sun-Dried Tomato & Gouda Stuffed Chicken  
*with an Herbs de Provence Vinaigrette*

Chicken Saltimbocca with Pesto Cream

Garlic Herb Roasted Potatoes

Steamed Vegetable Mélange

Baby Brioche Rolls & Focaccia Triangles  
*with Butter Pats*

**\$23 Per Guest**  
*Minimum of 12 Guests*

## BUFFET MENU THREE

Kale & Brussel Sprout Salad  
*Dried Cranberries & Pepitas Dressed in a Sweet Vinaigrette*

Braised Beef Brisket  
*with Rosemary Wine Reduction*

Traditional Buttermilk Mashed Potatoes

Roasted Heirloom Carrots  
*with Dill & Sea Salt*

Baby Brioche Rolls & Focaccia Triangles  
*with Butter Pats*

**\$30 Per Guest**  
*Minimum of 12 Guests*

## BUFFET MENU FOUR

Greek Salad  
*Kalamata Olives, Shaved Red Onion, Pepperoncini Peppers,  
& Feta Cheese with Greek Vinaigrette*

Grilled Chicken Breast  
*with Lemon Oregano Marinade*

**or**

Sautéed Tilapia  
*with Lemon Beurre Blanc*

Mediterranean Orzo

Sautéed Green Beans with Herb Butter

Baby Brioche Rolls & Focaccia Triangles  
*with Butter Pats*

**\$23 Per Guest**  
*Minimum of 12 Guests*

## BUFFET MENU FIVE

Chopped Farmhouse Salad  
*Iceberg Lettuce, Crumbled Bacon, Diced Tomato, Hard-Boiled Egg  
& Shredded Cheddar Cheese with Buttermilk Ranch Dressing*

Soy Dijon Marinated Center-Cut Pork Chop

BBQ Butter Potatoes

Roasted Brussel Sprouts  
*with Bacon Jam*

Baby Brioche Rolls & Focaccia Triangles  
*with Butter Pats*

**\$23 Per Guest**  
*Minimum of 12 Guests*

## BUFFET MENU SIX

Italian Salad  
*Sliced Tomatoes, Black Olives, Cucumber, Pepperoncini Peppers,  
& Pecorino Romano with Herbed Italian Vinaigrette*

**Your Choice of Chicken**

Chicken Marsala · Grilled Italian Marinated Chicken

Grilled Bruschetta Chicken · Sun-Dried Tomato Chicken

Parmesan Crusted with Tomato Provencal

Jumbo Stuffed Shells with Tomato Basil

Roasted Romano Cauliflower

Baby Brioche Rolls & Focaccia Triangles  
*with Butter Pats*

**\$24 Per Guest**  
*Minimum of 12 Guests*