



Chef du Jour Catering



Buffet Menus

Simple Elegant

1 Standard Entrée
1 Standard Hors d'oeuvre
2 Platters/Baskets
2 Salads/Side Dishes
Assorted fresh baked Breads
Punch, Tea & coffee
\$19-\$24 per person

Fancy Delight

2 Standard Entrees
2 Standard Hors d'oeuvres
2 Platters/Baskets
2 Salads/Sides
Assorted fresh baked Breads
Punch, Tea & Coffee
\$25-\$29 per person

Sumptuous Feast

3 Standard Entrées
3 Standard Hors d'oeuvres
2 Platters/Baskets
2 Salads and Sides
Assorted fresh baked Breads
Punch, tea & Coffee
\$30-\$34 per person

Standard Hors d'oeuvres

Roasted Baby Red Potato Cups with Crème Fraiche and Smoked Bacon- or –Mixed Olive Tapanade
Tomato Galettes Baked Puff Pastry Canapé with Basil Pesto and Tomato
Artichoke and Gorgonzola Galettes Puff Pastry Canapé with Artichoke Hearts, Gorgonzola and Herbs
Pecans and Cream Stuffed Mushrooms Toasted Pecans and Cream Cheese
Artichoke and Parmesan Stuffed Mushrooms Mix of Artichokes, Parmesan, Garlic and Herbs
Chorizo Stuffed Mushrooms Spicy Chorizo sausage
Bay Shrimp Stuffed Mushrooms Baked with a delicate blend of Herbs and Parmesan
Array of Mini Tartlets Assorted Blue Cheese and Bacon, mushroom artichoke, Quiche
Chicken Skewers Fresh roasted chicken with choice of Teriyaki Glazed,
 Honey BBQ, Lemon Herb or hickory
Grilled beef on skewer marinated, grilled and sliced steak on a bamboo skewer
Beef Meatballs with Choice of BBQ Sauce or Marinara with parmesan
Tomato and Leak Tatin with Lemon Pistou Puff Pastry with Lemon Basil Pesto and Sautéed Leeks
Smoked Salmon stuffed Artichoke Hearts light Mousse of Smoked Salmon on Artichoke Heart
Smoked salmon with crème fraiche and capers on toast points
Lime Leaf Chicken in Crisp Wonton Cup Spicy Chopped Chicken with Lime Leaf and Sweet Chili
Bourbon Baked Brie with bourbon caramel and wrapped with flakey biscuit dough
Baked Brie in Puff Pastry Stuffed with Caramelized Apples and served with
 Sliced Baguette
Grilled Beef Crostini Tender Beef on Crostini Topped with Caramelized Onions and Gorgonzola
Mozzarella and Tomato Crostini Fresh Buffalo Mozzarella, Tomato and Basil

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Grilled Brie Crostini topped with caramelized onions and apple
Pot Stickers with Dipping Sauce Vegetarian or Chicken
Stuffed Cherry Tomatoes with Herbed Goat Cheese
Gourmet Focaccia Our Focaccia Topped with Gorgonzola, Caramelized Onions and Walnuts
Bruschetta Bar Assortment of Italian Toppings with Toasted Baguette Slices
Garlic Hummus with Toasted Pita Wedges
Spanikopita Spinach and Feta Cheese in Phillo Dough Triangles
Crispy Spring Rolls served with Sweet Chili Dipping Sauce
Apricot with Basil Goat Cheese dried apricot topped with basil goat cheese, almond and honey
Quesadilla Chicken, Steak or Cheese with Salsa and Sour Cream

Premium Hors d'oeuvres

upgrade \$2.95

Mini Bao Wows - Grilled and Marinated Steak with Soy Ginger Mayo on Mini Buns
Marinated Beef or Chicken Skewers with Wild Mushroom and Gorgonzola Fondue
Shrimp Cocktail with Spicy Cocktail sauce and lemon
Ahi Nicoise Canapé Roasted Potato Slice, Seared Ahi, Olive, shaved Egg and Balsamic Reduction
Capresse Skewers Fresh Tomato and Mozzarella Capresse Display
Char Su Pork with Spicy Mustard Dipping Sauce
Greek Trio Hummus, Babaganouj and Tzatziki with Pita Wedges
Cocktail Crab Cakes with Cilantro Aioli
Thai Salad Rolls Shrimp or Tofu with Peanut Dipping Sauce

Standard Entrees

Beef Bourguignon Tender lean beef with mushrooms and onions slow cooked in red wine
Beef Brisket braised with tomatoes, carrots and mushrooms in white wine
Roast Beef rich and savory top round pot roast with Carrots, Onions and Herbs
Paprika Beef tender cuts braised in paprika infused white wine tomato broth with sour cream
Beer Braised Beef Braised In Local Porter with Carrots, Onions and Herbs
Lamb Ragu slow cooked leg of lamb with root vegetables in white wine broth
Roast Lamb Boneless Leg of Lamb with Fresh Thyme, Mint and Garlic reduction
Roast Madeira Pork Loin marinated, grilled and slice pork loin with Madeira wine sauce
Stuffed Pork Loin Stuffed with Dried Fruit and Bread with Apricot Glaze
Roast Pork in apricot wine sauce
Braised Pork Tenderloin with Cider and Dried Fruit
Pulled Pork Slow cooked Pulled Pork. Choice of Hawaiian style kalua pork or honey bourbon BBQ
Wild Boar Ragu slow cooked to fork tender in red wine with carrots onions and celery
Chicken Fricasee boneless skinless chicken thigh braised in white wine with pearl onions and mushrooms
Chicken Chasseur Sautéed chicken breast with crushed tomatoes and sautéed onions
Chicken Parmesan Breaded Chicken Breast with Mozzarella Cheese and Marinara Sauce
Saffron Chicken sautéed tender chicken breast in saffron white wine caper sauce
Mango Chicken Grilled Chicken with Mango Pineapple Salsa

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Pesto Chicken topped with basil pesto and diced fresh tomatoes
Basque chicken tender quick braised chicken with tomatoes and olives
Green chili chicken slow cooked thighs in green chili with cilantro
Coq au Vin Bone-In Chicken thighs slow cooked in red wine with mushrooms and pearl onions
Chicken Piccata Boneless Breast in Lemon Herb Caper Sauce
Pomegranate Chicken Breaded Chicken Breast with Caramelized Onions and Pomegranate Glaze
Lemongrass Chicken Boneless Thigh marinated and grilled with ginger lemongrass sauce
Wine Poached Salmon Fresh Salmon with a Delicate Berry Sauce Garnished with Fresh Berries
Dover Sole baked tender sole filet with lemon caper butter sauce
Baked Rockfish rockfish fillets baked with lemon, onions, tomatoes and white wine
Grilled Salmon seasoned and grilled served with watercress sauce
Roasted Salmon topped with brandied cream and crushed green peppercorns
Lasagna choice of Cheese, Meat or white with chicken
Penne Rustica with Spicy Red Pepper Cream, Roasted Peppers, Mushrooms and Chicken (optional)
Fajita Bar with Chicken or Beef, Sautéed Peppers and Onions, Tortillas, Salsa and Sour Cream
Teriyaki Chicken or Beef Tender Slices of Meat Glazed with Our Teriyaki Sauce
Roast Turkey Breast Perfectly Seasoned Slow Cooked Turkey Breast with Gravy
Chicken or Beef Enchilada Pie Corn Tortillas with Red and Green Enchilada Sauce and Cheese
Gumbo mix of chicken, andouille sausage and shrimp in a spicy Cajun sauce
Chicken Pasta Primavera Penne Pasta with Mixed Vegetables, Grilled Chicken in White Wine Sauce

Premium Entrees

upgrade for \$4.95

Goat Cheese Chicken Breaded Chicken Breast Stuffed with Goat Cheese and Roasted Peppers
Chicken Marbella Boneless Chicken Breast Baked in Brown Sugar and White Wine with Olives, Capers and Dried Fruit
Filet of Beef with Choice of Red Wine Reduction, Mustard Demi-Glace, Wild Mushroom and Gorgonzola Cream
Honey Pit Ham Honey Glazed Carved Pit Ham
Prime Rib Carved Herb Garlic Roasted Prime Rib with Au Jus and Creamy Horseradish
Cedar Plank Salmon with Triple Blanched Garlic, Rendered Bacon and Stone Ground Mustard Crust served with Parsley Coulis
Baked Halibut Baked in White Wine with Lemon Caper Buerre Blanc
Carved Turkey Breast with Cranberry Chutney, Mini Buns and Condiments
Mixed Grill with Chicken, Beef and Shrimp
Prawn Scampi Jumbo Prawns Served in Herb Garlic Butter and Olive Oil
Whole Salmon Sides Grilled or Wine Poached sides of Salmon with Green Onion Aioli Or Cucumber Decorated Salmon

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Vegetarian Entrees

- Baked Ratatouille** mixed vegetables baked with tomatoes and topped with toasted bread crumbs
- Moroccan Vegetable Stew** Seasonal Vegetable Stew with Cumin, Raisins and Garbanzo Beans
- Zucchini or Eggplant Tort** Thinly Sliced Layered with Mushrooms, Marinara and Parmesan
- Pasta Primavera** with Seasonal Vegetables and White Wine Sauce
- Eggplant Parmesan** Classic Style with Mozzarella and Marinara
- Stir Fried or Teriyaki Vegetables with Tofu** Made with Seasonal Vegetables and Marinated Tofu
- Three Cheese Ravioli** Served with Choice of Marinara or Creamy Garlic Alfredo
- Portobello Mushrooms** Stuffed with Onions, Peppers, Parmesan and Bread Crumbs
- Polenta Pie** Layered With Sautéed Vegetables and Mozzarella Cheese

Platters and Baskets

- Asian Vegetable Display** Assorted Asian Vegetables Served with Ginger Dipping Sauce
- Grilled Vegetable display** assortment of vegetables marinated and grilled with dip
- Cascading Fresh Fruit Display** Fresh melons, Pineapple, Grapes and Seasonal Berries
- Cascading Fresh Vegetables** Assortment of Seasonal Vegetables with Roasted Pepper Dip
- Antipasti Platter** Grilled and Marinated Vegetables, Olives, assorted Italian Meats and Cheeses
- Cheese on Granite** Imported and Domestic Cheese Served with rustic Breads and Crackers

Salads and Sides

Cold Sides

- Northwest Salad** with Wine Poached Pears, Nuts and Blue Cheese Tossed in Hazelnut Vinaigrette
- Caesar Salad** Crisp Romaine Lettuce, Parmesan, Creamy Dressing and Garlic Croutons
- Iceberg Salad** with chopped walnuts, diced apples and crumbled blue cheese and lemon herb vinaigrette
- Spinach Salad** with Goat Cheese, Mandarin Orange and shaved almonds with Raspberry Vinaigrette
- Chinese Greens** Mandarin Orange, Crispy Won Tons, and Green Onion with Sesame Dressing
- Greek Salad** Fresh Tomatoes, Cucumbers, Feta Cheese and Red Onions over Chopped Romaine
Served with Lemon Vinaigrette
- Red Potato Salad** with Boiled New Potatoes in a Sour Cream Dill Dressing
- Roasted Potato Salad** with caramelized onions and balsamic vinegar reduction
- Fresh Fruit Salad** Mixed Melons, Pineapple, Grapes and Seasonal Berries
- Pesto Pasta Salad** Pasta Tossed In a creamy Pesto Dressing with Cherry Tomato and Fresh Mozzarella
- Asian Pasta Salad** Yakisoba Noodles and Vegetables seasoned with Ginger Dressing
- Broccoli, Bacon and Cashew Salad** Tossed in Creamy Bacon Vinaigrette
- Cole Slaw**
- Orange, Jicama and Red Onion Salad** with Citrus Cilantro Dressing
- Curried Rice Salad** Currants, Raisins, Chopped Pecans and Red Grapes with a Mild Yellow Curry
- Garden Pasta Salad** tricolor pasta with garden fresh veggies in red wine vinaigrette and parmesan
- Italian Pasta Salad** with Salami and Olives
- Quinoa Salad** (vegan) Yellow Peppers, Raisins, Coconut and Toasted Pine Nuts
- Smoked Salmon Pasta Salad** Caramelized Onions, Roasted Garlic and Spinach
- Gorgonzola Pasta Salad** Red and Yellow peppers and Gorgonzola

Hot Sides

- Garlic Mashed Potatoes** Roasted Garlic and Butter Cream Whipped Potatoes
- Red Potato Mash** with Browned butter and sage
- Ricotta Potatoes** whipped potatoes with ricotta and parmesan cheese
- Horseradish and chive mashed potatoes**
- Bacon and blue cheese mashed potatoes**

Roasted New Potatoes with Garlic and Thyme
Potatoes Au Gratin Baked in a Rich Creamy Cheese Sauce Topped With Cheddar Cheese
Scallop Potatoes French style potatoes baked with milk, cream and garlic
Sautéed Seasonal Vegetables Seasoned With Fresh Herbs and Garlic
Roasted Vegetable Medley Seasonal Mix of Vegetables, Marinated and Roasted with Herbs
Sautéed Green Beans in olive oil with garlic
Spanish Rice mildly Spiced with Tomatoes and Chili's
Rice pilaf classic pilaf seasoned with garlic, onions and butter
Herb Rice Pilaf blend of long grain and wild rice with herbs and olive oil
Steamed Jasmine Rice Simple but Wonderful
Vegetarian Fried Rice Wok Fried Medley of Vegetables and Rice With egg and Soy Sauce
Buttered Egg Noodles with Parsley Salt and Pepper
Vermicelli and Rice Browned Spaghetti steamed with Rice. Fantastic
Penne Pasta with Marinara Sauce or simply buttered with parmesan

Premium Services

With the many wonderful selections throughout this menu you will surely have a wonderfully elegant Wedding. You can push it even higher with Chef carved entrees or a plated multi course dinner.

Chef Carving Station

Carved as your guests go through the buffet which will add that extra touch and attention to each of your guests.

Plated Meal Service

Build a menu and plan a sit down multi course meal in which our friendly professional staff caters to all your needs.

Other Services

Breakfast and Brunch Menus available upon request
Hors d'oeuvres Menus Available upon request
We work with any dietary restrictions and can tailor a menu that fits your needs

Chef du Jour Catering 503-222-4553 pricing subject to change

