



Chef du Jour Catering



Package one
4 Standard Hors d'oeuvre
2 Platters/Baskets
\$14.95 per person

Package two
6 Standard Hors d'oeuvres
2 Platters/Baskets
\$19.95 per person

Package three
8 Standard Hors d'oeuvres
2 Platters/Baskets
\$24.95 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
- 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
Glasses
- Mini Beef Wellingtons** Classic Wellington in Miniture

Platters and Baskets

- Asian Vegetable Display** Snow Peas, Baby Corn, Lotus Root, Julienne Jicama, Carved Radishes and Grilled Eggplant Served with Ginger Dipping Sauce
- Cascading Fresh Fruit Display** Fresh melons, Pineapple, Grapes and Seasonal Berries with Yogurt Dip
- Cascading Fresh Vegetables** Assortment of Seasonal Vegetables with Herb Dip
- Antipasti Platter** Grilled and marinated Vegetables, Olives, assorted Italian Meats and Chesses served with Sliced Baguette
- Cheese on Granite** Imported and Domestic Cheese Served with rustic Breads and Crackers
- Grilled Vegetable Platter** Marinated and Grilled Seasonal Vegetables served with Choice of Roasted Red Pepper Dip or Garlic Hummus

Premium Platters and Displays

upgrade \$3.95 per person

- Local and Artisan Cheese Board** Choice Cheeses From Local Cheese makers and Fine Cheese From Around the World
- Charcuterie Platter** Sliced Meats and Artisan Sausage with Sliced Baguette and Spicy Mustard
- Salmon Nicoise Salad** Baked Salmon dressed with Lemon and Oil, Green Beans, Olives, Boiled Potatoes, Tomatoes and Hard Boiled Egg
- Apricot Dijon Pork** Sliced and Plattered with Apricot Glaze and Dijon Dipping Sauce
- Peppered Beef** Grilled and Sliced Beef with Creamy Horseradish and mini buns

Dessert Selections

Replace an hors d'oeuvres or add for \$2.00 per person

Assortment of mini cookies and bars

\$6.00 per person

(\$2 per person if replacing an hors d'oeuvre)

Array of mini pastries

May include Mini Eclairs, Crème Puffs, Italian Butter Cookies, Chocolate Truffles
Neapolitans, Chocolate dipped Strawberries and many other Sweets

Other Services

Bartender Service \$300.00

Includes 1 bartender, bar setup with ice and insurance

Additional bartender \$25.00 per hour

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.



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