



Chef's Table

Corporate Menu



Our Story

Chef's Market has been the leader in the Philadelphia food industry since 1984. Those years have witnessed the growth of our reputation for full-service catering, private and corporate.

Chef's Table provides both drop-off and full service catered events throughout the greater Philadelphia area. Our specialty is providing exceptional food for any type of event. We also provide equipment, china, flatware, linens and staff. Elegant cocktail receptions, formal dinner parties, holiday celebrations and corporate conferences are given special attention by our staff. Our staff will assist you in choosing a menu that is right for your event and guide you through the range of services needed to create an unforgettable day.



Cold Breakfast

All breakfast breads, muffins, danish, croissants and scones are baked on Chef's Table premises by our in house pastry chefs.

BC1 Continental: An assortment of Chef's Table fresh baked muffins, danish, bagels, croissants, scones and breakfast breads (select 3) served with sweet butter, cream cheese and preserves per person

BC2 Continental: An assortment of Chef's Table fresh baked muffins, danish, bagels, croissants, scones and breakfast breads (select 3) served with sweet butter, cream cheese and preserves, with fresh brewed regular and decaf premium coffee and tea per person

BC3 Mini Assortment: An assortment of mini bagels, danish, muffins, croissants and scones (select 3) served with sweet butter, cream cheese and preserves per person

BC4 Continental Deluxe: An assortment of Chef's Table fresh baked bagels, muffins, danish, croissants and scones (select 3), fresh squeezed Valencia orange juice or assorted fruit juices served with sweet butter, cream cheese and preserves per person

BC5 Executive Breakfast: Fresh brewed regular and decaf premium coffee and tea, fresh squeezed Valencia orange juice or assorted fruit juices, bagels, fresh baked muffins, danish, croissants, scones and assorted breakfast breads (select 3) served with sweet butter, cream cheese and preserves per person

BC6 Executive Breakfast Deluxe: Fresh brewed regular and decaf premium coffee and tea, fresh squeezed Valencia orange juice or assorted fruit juices, fresh fruit salad and berries; assorted bagels, muffins, danish, croissants, scones and assorted breakfast breads (select 3) served with butter, cream cheese and preserves per person

BC8 Smoked Fish Tray: Smoked salmon and whitefish salad accompanied by a condiment tray of tomatoes, olives and cucumbers served with assorted bagels with cream cheese per person

Coffee & Tea Service: (10-person minimum with breakfast packages)

Premium Dark Roast • Swiss Water-Process Decaf Coffee • Teas

10 - 49 people per person

Over 50 people per person

Per-person prices are based on 10 people or more and are 20% higher for fewer people. Absolute minimum of 7 people is required unless indicated other wise. Packages include disposable plates, flatware, paper napkins and set-up.

For orders with only coffee service, a 40 person minimum is required.

Hot Breakfast

Absolute minimum of 10 people is required. Packages include disposable plates, flatware, paper napkins and setup. Packages do not include delivery and sales tax. All paper & plastic products and chafing dishes are included.

BH1 American: Scrambled eggs, hash-brown potatoes, assorted split bagels and multi-grain breads served with sweet butter, cream cheese and preserves per person

BH2 All American: Scrambled eggs, bacon, Italian sweet sausage and hash-brown potatoes, assorted split bagels and multi-grain breads served with sweet butter, cream cheese and preserves. Fresh brewed regular and decaf premium coffee and tea per person

BH3 Chairman of the Board: Scrambled eggs, bacon, Italian sweet sausage and hash-brown potatoes, assorted split bagels and multi-grain breads with sweet butter, cream cheese and preserves. Thick-cut brioche French toast with syrup and fresh fruit compote per person

BH4 Country Breakfast: Full stack of pancakes with fruit compote, syrup and breakfast (As an upgrade Blueberry or Chocolate chip pancakes can be provided for an additional dollar) per person

BH5 French Accent: Thick-cut brioche French toast with syrup, fresh fruit compote per person

BH6 Breakfast Sliders:

- | | | | |
|--------------------------------|----|---|----|
| 1. Egg and Cheese | ca | 5. Egg with Roasted vegetables | ca |
| 2. Egg and Cheese with Meat | ca | 6. Egg with roasted peppers and cheddar | ca |
| 3. Egg white with Sausage | ca | 7. Tofu Scramble | ca |
| 4. Egg white with Turkey Bacon | ca | | |

BH7 Breakfast Sandwiches: Egg and cheese on an English Muffin, bagel, kaiser roll or croissants per person

BH8 Breakfast Sandwiches with Meat: Eggs, cheese and your choice of sausage, bacon or ham on an English muffin, bagel, kaiser roll or croissant per person

BH9 Breakfast Burritos: Scrambled eggs, Monterey Jack, roasted peppers, mushrooms and ham served with salsa and sour cream per person

Chef's Fresh Baked Quiche (each serves 6 people):

- Broccoli and Cheddar • Mushroom and Swiss • Lorraine with Bacon and Ham
- Artichoke and Portobello Mushroom • Smoked Salmon with Shallots and Dill • Crab Meat and Asparagus
- Grilled Vegetables with Goat Cheese and Thyme

Brunch Menu (15 People Minimum):

Quiche Lorraine with bacon & ham, Petit filets of cold poached salmon with verte sauce, chicken salad croissants, & mixed greens salad with assorted dressings per person

A la Carte

PACKAGE ADD ONS

Short Stack of French Toast	ca.
Short Stack of Pancakes	ca.
Short Stack of Chocolate Chip Pancakes	ca.
Short Stack of Blueberry Pancakes	ca.

BREAKFAST MEAT SELECTIONS

Sausage, Bacon, Turkey Bacon, Chicken Sausage

Breakfast meat, select one	ca.
Breakfast meats, select two	ca.

A LA CARTE

Flavored Greek yogurts	ca.
Yogurt parfaits	ca.
Health Bars (Clif, Luna, Kind Bars, Protein Bars)	ca.
Bottled spring water	ca.
Flavored fruit juices	ca.
Donuts by the dozen	ca.
Fresh cut fruit salad	per person
Home fries	per person
Vegetable hash	per person
Fresh squeezed orange juice	½ gallon
Fresh grapefruit juice	½ gallon

Oatmeal Bar: hot oatmeal with raisins, sliced almonds, coconut, & brown sugar

Granola, Berries and Yogurt: Small (serves 8-12) • Medium (serves 12-20) • Large (serves 20-30)

..... Small / Medium / Large

Sliced Fresh Fruit Tray: Varieties of melons, papaya, pineapple wedges, assorted berries, kiwi and other seasonal fruits

..... Small / Medium / Large



Lunch

Per-person prices are based on 10 people or more and are 20% higher for fewer people. Absolute minimum of 7 people is required unless indicated otherwise. Prices include disposable plates, flatware, paper napkins and set-up.

Prices do not include delivery and sales tax.

Side salad options available on page 16.

LC1 Gourmet Sandwich Tray: Choose from our most delicious creations, served with pickle slices and mixed olives. See Gourmet Sandwich Choices below per person

LC2 Gourmet Sandwich Tray Deluxe: LC1 plus 2 Chef's Table side salads and a tray of Chef's Table cookies and brownies or cupcakes per person

GOURMET SANDWICH CHOICES:

All varieties made on a selection of artisan breads and rolls. Please select 4 different types:

1. Queen Village: Roasted fresh turkey breast, Black Forest ham, Swiss cheese, lettuce, tomatoes, mayonnaise and coleslaw
2. Center City: Roasted turkey breast with brie, honey mustard, lettuce and tomatoes
3. Seasonal Vegetarian: Alternates with each season using locally grown produce, when possible
4. Seasonal Vegan: Alternates with each season using locally grown produce, when possible
5. Penn's Landing: Tuna salad with beefsteak tomatoes and lettuce
6. Society Hill: Grilled boneless chicken breast in a balsamic vinaigrette with a touch of garlic, tri-color roasted peppers and arugula
7. South Philly: Fresh mozzarella with fresh basil and tomato
8. Old City: Roast beef with sharp provolone, lettuce, tomato and horseradish mayonnaise
9. Northern Liberties: Sliced grilled chicken breast with roasted peppers, goat cheese and pesto
10. South Street: Corned Beef special with coleslaw and Russian dressing
11. Manayunk: Apple wood smoked turkey with Havarti cheese, sliced tomato and artichoke tapenade
12. Wash West: Mesquite grilled chicken with lettuce, tomato and honey barbecue glaze
13. Rittenhouse: Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber and julienne of mango with cilantro mayonnaise
14. Vegetable Torta: Assorted roasted seasonal vegetables, red cabbage slaw & sriracha mayonnaise
15. Milanese: Parmesan crusted chicken, honey balsamic drizzle & arugula tomato salad
16. New Englander: Roasted turkey breast, muenster cheese, bacon, lettuce, tomato & cranberry chutney

LC3 Chef's Wraps: Choose from our most delicious creations, served with pickle slices and mixed olives. See selection on page 6 per person

LC4 Chef's Wrap Tray Deluxe: LC3 plus two Chef's Table side salads and a tray of Chef's Table cookies and brownies or cupcakes per person



Lunch

GOURMET WRAP CHOICES:

All varieties made on a selection of flavored wraps. Please select 4 different types:

1. Rittenhouse: Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber and julienne of mango with cilantro mayonnaise
2. Antipasto: Genoa salami, capicola, sharp provolone, roasted pepper and tomato
3. Chicken Caesar: Grilled chicken breast with romaine and Caesar dressing
4. Turkey Cobb: Fresh roasted turkey breast, avocado, sprouts, diced tomatoes, crumbled blue cheese and double-smoked bacon with ranch dressing
5. TBLT: Fresh roasted turkey breast, Monterey Jack, Smoke house bacon, green leaf lettuce, sliced tomato and mayonnaise
6. Penn's Landing: Tuna salad with beefsteak tomatoes and lettuce
7. Seasonal Vegetarian: Alternates with each season using locally grown produce, when possible
8. Athenian (Vegetarian): Romaine and field greens with feta cheese, roasted red pepper hummus, kalamata olives, cucumbers and plum tomatoes with a lemon oregano dressing

LC7 Grilled Artisan Paninis/Hot Sandwiches: Choice of sandwiches on grilled artisan breads... per person

LC8 Grilled Artisan Paninis/Hot Sandwiches Deluxe: LC7 Plus two side salads and a tray of cupcakes, cookies or brownies per person

GRILLED ARTISAN PANINI CHOICES:

1. Caprese: Fresh mozzarella, sliced tomato, fresh basil and a light pesto dressing
2. Genoa: Grilled chicken with pesto and goat cheese
3. Florence: Roasted turkey breast with aged cheddar cheese and beefsteak tomatoes
4. Roma: Sliced grilled chicken breast with sautéed spinach, garlic, olive oil, sun-dried tomatoes and Italian fontina cheese
5. Milano: Italian fontina cheese with tri-color roasted peppers and arugula

GRILLED HOT SANDWICH CHOICES:

1. Cubano: Slow roasted pork, ham, Swiss cheese, pickles, butter and mustard
2. Tuna Melt: Tuna, tomato, American cheese, celery slaw and mayonnaise
3. Monte Cristo: Roast turkey, Black Forest ham, Swiss cheese and maple mayonnaise
4. Hungry Pilgrim: Roast turkey, aged Brie and cranberry relish
5. Pork Bahn Mi: Slow roasted pork, salami, Asian pickles, cilantro, arugula, jalapeno and mayonnaise
6. California Grilled Chicken: Grilled chicken breast, pepper jack cheese, chipotle mayonnaise, tomato, and avocado
7. French Dip: Oven roasted top round, caramelized onions, Gruyere cheese, dijon-dill mustard
8. Saltimbuca: Chicken breast, prosciutto, fresh sage, Fontina cheese and olive oil
9. Reuben: Corned beef, sauerkraut, Swiss cheese and Russian dressing
10. Smoked Caprese (veg): Smoked mozzarella, fresh basil, tomato and basil pesto
11. Tofu Bahn Mi (veg): Tofu, Asian pickles, jalapenos, cucumber, onion and mayonnaise
12. Apple (veg): Sliced apples, fresh spinach, manchego cheese and fig jam

Lunch

LC9 Deli Sandwich Tray: A delicious assortment of our favorite deli sandwiches on assorted breads and rolls. Choose from the selection list. Served with a condiment tray of lettuce, tomatoes, pickles, mixed olives, mayonnaise and mustard per person

LC10 Deli Sandwich Tray Deluxe: LC9 plus two Chef's Table side salads and a tray of Chef's Table fresh baked cookies or cupcakes per person

DELI SANDWICH CHOICES:

Roast Beef	Fresh Roasted Turkey	Smoked Turkey	Corned Beef
Baked Ham	Tuna Salad	Chicken Salad	Grilled Vegetables

LC11 Deli Tray "Make Your Own Sandwich": Top-round of roast beef, fresh roasted turkey breast, baked ham, imported swiss cheese, cheddar cheese; Served with a condiment tray of lettuce, tomatoes, pickles, mixed olives, mayonnaise and mustard per person

LC12 Deli Tray Deluxe: LC11 plus two Chef's Table side salads and a tray of Chef's Table fresh baked cookies or cupcakes per person

Add or Substitute Grilled Chicken Breast, Chicken Salad, or Tuna Salad Additional Per Person

LC13 Gourmet Mini Sandwich Tray: Choose from our selection of smaller sandwiches on assorted rolls from the list of Gourmet Mini Sandwiches below. Accompanied by two Chef's Table side salads plus a tray of Chef's homemade cookies & brownies or cupcakes. Price based on one-and-a-half sandwiches per person per person

Gourmet Mini Sandwiches: can be purchased individually each

MINI SANDWICH CHOICES:

Please select 4 different types:

- Grilled sliced portobello mushrooms with sautéed spinach
- Grilled eggplant, red pepper & onion with roasted pepper coulis
- Roast Beef with romaine & creamy horseradish
- Roast Beef & caramelized onions with blue cheese & shredded lettuce
- Roasted Turkey with green leaf lettuce & herb mayonnaise
- Black Forest Ham with smoked gouda, romaine & honey mustard
- Black Forest Ham with romaine & honey mustard
- Tuna Salad
- Grilled Artichoke hearts with onions & sun-dried tomatoes
- Grilled Chicken Breast with roasted red peppers & basil
- Mozzarella with tomato, fresh basil & pesto
- Smoked Turkey Breast with romaine & champagne mustard
- Smoked Turkey Breast with provolone & red pepper puree
- Goat Cheese with caramelized onions & sliced mango
- Chicken Salad

Mini Cold Tacos: priced individually

MINI COLD TACO CHOICES:

- Asian Chicken: Finely sliced chicken breast, sliced red and yellow peppers, sesame ginger dressing, Asian cabbage slaw, flour tortillas
- Cajun Shrimp: Cajun shrimp, shredded red and green cabbage, scallions, cilantro, spicy mayo, flour tortillas..
- Cowboy Beef: Blackened beef, roasted corn, pinto beans, roasted red peppers, chipotle aioli, shredded romaine, flour tortillas
- Mexican Veggie: Grilled vegetables, jalapenos, salsa, guacamole, sour cream, flour tortillas



Lunch

Make it a package!

Comes with two sides & a dessert.

Available for sliders & mini tacos.

LC14 COLD SLIDERS

Experience a multitude of flavors with every mouthful.

Enjoy our selection of fully dressed sliders. We suggest 3 sliders per person.

*Minimum of 10 pieces per variety and an order minimum of 30 pieces

- Crab Cake with chipotle mayonnaise
- Crab Cake with spicy red pepper aioli
- Grilled Salmon with citrus roasted peppers
- Grilled Tuna with spicy pickle relish
- Seared Pepper Tuna with citrus slaw
- Salmon Cake with remoulade sauce
- Falafel with tomato, shredded lettuce & tzatziki
- Roast Beef with cheddar cheese & creamy horseradish sauce
- Roast Beef with grilled onion & horseradish mayonnaise
- Grilled Chicken with mozzarella, tomato & pesto
- Grilled Chicken with goat cheese & roasted peppers
- Grilled Chicken with balsamic roasted peppers
- Buffalo Chicken with lettuce & blue cheese
- Parmesan Crusted Chicken with honey balsamic drizzle & arugula and tomato salad
- Traditional BLT with applewood smoked bacon, green leaf lettuce, sliced tomato & mayonnaise
- Tuna Salad with plum tomatoes
- Vegetarian with sliced avocado, tomato, basil & jalapeno mayonnaise
- Vegetarian with grilled eggplant, roasted peppers & red pepper hummus
- Moroccan eggplant with sautéed spinach, grilled tomato & asiago cheese
- Fried chicken on a biscuit with honey butter

BUILD YOUR OWN SLIDERS STATION (H)

- Beef Burger with BBQ Sauce, cheddar cheese & bacon
- Beef Burger with caramelized onion & onion crisps
- Beef Burger with sautéed mushrooms & swiss cheese
- Turkey Burger with guacamole
- Pulled BBQ Chicken
- Salmon Cake with citrus roasted peppers
- Crab Cake with spicy red pepper aioli
- Crab Cake with chipotle relish
- Italian Meatball
- Carne asada with sautéed onions

Package includes disposable plates, flatware, napkins, & set-up. Packages do not include delivery & sales tax.

Boxed Lunch

BX1 Meal In A Box: A complete meal includes a Chef's Table deli sandwich, bag of chips and a brownie or oversized cookie, attractively packaged in individual boxes or bags per person

BX2 Meal In A Box: A complete meal includes a Chef's Table deli sandwich, choice of one salad from the list on next page and a brownie or oversized cookie, attractively packaged in individual boxes or bags per person

BX3 Meal In A Box: A complete meal includes a Chef's Table deli sandwich, choice of one salad from list on next page, fresh fruit salad and a brownie or oversized cookie, attractively packaged in individual boxes per person

DELI SANDWICH CHOICES:

Roast Beef
Baked Ham

Fresh Roasted Turkey
Tuna Salad

Smoked Turkey
Chicken Salad

Corned Beef
Grilled Vegetables & Hummus

BX4 Meal In A Box: A complete meal includes a Chef's Table gourmet sandwich or wrap, side salads from the list on next page and a brownie or oversized cookie, attractively packaged in individual boxes or bags

Choice of one side salad per person

Choice of two side salads per person

GOURMET SANDWICH CHOICES:

1. Queen Village: Roasted fresh turkey breast, Black Forest ham, Swiss cheese, lettuce, tomatoes, mayonnaise and coleslaw
2. Center City: Roasted turkey breast with brie, honey mustard, lettuce and tomatoes
3. Seasonal Vegetarian: Alternates with each season using locally grown produce, when possible
4. Seasonal Vegan: Alternates with each season using locally grown produce, when possible
5. Penn's Landing: Tuna salad with beefsteak tomatoes and lettuce
6. Society Hill: Grilled boneless chicken breast in a balsamic vinaigrette with a touch of garlic, tri-color roasted peppers and arugula
7. South Philly: Fresh mozzarella with fresh basil and tomato
8. Old City: Roast beef with sharp provolone, lettuce, tomato and horseradish mayonnaise
9. Northern Liberties: Sliced grilled chicken breast with roasted peppers, goat cheese and pesto
10. South Street: Corned Beef special with coleslaw and Russian dressing
11. Manayunk: Apple wood smoked turkey with Havarti cheese, sliced tomato and artichoke tapenade
12. Wash West: Mesquite grilled chicken with lettuce, tomato and honey barbecue glaze
13. Rittenhouse: Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber and julienne of mango with cilantro mayonnaise
14. Vegetable Torta: Assorted roasted seasonal vegetables, red cabbage slaw & sriracha mayonnaise
15. Milanese: Parmesan crusted chicken, honey balsamic drizzle & arugula tomato salad
16. New Englander: Roasted turkey breast, muenster cheese, bacon, lettuce, tomato & cranberry chutney

Boxed Lunch

BX5 Athletic Box: A complete meal includes a Chef's Table deli sandwich, pasta salad, fruit salad and a protein bar in individual boxes (See page 9) per person

BX6 Mini Duo: Select any **two** from the mini sandwich selection with sides and cookie or brownie (See page 7) one side salad \$11.95 per person / two side salads

BX7 Boxed Lunch Lite: Includes one mini sandwich, one salad and an oversized cookie (See page 7) per person

BX8 Salad In A Box: Includes a salad from the selection below, one side salad, a roll and butter and a cookie or brownie with dressing

- Tossed Salad per person
- Caesar Salad per person
- Tossed Salad with grilled assorted vegetables per person
- Greek Salad per person
- Tossed Salad with grilled chicken .. per person
- Tossed Salad with fresh tuna salad .. per person
- Tossed Salad with grilled salmon ... per person
- Tossed Salad with grilled tuna steak .. per person
- Tossed Salad with grilled shrimp ... per person

PREMIUM SALAD OPTIONS:

Base Price of \$12.00

- Spinach Salad, hard boiled eggs, mushrooms & tomatoes served with Thousand Island dressing
- Arugula and Radicchio with fresh orange segments, toasted pine nuts & crumbled Feta cheese with Citrus Vinaigrette
- Baby Arugula, grilled fall vegetables & fresh mozzarella with Red Wine Basil Vinaigrette
- Red Leaf Lettuce, red & white seedless grapes and shaved manchego cheese with Toasted Garlic Chip Sherry Vinaigrette
- Baby Arugula, avocado, black beans & roasted corn with Orange chili dressing
- Field Greens, goat cheese, roasted peppers, pine nuts, & fennel with Balsamic Vinaigrette

Add a protein:

Chicken or Turkey: | Grilled Salmon: | Grilled Tuna: | Grilled Shrimp:

BOX LUNCH SIDE SALAD CHOICES:

Potato Salad	Fresh Fruit Salad	Tortellini Pesto	Green Beans with cashews
Pasta Primavera	Coleslaw	Cucumber Salad	Featured Salad



Hot Buffets

Absolute minimum order for 15 people. Price includes chafing dishes & all plastic products.

BU1 Taste of Philadelphia: Make your own cheesesteak buffet includes beef steak, chicken steak, sautéed onions, mushrooms, cheese whiz, 9th St. Italian cold-cut hoagies, pasta primavera, Philadelphia soft pretzels, condiments tray & assorted Tasty Kakes per person

BU2 Country Picnic: Southern fried chicken, BBQ beef brisket, snowflake rolls, home-made potato salad, corn on the cob & fresh fruit salad per person

BU3 Mediterranean Flavors: Select from our varieties of grilled kabobs served with tzatziki, rice pilaf, greek salad, grilled pita & a tray of baklava (2 kabobs per person)

- Chicken Kabob per person
- Beef Kabob per person

- Shrimp Kabob per person
- Vegetable Kabob per person

BU4 Italian Feast: Italian roasted chicken with fresh herbs & sun-dried tomatoes, penne pasta with eggplant & zucchini in marinara sauce with grated parmesan cheese, caesar salad, garlic bread & a tray of assorted cannolis per person
Substitute with boneless chicken breast per person

BU5 Mexican Fiesta: Sliced steak fajita, sliced chicken fajita, sautéed onions & green peppers, sour cream, flour tortillas, mexican rice, mexican chopped salad, shredded cheddar & monterrey, pico de gallo, guacamole, tortilla chips & fresh baked brownies per person

BU6 Indian Feast: Boneless chicken breast with Curry sauce & Julienne carrots
Ginger poached salmon with Shiitake mushrooms & a chile lime reduction
Moroccan vegetable stew with vine ripened tomatoes, curry, cumin, turmeric, & golden raisins over couscous
Spiced rice with fresh herbs, roasted fennel, and papaya; Roasted cauliflower with red onions, cumin, curry, & turmeric; Garden greens with carrots, oranges, & chick peas; Almonds & lemon lime vinaigrette (**on the side**); & Gulab Jamun donuts with rosewater or honey drizzle

BU7 Asian Stir Fry: Beef and broccoli
Chicken stir fry with assorted vegetables, water chestnuts, bamboo shoots, & bean sprouts
Shrimp Lo Mein
Tofu stir fry with assorted vegetables, water chestnuts, bamboo shoots, & bean sprouts

Basmati rice, Asian salad with cabbage, red onion & cucumber with a Lime Chile vinaigrette on the side;
Jackfruit mousse with a mango compote



Hot Buffets

BU8 Mama Mia!: Choose one chicken dish: Pepper grilled chicken with garlic roasted cherry tomatoes and a basil arugula pesto (cut in half) **or** Chicken Fontina;

Choose one pasta dish (protein pasta is an additional cost): Penne pasta with eggplant and zucchini in marinara sauce with grated parmesan **or** Beef bolognese over rigatoni **or** Turkey spinach meatballs in Sunday gravy & rigatoni **or** Rigatoni with grilled Italian sausage & canellini beans with spinach, shredded Parmesan & olive oil

Roasted eggplant rolatini with herb ricotta and a smoked tomato Jus; Italian roasted rainbow carrots with marjoram & oregano; Chopped romaine with roasted red peppers, sliced red onion, ciabatta croutons & shredded locateli with a roasted garlic vinaigrette; Sliced herb focaccia with herb butter; Orange polenta cake with balsamic berries and lemon cream.....

Entree Salad Buffets

Absolute minimum order for 10 people. Each entree salad is accompanied by fresh fruit salad & assorted rolls with butter. Package includes all plastic products.

CS1 Chef's Salad: roasted turkey, baked ham, swiss cheese & a choice of dressing..... \$ per person

CS2 Caesar Salad: crisp romaine lettuce, parmesan cheese, garlic croutons & classic Caesar dressing

- Grilled Chicken Breast per person
- Grilled Salmon per person
- Grilled Hanger Steak per person
- Grilled Tuna Loin per person

CS3 Mandarin Spring Salad: mixed greens, teriyaki chicken, mandarin oranges & asian citrus vinaigrette per person

CS4 Nicoise Salad: romaine lettuce, grilled fresh tuna loin, hard boiled eggs, diced red bliss potatoes, haricot vert, olives & tomatoes with Nicoise dressing per person

CS5 Turkey Cobb Salad: cubed turkey breast, avocado, alfalfa sprouts, sliced plum tomatoes, crumbled blue cheese, crisp bacon & blue cheese dressing per person

CS6 Asian Chicken Salad: field greens with finely sliced chicken breast, sweet peppers, snap peas & carrots, with a sesame ginger dressing per person

CS7 Mango Tango Shrimp Salad: field greens, grilled jumbo shrimp, sliced Thai mango, cellophane noodles, & cilantro with a mango vinaigrette per person

CS8 Grilled Chicken Salad: baby spinach, field greens, grilled chicken breast, feta cheese & pistachios with a lemon vinaigrette per person

CS9 Cowboy Salad: chopped romaine, slow roasted blackened beef, roasted corn, pinto beans & roasted red peppers with chipotle dressing per person



= Premium Artisan Salads =

Can be ordered A la carte or combined with our lunch packages for a discounted price.

- Spinach Salad:** hard boiled eggs, mushrooms, tomatoes, Thousand Island dressing..... per person
- Arugula and Radicchio:** fresh orange segments, toasted pine nuts, & shaved ricotta salata cheese with citrus vinaigrette..... per person
- Organic Greens:** toasted pistachio nuts, sliced radish, & avocado with Balsamic Vinaigrette..... per person
- Cobb Salad:** Romaine, avocado, crisp bacon, Maytag blue cheese with Blue Cheese dressing..... per person
- Roasted Baby Beets:** Fresh orange segments with black olives & red onions with Red Wine Vinaigrette..... per person
- Farro:** Roasted red peppers, romaine, feta cheese & scallions with Lemon Herb Vinaigrette..... per person
- Baby Arugula:** Grilled fall vegetables & fresh mozzarella with Red Wine Basil Vinaigrette..... per person
- Red Leaf Lettuce:** Red & white seedless grapes & shaved manchego cheese with Toasted Garlic Chip Sherry Vinaigrette..... per person
- Orange Chili:** Baby Arugula, avocado, black beans & roasted corn with Orange chili dressing.. per person
- Romaine and Arugula:** Frisee, sliced granny smith apples, dried cranberries & spiced pecans with Honey Lime Vinaigrette..... per person
- Field Greens:** goat cheese, roasted peppers, pine nuts, & fennel with Balsamic Vinaigrette..... per person



Entrees

(H) = Served warm (C) = Served cold *Per-person prices are based on 10 or more and are 20% higher for fewer people.
Entrees include two side dishes and rolls and butter. Packages include disposable plates, flatware, paper napkins and set-up.
Chafing dish supplied for hot dishes.

POULTRY

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- PE1 Chicken Fontina:** Sautéed and topped with spinach, tomatoes & Fontina cheese (H)
- PE2 Grilled Chicken Breast:** With rosemary & garlic (H)(C)
- PE3 Boneless Fried Chicken:** Dark and white meat (H)(C)
- PE4 Chicken Athena:** Boneless skinless chicken breast with feta cheese finished with a tomato, olive, caper and mushroom sauce (H)
- PE5 Turkey Breast:** Stuffed with garden vegetable duxelles (H)
- PE6 Chicken Barcelona:** Grilled Chicken Breast with Chorizo and Garbanzo beans (H)
- PE7 Moroccan Chicken:** Sautéed Chicken with golden raisins, apricots and zaatar spice (H)
- PE8 Chicken Sadona:** Dry Rub chicken sautéed zucchini, red peppers, tomatoes, and roast corn(H) ..

PASTA

.....

- HPE1 Penne with Chicken:** Artichoke hearts and roasted peppers (H)
- HPE2 Tortellini Mediterranean:** With cremini mushrooms in creamy pesto sauce (H)
- HPE3 Rigatoni:** With porcini mushrooms and tomato basil sauce (H)
- HPE4 Cavatapi:** With roasted eggplant roma tomatoes, smoked mozzarella and basil (H)
- Lasagnas:** Available in half pans of either bolognese, vegetable, goat cheese or cheese (H)

VEGETARIAN

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- VE1 Moroccan Vegetable Stew:** tomatoes, curry, cumin, turmeric and golden raisins over Couscous ...
- VE2 Seared Cajun-Spiced Butternut Squash Steak:** with tomato caper fondue
- VE3 Jasmine Rice Cake:** topped with Bok Choy and edamame, in Shiitake mushroom broth
- VE4 Grilled Polenta Triangles:** with ragout of roast pepper eggplant and tomatoes
- VE5 Roasted Portabello Mushroom Cap:** filled with spinach and white bean saute
- VE6 Roasted Vegetable Strudel:** wilted greens, whole grain mustard drizzle
- VE7 Sun-dried Tomato and Portabello Polenta cubes:** Roasted Yellow Pepper Vinaigrette
- VE8 Jackfruit "crabcakes":** with tomato relish and tzatziki on the side

Entrees

MEAT

- ME1 Filet Mignon:** With ragout of wild mushrooms (H).....
- ME2 Black Pepper Asian Steak:** Sliced sirloin with bell peppers and onions in a peppery garlic sauce (H)...
- ME3 Grilled Hanger Steak:** Sliced hanger steak with portobello mushroom sauce (H).....
- ME4 Kabobs:** Choose from our selection of grilled kabobs (2)

Chicken Kabob | Beef Kabob | Shrimp Kabob | Vegetable Kabob

FISH

- FE1 Stuffed Flounder:** With crab meat and roasted red pepper sauce (H).....
- FE2 Mediterranean Salmon:** Salmon fillet topped with tomatoes, olives, onions and garlic (H).....
- FE3 Salmon Fillet:** Grilled with honey balsamic glaze (H).....
- FE4 Poached Salmon Fillet:** Served with cucumber and red onion salad and verte sauce (C).....
- FE5 Chilean Sea Bass:** Grilled with champagne mustard glaze (H).....
- FE6 Sautéed Maryland Crab Cakes:** With lemon thyme sauce (H).....
- FE7 Baked Tilapia Fillet:** With fresh dill butter sauce (H).....
- FE8 Pan Seared Salmon Fillet:** With spicy fresh corn relish (H).....
- FE9 Grilled Salmon:** Grilled with fennel, almonds and an orange glaze (H).....
- FE10 Shrimp Santorini:** Tomatoes and feta with rice pilaf (choose only one additional side) (H)...
- FE11 Pan Seared Red Snapper Fillet:** With tomatoes, onions and capers (H).....
- FE12 Pesto Salmon:** Salmon Fillet topped with a pesto crust and sprinkled with Parmesan cheese...
- FE13 Salmon Almondine:** Almond crusted Salmon with a Cabernet Beurre Blanc.....

Additional side dishes are available for a cost

Ask about our premium salad options as an upgrade for our side salads!

COLD SIDE DISH CHOICES:

- Mixed Green Salad with dressing
- Caesar Salad
- Fresh Fruit Salad
- Potato Salad
- Greek Salad
- Kettle Chips
- Green Beans & Cashews
- Coleslaw
- Pasta Primavera
- Grape Tomato & Cucumber with Mozzarella
- Tortellini Pesto
- Couscous with grilled vegetables, fresh mint & lemon

HOT SIDE DISH CHOICES:

- Roasted Cauliflower with garlic & sesame
- Macaroni & Cheese
- Assorted Roasted Vegetables tossed in shallot oil
- Couscous with assorted seasonal vegetables
- Yukon Gold Mashed Potatoes
- Broccoli with red onion, raisins & tomatoes
- Oven Roasted Potatoes
- Wild Rice with mushrooms & scallions
- Green Beans with cashews
- Rice Pilaf

Break Time Snacks

Per-person packages are based on 15 people or more and are 20% higher for fewer people with an absolute minimum of 10 people. Packages include disposable plates, flat-ware, paper napkins and set-up.
Package does not include delivery and sales tax.

- BT1 Philly Break:** Assorted Tastykakes, Philadelphia soft pretzels with spicy mustard
- BT2 Fitness Break:** Whole fresh fruit, vegetables with dips and a bowl of trail mix
- BT3 Mexican Munchies:** Bowls of guacamole and fresh salsa, bowl of corn chips
- BT4 Power Break:** Hand of bananas, power bars, granola bars, large oatmeal-raisin cookies and fresh fruit smoothies
- BT5 Chef's Break:** Bowl of fresh fruit salad and assorted cookies
- BT6 Downtown Break:** Assortment of international cheeses with grapes, sliced pepperoni and bowl of mixed nuts. Served with assorted bread sticks and crackers
- BT7 Dippity-Do Break:** Tray of fresh vegetables with bowls of hummus and baba gannoujh with grilled pita wedges
- BT8 Classic Break:** Home style cookies and brownies
- BT9 Carnival Break:** Bowl of popcorn, tray of Philadelphia soft pretzels, basket of assorted mini chocolate bars
- BT10 Fruit Kabobs (2):** Tray of assorted fruit kabobs with fresh berry yogurt dip



Party Trays

*Small trays serve 6-10 • Medium trays serve 12-25 • Large trays serve 30-40

Crudité Tray: Assorted raw and blanched vegetables, seasonal choices S/M/L

- Mustard Vinaigrette
- Creamy Blue Cheese
- Hummus
- French Onion
- Garlic and Herb
- Baba Gannoujh
- Ranch
- Balsamic

European Charcuterie Tray: Capicola, bresaola, peppered soppressata, plain soppressata, chorizo, & Hungarian salami. Served with 2 varieties of mustard, Cornichons, 2 varieties of olives & 3 varieties of bread S/M/L

International Cheese Tray: Saga blue, dill Havarti, Jarlsberg, Vermont cheddar — or your selection of 4 cheeses; Served with assorted fruit & berries; baguette and crackers S/M/L

British Isles Cheese Tray: Stilton, Farmhouse Cheddar, Guinness, Cotswold S/M/L

French Cheese Tray: Montrachet, Port Salut, Roquefort Societé B, Comté S/M/L

Italian Cheese Tray: Fontina, Gorgonzola, aged provolone, Asiago S/M/L

Spanish Cheese Tray: Manchego, Tetilla, Drunken Goat, Iberico S/M/L

Fresh Sliced Fruit Tray: Variety of seasonal melons, papaya, pineapple wedges, assorted berries, kiwi and other seasonal fruits S/M/L

Middle East Mezze Tray: Hummus, baba gannoujh, stuffed grape leaves, beet salad and green olives with lemon and coriander. Served with grilled assorted pita wedges S/M/L

Jumbo Shrimp Cocktail Tray: Served with cocktail sauce and lemon 25 pieces/ 50 pieces

Tavola Tray: Marinated mozzarella, sharp provolone cheese, & sliced pepperoni. Served with assorted bread sticks S/M/L

Antipasto Tray: Soppressata, pepperoni, sharp provolone, Italian fontina, marinated olives and mushrooms and grilled artichoke hearts. Served with Italian bread S/M/L

Assorted Cold Hors d'oeuvres: 40 pieces

- Ripe strawberries stuffed with Bric
- Roast beef on rye rounds with arugula and grain mustard
- Smoked salmon on black bread with cream cheese and fresh dill

Italian Grilled Vegetable Antipasto Tray: Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-color peppers, jicama, squashes and more. Served with thick balsamic dipping sauce ... S/M/L

Mini Fruit Skewers: Served with berry yogurt dip 20 pieces/ 30 pieces/ 40 pieces

Sushi and California Roll Tray: Assorted raw and cooked fish with a variety of rolls. Served with wasabi, pickled ginger and soy sauce 50 pieces/ 75 pieces

For more party tray selections see our a la carte menu.

Dessert Trays

*Small trays serve 10 • Medium trays serve 15 • Large trays serve 25

SM MED LRG

Assorted Pastry Tray: Mini éclairs, mini cannoli, brownies, blondies, double dipped shortbread cookies and double dipped strawberries for garnish

Euro Pastry Tray: Fresh fruit mini tarts, mini opera tarts, mini cream puffs with fresh fruit mousse, tuxedo-dipped jumbo strawberries, pecan diamonds and assorted petit fours

Assorted Cookie Tray: Double dipped shortbread, chocolate chip, linzer, vanilla and chocolate lace, coconut, filled butter and fresh strawberries for garnish

Cookie and Pastry Tray: Assorted cookies, brownies, lemon bars, éclairs, linzer bars and chocolate-covered strawberries

Assorted Cupcakes Tray: Choose up to 4 varieties per dozen per dozen

Pastry Trays

CAKES

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7-INCH 10-INCH

Classico: Two layers of moist chocolate cake and one layer of vanilla-scented cream cheese. Frosted with chocolate butter cream and coated with bittersweet chocolate ganache

Carrot Cake: Moist carrot cake baked with walnuts, pecans, coconut, pineapple and raisins. Finished with a cream cheese frosting

Strawberry Shortcake: Three layers of sponge cake filled with fresh Driscoll strawberries and fresh whipped cream. Frosted with sweetened whipped cream, garnished with toasted almonds and chocolate dipped strawberries

Jewish Apple Cake: Our own rich version of this traditional cake, steeped in history (7-INCH)

So Good Black & White Cake: Moist chocolate cake, rich chocolate mousse and elegant white chocolate mousse iced lightly in chocolate butter cream and coated with bittersweet chocolate ganache

Chocolate Flourless Torte: A melt-in-your-mouth flourless chocolate cake made with bittersweet chocolate, topped with fresh whipped cream and chocolate curls (7-INCH)

Chocolate Marquis: Three layers of chocolate chiffon cake sandwiched with chocolate mousse and raspberry marmalade. Coated with bittersweet chocolate ganache

Birthday Cake: Traditional 3-layer birthday cake. Filled, frosted & elaborately decorated with classic butter cream. Chocolate or vanilla

Pastries

CHEESECAKES

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7-INCH 10-INCH

- Plain Cheesecake**
- Strawberry:** Our traditional rich creamy cheesecake topped with glazed, fanned strawberries ..

PIES

.....

9-INCH

- Double-Crust Apple Pie:** Delicious fresh apples baked deep-dish style; topped with flaky pastry and baked to perfection
- Fresh Fruit Pies:** A mouth-watering selection available in season. Peach, blueberry and cherry.....
- Pecan Pie:** Traditional maple pecan filling baked in a flaky pie crust
- Key Lime Pie:** A blend of custard and Florida key lime juice in a pastry shell. Garnished with whipped cream & slices of lime

TARTS

.....

7-INCH 10-INCH

- Fresh Fruit Tart:** Buttery pastry shell painted with a veneer of chocolate, filled with orange-scented pastry cream and topped with glazed fresh seasonal fruit



Assorted Desserts

CHEF'S MARKET DELUXE 3 LAYER SHEET CAKES

Classico: Two layers of moist chocolate cake and one layer of vanilla scented cream cheese. Frosted with chocolate butter cream & coated with bittersweet chocolate ganache

Strawberry Shortcake: Three layers of butter sponge cake filled with fresh Driscoll strawberries and fresh whipped cream. Frosted with sweetened whipped cream, garnished with toasted almonds and chocolate-dipped strawberries

Chocolate Marquis: Three layers of chocolate chiffon cake sandwiched with chocolate mousse, raspberry marmalade and coated with bittersweet chocolate ganache

Lemon Raspberry: Three layers of butter sponge cake filled with lemon and raspberry cream. Frosted with butter cream and garnished with fresh raspberry and lemon slices

So Good Black & White: Moist chocolate cake, rich chocolate mousse & elegant whip chocolate mousse iced lightly in chocolate buttercream and coated with bittersweet chocolate ganache

3 LAYER SHEET CAKES

3 Layer Full Sheet Cake (90-100 servings)

3 Layer Half Sheet Cake (40-50 servings)

2 LAYER SHEET CAKES

2 Layer Full Sheet Cake (70-80 servings)

2 Layer Half Sheet Cake (30-40 servings)

DESSERT TACOS

Assorted Dessert Tacos

- Chocolate
- Carrot
- Berry
- Seasonal Specials

