

Chef Christopher's Catering

615-452-1912

10 Food ITEMS required after 4pm for staffed events	
Cold Displays	
Nacho Chips with Black Bean Salsa	\$1.95
Nacho Chips with White Bean Salsa	\$1.95
Seasonal Fresh Vegetable Crudités with Ranch Dressing	\$2.25
Grilled Vegetables with Peppercorn Dip	\$2.65
Domestic Cheese Board with Crackers	\$2.25
Imported and Domestic Cheese Board with Gourmet Crackers	\$2.75
Herbed Hummus with Pita Chips	\$2.25
Veggie Wraps	\$2.25
Bruschetta	\$2.45
Sliced Fruit and Berry Tray	\$2.65
add \$.50 for Strawberry Yogurt Dip	\$3.15
Assorted Finger Sandwiches w/ Spiced Cream Cheese and Assorted Meats	\$2.45
Assorted Sandwich Wraps	\$2.60
Caprese Salad Skewer - mozzarella, basil, and cherry tomato with a balsamic vinaigrette drizzle	\$2.95
Hot Displays	
Petite Quiche - spinach and mozzarella	\$2.25
Cheddar Cheese Scone served with butter	\$1.75
Loaded New Potatoes- potato skins topped with cheddar cheese, hickory smoked bacon, and chives. Served with sour cream and jalapeno	\$2.25
Twice Baked New Potatoes stuffed with cheddar cheese and chives	\$2.60
Mushrooms Stuffed with Boursin Cheese	\$2.60
Vegetarian Egg Rolls with hot mustard, and Sweet and Sour Sauce	\$2.25
Baked Brie Wheel with Toast Points	\$2.50
Spinach and Artichoke Dip with Pita Chips	\$2.50
Spanakopita Phyllo (pastry stuffed with spinach and cheese)	\$2.75
Beef	
Swedish Meatballs	\$2.35
BBQ Meatballs	\$2.35
Italian Meatballs	\$2.35
Bourbon BBQ Meatballs	\$2.35
Marinated Beef and Pepper Skewers	\$3.25
Mini Hamburgers Sliders	\$3.45

Pre-carved Steamship Round with Yeast Rolls and Condiments	\$3.45
Pre-carved Beef Tenderloin	\$4.50
10 Food ITEMS required after 4pm for staffed events	
Chicken/Turkey	
Pastry Shells Stuffed with Chicken Salad	\$2.25
Hot Wings with Ranch Dressing - (wet)	\$2.50
Fried Chicken Drumettes or Chipotle Drummets - (dry)	\$2.60
Miniature Pecan Chicken Salad Croissants	\$3.35
Chicken Tenders with Honey Mustard	\$3.00
Asian Chicken Satay	\$3.00
Marinated Chicken Pineapple Skewers	\$3.30
Pre-carved Turkey Breast with Yeast Rolls and Condiments	\$3.30
Lamb	
Mini Lamb Chops	\$5.40
Pork	
Genoa Salami and Cream Cheese Coronets	\$2.25
Miniature Ham and Yeast Rolls with Dijon Mustard	\$2.25
Petite Quiche - ham and cheddar	\$2.35
Mini Pastry Wrapped Wieners	\$2.50
Mushrooms Stuffed with Sausage and Cheddar Cheese	\$2.50
Asparagus and Ham Bundles	\$2.70
Mini BBQ Sandwiches Sliders	\$3.45
Anti Pasta Skewer -salami, mozzarella, artichoke, tomato	\$3.95
Pre-Carved Gingered Pork Loin with Yeast Rolls	\$3.45
Pre-Carved Pork Tenderloin with Yeast Rolls	\$4.50
Seafood	
Crab Stuffed Mushrooms	\$2.75
Crab Dip with Toast Points	\$3.00
Salmon and Cream Cheese Medallions	\$3.00
Scallops Wrapped in Peppered Bacon	\$3.95
Smoked Salmon Display with Accouterments and Mini Bagels	\$3.75
Crab Cakes with White Bean Salsa	\$3.90
Crab Cake BLT's	\$4.20
Jumbo Shrimp with Cocktail Sauce	\$3.75
Shrimp Shooters	\$3.75
Peppered Salmon Skewers	\$3.75

10 Food ITEMS required after 4pm for staffed events	
Stations	
Chef Carved Steamship Round with Yeast Rolls, Au Jus , and creamy root horseradish	\$4.05
Chef Carved Beef Tenderloin with Yeast Rolls, Jack Daniels sauce, and creamy root horseradish	\$5.10
Chef Carved Turkey Breast with Yeast Rolls and Chipotle Mayo	\$3.90
Chef Carved Gingered Pork Loin with Yeast Rolls	\$4.05
Chef Carved Pork Tenderloin with Yeast Rolls and pineapple salsa	\$5.10
Salad Station - assorted greens, tomatoes, cucumbers, olives, pepperoncini, assorted cheeses, nuts, raisins, onions, bacon bits, croutons, and assorted dressings	\$3.95
Caesar Salad Station	\$3.95
Cheese Fondue with Assorted Dippables – White cheddar cheese sauce with seasonal Veggies, Sausage, French Bread, Pita Chips, and/or Pretzels	\$3.95
Nacho Bar – Chips, Refried Beans, Cheeses, Sour Cream, Guacamole, Salsa, Pico De Gallo, Hot Peppers, Black Olives, and Onions	\$4.50
Mashed Potato Bar - Cheese, Butter, Bacon, Chives, Salsa, Sour Cream, and Brown Gravy **add .25 for Martini Glasses	\$4.25
Macaroni Bar - cheddar and pepper jack cheeses, butter, sauteed peppers and Onions, salsa, and Bacon **add .25 for Martini Glasses	\$4.25
Chef Manned Quesadillas Station- with chicken or beef, refried beans, cheeses, sour cream, guacamole, pico de gallo, black olives, onions, and salsa.	\$4.95
Antipasti Station- Assorted Olives, Marinated Veggies, Mozzarella Cheese, Salami, Peppers, onions, and French Bread	\$4.50
Chef Manned Pasta Station with Assorted Pastas, Alfredo and Marinara Sauces, Italian Sausage, mushrooms, peppers, parmesan cheese, and french bread toast points	\$5.10
add chicken or shrimp - \$2.00	\$7.10
French Toast OR Omelet Station	\$4.50
Chef Manned Grilled Cheese Station with Assorted Breads and Cheeses	\$4.50
Southern Biscuit Station – Country Ham, Sausage, Sawmill Gravy, Assorted Jellies & Jams, Honey, and Butter	\$3.50
S'mores Station	\$3.50
Waiter Passed Assorted Gourmet Canapés (see list)	\$2.95 or \$3.95

Hot Pretzel Station	\$3.00
Waffle Station - Make it Chicken & Waffles by adding \$.50	\$4.50
Desserts	
Assorted Pies and Cakes, Cobbler, Bread Pudding	\$2.75
S'mores Station	\$3.50
Chocolate Dipped Strawberries	\$3.00
Assorted Miniature Desserts	\$3.95
Chocolate Fondue with Assorted Dippables – Rice Crispy Treats, Graham Crackers, Pretzels, Strawberries, and Marshmallows	\$3.75
Ice Cream Sundae Bar - Manned	\$4.75
Assorted Cookies and Brownies	\$1.50
Beverages	
Strawberry Lemonade or Fruit Punch	\$1.25
Sweet and Unsweet Tea (Provided on 10 Food item events at no charge)	\$1.25
Bottled Water	\$1.00
Coffee	\$1.80
Hot Tea	\$1.80
Cranberry Punch	\$1.50
White Wedding Punch or Fruit Tea or "Mocktails"	\$1.50
Sodas	\$1.50
Hot Apple Cider	\$2.00
Coffee Station with assorted Flavorings and Cappuccino	\$3.75
Hot Chocolate Bar with assorted Flavorings and Marshmallows	\$3.75
Off site Mixers for Bar, client must provide a list of alcohol options they will be providing	\$1.50
For OFF SITE events add \$2pp for China and \$1000 min. purchase	\$2.00 pp