

Local Fare

BBQ

Slow roasted pulled pork, Tennessee style, sauce on the side

Pre carved Pork Loin

Sliced and marinated in a sweet ginger sauce

Pork Chops

With roasted onions and peppers

Tennessee Farmer's Chicken

Sauteed tenders with a white wine and root vegetable sauce

Beef Tips

Braised in red wine with onions and mushrooms and served over penne pasta (pasta counts as a side)

Pot Roast

Slow roasted just like your Grandma would make (but better!)

Lasagna

Your choice of beef, chicken or vegetarian (also counts as a side)

\$21.00

2nd Entree this level, \$3.95

Chef's Favorites

Chef Carved Honey Cured Ham

With cherries and a pineapple glaze

Chef Carved Turkey Breast

Braised in a sweet bourbon dijon sauce

Asian Chicken

Boneless breast tenders laced with a sweet and sour Teriyaki sauce and topped with pineapple, sweet peppers, and onions

Champagne Chicken

Boneless breast tenders roasted with grapes & sweet peppers and smothered in a champagne cream sauce

Chef Carved Pork Loin

Your choice of herb crusted, gingered or in "Jack Daniels" sauce

Chef Carved Beef, Steamship Round

Cooked to your specifications, served with au jus and a creamy horseradish sauce

\$24.00

2nd Entree this level, \$4.75

The Classics

Chicken Dijonnaise

Breasts sauteed with mushrooms and artichoke hearts in a white wine Dijon sauce

Chicken Marsala

Lightly breaded breast cooked with Marsala wine, portabella mushrooms, and sweet onions

Chicken Cordon Bleu

Breast traditionally breaded and stuffed with Black Forest ham and smoked Gouda served with a light Chablis sauce

Grilled Salmon or Salmon Primavera

Grilled to perfection or sauteed and topped with root vegetables, white wine and lemon juice

Chef Carved Pork Tenderloin

Marinated, medallioned, prepared with brandy & fruit salsa

Chef Carved Prime Rib or Grilled Rib Eye

Prime Rib is aged and slow roasted with tarragon and garlic rub. Served with Au Jus and creamy horseradish

\$27.00

2nd Entree this level, \$5.25

The EPIC Experience

Chicken Oscar

Pan seared breast topped with asparagus, crabmeat and hollandaise

Lamb Chops

Encrusted with Dijon mustard and bread crumbs

Swordfish or Grilled Tuna

Grilled to perfection and topped with a Chablis cream sauce

Chef Carved Beef Tenderloin

Aged and slow roasted with tarragon and garlic rub. Served with "Jack Daniels" sauce and creamy horseradish

Filet Mignon

Hand cut, aged, seasoned, and grilled to perfection* optionally stuffed with Gouda and portabella mushrooms

\$30.00

2nd Entree this level, \$5.95

❖ Off-site grill at your location + \$250 with \$1000 min. purchase

www.chefchristopherscatering.com

Entrees include salad, two sides, rolls, sweet & unsweet tea, and Chef's choice desserts OR cake cutting service.

*While delicious, consuming raw or undercooked meat may increase your risk of foodborne illness.