

# DREAM CHEF CATERING



*What are you eating today?*

*Give us a call-*

*773-966-4117*

*or email us*

*food@dreamchefcatering.com*

BREAKFAST

BRUNCH

HORS d'OEUVRES

PARTY TRAYS

DINNER

## *Breakfast*

*All American breakfast- scrambled eggs, bacon, breakfast potatoes,  
fresh fruit \$14/person*

*Breakfast sandwiches, yogurt parfait, drink \$7.50*

*Shrimp and grits, bacon, scrambled eggs \$15*

*French toast, eggs, sausage \$10*

*Waffles and fried chicken, fresh fruit \$11*

*Smoked salmon parfait \$5.50/each*

*Smoked salmon platter \$12/per person*

*Fresh baked muffins 4/each*

*Biscuits with honey, butter and jam 3/each*

*Breakfast toast 1.50/each*

*Hot oatmeal 3/each*

*Bagels with cream cheese 2/each*

DINNER

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BRUNCH

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## Brunch

*Apple and cinnamon brioche French toast*

*Caramelized pear pancakes*

*German pancakes with caramelized peaches and candied almond dust*

*Maple cinnamon toast with crème fraiche*

*Marscapone stuffed crepes*

*Smoked salmon with poached eggs and capers over English muffins*

*Tuna tartare with fresh mint and strawberries, caper and sweet chili*

*Seared wild sockeye salmon with dill, shaved fennel and mandarin oranges*

*Shrimp in a white wine cream sauce over cheese grits*

*Pistachio crusted grapes*

*Honey and sugar dusted strawberries*

*Grilled asparagus with a hollandaise sauce*

*Roasted butternut squash with crème fraiche, fresh sage and almond dust*

*Sweet and golden potato hash with fried eggs and avocado*

*Wilted spinach salad with boiled eggs, sweet peas, shaved red onions, capers*

*Kale and quinoa salad with pomegranate, avocado*

*Coat cheese, shaved radish and roasted beets*

*Chicken and biscuits in a light cream chicken stock*

*Grilled lemon and herb chicken breast skewers*

*Chicken apple sausage*

## *Quiche*

*Scrambled eggs with or without cheese*

*Croissant eggs and cheese with ham or turkey*

*Breakfast potatoes*

*Bacon*

*Oatmeal with fruit and raisins*

*Fresh fruit platters*

*Mini yogurt parfaits*

DINNER

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HORS D'OEUVRES

BRUNCH

BREAKFAST

*Dream Chef catering menu (mainly drop off) Corporate catering menu*

*Hors d'oeuvres*

*Pick 3 for \$10.99 pick 4 for \$14.99 pick 5 \$17.99*

*\*\*upcharge based on market price*

*Hawaiian Meatball Skewer*

*Bacon Wrapped Shrimp*

*Stuffed Mushrooms*

*Grilled Lime Shrimp Kabobs\*\**

*Loaded Potato Skins*

*Avocado Bacon Ranch Deviled Eggs*

*Mini Turkey Taco Lettuce Wraps*

*Shrimp Cocktail\*\**

*Rosemary Roasted Potato Italian Chicken Skewers*

*Steak and Herb Compound Baguettes\*\**

*Caprese Salad Skewers*

*Fruit kabob*

*Sesame Chicken Wonton*

*Chicken Buffalo Bites*

*Mini Crab Cakes\*\**

*Mac and cheese bites*

*Spring rolls*

*Antipasto skewers*

*Popcorn balls*

*Cheesecake stuffed strawberries*

*Puff pastries*

*Shrimp salsa Bites*

*Caprese salad cups*

*Bow tie pasta salad cups*

*Shrimp ceviche melon or pineapple bites\*\**

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### *Party Trays*

*Small feeds 10-15 Medium 15-20 Large 20-30*

*Seasonal Fruit Tray \$40/60/80*

*Vegetable Crudit  \$30/60/75*

*Antipasto Tray \$55/90/125*

*Cheese tray \$45/80/110*

*Grilled Shrimp tray \$80/125/170*

*Beverage service*

*Soft drinks and juice*

*Assorted juices \$1.40*

*Bottled water \$1.20*

*Soft drinks \$1.20*

### ***Hot Buffets***

*\$9/person for each*

*Taco bar*

*Potato bar*

*Pasta bar*

*Fajitas bar*

### ***Hot soups 5.00 for 6 oz***

*Chicken noodle*

*Vegetable*

*Roasted tomato and basil*

*Gourmet salads 6.00*

*Mixed green salad*

*Spinach salad with pecans and strawberries*

*Kale Thai salad*

### ***Sandwiches 6.00 ah la carte (lunchbox for \$9)***

***lunch box includes sandwich, chips, drink***

*Grilled chicken sandwiches*

*Ham and cheese*

*Turkey and cheese*

*Italian beef*

*Wraps*

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*Dinner pricing and menu arrangement upon request*

**Seafood**

*Shrimp scampi over buttered mashed potatoes*

*Garlic chili shrimp*

*Tilapia*

*Seafood Gumbo, brown roux, tomato and shrimp stock, shrimp, crab, chicken, andouille sausage*

*Shrimp Creole, rich tomato and seafood broth with sautéed shrimp over rice*

**Poultry**

*Chicken Crepes, grilled chicken breast, mozzarella cream sauce, baby spinach, sweet corn*

*Chicken wings (mango chili, lemon pepper, garlic & herb, jerk, bbq, hot wings)*

*Chicken tenders*

*Curry chicken*

*Grilled chicken breast*

*Whole roasted chicken/roasted chicken breast*

*Chicken sauté, shredded cabbage, red peppers, mushrooms, rice*

*Turkey loin, multicolored peppers, mushrooms, onion, roasted garlic*

*Grilled chicken sandwich*

**Beef/Pork/lamb**

*Pepper Steak, marinated steak, multicolored peppers, onions, cherry tomatoes, mushrooms, beef wine jus, over rice*

*Sirloin burger*

*Beef tenderloin*

*Pot roast, fingerling potatoes, celery, carrots, tomato, beef wine jus*

*Smothered pork chops*

*Grilled pork loin*

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### Pasta

*Shrimp and lobster, white wine cream sauce, mushrooms, cherry tomatoes, fresh basil over pasta*

*Bow tie with lemon basil & tomato*

*Primavera, shrimp or vegetable, multi colored peppers, mushrooms, red onion, robust and spiced tomato sauce*

*Spaghetti, meat sauce beef or turkey*

*Risotto mushroom or shrimp*

*Diavolo sauce, shrimp or scallops, spicy tomato sauce, capers, over linguine*

*Cajun chicken pasta*

### Sides

*Roasted potatoes*

*Sautéed or grilled vegetables (asparagus, mushrooms, string beans, zucchini, brussel sprouts, broccoli)*

*Mashed potatoes*

*Roasted vegetables (sweet potatoes, turnip bottoms, carrots)*

*Red beans or great northern beans and rice, smoked turkey*

*Fried rice*

*Candied sweet potatoes*

*Butter sage dressing*

*Cheesy double baked potatoes*

*Mac and cheese*

*Braised string beans and potatoes, smoked turkey*

*Braised collard greens, smoked turkey*

*Crab Mac and cheese*

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