

Chef Raymond's Catering Menu

615.631.8997

PLATED LUNCHES - \$17/person

Includes Tossed Salad Served Family Style, Two Dressings, Bread, Butter, Chef's Choice of Dessert, Regular and Decaffeinated Coffee, Gourmet Brewed Iced Tea

POULTRY ENTRÉE

CHICKEN CARBONARA

Panko Fried Chicken atop Linguine Tossed In A Bacon Cream Sauce with Green Peas and Romano Cheese

DOWN SOUTH

Crispy Fried Chicken Served with Garlic Herb Mashed Potatoes with White Cream Gravy and Bacon, Onion Sautéed Green Beans

CELEBRATION CHICKEN

Sage and Cornbread Dressing Stuffed Chicken Roulade with a Light Cranberry Sauce, Whipped Red Skin Potatoes and Fresh Green Beans

LEMON CHICKEN

Lightly Seasoned and Pan Seared Chicken Breast with a Lemon Infused Wine Reduction Sauce Atop Harvest Rice and Fresh Vegetables

PORK ENTRÉE

HONEY GARLIC PORK TENDERLOIN

Grilled Pork Tenderloin in a Honey, Garlic and Soy Marinade, Served With Toasted Rice and Fresh Vegetables

BEEF ENTRÉE

SANTA FE SALAD

Four Corner Marinated Flank Steak, Crisp Lettuce, Bell Peppers, Black Beans, Red Onion, Chipotle Ranch and Cheddar Jack Cheese with Crispy Tortilla Strips

ASIAN INSPIRATION

Ginger, Sesame and Hoisin Soaked Flank Steak Charbroiled to Perfection, Served with Toasted Black Sesame Seed Jasmine Rice Cakes and Asian Vegetable Blend

VEGETARIAN/PASTA ENTRÉE

NAPA VALLEY PASTA

Tri Color Tortellini Tossed with Artichokes, Zucchini, Tomatoes and Onion in a Garlic White Wine Sauce

SEAFOOD ENTRÉE

SOUTHWESTERN MAHI MAHI (Healthy Alternative)

Charbroiled Mahi Mahi Filet with A Western Style Pico De Gallo, Green Rice and Fresh Vegetables

CRAB STUFFED PORTOBELLO

A Marinated Portobello Mushroom Stuffed with Crab and Melted Jack Cheese Served with Tuscan Orzo

ALMOND CRUSTED FILET OF SOLE

Lemon Infused Almond and Pecan Crusted Filet of Sole with a Brown Butter Sauce

Please Note: Up to three entrées can be selected. Highest price will apply to all entrées

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BOXED LUNCHES- \$12/person

Boxed lunches include a bag of chips, whole fruit, homemade cookie and bottled water or soda

CHICKEN CAESAR WRAP

Italian Spiced Chicken, Crisp Romaine, Caesar Dressing, Red Peppers and Parmesan Cheese Wrapped in an Herb Tortilla

CORDON CROISSANT

Roast Turkey, Honey Ham, Swiss Cheese, Lettuce and Herb Vinaigrette on a Flaky Croissant

SMOKED SALMON PITA

Smoked Salmon, Cucumber, Sprouts and Dill Cream Cheese in a Garlic Pita

ITALIAN SUB

Honey Ham, Salami, Pepperoni, Roasted Bell Pepper, Provolone Cheese and Herb Vinaigrette on a Sub Roll

ROAST BEEF

Sliced Roast Beef, Cheddar, Lettuce and Tomato with Horseradish Mayo on an Onion Kaiser Roll

FRESH VEGETABLE PITA

Seasonal Fresh Vegetables, Sprouts and Herbed Cream Cheese Stuffed into a Garlic Pita

CHICKEN CAESAR SALAD

Italian Spiced Chicken Tossed with Romaine Lettuce, Red Peppers, Croutons and Parmesan Cheese

ASIAN CHICKEN SALAD (HEALTHY ALTERNATIVE)

Grilled Chicken, Mandarin Oranges, Peppers, Red Onion and Crispy Chow Mein on a Bed of Spring Greens with Sesame Dressing

COBB SALAD

Turkey, Ham, Tomato, Blue Cheese, Hard Boiled Egg and Bacon atop Crisp Lettuce with Ranch Dressing

GRILLED PORTOBELLO FOCACCIA

Marinated and Charbroiled Portabella Mushroom, Caramelized Onions, Swiss Cheese, Lettuce and a Balsamic Drizzle on Toasted Focaccia

Please Note: Up to four options may be selected.

LUNCH/DINNER BUFFETS (25 person minimum) - \$15/person

Includes Regular and Decaffeinated Coffee and Chef's Choice of Dessert

ELEGANT

Fresh Spring Greens with Assorted Dressings, Asparagus Platter with Lemon Butter, Beef Bourguignon, Mushroom, Spinach and Gruyere Stuffed Chicken with Mornay Sauce, Macadamia Mahi Mahi with Pineapple Orange Salsa, Roasted Red Bliss Potatoes, Fresh Vegetables, Dinner Rolls

ITALIAN

Caesar Salad, Caprese Orzo Salad, Toasted Ciabatta Bread with Assorted Dipping Oils, Chicken Milano, Flank Steak with Madiera Mushroom Sauce, Italian Sausage, Bell Peppers and Red Onion Tossed with Mostacoli in a Spicy Tomato Basil Sauce, Fresh Vegetables

SPANISH

Garden Greens with Assorted Dressings, Tortilla Chips with Salsa Trio, Four Corners Flank, Tri Color Tortilla and Chipotle Crusted Tilapia, Arroz Con Pollo, Frijoles Charroz, Fresh Vegetables

ASIAN

Fresh Garden Greens with Mandarin Oranges and Chow Mein, Coconut Curry Chicken Breasts, Ginger Teriyaki Flank Steak, Grilled Cod with Garlic and Coriander, Pineapple Fried Rice, Egg Rolls, Fresh Vegetables

HEALTHY

Garden Greens with Assorted Light Dressings, Fresh Fruit Display, Citrus Glazed Salmon, Cranberry Sage Chicken Roulade, Roasted Vegetables, Sunset Rice Pilaf, Whole Wheat Rolls

BBQ

Tossed Salad with Assorted Dressings, Baby Back Ribs, Charbroiled Jerk Chicken, Scalloped Potatoes, Charbroiled Corn-On-The-Cob, Coleslaw

COMFORT

Garden Greens with Assorted Dressings, Ambrosia Salad, Crispy Honey Fried Chicken, Roast Beef atop Carrots and Potatoes with Rich Brown Gravy, Baked Macaroni and Cheese Casserole, Fresh Vegetable, Buttermilk Biscuits

CRAZY CONCOCTIONS

Spring Greens with Assorted Dressings, Braised Chicken with Scotch Honey Sauce, Poached Salmon with Sauce Paloise (Fresh Mint Hollandaise), Baked Ham Bigarade (Grand Marnier and Orange Demi-Glace), Wild Mushroom Strudel, Lyonnaise Style Potatoes (Potatoes and Onions), Dinner Rolls

VEGETARIAN BUFFET ITEM REPLACEMENT

You May Choose A Vegetarian Option to Replace One Entree, Moussaka (Potatoes, Tomatoes and Eggplant Baked in Gruyere Cream with a Crispy Breadcrumb Topping), Napa Valley Pasta (Tri-Color Tortellini Tossed with Fresh Sautéed Vegetables in White Wine Sauce), Vegetable Gratin

Enhance your buffet with one or more of our Chef Carving Stations for an additional \$3.95 per person per choice.

CHEF CARVING STATIONS

Carving Station with a Uniformed Chef

Carving Stations ordered separate from buffet must include two hors d'oeuvres

BALSAMIC BEEF TENDERLOIN ROAST - \$16 per person

COLORADO ROAST BEEF - \$15 per person

HAWAIIAN BAKED HAM - \$8 per person

BEEF PRIME RIB WITH CREAMY HORSERADISH SAUCE - \$16 per person

SAGE ROASTED TURKEY WITH FRESH CRANBERRY SAUCE - \$10 per person

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PLATED DINNERS- \$17/person

Includes Tossed Green Salad with Assorted Dressings, Fresh Vegetables, Bread, Butter, Chef's Choice of Dessert, Regular and Decaffeinated Coffee

Please Note: Up to three options may be selected. Highest price will apply to all entrées

POULTRY ENTRÉE

CHICKEN SALTIMBOCCA

Chicken Breast Stuffed with Prosciutto, Sage and Cheese, Topped with Creamy Mornay Sauce Accompanied by Garlic Mashed Potatoes

CHICKEN SHIRAZ WITH PORCINI MUSHROOMS

Pan Seared Chicken Breast with a Delicate Porcini Mushroom and Shiraz Reduction Aside Roasted Fingerling Potatoes

CHICKEN CHASSEUR

Roasted Airline Chicken Breast in a Rich Hunter Sauce with Fresh Herb and Garlic Whipped Potatoes

MEDITERRANEAN CHICKEN

Fire Roasted Tomatoes, Red Pepper and Feta Cheese Stuffed Chicken Breast Paired with Sunset Rice Pilaf

CITRUS ROAST TURKEY TENDERLOIN (Healthy Alternative)

Lightly Spiced Turkey Tenderloin, Slow Roasted, atop Tunisian Couscous Salad and Fresh Steamed Vegetables

STUFFED PORK TENDERLOIN

Bacon, Caramelized Onion and Garlic Stuffed Pork Tenderloin, Served with Garlic Mashed Potatoes

WALNUT AND MINT CRUSTED LAMB

Lamb Rib Chops Encrusted with Fresh Mint and Crushed Walnuts with a Light Mint Pesto Served with Wild Rice and Fresh Vegetables

BEEF ENTRÉE

BACON WRAPPED FILET MIGNON

Tender Bacon Wrapped Filet in a Rich Demi-Glace, Baby Vegetables and Fingerling Roasted Potatoes

NEW YORK STRIP

Grilled Petite New York Strip Topped with a Caramelized Onion and Merlot Reduction, Roasted Garlic Mashed Potatoes and Fresh Vegetables

BEEF WELLINGTON

Beef Tenderloin and Mushroom Duxelle Wrapped in Flaky Puff Pastry with Port Reduction, Fresh Asparagus and Rosemary Potatoes

STEAK DIANE

Charbroiled Flank Steak Strips with Mushroom and Mustard Cognac Sauce, Red Skin Mashed Potatoes

SURF AND TURF

Beef Tenderloin Medallions Paired with Pan Seared Crab Cakes and Rich Béarnaise Sauce, Fresh Asparagus

TURF AND FIELD

Char-Broiled Steak Strips with Tender Grilled Chicken Breast Topped with a Bacon and Caramelized Onion Cream Sauce, Garlic Mashed Potatoes

PLATED DINNERS (continued)

VEGETARIAN ENTRÉE

ROASTED VEGETABLE TORTE

Lightly Herbed Eggplant, Zucchini, Red Pepper and Tomatoes Baked with Parmesan Cream in a Flaky Crust

SPINACH TURNOVERS

Fresh Spinach, Onions and Garlic Wrapped in Flaky Puff Pastry with Gruyere Dipping Sauce

SEAFOOD ENTRÉE

SEARED GROUPER WITH LEMON MINT PESTO

Pan Seared Grouper with Fresh Lemon Mint Pesto Served with Toasted Orzo and Fresh Vegetables

SALMON OSCAR

Lightly Seasoned and Baked Salmon Filet with Crabmeat and Rich Hollandaise Paired with Fresh Asparagus

LOBSTER RAVIOLI

Lobster and Crab Stuffed Ravioli with Saffron Cream and Fresh Asparagus Tips

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HOT SELECTIONS- \$175 Per 100ct

Price is per order (100 pieces) unless otherwise indicated.

HIBACHI BEEF SKEWERS

Charbroiled Spiced Beef Kabobs

BEEF TAQUITOS (200 CT)

Shredded Beef Inside A Corn Tortilla Served with Fresh Salsa

MINI CORDON BLUE

Chicken Rounds Stuffed with Honey Ham and Swiss Cheese

CHICKEN QUESADILLA CORNUCOPIAS

Tortilla Cones Stuffed with Chicken, Cheese and Green Chile

SPICY PORK EGGROLLS

Pork, Vegetables and Spices Served with Sweet Chili Sauce

JALAPENO POPPERS

Battered Jalapenos Stuffed with Cheddar Cheese

MINI PIZZAS

POTSTICKERS

Fried Pork Wontons Served with Sweet Chili Sauce

ASSORTED MINI QUICHE

BACON WRAPPED SCALLOPS

COCONUT SHRIMP

Coconut Breaded Shrimp with Pina Colada Sauce

YELLOW CURRY SAMOAS

Yellow Curried Vegetables Wrapped in a Wonton

DRUNKEN BBQ MEATBALLS

Meatballs Simmered in Jack Daniels BBQ Sauce

FRIED MOZZARELLA MOONS

Served with Marinara

WAFFLE CUT FRENCH FRIES

Served with a Variety of Dipping Sauces

SOFT BAKED PRETZEL BITES

Bite Size Baked Pretzels with Mustard, Salt and Cinnamon Sugar

STUFFED MUSHROOMS (50 CT)

Bacon, Onion and Cheese Stuffed

BREADED BUFFALO WINGS

Crispy Breaded Chicken Wings Tossed In Buffalo Sauce Served with Blue Cheese

HOT SELECTIONS (continued)

CHICKEN TENDERS (75 CT)

Served with BBQ Sauce

TATER SKINS (50 CT)

Potato Skins Stuffed with Bacon, Cheese and Chives

ESPAÑOL FRIED RAVIOLI

Spicy Breaded Ravioli

PARMESAN ARTICHOKE DIP

with French Toasted Baguettes, Carrots and Celery

ROASTED VEGETABLE PLATTER

MEDITERRANEAN ARTICHOKE TARTLETS (100 CT)

ITALIAN ANTIPASTO SKEWERS (100 CT)

PARMESAN ARTICHOKE DIP

with French Toasted Baguettes, Carrots and Celery

ROASTED VEGETABLE PLATTER

COLD SELECTIONS- \$150 Per 100ct

Price is per person unless otherwise indicated.

TENDERLOIN OF BEEF PLATTER (PER TRAY/SERVES 50)

Chilled Tenderloin atop a Bed of Spring Mix Leaves, Asparagus, Red Bliss Potatoes, Drizzled with a Basil Balsamic Vinaigrette

TOMATO BASIL BRUSCHETTA

A Blend of Fresh Tomatoes, Basil and Mozzarella Served with French Bread Toastettes

SHRIMP COCKTAIL (105 CT)

Always a Favorite, Served with Cocktail Sauce and Lemons

GOURMET CHEESE AND CRACKERS

Display of Domestic & Imported Cheese with an Array of Breads & Crackers

VEGETABLE CRUDITÉS

A Colorful Array of Freshly Cut Vegetables Accompanied by Our Chef's Specialty Dip

FRESH FRUIT DISPLAY

An Extravagant Display of Whole, Sliced and Carved Fruit

SMOKED SALMON CANAPÉS

Smoke Salmon, Dill and Herbed Cream Cheese On Toastettes

GOURMET DESSERT DISPLAY

Chef's Selection of Assorted Cookies, Pastries, Cakes and Chocolate Dipped Strawberries

PITA CHIPS WITH HUMMUS DIP

GOURMET MEAT AND CHEESE TRAY (SERVES 50)

Sliced Turkey, Ham, Roast Beef, Salami, Cheddar Cheese, Swiss Cheese and Rolls

COLD SELECTIONS (continued)

TROPICAL FRUIT KABOBS

Skewered Fresh Seasonal Fruit Served with Vanilla Kiwi Dip

TOMATO AND FRESH MOZZARELLA (SERVES 50)

Beefsteak Tomatoes Paired with Fresh Mozzarella, Basil and Balsamic Vinaigrette

SMOKED SALMON PLATTER (SERVES 75)

Honey Smoked Side of Salmon with Hard Boiled Eggs, Capers, Red Onion and Lemon

TORTILLA CHIPS & FRESH SALSAS

KETTLE CHIPS WITH ROASTED GARLIC DIP

APPETIZER STATIONS (30 person minimum)

Price is per person unless otherwise indicated.

SEAFOOD STATION (mkt value)

Show Crab Legs, Peel and Eat Shrimp and Individual Bloody Mary Shrimp Cocktails Displayed on a Beautiful Ice Sculpture with Cocktail Sauce and Lemons

BREAD STATION (\$5 per person)

Rustic French Breads, Rolls and Breadsticks with Infused Oils, Flavored Butters and Swiss Fondue

SALSA STATION (\$3 per person)

Chili Con Queso, Tortilla Chips with Freshly Made Salsas and Avocado Dip

CREPE STATION (\$5 per person)

Chef Attended Freshly Made Crepes to Order with an Extensive Selection of Fillings and Toppings

PASTA STATION (\$8 per person)

Chef Attended with a Number of Pastas, Fillers and Sauces for Your Guests To Create Their Own

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