

# Hors D'Oeuvre Menu



## Hot Hors D'Oeuvres

priced per dozen – minimum order 2 dozen

Mini Chicken Cordon Bleu with ham and gruyere	\$23.95
Mini Chicken Dijon in Puff Pastry	\$23.95
Mini Beef Wellington with mushroom duxelle	\$24.95
Brie and Peach in Puff Pastry	\$21.95
Crispy Asparagus in Phyllo with Asiago	\$19.95
Andouille Fritter	\$19.95
Wild Mushroom Triangle	\$19.95
Artichoke Beignet with boursin	\$19.95
Goat Cheese and Bacon Tartlet	\$19.95
Italian Sausage Cherry Pepper Poppers	\$14.95
Sriracha Beef Tenderloin Mango Skewers	\$29.95
Short Rib, Fig and Blue Cheese Phyllo Cup	\$29.95
Mango Margarita Shrimp	\$29.95
Spinach and Cheese Wonton with garlic pesto sauce	\$16.95
Crab Cakes with cajun remoulade	\$19.95
Avocado Spring Rolls with chipotle ranch dipping sauce	\$17.95
Bacon Wrapped Dates	\$19.95
Bacon Wrapped Scallops	\$19.95
Bacon Wrapped BBQ Pork	\$23.95
Italian Sausage Mushroom Caps, spinach & walnuts	\$18.95
Mushrooms Lorraine with Swiss cheese and bacon	\$17.95
Blue Cheese and Bacon Stuffed Mushroom Caps	\$17.95
Artichoke & Romano Stuffed Mushroom Caps	\$14.95
Cocktail Meatballs	\$ 8.95
brandied mushroom, bbq or cranberry chili	
Honey Sriracha Chicken Meatballs	\$17.95
Italian Sausage Bites - with Marinara - serves 24 - 36	\$49.95
3" Spinach and Goat Cheese Pizzas	\$25.95
3" BBQ Chicken Pizzas	\$24.95
3" Three Cheese Pizzas	\$19.95
Chiroqueso Empanada	\$19.95
Macaroni & Cheese Bites	\$13.95
Beef Fajita Roll with tomatillo dip	\$19.95
Buffalo Chicken Spring Rolls, blue cheese dip	\$16.95
Boursin Stuffed Baked Potato Bites	\$27.95
Chicken Sliders with pepperjack, bacon, avocado ranch	\$26.95
All American Mini Angus Cheeseburgers	\$26.95
Mini Angus Blueburgers with blue cheese, bbq onions	\$26.95
Tilapia Sliders lightly blackened, lemon caper dill sauce	\$19.95
Portabella Mushroom Sliders	\$25.95
with roasted red pepper, smoked gouda and garlic pesto	
BBQ Pork Sliders with southwest slaw	\$22.95

## Cold Hors D'Oeuvres

priced per dozen – minimum order 2 dozen

Beef Tenderloin Silver Dollar Sandwich	\$39.95
with caramelized onions, shitake mushrooms, sherried horseradish	
Lollipop Lamb Chops with mint chimichurri - tray of 24	\$79.95
Lump Crab in Belgian Endive	\$32.95
Antipasto Skewers	\$14.95
with vegetables, provolone and lemon vinaigrette	
Caprese Skewers	\$15.95
fresh mozzarella and petite tomatoes, basil pesto	
Tuscan Skewers with salami, tortellini and olive	\$16.95
Grilled Shrimp Skewer with cajun remoulade	\$29.95
Brie Toasts with fresh raspberry garnish	\$16.95
Hummus Phyllo Cup with kalamata olives and goat cheese	\$15.95
Cheese Tartlet with spicy onion, tomato & pepper relish	\$13.95
Smoked Salmon Mousse Tartlet	\$21.95
Sundried Tomato & Goat Cheese Pita Crisp	\$15.95
BLT Bite with prosciutto, lettuce and tomato	\$14.95
Fig and Goat Cheese Crostini	\$22.95
Shrimp Crostini with cajun remoulade	\$19.95
Rustic Prosciutto Crostini	\$17.95
Fresh Tomato and Artichoke Canapé	\$13.95
Smoked Salmon Canapé	\$21.95
Cucumber Canapé	\$12.95
Roast Beef Canapé with stilton cream sauce	\$17.95
Petite Pear Piped with Blue Cheese, walnut garnish	\$19.95
Dried Apricot Piped with Basil Goat Cheese,	\$14.95
almond garnish, drizzled with honey	

**Assorted Canapé Tray - 48 pieces ~ \$65.95**  
**Sundried Tomato and Goat Cheese Pita Crisp**  
**Brie Toasts with Fresh Raspberry Garnish**  
**Smoked Salmon Mousse Tartlet**

## Seafood Platters

Shrimp with Zesty Cocktail Sauce - 2 lb minimum	\$29.95/lb
Grilled Peppered Ahi Tuna Skewers – 36 per tray presented rare with fresh ginger and wasabi mayo	\$74.95
Salmon Skewers with sesame garlic glaze – 36 per tray	\$79.95
Poached Whole Salmon Display – Serves 100	\$349.95
chopped egg, capers, onion, tomato, dilled cream cheese, crackers	
Smoked Salmon Platter – Serves 36	\$99.95
chopped egg, capers, onion, tomato, dilled cream cheese, crackers	
Sushi ~ Maki Platter - 100 pieces	\$359.95
assortment of fresh, hand crafted Japanese delicacies	



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## Platters, Trays and Displays

<b>Brie en Croute</b> topped with preserves and nuts - 48 srv	\$64.95
<b>Cracker Tray</b> – approximately 120 pieces	\$19.95
<b>Antipasto Tray - serves 48</b>	\$64.95
<b>Antipasto Tray - serves 24</b>	\$39.95
<i>with assorted Italian meats, cheeses, olives, peppers and crudité</i>	
<b>Salami and Cheese Cornucopias - 48 pieces</b>	\$39.95
<b>Deviled Egg Tray - 36 pieces</b>	\$34.95
<i>traditional, bacon and chive and crab filled deviled eggs</i>	
<b>Grilled Asparagus Spears - serves 36</b>	\$64.95
<i>with crumbled gorgonzola, roasted red peppers, balsamic dipping sauce</i>	
<b>Grilled Vegetable Tray with honey balsamic dip - srv 48</b>	\$74.95
<b>Grilled Vegetable Tray with honey balsamic dip - srv 24</b>	\$49.95
<b>Fresh Fruit Kabobs – 24 pc – choice of dipping sauce</b>	\$59.95

	<b>Serves 24</b>	<b>Serves 48</b>
<b>Fresh Vegetable Tray</b> – choice of dip	\$39.95	\$64.95
<b>Fresh Fruit Tray</b> – choice of dip	\$39.95	\$64.95
<b>Imported &amp; Domestic Cheese Tray</b>	\$49.95	\$74.95

<b>Bruschetta Bar - serves 48</b>	\$69.95
<b>Bruschetta Bar - serves 24</b>	\$49.95
<i>tomato and fresh herbs, spicy olive tapenade, artichoke and romano spread, toasted bread rounds brushed with olive oil</i>	



<b>Eggplant Parmesan Skewers</b> – serves 24	\$29.95
<i>basil marinara dipping sauce</i>	
<b>Dip and Seasoned Pita Chips</b> – serves 36	\$29.95
<i>artichoke romano, spinach &amp; bacon, prosciutto &amp; cheddar or hummus</i>	

### Pizzas Triangles - Call About Pricing for Small Trays

	<b>Serves 24</b>	<b>Serves 48</b>
<b>North of the Border Pizza Triangles</b>	\$26.95	\$39.95
<b>Tuscany Pizza Triangles</b>	\$29.95	\$44.95
<b>Wild Mushroom Pizza Triangles</b>	\$28.95	\$42.95
<b>Roasted Garlic Chicken Pizza Triangles</b>	\$23.95	\$34.95
<b>Fresh Vegetable Pizza Triangles</b>	\$19.95	\$29.95

### Dips and Spreads by the Pint

<b>Prosciutto and Cheddar Spread</b>	\$12.95
<b>Artichoke &amp; Romano Spread</b>	\$7.95
<b>Spinach and Bacon Dip or Garlic Pesto Dip</b>	\$6.95
<b>Roasted Garlic Hummus</b>	\$6.95
<b>Chipotle Ranch or French Onion Sour Cream Dip</b>	\$6.95



### Mini Sweet Selections

<b>Decadent Chocolate Truffle Tray</b> – 36 pc	\$69.95
<i>assortment of handcrafted chocolate truffles</i>	
<b>Mini Gourmet Cupcake Tray</b> – 36 pc	\$59.95
<i>oreo, red velvet and carrot cupcakes, seasonal decorations</i>	
<b>Chocolate Lover's Tray</b> - 48 pieces	\$69.95
<b>Finger Sweet Tray</b> – 48 pieces	\$72.95
<b>Homemade Bar Cookie Tray</b> – 48 pieces	\$59.95
<b>Cheesecake Triangles</b> – 48 pieces	\$69.95
<i>your choice of fresh fruit topping or dipped in chocolate</i>	
<b>Mini Cookie Tray</b> – 48 pieces	\$29.95



Due to the increased volume of business generated during busy seasons, we recommend you book your event at your earliest convenience. **Until we have a deposit to hold your date, your event will not be entered into our book as a confirmed event. We will continue to book other events on that date until we reach capacity.** To ensure all events are given proper attention, My Chef reserves the right to close-out certain days.

Your event is very important to us and to ensure proper staffing and execution, your menu must be finalized two weeks before the event date. **Final counts for your event must be received seven days before your event.**

**We welcome the opportunity to serve you!**

## Petite Sandwiches

priced per dozen – minimum order 2 dozen

<b>Beef Tenderloin Silver Dollar Sandwiches</b>	\$39.95
<i>with caramelized onions, shitake mushrooms, sherried horseradish</i>	
<b>Tuscan Chicken on Ciabattini</b>	\$29.95
<i>grilled chicken breast, roasted red pepper, sauteed red onion, provolone, sundried tomato pesto on ciabattini</i>	
<b>California Chicken Ciabattini</b>	\$29.95
<i>grilled chicken, pepper jack cheese, lettuce, tomato, avocado ranch dressing</i>	
<b>Mini Muffuletta on Focaccia</b> - ham, capicola, salami,	\$29.95
<i>provolone, muffuletta tapenade, New Orleans vinaigrette</i>	
<b>Mini Bavarian Beef on Pretzel Roll</b>	\$29.95
<i>with roast beef, swiss, pickled red onion, sherried horseradish</i>	
<b>Petite Croissant Sandwiches</b>	\$29.95
<i>sliced turkey, sliced ham, sliced roast beef or chicken almond salad</i>	
<b>Petite Turkey Club on Croissant</b>	\$31.95
<i>sliced turkey, bacon, lettuce and sliced tomato</i>	
<b>Petite Turkey &amp; Creamy Brie Croissants</b>	\$34.95
<i>sliced turkey, brie cheese and cranberry relish</i>	
<b>Silver Dollar Sandwiches</b>	\$24.95
<i>turkey, ham and roast beef with signature sauces on the side</i>	
<b>Lavosh Pinwheel Sandwich Tray</b> – 48 pieces	\$49.95
<i>roast beef and blue cheese, turkey club and southwest vegetable with cheese</i>	

## Make Your Own Sandwiches

<b>Grilled Medallions of Beef Tenderloin</b>	\$39.95/lb
<i>served cold on a platter with sherried horseradish sauce on the side or served warm with your choice of sauce – roasted garlic demi or natural au jus</i>	

<b>Roasted Breast of Turkey</b> – approx 9 lbs	\$99.95
<i>served cold – on a tray with honey mustard &amp; chipotle ranch or served warm – with au jus. Makes 100 small sandwiches</i>	

## Breads for Mini Sandwiches - Min 2 dozen

<b>Silver Dollar Rolls</b>	\$7.95 dozen
<b>Petite Croissants</b>	\$9.95 dozen
<b>Mini Pretzel Rolls</b>	\$9.95 dozen
<b>Ciabattini</b>	\$9.95 dozen

## Beverage Service

### Four Hour Bar Service

*ice, disposable cups, beverage napkins, bartender charge additional*

<b>Top Shelf Brands</b>	\$18.95 per guest
<b>Top Shelf with 5 Martinis</b>	\$29.95 per guest
<b>Traditional Brands</b>	\$15.95 per guest
<b>Beer, Wine &amp; Soda Bar</b>	\$10.95 per guest
<b>Specialty Drinks – Please Call</b>	



### Specialty Punch

*includes cups and ice ring or fruit garnish. gallon yields 20 - 6 oz servings*

<b>Sparkling Apple Cranberry Punch</b> - non alcoholic	\$20.00 per gallon
<b>Holiday Champagne Punch</b> - fresh basil, cranberries	\$34.95 per gallon
<b>Sparkling Sangria</b>	\$34.95 per gallon
<b>Sunrise Mimosa Sparkling Punch</b>	\$34.95 per gallon

## Service Staff - priced per hour; 5 hour minimum

<b>Event Supervisor</b>	\$40.00
<b>Server or Bartender</b>	\$29.00
<b>Server Assistant</b>	\$19.00
<b>Chef to Carve or Saute on Site</b>	\$36.00
<b>Chef Assistant</b>	\$29.00



**My Chef Catering**

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