



My Chef Catering Hot Lunch Menu

Includes disposable plates, napkins and utensils
Minimum order 12 Guests ~ 48 hour notice is appreciated

Grilled Chicken Breasts

Select One Type of Grilled Chicken Breast

Fresh Mango Salsa ~ Honey Citrus Glaze ~ Greek Lemon Oregano
Sweet & Smokey BBQ ~ Tomato Bruschetta with Capers
Fresh Lemon Salsa ~ Teriyaki
Silver Dollar Rolls and Butter Pats
Select one Starch and one Vegetable from list below
\$10.95 per Guest

Sautéed Chicken Breasts

Select One Type of Sautéed Chicken Breast

Marsala Wine Sauce ~ Sundried Tomato Cream Sauce
Chicken Limone with Lemon Caper Sauce
Chicken Francaise (Light Lemon Cream Sauce)
Parmesan Crusted ~ Southern Fried
Silver Dollar Rolls and Butter Pats
Select one Starch and one Vegetable from list below
\$11.95 per Guest

Stuffed Chicken Breasts

Select One Type of Stuffed Chicken Breast

Chicken Saltimbocca
Sausage, Spinach, Ricotta with Marinara
Garlic Herb Cheese with Tomato Vodka Sauce
Silver Dollar Rolls and Butter Pats
Select one Starch and one Vegetable from list below
\$12.95 per Guest

Select One Starch and One Vegetable

Traditional Caesar with Herbed Croutons
Tossed Garden Green Salad with One Dressing
Sliced Carrots ~ Sugar Snap Peas ~ Green Beans with Herbs
Vegetable Mélange ~ Sautéed Summer Squash and Zucchini
Orzo with Mushrooms and Garlic ~ Traditional Rice Pilaf
Cavatappi with Marinara
Mashed Potatoes ~ Campfire Roasted Potatoes
Roasted Potatoes with Olive Oil and Herbs
Twice Baked Potato ~ Add \$1.50

Beef Tenderloin

Medallions of Grilled Beef Tenderloin
with Red Wine Reduction or Mushroom Demi
Select one Starch and one Vegetable from list below
Silver Dollar Rolls and Butter Pats
\$16.95 per Guest

Beef Tenderloin and Chicken Dual Entree

Medallions of Grilled Beef Tenderloin
with Red Wine Reduction or Mushroom Demi
Your Choice of Grilled or Sautéed Chicken Breast
Select one Starch and one Vegetable from list below
Silver Dollar Rolls and Butter Pats
\$15.95 per Guest

Pork Tenderloin

with Blackberry Cabernet Sauce

Select one Starch and one Vegetable from list below
Silver Dollar Rolls and Butter Pats
\$14.95 per Guest

Roasted Salmon with Olives

Served over a Bed of Couscous with Roasted Tomatoes
with a hint of Lemon Oregano Olive Oil
Steamed Carrots
Rosemary Focaccia and Butter Pats
\$14.95 per Guest

Red Wine Braised Beef Brisket

Campfire Roasted Potatoes
Grilled Vegetable Mélange
Silver Dollar Rolls and Butter Pats
\$11.95 per Guest

Sautéed or Lightly Blackened Tilapia

with Lemon Beurre Blanc
Select one Starch and one Vegetable from list below
Silver Dollar Rolls and Butter Pats
\$11.95 per Guest

Vegetarian Ravioli

Portabella Mushroom Ravioli, Olive Oil and Herbs
or
Butternut Squash Ravioli with Brown Butter Sauce
Your Choice of Specialty Green Salad
Grilled Vegetable Mélange
Silver Dollar Rolls and Butter Pats
\$11.95 per Guest



My Chef Catering

Hot Lunch Menu

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Asian Stir Fry

*Includes Green Salad with Asian Dressing
Vegetable Egg Roll with Plum Sauce
Steamed Brown or White Rice*

Vegetable Stir Fry ~ \$9.95

Garlic Chicken and Vegetables ~ \$9.95 per Guest

Pork with Orange Glaze and Vegetables ~ \$9.95 per Guest

Beef and Broccoli ~ \$10.95 per Guest

Beef with Snow Peas and Red Peppers ~ \$11.95 per Guest

Shrimp with Water Chestnuts ~ \$12.95 per Guest

Southwest Fiesta

Chicken Fajitas with Onions and Peppers

Ground Beef Tacos

Soft Flour Tortillas ~ Crisp Corn Tortilla Shells

Guacamole ~ Salsa ~ Sour Cream ~ Diced Onions

Shredded Cheddar Cheese ~ Lettuce ~ Diced Tomatoes

Red Beans and Rice Salad ~ Cinnamon Churros

\$14.95 per Guest

Approximately 2 Fajitas and 2 Tacos per Guest

Baked Potato & Chili Bar

Beef and Bean Chili

Sour Cream ~ Cheddar Cheese ~ Steamed Broccoli

Crumbled Bacon ~ Butter ~ Scallion Onions

Silver Dollar Rolls and Butter Pats

\$9.95 per Guest ~ Minimum 12 guests

Mini Sweets Selections

Decadent Chocolate Truffle Tray ~ 36 pieces \$69.95

Assortment of handcrafted chocolate truffles

Mini Gourmet Cupcake Tray ~ 36 pieces \$59.95

Seasonal flavors and decorations

Chocolate Lover's Tray ~ 48 pieces \$69.95

Finger Sweet Tray ~ 48 pieces \$72.95

Homemade Bar Cookie Tray ~ 50 pieces \$59.95

Cheesecake Triangles ~ 50 pieces \$69.95

Your choice of fresh fruit topping or dipped in chocolate

Rice Crispy Triangles ~ 48 pieces \$44.95

Dipped in white and dark chocolate

Mini Cookie Tray ~ 48 pieces \$29.95

Lasagna

Traditional, Grilled Vegetable, Mexican

or Eggplant Parmesan Lasagna

Caesar Salad with Homemade Croutons
or

Tossed Garden Salad

with Italian Dressing *or* Chipotle Ranch

Silver Dollar Rolls or Focaccia Triangles

\$99.95 ~ serves 12 guests



Mediterranean Feast

Greek Salad with Olives, Shaved Red Onion,

Feta Cheese, Greek Vinaigrette

Grilled Chicken Breast with Lemon Oregano Marinade

Mediterranean Orzo

Steamed Green Beans

Rosemary Focaccia with Butter Pats

\$12.95 per Guest



Italian Favorites

Caesar Salad with Homemade Croutons *or*

Tossed Garden Salad with Italian Dressing

Choice of Chicken Limone, Chicken Marsala *or*

Parmesan Crusted Chicken

Served with Bowtie Pasta with Tomato Basil

or

Stuffed Shells with Marinara

Silver Dollar Rolls or Focaccia Triangles

\$12.95 per Guest



Add a Green Side Salad

Specialty Green Salads - \$3.75

Bibb Lettuce with Caramelized Pecans and Gorgonzola

Baby Spinach Salad with Sliced Pears, Toasted Walnuts, Asiago

Mixed Lettuce Salad with Dried Cranberries, Oranges, and Almonds

Mixed Greens with Strawberries, Oranges, Almonds, Red Onion

Select One Dressing

Honey Balsamic Vinaigrette ~ Raspberry Orange Vinaigrette

Pear Infused Vinaigrette ~ Poppy Seed Dressing

Tossed Green Salads - \$2.75

Traditional Caesar Salad with Garlic Croutons

Tossed Green Salad with Cheddar Cheese, Mushrooms, Tomatoes,
Red Onion with Buttermilk Ranch or Italian Dressing