

Catering At Chef's Table

www.cateringatchefstable.com

Chef Dane'Ja

(631) 495 - 3337

chefdaneja@gmail.com

Cocktail Party

All Cooking Equipment, High End Disposables Eat-ware Included

(NOT INCLUDED) Bartender, Portable Bar, Ice, Mixers & Alcohol (EXTRA CHARGE) PASSED HORS' D OEUVRES

(We suggest 6-8 choices, but you can choose as many as you like)

VEGAN

8 Grain Organic Rice and Grains, Baby Spinach, Celery, Carrots, Tri-Peppers, Fresno Pepper, and Edamame

*Cashew Pad Thai Served in Takeout Chinese Food Containers with Chopsticks, Edamame, Shredded Carrots, Mushroom, Snow Pea, Red Cabbage, Cilantro, Sprout, Cashew Pieces

Cuban Black Bean Soup Shooters with Fresno Pepper and Cilantro

Thai Basil Brown Fried Rice, Garlic, Carrots, Onions, Peas, Scallions, & Bean Sprouts

Pineapple Gazpacho Shooters (GF)

Watermelon Jalapeño Gazpacho Shooters (GF)

VEGGIE

Mini Pita with Olive Tapenade

Mini Pita with Hummus & Baba Gonoush

Mini Pita with Feta Tazaki Sauce

Mini Pita with Harissa Feta Cheese

Black Bean Quesadillas, Cilantro, Red Onion, Tri-Peppers, Monterey Jack, Cheddar Cheese, and Mango Salsa

Grilled Cheese with Tomato Soup Shooters and Chives

Cherry Tomato, Mozzarella, Basil, Focaccia Bread with a Balsamic Reduction

Jalapeño Johnny Cake with Triple Brie Cheese, Lemon Curd, Strawberry Garnished with
a Tarragon Leaf (GF)

Gorgonzola Encrusted Grapes Rolled with Toasted Almonds in a Wheat Grass Meadow

Crème Brûlée French Toast, Strawberry & Maple Compote

Spanakopita Phyllo Dough with Sautéed Garlic, Spinach, Feta Cheese and Garnished
with Cherry Tomatoes

Crostini Truffle Shallot Butter with Baby Spinach, Exotic Mushrooms, Tri-pepper Ring,
& Shredded Parmigiana

Potato Latke's with Apple Sauce, Crème Fraiche and Chives

Chipotle Black Bean Soup Shooters, Queso Cheese, Fresno Pepper and Cilantro

Caprese Spears: Red/Yellow Cherry Tomatoes, Fresh Mozzarella Balls, Micro Basil,
Balsamic Reduction and Extra Virgin Olive Oil

Asparagus Spears Risotto with Chives in Mini Martini Glasses

Thyme Indulged Wild Mushroom Risotto with Truffle Oil and Chives in Mini Martini
Glasses

Assorted Homemade Miniature Quiche

Sweet Potato Butternut Squash with Shredded Coconut, Bacardi Rum Coconut Cinnamon
Reduction

FROM THE SEA

Maryland Crab Bisque Shooters with Sherry Floater and Chives

Panko Encrusted Maryland Crab Cakes with Tri-Peppers and a Roasted Chipotle Aioli

Sesame Seared Sushi Grade Ahi Tuna with Pickled Ginger, Cucumber and Wasabi Aioli

Sesame Seared Sushi Grade Ahi Tuna Tataki with Pickled Ginger-Wakame Salad on a
Wonton Crisp Dressed with Wasabi Aioli

**Fresh Maine Lobster Crostini with Crème Fraiche, Chives and Imported Caviar

Maryland Lump Crab Salad with Jalapeño Pineapple Relish in Cucumber Cups(GF)

*Garlic Rosemary Butter-fried Tiger Shrimp (GF)

*Sautéed Coconut Thyme Butter-fried Tiger Shrimp, Tri-Pepper with Mint Mango Chutney and Toasted Coconut

*Pineapple Jamaican Jerk Butter-fried Tiger Shrimp with Sweet Orange Marmalade and Scallions

*Scallops on the Half Shell with Gruyere Cheese Warsteiner Vitus Beer Fondue with Graham Cracker and Chives

Fresh Wild Caught Scallops and Mango Ceviche in Endive Boats (GF)

*Imported Caviar on a Buckwheat Bellini with Crème Fraiche and Chives

MEATS

Chicken Spring Rolls with Chipotle Raspberry Sauce, Shredded Carrots and Alfalfa Sprout

Chicken Yakatori Skewer with Miso-Sake and Scallion

Barrilito Rum Pulled Chicken Quesadillas with Black Beans, Red Onions, Tri-Peppers, Jalapeño, Fresno, Monterey Jack Cheese, and Sunshine Salsa

Chicken Parmesan Sliders with Marinara, Mozzarella and Micro Basil

Thai Chile Maple Bacon Skewers

*Adana Lamb Kebob with Peppadew, Diced Cucumber and Feta Tzatziki Sauce

*Bison Cheeseburger Pita Sliders with Feta Tzatziki Sauce

Mongolian Steak Skewers with Scallion and Jalapeño Pineapple Relish

*Angel Hair Rolled Lamb Meatballs with Basil Pesto Crema and Red Pepper Coulis

Sliced Filet Mignon with Wasabi Parsnip Potato Puree on a Crostini with Micro-Greens

Hand Rolled Jumbo All Beef Pigs in a Blanket with NY Deli Mustard and Parsley

Gourmet Sausage Rolled in a Wonton with Grainy Mustard and Micro Basil

Cilantro Chimichurri Skirt Steak Skewers with Cherry Tomato

Franks En-Crute with NY Deli Mustard

Gruyere Cheese Wagyu Burger Sliders with Ketchup

Filet Mignon Skewers with Red Onion & Tri-pepper

Buffalo Chicken with Diced Celery & Carrots in a Wonton Cup with Jalapeño, Fresno Pepper, & Blue Cheese

Smoked Gouda Buffalo Chicken with Diced Celery & Carrots in a Wonton Cup with Jalapeño/ Fresno Pepper with Buttermilk Ranch Drizzle

Merlot Glazed Short Rib Tacos, Queso Cheese with Southwest Slaw

Spicy Italian Sausage & Shaved Brussel Sprout Saffron Risotto

Thai Cashew Chicken Skewers with Toasted Coconut & Chives

Ancho & Chipolte Chili Rubbed Chicken Sliders
Thai Chili Maple Candied Bacon

Thai Chili Cumin Candied Bacon

Charcuterie Meltz with Chives

Imported Italian Antipasto Skewers

Sweet N' Sour Chili Bourbon Meatballs with Shredded Carrots and Alfalfa Sprouts

Bacon Influenced Twice Baked Baby Potato's with Chives and Mozzarella

Stuffed Peppadew Poppers with Gourmet Sausage and Asiago Cheese

Mini Beef Wellington with Grainy Mustard and Parsley

Kielbasa Wrapped in a Wonton with Horseradish Mustard

Mushroom Marsala Meatballs with Marscapone, Thyme, and Chives

Swedish Meatballs with Brown Gravy and Scallion

Mini Pizza's: Mozzarella Cheese and Pepperoni

Mini Pizza's: Exotic Mushroom & Truffle Oil

Mini Pizza's: Goat Cheese, Scallion and Hoison

Shredded Steak Quesadilla's with Black Beans, Monterey Jack, Cheddar Cheese,
Jalapeno, Fresno, Cilantro, Tri-Color Peppers, Red Onion and Pico De Gallo

Baby Cubano Sandwiches with Sour Pickles, Sweet Rosemary Ham, Pork Loin, Dijon
Aioli

***Cocktails Paired with Hors D' Overs**

*Assorted Jello Shots with Alcohol Infused Whipped Cream

*Absolute Pepper Bloody Mary, Filthy Olives, Gherkins, Celery with a Roasted
Horseradish Shrimp Cocktail

*Red Eye Blue Point Oyster Shooters

*Cinnamon Infused Irish Coffee with a Cinnamon Bun

Maryland Crab Bisque Shooters with Sherry Floater and Chives

*Miniature Spent Grain Pizzas with Seasonal Craft Beer Shot

*Miniature Pizzas with Root Beer Shot

*Tease Me Tequila Margarita Shooters Rimmed with Lime Salt Paired with Blackened
Fish Tacos, Southwest Slaw, Tri-Pepper, & Avocado Crema

Assorted Fruit Cup with Sangria

PASSED DESSERTS

Assorted Cheesecake Bites

Assorted Chocolate Truffles

*Assorted Chocolate Covered Strawberries

Mini Mojito Rum Cakes in Bamboo Boats

*Assorted Cake Pops

Chocolate Amaretto Mousse

Baby Cannoli

Baby Mud Pie, Oreo Cookie Crumb, with Gummy Worm

STATIONARY APPETIZERS

Double Crème Baked Brie Wrapped in a Puff Pastry, Drowned with Brown Sugar, Rum Butter, Pepper Jelly, Almonds, Craisons, Assorted Grapes, and Artisan Crackers

Antipasto Platter with Marinated Olives, Roasted Peppers, Peppadews, Artichoke Hearts, Assorted Meats, Cheeses, Grape Leaf, and Artisan Breads

Assorted Miniature Sandwiches and Wraps Platter

*Jumbo Shrimp Cocktail with Cocktail Sauce, Lemons & Limes

Crudite Platter with Dipping Sauce

Fresh Fruit Platter

Domestic Cheese and Cracker Platter with Cubed Cheddar Cheese, Swiss Cheese, Jalapeño Monterey Jack Cheese, and Assorted Grapes

Chacutrie Plate: Hand Cured Salami, Imported Cheese, Marcona Almonds, Artisanal Mustard, Organic Honey and Cracker Plate

Chefs Selection of Imported Cheese and Cracker Platter with Port Salute, Gruyere, Roquefort, Smoked Gouda, Goat Cheese, and Assorted Grapes

Assorted Sushi and Sashimi Boat

CHIPS AND DIPS

Honey Cardamom Roasted Nuts

Spinach and Artichoke Dip with Tortilla Chips

Pita Chips with Tahini Hummus

Three Olive Tapenade with Bruschetta Chips

Bruschetta Chips with Tomato, Mozzarella and Basil

Tortilla Chips with Mango Salsa and Homemade Guacamole

Feta Cheese with Harissa Mini Pita

Baba Ganoush with Mini Pita

Station Dessert:

Brownie Platter: Raspberry Oatmeal Triangles, Triple Chocolate Brownie, Rocky Road
Brownies, Chewy Coconut Bars

Assorted Fresh Baked Cookies

Cream Puffs with Kiwi Lime Sauce

Chinese Donuts with Pomegranate Sauce

Stationary appetizers include all premium plasticware plates, napkins, and utensils. Also
includes table and black linen for station (color linen additional charge).

ALSO INCLUDED IS:

Cooking Equipment

Serving Trays / Utensils

Premium disposables (plates/napkins/utensils)