

Carving Station

Beef Tenderloin encrusted with rosemary and thyme, served with a sweet bourbon glaze

Serves 20.....\$175.00

Honey-baked Ham served with Pineapple Chutney and mustard sauces.

Serves 20\$125.00

Roasted Pork Loin with Lemon-grass infused fig compote. Served with a black currant reduction.

Serves 20\$135.00

Oven-roasted Turkey Breast with an apple-thyme glaze.

Serves 20\$120.00



Pasta Station

Your pasta is made-to-order by our chef! Guests will delight in this service while their pasta is sautéed in front of them.

Choose 2 sauces:

Rustic Marinara	Pesto Olive Oil
Cajun Alfredo	Thai Peanut
Lemon White Wine	Vodka

Choose 2 pastas:

Penne	Tri-Color Bow-tie
Rigatoni	Linguini

The Pasta Station will come with 10 ingredients to tempt your taste buds and with your choice of:

Chicken.....	\$14.95 per guest
Beef.....	\$15.95 per guest
Shrimp.....	\$15.95 per guest

Potato Martini Bar

Creamy Whipped Potato spooned into a Martini glass garnished with your choice of sophisticated toppings. This unique display will leave your guests talking.

~requires martini glass rental
\$4.95 per guest



Salad Bar Station

A selection of crisp Hearts of Romaine and Fresh Spring Mix.

Your guests will choose from a wide selection of toppings and a variety of dressings.

Choose 3 of our dressings to compliment your salad bowls

Buttermilk Ranch	Herbed Vinaigrette
Honey Mustard	Classic French
Sesame Ginger	Caesar
Raspberry Vinaigrette w/ Bleu Cheese Crumbles	

\$7.95 per guest

Carving Station, Pasta Station, and Fajita Station require chef service at \$40 per hour.

It is an option to include chef service for our Salad Bar, Potato Martina Bar, and Tour of Italy

A Tour of Italy Station

Our trio of savory brushettas with toasted crostinis

Tomato-basil, lemon-artichoke, and roasted tri-color pepper

Olive Selection

Kalamata Olives, Marinated Olives, Blue Cheese Stuffed Olives, & Spicy Olives

Stuffed Peppers

Peppers stuffed with mozzarella and prosciutto

Tuscan Bread

A flakey crust filled with a duxelle of mushrooms, roasted red peppers, and Italian cheeses.

\$11.95 per guest

Fajita Station

Your guests will be invited to fill a warm flour tortilla with marinated strips of beef and chicken sautéed with onions and green peppers. Top off your fajita with diced tomatoes, sour cream, shredded cheddar cheese, and guacamole.

The fajita bar is complimented with refried black or pinto beans and Spanish rice.

\$14.95 per guest



To Order:

Info@ChefdeCuisine.biz
630.881.6425
www.ChefdeCuisine.biz