

Hors D'Oeuvre Menu



Hot Hors D'Oeuvres

priced per dozen – minimum order 2 dozen

Filet Mignon Bite with gorgonzola and bacon	\$29.95
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
Candied Apple Pork Belly	\$23.95
Wild Mushroom Triangle	\$19.95
Artichoke Beignet with boursin	\$19.95
Goat Cheese and Bacon Tartlet	\$19.95
Pecan Crusted Chicken Bites champagne honey mustard	\$19.95
Italian Sausage Cherry Pepper Poppers	\$14.95
Sriracha Beef Tenderloin Mango Skewers	\$29.95
Spicy Peach BBQ Brisket	\$24.95
BBQ Pork in Biscuit Dough	\$23.95
Shrimp and Grits	\$21.95
Spinach and Brie Wonton with garlic pesto sauce	\$16.95
Crawfish Wonton with chili garlic cream cheese	\$17.95
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
Franks Wrapped In Puff Pastry stout dijon mustard	\$13.95
Italian Sausage Mushroom Caps, spinach & walnuts	\$18.95
Mushrooms Lorraine with Swiss cheese, ham and bacon	\$17.95
Artichoke & Romano Stuffed Mushroom Caps	\$14.95
Meatballs - brandied mushroom, bbq or cranberry chili	\$ 8.95
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
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 and Asparagus Bundles	\$39.95
Lollipop Lamb Chops with mint chimichurri - tray of 24	\$79.95
Lump Crab in Belgian Endive	\$32.95
Antipasto Skewers	\$14.95
with artichoke, mushroom, sundried tomato and olive	
with lemon oregano 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
Steak House Wedge Salad Skewer	\$15.95
iceberg lettuce, grape tomato, apple wood smoked bacon with	
blue cheese dressing	
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
Neufchâtel and Bacon Jam Filled Bouchée	\$16.95
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
Fresh Tomato and Artichoke Canapé	\$13.95
Smoked Salmon Canapé	\$21.95
Cucumber Canapé	\$12.95
Roast Beef Canapé with stilton cream cheese	\$17.95
Petite Pear Piped with Blue Cheese, walnut garnish	\$19.95
Dried Apricot Piped with Basil Goat Cheese,	\$14.95

Gourmet Canapé Tray - 48 pieces ~ \$68.95

Fig and Goat Cheese Crostini
Neufchâtel and Bacon Jam Filled Bouchée
Sundried Tomato and Goat Cheese Pita Crisp

Seafood Platters

Shrimp with Zesty Cocktail Sauce - 2 lb minimum	\$29.95/lb
Grilled Peppered Ahi Tuna Skewers – 36 per tray	\$79.95
presented rare with wasabi mayo	
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	\$379.95
assortment of fresh, hand crafted Japanese delicacies	



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Platters, Trays and Displays

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

	Serves 24	Serves 48
Fresh Vegetable Tray – choice of dip	\$39.95	\$64.95
Grilled Vegetable Tray - honey balsamic dip	\$49.95	\$74.95
Fresh Fruit Tray – choice of dip	\$39.95	\$64.95
Imported & Domestic Cheese Tray	\$49.95	\$74.95
Antipasto Tray	\$39.95	\$64.95
<i>with assorted Italian meats, cheeses, olives, peppers and crudité</i>		

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



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

Gourmet Pizzas Triangles - Served Room Temperature

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

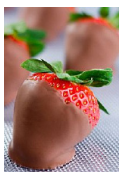
Dips and Spreads by the Pint

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



Mini Sweet Selections

Decadent Chocolate Truffle Tray – 36 pc	\$69.95
<i>assortment of handcrafted chocolate truffles</i>	
Mini Gourmet Cupcake Tray – 36 pc	\$59.95
<i>seasonal flavors</i>	
Chocolate Lover's Tray - 48 pieces	\$69.95
Finger Sweet Tray – 48 pieces	\$74.95
Homemade Bar Cookie Tray – 48 pieces	\$59.95
Cheesecake Triangles – 48 pieces	\$69.95
<i>with fresh fruit topping and dipped in chocolate</i>	
Mini Cookie Tray – 48 pieces	\$29.95
Mini Dessert Shooters – seasonal flavors	\$3.50 ea



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

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

Make Your Own Sandwiches

Grilled Medallions of Beef Tenderloin	\$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>	

Roasted Breast of Turkey – approx 5 lbs	\$59.95
<i>served cold – on a tray with honey mustard & chipotle ranch or served warm – with au jus. Makes 50 small sandwiches</i>	

Breads for Mini Sandwiches - Min 2 dozen

Silver Dollar Rolls	\$7.95 dozen
Petite Croissants	\$9.95 dozen
Mini Pretzel Rolls	\$9.95 dozen
Ciabattini	\$9.95 dozen

Beverage Service

Four Hour Bar Service

ice, disposable cups, beverage napkins, bartender charge additional

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



Specialty Punch

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

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

Service Staff - priced per hour; 5 hour minimum

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



My Chef Catering

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