Catering by ExecChef aboard the Smooth C's

Deluxe Pre-fixed Menu

\$50 per person, Inclusive- One Main Entrée

\$65 per person, Inclusive- Two Main Entrees

All menu items are served on platters

Choice of Four Hors d'oeuvres One Salad & One Pasta One Deluxe Main Entrée Two Side Dishes- Starch and Vegetable Gourmet Dinner Rolls with Butter One Dessert

Cold Hors d'oeuvres

Bruscetta Trio Tortellini Caprese Skewers Gourmet Cheese, Fruit & Crudite Platter Smoked Salmon and Boursin Cucumber Cups Shrimp Cocktail with Mango Chipotle Cocktail Sauce

Hot Hors d'oeuvres

Hoisin Cocktail Meatballs Trio of Satays- Beef, Chicken and Shrimp with assorted sauces Crab or Sausage Stuffed Mushrooms Petite Lump Crab Cakes Mini Assorted Quiche

Salads

<u>Spring Greens Salad</u>- Strawberries, Feta, Roasted Nuts and Balsamic Vinaigrette <u>Cobb-</u>Romaine, Hard Boiled Eggs, Bacon, Avocado, Blue Cheese, Cucumbers, Tomatoes <u>Caprese Salad</u>- Tomato Medley- Red & Yellow Cherry Tomatoes, Sliced Fresh Mozzarella, Burrata Mozzarella and Fresh Mozzarella Pearls with Fresh Basil, Basil Pesto, Balsamic Reduction

Pastas

Mini Shells with Shrimp, Asparagus and Grape Tomatoes in a Lemon Garlic Cream Sauce Penne a la Vodka Farfelle with Portabello, Sundried Tomatoes and Baby Spinach in a Pesto Cream Sauce

Main Entrees (1)

Chicken

Chicken Puttanesca- Rustic Tomato Sauce with Olives and Capers Cajun Stuffed Chicken Breast with Cornbread Stuffing and Creole Sauce

Beef

Sliced Beef Tenderloin with Port Wine Au Jus and Horseradish Dip Surf and Turf- Petite 4oz Filet Mignon with 4oz Lobster Tail- \$5 more pp Fish

> Blackened Salmon- with Pineapple Salsa Pan Seared Grouper- with Escabeche Sauce

Side Dishes (2)

Starches- Pesto Pasta, Wild Rice Pilaf, Roasted Potatoes, Smashed Red Potatoes Veggies- Seasonal Sautéed Vegetables, Grilled Asparagus, Green Beans Almandine

Dessert (1)

Assorted Mini Cupcakes Gourmet Dessert Bar Assortment Individual Pies (Apple, Chocolate Mousse, Peach or Key Lime) or Mixed Fruit Tarts Individual Parfaits- Vanilla Mousse with Sugar Cookies, Fresh Berries and Chocolate Mousse with Brownie Chunks, Caramel and Whipped Cream

Standard Pre-fixed Menu

\$25 per person, Inclusive

All menu items are served on platters

Three hors d'oeuvres- Choose from list above Plus: One Salad, One Pasta, One Main Entrée, One Side Dish, One Dessert

Salad (1)

Caesar Salad or Garden Salad <u>Classic Garden Salad</u>- Romaine & Baby Spinach with Cucumbers, Grape Tomatoes, Shredded Carrots and Lemon-Herb Dressing

Pasta (1)

Penne Alfredo, Egg Noodles w/Garlic Butter Sauce, Penne Primavera, Margherita Pasta, Mac & Cheese

Main Entrée (1)

Adobo Seared Flank Steak with Chimichurri Sliced Roast Beef with Mushroom Au Jus Chicken Piccata Chicken Parmesan Tilapia Oreganata Salmon with Lemon Dill Sauce

Sides Dishes- (1) Roasted Vegetables, Green Beans, Smashed Red Potatoes or Wild Rice Pilaf Steakhouse Dinner Rolls with Butter

> **Dessert (1)** Brownies, Lemon Bars, Cookies

Heavy Hors d'oeuvres Menu

\$25 per person, Inclusive

Minimum 10 people

Choice of Four Standard Hors d'oeuvres from list below

Cold Hors d'oeuvres

Bruscetta Trio Tortellini Caprese Skewers Grilled Chicken & Artichoke Salad Crostinis with Lemon Wedges Smoked Salmon and Boursin Cucumber Cups Shrimp Cocktail with Mango Chipotle Cocktail Sauce

Hot Hors d'oeuvres

Hoisin Cocktail Meatballs Trio of Satays- Beef, Chicken and Shrimp with assorted sauces Spinach & Artichoke or Sausage Stuffed Mushrooms Sliders Trio- Chicken Breast, Mini Burgers or Pulled Pork Mini Assorted Quiche

Also included:

Cheese & Fruit Platter with Crackers Hummus and Pita Chips

Choice of Dessert- Assorted Cookies, Brownies or Lemon Bars

Light Lunch Menu \$15 per person, Inclusive

All menu items are served on platters

Appetizer

Cheese and Fruit Platter

or

Salad Garden Salad, Pasta Salad or Caesar Salad

Sandwiches and Wraps Platter

Turkey, Bacon & Avocado---Ham, Apple & Swiss---Roast Beef, Cheddar and Horseradish Mayo---Pesto Chicken Caprese---Waldorf Chicken Salad----Ultimate Veggie with Hummus and Feta

Chips and Cookies or Brownies Included

Catering by ExecChef – Delivery Included <u>http://execchefcatering.com/</u> Phone: 727-798-1246