

Catering by ExecChef aboard the Smooth C's

Heavy Hors d'oeuvres Menu *Recommended for groups of 10 or more*

\$25 per person

Minimum 10 people

All items are served buffet style on platters

Choice of Four Standard Hors d'oeuvres from list below:

Cold Hors d'oeuvres

- ◆ Bruschetta Trio
- ◆ Tortellini Caprese Skewers
- ◆ Grilled Chicken & Artichoke Salad
Crostini's 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

Catering by ExecChef – Service Charge, Tax, Delivery additional

<http://execchefcatering.com/>

Phone: 727-798-1246

Catering by ExecChef aboard the Smooth C's

Standard Pre-fixed Menu

Recommended for any size group

\$25 per person

All menu items are served buffet style on platters

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

Salad (1)

Caesar Salad or

Classic Garden Salad- 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

Catering by ExecChef – Service Charge, Tax, Delivery additional

<http://execchefcatering.com/>

Phone: 727-798-1246

Catering by ExecChef aboard the Smooth C's

Deluxe Pre-fixed Menu

All menu items are served buffet style on platters

Recommended for Groups of 8 or less / Charter time of 3 to 4 Hours

\$50 per person- One Main Entrée

\$65 per person- Two Main Entrées

Cold Hors d'oeuvres (Choose Two)

Bruschetta 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 (Choose Two)

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 (Choose One)

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

Pastas (Choose One)

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

Main Entrees (Choose One or Two @ \$50 / \$65 pp)

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

Fish
*Blackened Salmon- with
Pineapple Salsa
*Pan Seared Grouper- with
Escabeche Sauce

Side Dishes (Choose Two)

Starches- Pesto Pasta, Wild Rice Pilaf, Roasted Potatoes, Smashed Red Potatoes

Veggies- Seasonal Sautéed Vegetables, Grilled Asparagus, Green Beans Almandine

Dessert (Choose One)

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

Catering by ExecChef – Service Charge, Tax, Delivery additional

<http://execchefcatering.com/>

Phone: 727-798-1246

Catering by ExecChef aboard the Smooth C's

Light Lunch Menu *Recommended for any size group*

\$15 per person

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 – Service Charge, Tax, Delivery additional

<http://execchefcatering.com/>

Phone: 727-798-1246