



The Chef's Table

Caterers and Event Planners



Menu Items

The following list is a sample of our most popular menu items.

If you have a specific request, please let us know and our chefs will design an item just for you!



SIGNATURE WELCOME DRINKS

Appletini garnished with apple slice

Basil-infused lemonade

Blackberry sangria

Champagne punch with strawberries and mint

Cinnamon cider garnished with cinnamon stick

Cranberry pomegranate spritzer

Grapefruit and mint mojito

Lemon drop delight

Mint iced tea

Pear melba martini

Pomegranate sparkling martini

Raspberry pink lemonade garnished with raspberries

Raspberry sangria

Red sangria with apples and oranges

Red sizzler with raspberry and apricot

Strawberry and orange berry punch

Summer peach sparkler

Watermelon martini

White sangria with pineapples, pears, and peaches

Wild blueberry martini





MEAT HORS D'OEUVRES

Antipasto display of prosciutto, salami, cacciatore, giardiniera, olives, and marinated mushrooms served with toasted baguettes



Antipasto kabobs with salami, pepper jack cheese, melon, and grapes

Baked ground beef empanadas

Cantaloupe wrapped with prosciutto



Carne asada beef kabobs with Argentinean chimichurri

Corn muffins topped with honey baked ham and cranberry relish

Filet mignon sliders with arugula and horseradish cream

Grilled beef quesadillas with sour cream and guacamole

Ground beef sliders with cheese, lettuce, tomato, and dijonnaise



Honey baked ham canapés with honey mustard

Italian meatballs with sun-dried tomatoes and marinara sauce

Italian sausage tips sautéed with green peppers, mushrooms, and onions



Mini rosemary lamb chops with mint jelly or Argentinean chimichurri

Mushroom caps filled with chorizo

Olives wrapped with pancetta



Roast beef canapés with horseradish cream

Roasted pulled pork sliders with coleslaw and natural gravy

Roasted red peppers wrapped with prosciutto

Swedish meatballs with sweet and sour sauce



Tenderloin of beef medallions on toasted crostini with horseradish cream

Teriyaki beef sirloin kabobs with pearl onions





POULTRY HORS D'OEUVRES

Baked chicken empanadas



Cajun grilled chicken and mango kabobs with mango salsa

Cajun grilled chicken strip platter with sliced mango



Chicken dumplings with hoisin sauce

Coconut and curry chicken kabobs



Corn muffins topped with smoked turkey and cranberry relish

Cucumber cups filled with tarragon chicken salad

Curried chicken salad canapés garnished with sour cream and olives



Dates wrapped with turkey bacon

Grilled chicken quesadillas with sour cream and guacamole



Mandarin duck pancake rolls with spring onion and hoisin sauce

Pecan encrusted chicken tenderloins with sweet and sour sauce



Phyllo cups filled with tarragon chicken salad, walnuts, and grapes

Roasted turkey canapés with cranberry relish

Smoked chicken and apple quesadillas



Soy ginger chicken kabobs with Thai satay or honey mustard sauce



SEAFOOD HORS D'OEUVRES

Asparagus tips wrapped with smoked salmon and herb cream cheese



Blackened salmon platter with chopped hardboiled eggs, capers, and red onions

Butterflied garlic jumbo shrimp scampi skewer

Cajun crab and artichoke dip served with toasted baguettes



Cajun grilled shrimp crostini with gulf sauce

Cajun grilled shrimp kabobs

California sushi rolls with crab, avocado, and alfalfa sprouts



Coconut jumbo shrimp skewer with sweet and sour sauce

Jumbo shrimp with cocktail sauce

Mahi-mahi ceviche garnished with cilantro



Mini Maryland jumbo lump crab cakes on a bed of coleslaw with caper remoulade sauce

Mushroom caps filled with jumbo lump crab meat



Philadelphia sushi rolls with salmon, avocado, and cream cheese

Seared scallops wrapped with bacon



Seared tuna medallions on cucumber rondelle with herb cream cheese and wasabi cream garnish

Shrimp ceviche garnished with cilantro

Shrimp tempura sushi rolls



Smoked salmon roulade skewers with caper relish

Spicy tuna sushi rolls



VEGETARIAN HORS D'OEUVRES

Antipasto kabobs with fruit, cheese, grilled zucchini, and olive

Baked queso blanco and scallion empanadas

Balsamic drunken tomatoes and blue cheese crumbs served with a cascade of crostini and toasted baguettes

Brie wheel display topped with apricot glaze and served with a cascade of assorted crackers

Caprese kabobs with marinated mozzarella, tomato, and basil vinaigrette

Cascade of seasonal sliced fruits

Crispy spring rolls with Thai sweet and sour sauce

Domestic and imported cheese display garnished with dried fruits and served with crackers and crostini

Dried figs stuffed with goat cheese and pistachios

Grilled eggplant skewers with garlic roasted tomatoes and ricotta salata cheese

Mushroom caps filled with spinach and ricotta cheese

Phyllo cups filled with porcini mushrooms and fontina cheese

Phyllo cups filled with warm brie and apricot glaze

Red pepper humus spread served with a cascade of pita triangles

Redskin potato basket filled with cheddar cheese, butter, sour cream, and chives

Spinach and artichoke dip served with a cascade of toasted pita triangles

Spinach frittata squares

Vegetable quesadillas with sour cream and guacamole

Vegetable samosas with cilantro chutney





APPETIZERS & STARTERS

Arugula salad with sun-dried tomatoes, shaved parmesan cheese, and lemon vinaigrette dressing



Caesar salad with romaine lettuce, toasted croutons, parmesan cheese, and Caesar dressing

Field greens salad with spiced pecans, feta cheese crumbles, dried cranberries, and raspberry vinaigrette dressing



Field greens salad with toasted almonds, goat cheese crumbles, raspberries, and raspberry vinaigrette dressing

Garden salad with dried cranberries, toasted walnuts, blue cheese crumbles, and white balsamic vinaigrette dressing



Italian chopped salad with olives, heart of palm, artichoke hearts, and sherry shallot vinaigrette dressing

Italian wedding soup

Lobster bisque



Marinated artichokes and mushroom salad with herb vinaigrette dressing

Mediterranean salad with mesclun lettuce, feta cheese crumbles, olives, pepperoncini, tomatoes, cucumbers, and balsamic vinaigrette dressing



Mesclun salad with dried cranberries, sliced strawberries, goat cheese crumbles, and poppy seed dressing

Mixed greens salad with pears, grapes, pistachios, dried cranberries, gorgonzola cheese crumbles, and pear gorgonzola vinaigrette dressing



Pumpkin soup with sour cream garnish

Romaine salad with sliced cucumbers, cherry tomatoes, and Italian vinaigrette dressing



Spring leaf salad with mandarin oranges, red onions, pine nuts, and raspberry vinaigrette dressing

MEAT ENTRÉES



Braised short rib steak with natural au jus and caramelized onion garnish



Broiled black pepper short rib steak with au jus and mushroom garnish

Carne asada kabobs with pico de gallo, sautéed peppers, and red onions



Filet mignon with marsala wine sauce

Filet mignon with peppercorn cabernet wine sauce



*Flank steak roulade, stuffed with spinach and roasted red peppers,
served with blue cheese cream sauce*

London broil of beef au jus with mushroom garnish



Pit-smoked ham with peach raisin sauce

Roast prime rib of beef au jus with horseradish cream sauce



*Roasted pork medallions, stuffed with spinach and ricotta cheese,
served with cranberry sauce*

Rosemary lamb chops with mint jelly or Argentinean chimichurri



Sirloin steak with au jus and mushroom garnish

*Slow-roasted top round of beef au jus with horseradish cream sauce
and mushroom garnish*



*Tenderloin of beef roulade, stuffed with liver pâté and wild mushrooms,
served with cabernet wine sauce*



POULTRY ENTRÉES

Breast of chicken marsala with marsala wine sauce and mushroom garnish



Breast of chicken medallions, stuffed with risotto and mushrooms, served with chardonnay wine cream sauce



Breast of chicken medallions, stuffed with Spanish rice and pineapple, served with Caribbean salsa and shredded coconut flakes



Breast of chicken medallions, stuffed with wild rice and porcini mushrooms, served with pinot grigio wine sauce



Breast of chicken with artichoke mousse and zinfandel wine sauce

Chicken cordon bleu medallions, stuffed with ham and swiss cheese, served with chardonnay cream sauce



Chicken liquiria with ham, provolone cheese, and pinot grigio wine cream sauce

Chicken parmigiana with marinara sauce and grated parmesan cheese



Chicken piccata with artichoke hearts, capers, and lemon butter sauce

Chicken saltimbocca with prosciutto, provolone cheese, and chardonnay wine cream sauce



Honey lemon grilled chicken breast

Roasted turkey medallions with natural gravy



SEAFOOD ENTRÉES

Baked shrimp stuffed with jumbo lump crab meat and lobster sauce



Broiled lobster tail with cognac cardinal sauce

Cajun shrimp and scallop kabobs with sherry wine sauce



Grilled scallop kabobs with sweet red pepper sauce

Grouper filet with chopped tomatoes, cilantro, and red onion

Hickory-smoked salmon filets with tartar sauce



Maryland jumbo lump crab cakes on a bed of coleslaw with caper remoulade sauce

Red snapper filet with lemon wine sauce and mushroom garnish



Rockfish filet with chopped tomato, red onions, and tequila lime sauce

Salmon filet with artichoke mousse and lemon butter sauce



Salmon filet with tarragon chardonnay wine sauce

Salmon filet with tomatillo and apple salsa



Seafood Newburg with scallops, shrimp, and jumbo lump crabmeat over a bed of linguini with citrus cream sauce

Stuffed bell pepper with breaded shrimp and chardonnay wine cream sauce



Tilapia filet with jumbo lump crabmeat and béarnaise sauce

Tilapia filet with ricotta cheese, spinach, and mornay sauce



VEGETARIAN ENTRÉES

Baked lasagna filled with seasonal vegetables and marinara sauce



Bowtie pasta with sun-dried tomatoes, spinach, asparagus tips, marinara sauce, and parmesan cheese



Eggplant roulade, filled with spinach and ricotta cheese, on a bed of pink vodka sauce

Grilled portobello mushrooms, stuffed with zucchini and red pepper concasse, served with marinara sauce and parmesan cheese



Manicotti florentine, stuffed with chopped spinach and ricotta cheese, on a bed of marinara sauce



Mezza luna ravioli, stuffed with spinach and ricotta cheese, served with creamy pesto sauce and shaved parmesan cheese



Pasta shells, stuffed with ricotta cheese and spinach, served with pink vodka sauce and parmesan cheese

Rainbow rotini pasta with eggplant mushroom cream sauce

Roasted peppers, stuffed with porcini mushroom risotto, on a bed of chardonnay wine cream sauce



Thai drunken noodles with bean sprouts, carrots, broccoli, and peanuts

Vegetable stir-fry with water chestnuts, red and green peppers, snow peas, bean sprouts, mushrooms, Asian sesame oil, and soy sauce



Zucchini fritters with mozzarella, tomato, and marinara sauce



SIDES & ACCOMPANIMENTS

Baby potatoes with butter and parsley

Blended wild rice

Bouquet of seasonal vegetables

Buttered asparagus

Couscous with golden raisins and toasted pine nuts

Garlic and herb mashed potatoes

Honey ginger glazed carrots with toasted almonds

Orzo pasta salad with arugula, asparagus, and roasted zucchini tips

Potatoes au gratin

Queso blanco potato pancakes

Red bliss potatoes with butter and parsley

Redskin mashed potatoes

Risotto with porcini mushrooms

Roasted brussel sprouts with wild mushrooms tossed in light cream sauce

Rosemary roasted red bliss potatoes

Sautéed string beans almandine

Spanish rice with cubed carrots and peas

Spinach sautéed with bacon and onions

*Yellow and green zucchini boats stuffed with roasted pepper
and onion concasse*



DESSERTS



Build-your-own sundaes with choice of vanilla, chocolate, or strawberry ice cream in a jumbo waffle bowl or sugar cone with jimmies, sprinkles, nuts, chocolate fudge, whipped cream, and butterscotch



Cascade of seasonal sliced fruits with raspberry coulis or zabaglione au grand marnier



Chocolate cups filled with chocolate mousse and citrus toppings

Chocolate dipped strawberries

Fruit kabobs with chocolate drizzle



Italian tea cookies and cannoli

Mini cheesecakes including classic, raspberry, pistachio, mango, and mocha



Mini sweets including lemon bars, blondies, and brownies

Mini tarts including blueberry, blackberry, strawberry, raspberry, apple, cherry, mixed fruit, and pecan



Sopapillas drizzled with honey and powdered sugar

Strawberries dipped in chocolate tuxedo

Three-eye sugar cookies including blueberry, raspberry, and strawberry



Three-layer dark, milk, and white chocolate mousse

Tortes including passion fruit, piña colada, mojito, mango, and strawberry



Tres leches cake with whipped cream

Tropical fruit display with melon mint yogurt



BREAKFAST & BRUNCH

Bacon, egg, and cheese English muffins or croissant sandwiches



Belgian waffles with powdered sugar, maple syrup, and strawberry sauce

Build-your-own omelet with choice of tomatoes, ham, mushrooms, spinach, jack and cheddar cheeses, and smoked salmon



Buttermilk pancakes with maple syrup, whipped cream, and blueberry sauce

Challah bread French toast with cinnamon, powdered sugar, and maple syrup



Crêpes filled with strawberries and vanilla cream

Crispy bacon strips

Gourmet breakfast breads including mini danishes, croissants, muffins, banana nut bread, and scones



Hash brown potatoes

Home fries with white onions, red peppers, and yellow peppers

Sausage patties



Sausage, egg, and cheese English muffins or croissant sandwiches

Scalloped potatoes

Three-cheese quiche with olives, mushrooms, red peppers, and onions



Turkey sausage links

Vegetable frittata with cheddar cheese, mushrooms, red peppers, and sweet white onions



Wild berries topped with zabaglione au grand marnier

Yogurt parfaits with granola crumbles



BARBEQUES & PICNICS

Avocado pico de gallo salad

Barbeque beef brisket

Caprese salad with mozzarella cheese, tomatoes, and basil vinaigrette

Citrus salad with grapefruit, navel oranges, golden pineapple, and crystallized ginger garnish

Corn and red pepper salad

Cranberry glazed turkey medallions

Grilled cumin chicken medallions with cream sauce

Grilled vegetable platter with zucchini, red and yellow peppers, and asparagus

Italian redskin potato salad with parsley and vinaigrette dressing

Jalapeno poppers with spicy raspberry sauce

Macho nachos with chili, jack and cheddar cheeses, tomatoes, lettuce, sour cream, and jalapenos

Meatloaf medallions with mushroom gravy

Mesquite chicken breasts with honey barbeque sauce

Poppy seed coleslaw

Red cabbage basket filled with blue cheese barbeque dip and surrounded by fresh cut vegetables

Slow-roasted pulled pork barbeque

Traditional potato salad

Vegetable ratatouille with zucchini, squash, onions, tomatoes, and goat cheese

Waldorf salad with walnuts, apples, and celery

