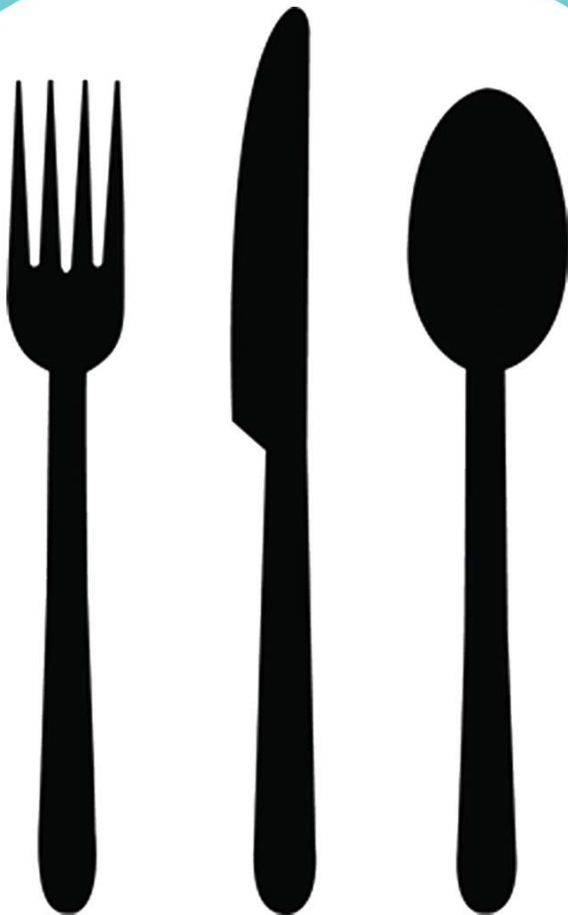


CHIC EATS
catering

catering menu

updated June 2014



CHIC EATS catering

appetizers

assorted hot appetizers

Grecian Stuffed Portabella
Mushrooms with Spinach,
Feta Cheese, + Sausage

Warm Apricots stuffed with
Blue Cheese, Walnuts,
wrapped in Prosciutto

Chorizo Sausage,
Fresh Mozzarella, +
Arugula Empanadas

Wonton Cups filled with Goat
Cheese, Dried Cranberries,
Pears, + Orange Zest

Phyllo Triangles filled
with Mushrooms, Ricotta
Cheese, + Fresh Herbs

Spicy Thai Ground Pork
served on Seared Tortillas
topped with Pepper Cheese

Crisp Shrimp Spring Rolls with
Housin Dipping Sauce

Tomato + Basil Tarts



assorted cold appetizers

Baby Red Potatoes with Sour
Cream + Caviar
or with Dijon Mustard,
Gorgonzola, + Chopped
Rosemary Walnuts

Seared Lime Peppered Beef
Carpaccio served
with Horseradish Spread
+ Fresh Arugula

Cucumber Cups filled
with Carpaccio,
Ahi Tuna,
+ Wasabi Mayo

Endive Spears Filled with
Mango, Blue Cheese, +
Toasted Pecans

Grilled Asparagus wrapped
in Prosciutto + Puff Pastry

Thai Lettuce Wraps with
Tropical Dipping Sauce

Vietnamese Summer
Veggie Spring Rolls



appetizers

mini hors d'oeuvres cakes

Mini Classic Crab Cakes
with Caper Dill Sauce

Mini Zucchini Fritter Cakes
with Lemon Chive Sauce

Mini Black Bean Cakes
with Ancho Chili Sauce



crostini's

Fresh Italian Tomato
Basil Bruschetta

Caramelized Onion +
Roquefort Bruschetta

Pepper Crusted Beef
Tenderloin
with Cranberry Chutney

Roasted Red Pepper, Spinach,
Goat Cheese, +
Pine Nuts Bruschetta

Mediterranean Olive +
Nut Bruschetta



dips, spreads + nibbles

dips + spreads served with assorted crackers

Roasted Garlic Hummus
served with Pita Chips

Guacamole, Tomato Salsa, or
Mango Salsa served with
Tortilla Chips

Wild Mushroom Pate
served with Baguette

Blue Cheese, Bacon,
+ Almond Spread

Goat Cheese Balls rolled in
Green Olive, Herbs, + Nuts

Roasted Eggplant, Garlic,
Sundried Tomato
Spread

Hot Crab + Artichoke Spread

Sundried Tomato + Pesto Torte

Parmesan Pastry Straws





~ appetizers ~

skewers

Grilled Asian Beef Strips
served w/ Ginger Soy Dipping
Sauce

Grilled Vegetables w/
Fresh Basil Pesto

Indian spiced Chicken served
w/ Peanut Dipping Sauce

Chili Lime Grilled Shrimp
served w/ Sweet-n-Sour
Sauce



seafood

Garlic Smoked Salmon
served with Cucumbers and
Fresh Lemon Dill Sauce

Chilled Southwest
Scallops served
in Lettuce Cups

Barbecued Oysters or
Oysters on the Half Shell
served with Chipotle Butter

Chilled Shrimp and Basil
in Fresh Ponzu Sauce

Asian Stir Fried Shrimp
served in Endive Cups

Spicy Tomato
Marinated Mussels





appetizer platters

*small serves 15-20 guests
large serves 35-50 guests*

Antipasto Platter

An Italian collection of meats, cheeses, olives, and marinated vegetables

Imported Cheese Platter

Fine imported cheese beautifully arranged in whole wedges and slices and garnished with fresh fruit and spiced candied nuts

Fresh Fruit Platter

Offering a fresh array of the season's freshest fruit
Subject to market availability

Crudité Basket

Garden fresh seasonal vegetables served with an herb dip

Kahlua Pecan Brie En Croute

A mixture of Kahlua, caramel and pecan in a Danish brie wrapped in a butter puff pastry. Served with crackers and fresh fruit

Mini Sandwich Platter

Assorted silver dollar multi grain rolls served with your choice of spreads, such as roasted red pepper, creamy blue cheese, roasted garlic hummus, basil parmesan, or caramelized red onion marmalade. Topped with an assortment of sliced turkey, roast beef, ham, smoke salmon, and thinly sliced vegetables

Mediterranean Selection

Artfully arranged assortment of prosciutto, grilled vegetables, olives, artichoke hearts, radishes, hummus, celery, cucumbers, and red pepper yogurt dip on a bed of greens and served with pita and sliced feta cheese

Tex Mex Layer

Abundant layers of roasted red and ancho peppers, homemade guacamole, chunky salsa, sour cream, black olives, diced red onion, corn, fresh tomatoes, vegetarian refried beans, Mexican black beans, and shredded cheeses. Served with authentic tortilla chips

International Skewer Sampler

Assorted skewers served with various dipping sauces





❧ full menu ❧

menu options

option 1: three entrée selections, two vegetable selections, two pasta/grain/rice selections + two salads or one soup

option 2: two entrée selections, two vegetable selections, two pasta/grain/rice selections + one salad

option 3: one entrée selection, one vegetable + one salad

*all options include an assortment of breads and flavored butters.
consult your caterer to create your custom menu*



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~ soup + salad ~

salads

Spinach Salad with Green Apples,
Dried Cherries, Goat Cheese
Medallions, + Toasted
Rosemary Walnuts with a
Balsamic Vinaigrette Dressing

Mixed Greens with Roasted Red
Peppers, Mandarin Oranges, +
Sweetened Pecans with a Honey
Mustard Vinaigrette Dressing

Fresh Mozzarella, Tomato,
Red Onion, + Basil with a
Pesto Vinaigrette Dressing

Classic Caesar with
Parmesan Wafers



soup

Roasted Tomato +
Fresh Herb Gazpacho

Roasted Garlic +
Goat Cheese Crostini

Curried Butternut Squash
+ Fresh Sage

Cream of Wild Mushroom
+ Barley

Chilled Avocado +
Cucumber

Cream of Leek +
Potato Soup

Chippino
Seafood Stew



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entrees

pasta entrees

Linguine tossed with Roma Tomatoes Red Onions, Fresh Basil, Garlic, Olive Oil, + Parmesan

Shrimp, Artichokes, Fresh Peppers, + Tomatoes tossed in a Roasted Red Pepper Cream Sauce over Penne Pasta

Rigatoni tossed with Sausage, Roasted Red Peppers, Spinach, Garlic, + Pine Nuts mixed in a light Herb Broth

Grilled Chicken, Asparagus, Prosciutto, Wild Mushrooms mixed in Fresh Basil Pesto over Orecchietta Pasta

Penn Pasta with Artichokes, Mushrooms, + Sundried Tomatoes sautéed in a Spicy Chipotle Butter tossed with Basil, Fresh Spinach, Pine Nuts + Goat Cheese

Grilled Chicken, Mushrooms, + Sweet Peas over Bow Tie Pasta with Gorgonzola Cream Sauce



kabobs

Variety of Peppers, Chicken Breast with Fresh Sage Butter

Lamb, Zucchini, + Squash with Fresh Rosemary

Pork Tenderloin, Red Onion, + Pineapple with Chipotle Plum Sauce

Beef Tenderloin, Fresh Mushrooms with Aged Balsamic Glaze

Margarita Shrimp + Scallops



CHIC EATS catering

entrees

beef entrees

Garlic and Peppered Medallions
stuffed
with Sundried Tomatoes, Kalamata
Olives,
Spinach, + Goat Cheese

Top Sirloin w/ Wild Mushrooms,
Pearled Onions,
and Peppercorn Sauce

Petite Filet Marinated w/ a side of
Dijon Gorgonzola Cheese Sauce

Herb Roasted Lamb Chops



poultry entrees

Parmesan Chicken Breast stuffed with
Sundried Tomatoes, Kalamata Olives,
Spinach, + Goat Cheese

Roasted Quartered
Chickens seasoned with
Garlic Italian Herbs

Pecan Crusted Chicken Breast
basted with a light
White Wine Dijon Sauce

Tequila Lime Chicken Breast



CHIC EATS catering

entrees

pork entrees

Medallions seared with Prosciutto
+ dressed with an assortment of
Mushrooms + drizzled with a
Basil Lemon Butter sauce

Pork Loin stuffed with
Roasted Red Peppers, Ricotta Cheese,
Spinach, + Fresh Herbs

Grilled Teriyaki Pork Chop
with a Mango Apricot Salsa



seafood entrees

Baked Orange Roughy
topped with Olive Tapenade

Trout Almandine sautéed in a
White Wine Lemon Sauce

Sautéed Tilapia with Wild
Mushrooms, Spinach, +
Roasted Tomatoes

Oven Roasted Salmon with
Red + Yellow Peppers, + Capers
with a Wasabi Cream Sauce

Shrimp + Scallops grilled in a
Buttery Orange Lime Cilantro Sauce





graduation food ideas

Wings Parmesan Garlic, Teriyaki, Sweet-n-Sour, Buffalo	Sliders Burger, Hot Ham & Cheese, Meatball, Chicken Parm	Chicken Skewers BBQ, Asian BBQ, Lemon Pesto, Honey Mustard
Build Your Own Sausage Dog or Build Your Own Hot Dog	Bacon Cheeseburger Bombs	Italian Beef with Au Jus and Buns
"Not So Sloppy" Sloppy Joes with Mini Buns	Braised and Smoked Brisket Sliced and Served with Buns	Marinated Sliced Skirt Steak with Horseradish Cream
Single Served Kabobs Chicken & Peppers, Tenderloin & Mushrooms, Shrimp	Pulled Pork BBQ with BBQ Sauce Trio	Chicken Caesar Wraps
Asian Chicken Lettuce Wraps	BLTs	Mini Muffaletta's Layered Italian Meats, Cheeses, and Tomatoes
Fried Chicken	Pimento Cheese & Turkey Pinwheels	Stuffed Pizza Bread
Nacho Bar Taco Bar	Butter Mashed Potato Bar with Bacon, Sour Cream, Cheddar Cheese	Special Chic Eats Pigs in a Blanket
Summer Chicken Salad with Grapes, Celery, Cranberries with Petite Croissants	Stuffed Italian or Mexican Shells	Sweet Linguini Pasta Salad
Four Cheese Mac N Cheese	Loaded Mashed Potatoes with Bacon, Cheddar Cheese, Sour Cream & Chives	Parmesan Alfredo Shells
Caprese Salad	Classic Caesar Salad with Homemade Croutons	Asian Crunch Slaw Salad
Fresh Berry Spinach Salad	Greek Salad or Greek Pasta Salad	Corn Salad w/ Avacados and Roasted Peppers
Home Style Potato Salad	Creamy Slaw	Tomato, Cucumber, & Onion Salad
Vegetable Cups with Fresh Herb Dip	Antipasti Skewers	Fiesta Trio Dips & Chips Cheddar Queso, Fresh Salsa, Ranch or Quacamole
Taco Tarts	Mini Empanadas	Stuffed Mushroom Caps with Cream Cheese Filling
	Hot Spinach & Artichoke With Pita Wedges	





delectable desserts

Fresh Peach Bread Pudding served with a
Jack Daniels Carmel Sauce
+ Fresh Whipping Cream

Fresh Strawberry Almond Romanoff
+ Almond Liquor infused Strawberries
+ Fresh Whipping Cream

Double Chocolate Fudge Brownie
served with homemade
Espresso Ice Cream + topped with
Chocolate Covered Espresso Bean

Fresh Key Lime Pie

Individual Fresh Berry Tarts

Apple Crisp with
Dried Fruit + Crème Fraiche

Raspberry Orange Trifle
a slice of Orange Pound Cake topped
with Fresh Raspberries +
Orange Whipped Cream

Lemon Strawberry Shortcake

Blueberries + Cream Cheese Cake

Tiramisu

