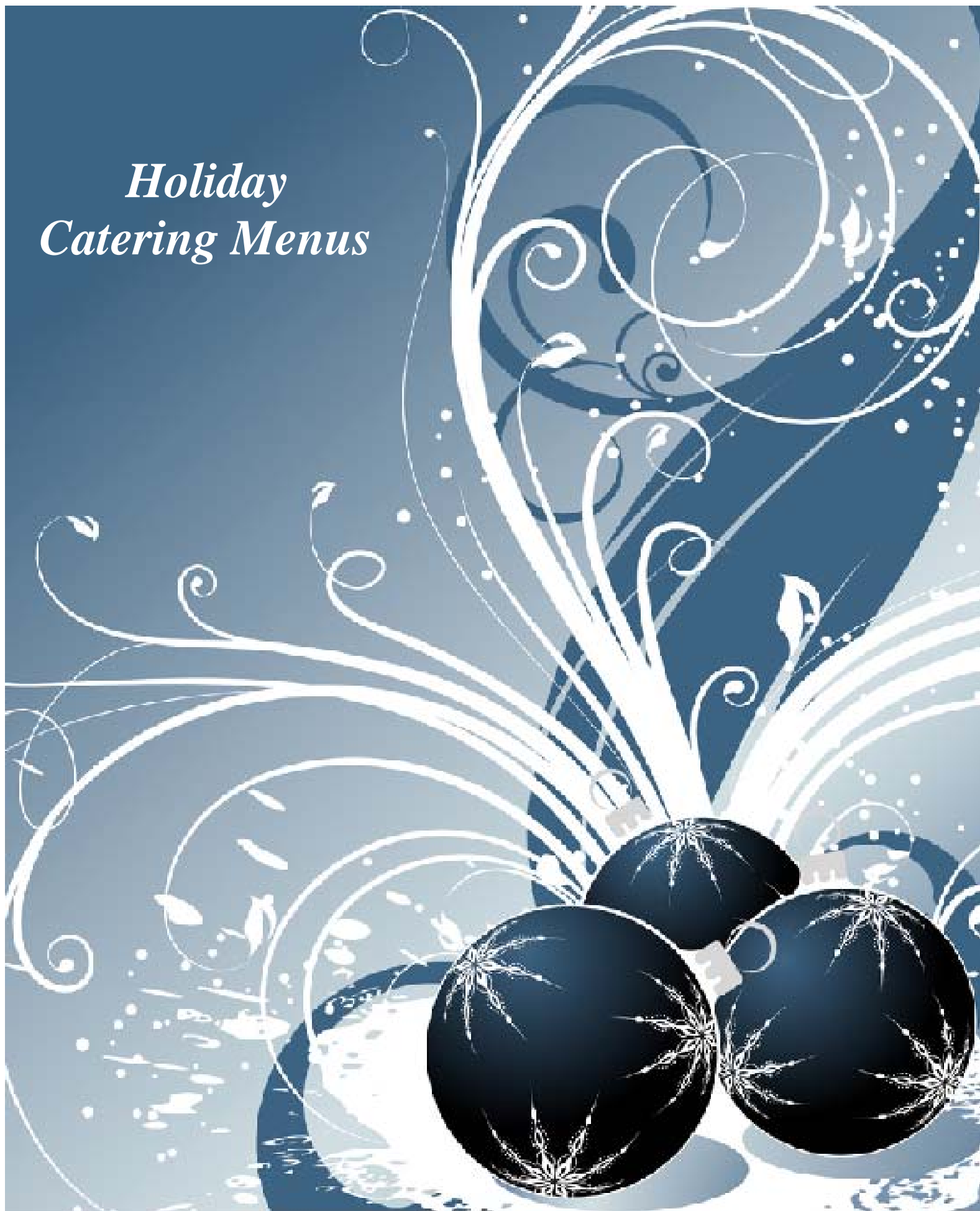


*Holiday  
Catering Menus*



# *A La Carte Hors D'oeuvres*

cold or room temperature  
by the dozen



## *Stuffed Mini Muffins*

- \*Cornbread with a Praline Cream Cheese & Caramel Drizzle
  - \*Butter Roll with Brie & Mango Chutney
  - \*Herb Roll with Tapenade, Mascarpone & a Fresh Basil Leaf
  - \*Cornbread with Goat Cheese & a Raspberry Drizzle
- \$20.99 (min 1 dozen each selection)

## *Cheese Ball Lollipops*

- \*Southwestern on a Tortilla Strip Skewer
  - \*Southern Pecan & Blue Cheese Crusted Grape on a Birch Branch Skewer
- \$14.99 (Min 1 dozen each selection)



## *Tennessee Cheese Straw Chicken Tenders*

With a Red Pepper Jelly Dip  
\$29.99

Mini Croissant, Honey Glazed Ham,  
Brie & Raspberry Preserves  
\$29.99

## *Bacon Wrapped Water Chestnuts*

\$23.99

## *Mini Old Fashioned Turkey Sandwich*

Thick Slices of Roasted Turkey Breast  
With Cranberry Relish & Cream Cheese  
\$23.99

## *Chili Almond Shrimp Skewers*

\$29.99

## *Pancetta atop a Pear Slice*

Topped with Boursin Cheese  
& a Orange Blossom Honey Drizzle  
\$25.99

## *Herb Crusted Beef Tenderloin*

Sliced and Presented on Silver Dollar Rolls  
With Creamy Horseradish & Spicy Dijon  
\$42.99  
(minimum 3 dozen)

## *Sesame Crusted Chicken Tender*

With a Asian Plum Dip  
\$29.99

## *Pétite Country Ham Biscuit*

Diced Country Ham on  
a Mini Homemade Biscuit  
With a Red Pepper Jelly Spread  
\$24.99

## *Mini Grilled Chicken Pesto Slider*

With Bruschetta Topping & Pesto  
\$23.99

## *Holiday Wrap Quarters*

\$21.99

## *Fig & Goat Cheese Flatbread*

Herbed Goat Cheese  
Topped with Sliced Fig & Balsamic Drizzle  
\$25.99

## *Vegetable Crudités*

Parmesan Ranch & Hummus  
\$39.99 serves 10 – 12  
\$189.99 serves 50 – 60  
\$359.99 serves 100 – 120

## *Apple Butter Puff Pastry*

Topped with a Blueberry Stilton  
& Green Apple Compote  
\$21.99

## *Fruit & Cheese Display*

With Sweet Fruit Dip  
\$44.99 serves 10 – 12  
\$219.99 serves 50 – 60  
\$429.99 serves 100 – 120

# *A La Carte Hors D'oeuvres*

hot  
by the dozen



## *Mini Croquettes*

- \*Mediterranean Chicken Croquette with a Sherry Cream Sauce
  - \*Shrimp and Salmon Croquette with a Crawfish Juliee
  - \*Turkey Croquettes with a Sage Crust & Cranberry Cream Sauce
- \$30.99 (min 1 dozen each selection)

## *Sweet Corn & Lobster Pot Pie*

Served with Crème Fraiche on the side  
\$29.99

## *Mini Reuben in Puff Pastry*

\$27.99

## *Kalamata Olive, Artichoke & Cheese Tartlets*

\$26.99

## *Falafel Slider on a Wheat Roll*

Served with Taziki on the side  
\$26.99

## *Buffalo Chicken Spring Roll*

Served with a  
Warm Blue Cream Sauce  
\$26.99

## *Spicy Thai Wings*

With Plum Sauce & Red Curry  
\$22.99

## *Mini Sheppard's Pie*

\$29.99

## *Feta & Sun-dried Tomatoes*

Seasoned and wrapped in Fillo  
\$20.99

## *Meatballs with a Twist*

- \*Cajun – Beef Meatball stuffed with Andouille Sausage Potato Hash, served with a Bordelaise Sauce
- \*Italian – Beef Meatball with Italian Herbs topped with Mozzarella & Tomato with a Pesto Cream Sauce
- \*Holiday – Turkey Meatball with Cornbread Stuffing served in Traditional Pan Gravy
- \*Asian – Beef Meatball with Ginger, Soy, Sesame & Garlic, served with a Ginger Soy Mirin Sauce
- \*Southwestern – Beef Meatball with Cilantro, Lime, Peppers, Onions & Tomatoes, served with our Santa Fe Spinach Con Queso Dip

\$20.99

## *Mini Soup Boules*

Tomato Bisque & Pesto  
Or French Onion  
\$26.99

## *Fried Devil Eggs*

With a Green Olive Tapenade  
\$25.99

## *Asian Short Rib Mini Pot Pies*

\$29.99

## *Chef's Famous Chips & Spinach Con Queso*

\$19.99 to serve 10-15 guests

## *Smoked Gouda Mac & Cheese Balls*

With a Blush Cream Sauce  
\$29.99

## *Artichoke Cheddar Dip & Homemade Pita Chips*

\$29.99 to serve 10-15 guests





# Holiday Reception Stations



10 Person Minimum

## *Crab Cake Action Station*

Chef attendant will make these delights on site!

- \*Traditional Crab Cakes with a Remoulade Sauce
- \*Sesame Crab Cakes with a Soy Ginger Reduction
- \*Southwestern Crab Cake with a Cilantro Cream Sauce

\$8.99 per person, plus attendant fee (\$150.00)

A La Carte (no attendant) \$35.99 per dozen

## *Lump BBQ Gulf Shrimp*

Served with

### *Smoked Gouda Grits*

Chef Attended Short Plate Station

\$12.99 per person, Attendant fee required

## *Southern Fried Chicken*

With Roasted Red Pepper Coulis

Served with

## *Brie & White Truffle Macaroni and Cheese*

&

Asparagus Tips

Chef Attended Short Plate Station

\$10.99 per person, Attendant fee required

## *Boneless Beef Short Ribs*

Mushroom Crusted topped with Tobacco Onions

Served with

### *Cubed Sweet Potatoes with Rosemary*

Chef Attended Short Plate Station

\$10.99 per person Attendant fee required

## *Quesadilla Station*

\*Roasted Sweet Potato & Tomatillo

With Goat Cheese, Caramelized Onions, &  
Roasted Red Pepper served with Salsa Verde

\*Smoked Chicken & Bacon

With Cheddar Cheese, Caramelized Onions and Peppers,  
Served with a Cilantro Spicy Chipotle Salsa

\*Corn & Crab

Roasted Corn & Jumbo Lump Crab with Pepperjack Cheese,  
Onions, Tomatoes & Peppers

Served with Cilantro Lime Crème Fraiche

Station comes with Pico De Gallo & Guacamole

\$7.99 per person, plus attendant fee (\$150.00)

A la Carte (no attendant), \$35.99 per dozen

## *Gourmet Macaroni & Cheese Station*

Choose 2 of your favorite Mac & Cheese Flavors!

\*Lobster & Brie

\*Smoked Gouda

\*Classic Cheddar

\*Creamy Alfredo

\*Spicy Pepperjack

Served with Silver Dollar Rolls

& a Condiment Bar:

Scallions, Blue Cheese, Parmesan Cheese, Cheddar Cheese,

Bacon Crumbles, Diced Ham

Red and Green Peppers, Fresh Mushrooms

& Sautéed Mushrooms and Onions

\$6.99 per person



# *Holiday Reception Stations*



## *Breads & Spreads*

White Bean & Mustard Greens with Bacon, Sage & Lemon Juice  
Edamame Hummus  
Black Olive Tapenade  
Dried Cranberry Walnut Cheese Ball  
Roasted Red Pepper & Eggplant Tapenade  
Pesto & Sun-dried Tomato Savory Cheesecake

Served with these Delightful Dippers:  
Crispy Wonton Crackers, Focaccia Squares,  
Crispy Sesame Breadsticks & Artisan Crostini

\$5.99 per person

## *Slider Station*

\*Meatball sliders on a Mini Hoagie Rolls with Shaved Parmesan & Spicy Marinara

\*Mini Hotdogs with Ketchup, Mustard, & Tennessee Chow-Chow

\*Mini Falafel Slider with Taziki

\*Mini Hamburger Sliders or Black Bean Veggie Burger

With your choice of America, Cheddar, Provolone, Swiss, Colby Jack, Gouda or Pepperjack Cheese  
Served with Ketchup, Mustard, Pickles, Basil Mayo or Dijon Mayo

\*Mini BBQ Sliders served with Traditional BBQ Sauce and House Coleslaw

\*Mini Philly Cheese Steak Served on a Mini Hoagie Rolls with Peppers, Onions & Cheese

\*Mini Tuna Steak Burger with Limoncello Dill Tartar Sauce, Cajun Remoulade, and a Basil Mayo

Choose 2, \$7.99 per person, plus attendant fee (\$150.00)

Choose 3, \$9.99 per person, plus attendant fee (\$150.00)

A La Carte (no attendant) \$25.99 per dozen, Tuna Burgers are \$29.99 per dozen

# Reception Packages



## Winter Wonderland

*Lavish Fruit Display  
With a Grand Marnier Fruit Dip*

*Vegetable Crudités  
With Hummus & Parmesan Ranch Dip*

### *Breads & Spreads*

*Focaccia, Asiago Bread, Sourdough Bread, Breadsticks & Crostini  
Blue Cheese, Cream Cheese, Chopped Walnuts & Dried Cranberries  
Roasted Red Pepper & Eggplant Tapenade  
Savory Cheesecake with Garlic, Pesto & Herbs*



### **Choose 3:**

*Smoked Gouda Mac & Cheese Balls*

*Corn, Tomato and Avocado Salad  
Served over a Homemade Tortilla Round*

*Stuffed Mini Muffins*

*Fig & Goat Cheese Flat Bread*

*Feta & Sun-dried Tomatoes in Fillo*

*Wild Rice Orzo in Mini Savory Cones*

*Holiday Wrap Quarters*

*Mini Soup Boules*

*Cheese Ball Lollipops*

*Kalamata Artichoke & Cheese Tartlet*

*Pancetta & Pear with Boursin & Honey*

### **Choose 2:**

*Mini BBQ Sliders*

*Mini Cheeseburger*

*Mini Philly Cheese Steak*

*Sesame OR Tennessee Cheese Crusted Chicken Bites*

*Buffalo Chicken Spring Rolls*

*Ham & Cheddar Scones*

*Mini Chicken & Pesto Slider*

*Raspberry Pork Loin Rolls*

*Mini Old Fashioned Turkey Sandwiches*

*Meatballs with a Twist  
(Assorted Stuffed Meatballs, please ask)*

*Coconut Shrimp Lollipops*

**Served with  
Assorted Petite Holiday Desserts!**

**\$28.00 per person**

# Reception Packages



## Holiday Sparkle

*Lavish Fruit Display  
With a Grand Marnier Fruit Dip*

*Chef's Market Homemade Tortilla Chips  
With Santa Fe Spinach Con Queso*



### Choose 2:

*Smoked Gouda Mac & Cheese Balls*

*Corn, Tomato and Avocado Salad  
Served over a Homemade Tortilla Round*

*Stuffed Mini Muffins*

*Crispy Veggie Spring Rolls*

*Florentine or Sausage Stuffed Mushrooms*

*Cheese Ball Lollipops*

*Goat Cheese Stuffed Strawberries with Pine Nuts*

### Choose 2:

*Mini BBQ Sliders*

*Mini Cheeseburgers*

*Mini Philly Cheese Steak*

*Holiday Wrap Quarters*

*Sesame OR Tennessee Cheese Straw  
Crusted Chicken Bites*

*Mini Chicken & Pesto Slider*

*Raspberry Pork Loin Rolls*

*Spicy Thai Chicken Wings*

*Mini Old Fashioned Turkey Sandwich*

*Meatballs with a Twist  
(Assorted Stuffed Meatballs, please ask)*

**Served with  
Assorted Petite Holiday Desserts!**

**\$19.00 per person**



### *Holiday Cheer!*

Fresh Sliced Seasonal Fruit Tray

Herb Crusted Turkey Breast  
Apricot Brandy Glazed Ham

Traditional Giblet Gravy  
Traditional Cornbread Dressing  
Garlic Roasted Mashed Potatoes  
Green Bean Amandine

Club Med Salad  
Ambrosia Salad  
Cranberry Relish

Yeast Rolls

Chocolate Elvis Cake  
Strawberries and Cream Cake

Select Iced Tea

\$23.99 per person, 25 person minimum

# *Reception & Buffet Packages*



### *Holiday Wrap Feast*

Club Med Salad

A Selection of our Holiday Full Wraps:

\*Turkey & Orzo Wild Rice Wrap

With Lettuce and Cream Cheese Spread

\*Chicken, Blue Cheese, Grapes, Spicy Pecan Vinaigrette  
& Apple Butter Cream Cheese Spread

\*Ham & Smoked Cheddar

With Asparagus, Pine Nuts, & Rosemary Mayo

Chef's Market Gourmet Tortilla Chips  
With Spinach Con Queso

Ambrosia Salad  
Holiday Dessert Bars

Select Iced Tea

\$15.99 per person, 10 person minimum

### *Delight!*

Seasonal Fresh Fruit and Berries with Fruit Dip

Gourmet Cheese Platter with Gourmet Crackers

Vegetable Crudités with Parmesan Ranch & Hummus

Chef's Market Gourmet Tortilla Chips  
With Spinach Con Queso

Chef's Gourmet Holiday Wrap Quarters

Assorted Holiday Dessert Bars

Tango Mint Tea Punch

\$15.99 per person, 10 person minimum

# Buffet Packages



## *Holiday Feativity!*

Homemade Herbed Pita Chips with Artichoke Cheddar Dip

Fresh Sliced Seasonal Fruit and Gourmet Cheese Display

Club Med Salad

Baby Greens, Strawberries, Goat Cheese, Pine Nuts  
With a Sesame Seed Vinaigrette Dressing

Herb Crusted Beef Tenderloin  
With Spicy Dijon & Horseradish

Apple & Brie Stuffed Chicken Breasts

Avocado & Pumpkin Seed Crusted Salmon  
With a Charred Tomato Chutney

Sautéed Asparagus

Yukon Gold & Sweet Potato Gruyere Gratin

Winter Roasted Vegetables with a Balsamic Drizzle

Warm Yeast Rolls

Red Velvet Cake  
Jingle Bell Rock Chocolate Elvis Cake  
Bourbon Balls & Truffles

Tango Mint Tea, Soda, & Water  
Gourmet Coffee Bar, three flavors of your choice, with a smorgasbord of condiments

\$55.99 per person  
(50 person minimum)



# *Divine Desserts*



## *Cheesecake Lollipops*

- \*White & Dark Chocolate Covered
  - \*White Chocolate covered & rolled in Crushed Peppermint
  - \*Dark Chocolate & rolled in Peanuts
- \$27.99 per dozen  
(minimum 1 dozen per type)

## *Cupcakes*

- (Assorted flavors available)
- Mini Cupcakettes, \$1.75 each
  - Regular Cupcakes, \$2.50 each
  - Jumbo Cupcakes, \$3.95 each
- Minimum 1 dozen per variety chosen

## *Whole Cakes*

- Strawberries & Cream, Ultimate Chocolate, Red Velvet
- Hummingbird, Poundcake with Caramel Fudge Icing
- Chocolate Elvis, Lemon Curd, German Chocolate,
- Pumpkin Roles & Yule Logs
- \$39.99 each
- Carrot Cake or Cheesecake
- \$55.00 each

## *Individual Teardrop Mousse Cakes*

- Peanut Butter Chocolate
- White Chocolate & Raspberry
- Chocolate Mocha
- \$47.99 per dozen
- Minimum 1 dozen per variety chosen

## *Holiday Brunch Punch*

- Pureed Bananas & Pomegranate Juice
- With Orange & Pineapple Juice and Coco Lopez
- \$16.99 per gallon

## *Holiday Dessert Bar & Truffle Tray*

- Truffles, Holiday Cookies, Brownies, & More!
- 2 pieces per person
- \$2.29 per person

## *Dessert Potstickers*

- \*Strawberry Cream Cheese
- \*Chocolate & Cashews
- \*Milk Chocolate Ganache
- \$24.99 per dozen
- (minimum 3 dozen)

## *Holiday Cookie Tray*

- Christmas Cookie Assortment
- Along with our everyday favorites!
- 2 pieces per person

# Catering Terms & Conditions



## Event Staffing

There is a \$150 fee for each professionally trained server at your event. Event staff will arrive 2 hours before your event start time and will attend to the event so that you can be a guest at your own party. Your event planner will assist you in the number of staff that you will need to ensure your event is a success. We also provide ABC Certified Bartenders, please ask!

## Payment

There will be a twenty percent (20%) fee added for operational costs plus state sales tax of 9.25%. Chef's Market accepts corporate checks, cash, VISA, MasterCard, Discover, American Express, & Diner's club, and pre-approved house accounts. We require a 20% deposit, and all events must

be paid in full three business days prior or guaranteed with a Credit Card unless otherwise approved by our accounting office. Please see Credit Card Authorization Form on the next page.

## Bar Service

Although Chef's Market does not have a liquor license, we are happy to lend our expertise in planning for bar services, including suggestions of beer and wine brands, quantity, etc.

Additionally, we offer the following bar services

Chef's Market will provide bar-set-ups, mixers, ice, bar tools, soda, and bottled water, based on the rate schedule below:

Full Bar, \$3.99 per person

Beer and Wine Bar, \$1.99 per person

Ice, Coolers, and Bar Tools only, \$1.00 per person

## Tablescaping

Full Service catering includes lavish tablescaping, based on your specific color and theme requirements. We have an extensive inventory of decorations and props that allow us to accommodate almost any theme or décor desired by the client. We have many special holiday sets, please ask!

## Additional Services

Please note that we routinely provide other services such as venue selection, and florals for both buffet & seating tables, specialty linen rentals, china, stemware, & equipment rentals, vendor selections & more! Pricing for these things are on a case by case basis, please feel free to call or email me anytime for a specific quote!

**Shannon@chefsmarket.com**  
**615-851-2433**





## **CREDIT CARD AUTHORIZATION**

\_\_\_\_\_  
(Individual and Group name),  
Hereby authorizes Chef's Market Café & Takeaway to charge the credit card listed below for the requested advance deposit and final payment for the event(s) that occur on the following date(s):

\_\_\_\_\_

\*If direct billing has been approved this credit card will be charged for the grand total due if the above event is not paid within 15 days after conclusion of the event.

Type of Credit Card: \_\_\_\_\_

Name on Credit Card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Billing Zip Code: \_\_\_\_\_

Authorization Code: \_\_\_\_\_

\_\_\_\_\_  
Signature of Authorized User or Card Holder

\_\_\_\_\_  
Date