

Happy Holidays

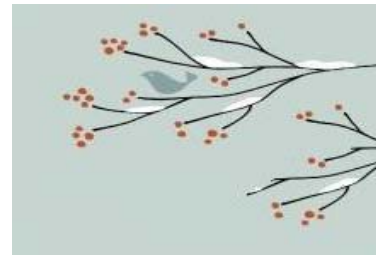
2011

Chef's Market  
Holiday Menus

# A la Carte Hors D'oeuvres

## Cold or Room Temperature

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Tennessee Cheese Straw Chicken Tenders  
With Red Pepper Jelly, \$35 dozen

Sesame Crusted Chicken Tenders  
With Asian Plum Sauce, \$35 dozen

Ham & Jam  
Mini Croissant, Honey Glazed Ham  
With Brie & Raspberry Preserves, \$33 dozen

Thick Sliced Turkey  
With Cranberry Pecan Cream Cheese  
On a Mini Wheat Roll, \$33 dozen

Southern Pecan & Blue Cheese Crusted Grapes, \$17 doz

Chili Almond Shrimp Skewers, \$35 dozen

Smoked Mexican Chicken Salad in a Corn Cup, \$24 dozen

Honey Sesame Seared Sweet Potato Lollipops, \$18 dozen

Blue Cheese, Mascarpone & Red Onion Tartlet, \$30 dozen

Curried Chicken Salad on Toasted Naan Round, \$26 dozen

Petite Country Ham Biscuit  
With Raspberry Honey Mustard, \$30 dozen

Petite Fried Green Tomatoes  
With Pimento Cheese on a Mini Biscuit,  
\$24 dozen

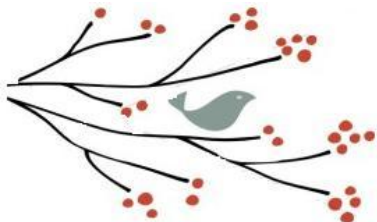
Toasted Flatbread Selection  
\*Fig & Goat Cheese with Balsamic Drizzle  
\*Roasted Red Pepper Hummus with Black Olives  
\*Smoked Salmon Mousse  
\$24 dozen (minimum 1 dozen per variety)

Stuffed Mini Muffins  
\*Cornbread with Goat Cheese & Raspberry Coulis  
\*Butter Spoon Roll with Brie & Mango Chutney  
\*Herb Roll with Mascarpone & Green Olive Tapenade  
\$22 dozen (minimum 1 dozen per selection)

Herb Crusted Beef Tenderloin  
On Silver Dollar Rolls  
With Horseradish & Spicy Dijon, \$46 dozen

Raspberry Chipotle Pork Tenderloin  
On Silver Dollar Rolls  
With Whole Grain Dijon, \$42 dozen

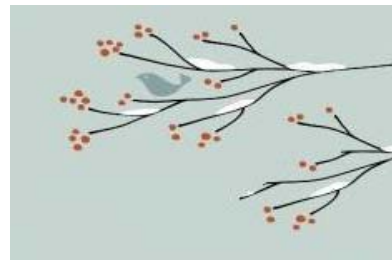
Smoked Salmon Bruschetta  
With a Dill Cheese Spread  
\$32 dozen



# A la Carte Hors D'oeuvres

Hot

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Sweet Potato Casserole Bites

In Puff Pastry with Mini Marshmallows, \$22 dozen

5 Spice Roasted Duck Egg Rolls

With Sesame Plum Sauce, \$38 dozen

Mini Hoe Cake with Pulled Pork BBQ

Jack Daniels BBQ Sauce, \$24 dozen

Roasted Petit Pan Squash with Squash

Casserole & Candied Bacon, \$33 dozen

Spicy Thai Wings, \$25 dozen

Smoked Gouda Mac & Cheese Cupcakettes, \$24 dozen

Walking Green Bean Casserole Bites in a Mini Wonton Cup, \$22 dozen

Creole Shrimp atop a Wild Rice Cake, \$38 dozen

Buffalo Chicken Spring Rolls with Blue Cheese Dip, \$30 dozen

Ahi Tuna on Jalapeno Risotto Cake

With Cilantro Crème Fraiche, \$42 per dozen

Duck Confit on Mini Cheddar Biscuit

With Blackberry Coulis, \$38 dozen

Fontina Polenta Cake with Basil & Garlic

Topped with Pancetta & Diced Tomatoes, \$31 dozen

Creole Beer Shrimp with Rosemary

Atop a Wild Rice Cake, \$38 dozen

Mini Croquettes

\*Mediterranean Chicken with Sherry Cream Sauce

\*Salmon with Crawfish Julie

\*Turkey with Sage & Cranberry Sauce

\$30 dozen (minimum 1 dozen per variety)

Mini Soup Boules

\*Tomato Bisque with Pesto

\*French Onion

\*Corn & Crab Chowder

\$31 dozen

Mini Slider Selections

\*Citrus BBQ Duck Sliders, \$31 doz

\*Chicken Pesto Slider with Bruschetta, \$26 doz

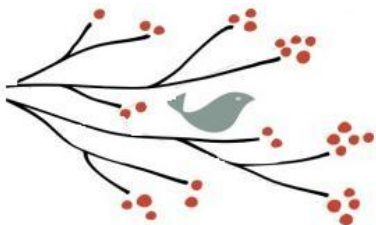
\*Philly Cheese Steak, \$29 doz

\*Chicken Philly, \$33 doz

\*Falafel with Tzatziki, \$24 doz

\*Crab Cake with Cajun Remoulade, \$35 doz

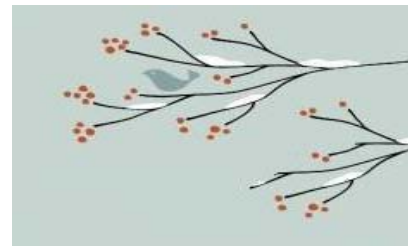
\*Angus Burgers, \$28 doz



# Hors D'oeuvres

## Dips, Spreads & Displays

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### Breads & Spreads

Choose 3 Dips:

White Bean Dip with Bacon, Lemon & Sage

Edamame Hummus

Traditional Hummus

Roasted Red Pepper Hummus

Black Olive Tapenade

Green Olive Tapenade

Roasted Red Pepper & Eggplant Caponata

Homemade Pimento Cheese

Roasted Shallot & Chive Cream Cheese Dip

Smoked Salmon Mousse

Southern Blue Cheese Dip

Served with Assorted Dippers to include Focaccia, Crispy Breadsticks & Crostini

\$54, serves 10 - 12

\$245, serves 50 - 60

Traditional Hummus with Herbed Pita Chips, \$21.99, serves 10 - 12

Homemade Pimento Cheese with Artisan Crostini, \$23.99, serves 10 - 12

Artichoke Cheddar Dip With Herbed Pita Chips, \$34.99, serves 10 - 12

Santa Fe Spinach Con Queso & Homemade Tortilla Chips, \$23.99, serves 10 - 12

### Fruit and Cheese Display

With Sweet Fruit Dip

\$49.99, serves 10 - 12

236.99, serves 50 - 60

### Vegetable Crudités

With Hummus & Parmesan Ranch

43.99, serves 10 - 12

208.99, serves 50 - 60

### Create-Your -Own Appetizer Party Box

Fall Leaf or Christmas Tree Shaped Tortillas

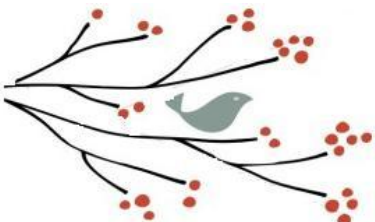
Mini Sesame Cones & Artisan Crostini

Homemade Pimento Cheese, Green Olive Tapenade & Traditional Hummus

\$49 per box, Serves 12 - 15

Appetizers come ready to assemble!

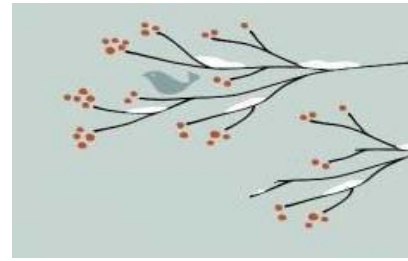
Pretty Box & Packaging, good for a gift or for your own use!



# Action Stations

Chef Attended

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## Quesadilla Sauté Station

\*Sweet Potatoes, Tomatillo, Goat Cheese & Roasted Red Pepper

\*Smoked Chicken, Bacon, Cheddar & Peppers

\*Corn & Crab with Pepperjack, Onions, Tomatoes & Peppers

Served with

Pico De Gallo, Sour Cream, Guacamole, Cilantro Lime Crème Fraiche, Chipotle Salsa, & Salsa Verde

\$9 per person plus attendant fee

## Crab Cake Sauté Station

\*Traditional Crab Cakes

\*Sesame Crab Cakes

\*Southwestern Crab Cakes

Served with

Classic Remoulade, Soy Ginger Reduction, & Cilantro Cream Sauce

\$12 per person, plus attendant fee

## Chef Attended Action Stations

Chef will build Tapas Style Plates for your guests to enjoy!

Pulled Pork BBQ

On a Parmesan Herb Grit Cake

Southern Fried Catfish

With Jicama Coleslaw & Crispy Hushpuppies

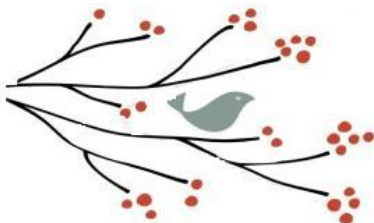
Jack Daniels Boneless Braised Beef Short Ribs

With Sweet Potato Cakes

Cheese Straw Chicken Bites

With Baked Smoked Gouda Mac & Cheese

Ask For Pricing, Attendants Required



# Packages

## Reception

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Lavish Fruit & Cheese Display  
With Sweet Fruit Dip & Gourmet Crackers

Vegetable Crudités  
With Hummus & Parmesan Ranch

Santa Fe Spinach Con Queso  
Homemade Tortilla Chips

Choose 2

Smoked Gouda Mac & Cheese Cupcakettes  
Stuffed Mini Muffins (see variety on page 1)  
Wild Rice Orzo Salad in Mini Sesame Cones  
Mini Soup Boules (see variety on page 2)  
Toasted Flatbread Rounds (see variety on page 1)  
Sweet Potato Casserole Bites

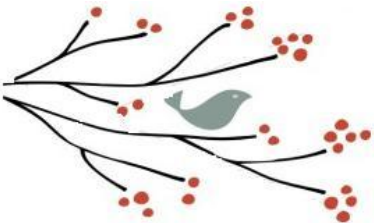
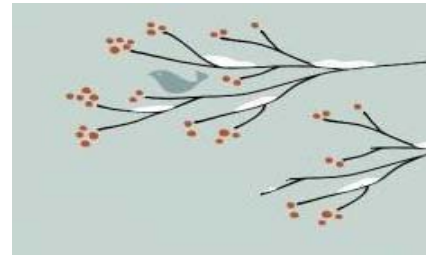
Choose 2

Mini Sliders (see variety on page 2)  
Reconstructed Clam Chowder  
Mini Croquettes (see variety on page 2)  
Spicy Thai Wings  
Sesame Crusted Chicken Bites  
Tennessee Cheese Straw Chicken Bites  
Calypso Pork Loin Rolls  
Mini Crab Cakes (see variety on page 4)  
Buffalo Chicken Spring Rolls  
Coconut Shrimp Lollipops  
Curried Chicken Salad on Toasted Naan

Assorted Petite Holiday Desserts

Tango Mint Fruit Tea

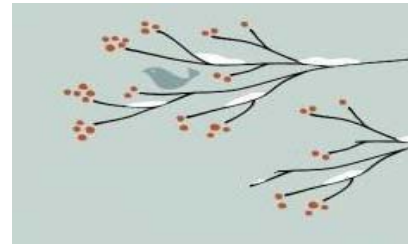
\$28 per person



# Packages

## Casual Lunch & Afternoon Receptions

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### Holiday Wrap Feast

#### Club Med Salad

Baby Greens with Strawberries, Goat Cheese, Pine Nuts & Sesame Seed Vinaigrette

#### Holiday Wraps

Turkey, Wild Rice Orzo Salad, Lettuce & Cream Cheese Spread  
Chicken, Blue Cheese, Grapes, Spiced Pecan Vinaigrette & Apple Butter Cream Cheese  
Ham & Smoked Cheddar with Asparagus, Pine Nuts & Rosemary Mayo

Chef's Market Gourmet Tortilla Chips & Spinach Con Queso

#### Holiday Dessert Bars

Tango Mint Fruit Tea OR Select Iced Tea

\$19 per person, 10 person minimum

### Santa's Snacks

Seasonal Fresh Fruit & Berries with Sweet Fruit Dip

Gourmet Cheese Platter with Gourmet Crackers

Vegetable Crudités with Parmesan Ranch & Hummus

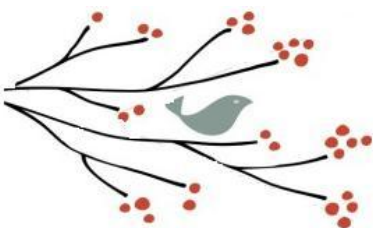
Santa Fe Spinach Con Queso & Homemade Tortilla Chips

Chef's Gourmet Holiday Wrap Quarters

Assorted Petite Holiday Desserts

Tango Mint Fruit Tea OR Select Iced Tea

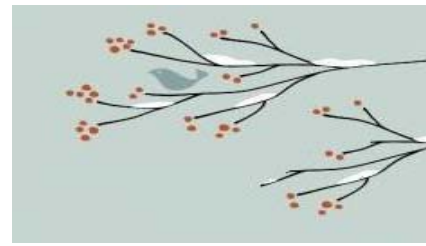
\$19 per person, 10 person minimum



# Packages

## Casual Lunch & Dinner

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### The Family Gathering

Fresh Sliced Seasonal Fruit Tray

Herb Crusted Turkey Breast  
Apricot Brandy Glazed Ham

Traditional Cornbread Dressing  
Giblet Gravy

Garlic Roasted Mashed Potatoes  
Green Beans Amandine

Club Med Salad  
Ambrosia Salad  
Cranberry Pecan Relish

Yeast Rolls

Ultimate Chocolate Cake  
Strawberries & Cream Cake

Select Iced Tea

\$24 per person, Lunch  
\$26 per person, Dinner  
25 person minimum

### By The Hearth

Choice of 1 entree:

Herb Crusted Turkey Breast  
Apricot Brandy Glazed Ham

Choice of 3 sides

Garlic Roasted Mashed Potatoes, Green Beans  
Amandine, Cornbread Dressing & Gravy,

Sweet Potato Casserole, Club Med Salad,  
Ambrosia Salad

(Other options available, please ask)

Assorted Holiday Dessert Bars  
Tango Mint Fruit Tea or Select Iced Tea

\$19 per person, Lunch

\$21 per person, Dinner

10 person minimum

### Holiday Cheer

Choice of 1 entree:

Herb Crusted Turkey Breast  
Apricot Brandy Glazed Ham

Choice of 2 sides:

Garlic Roasted Mashed Potatoes, Green Beans Amandine  
Cornbread Dressing & Gravy, Sweet Potato Casserole

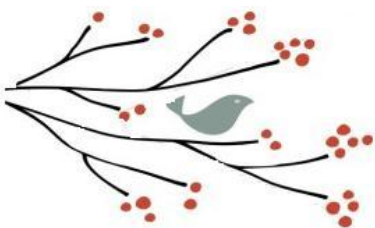
Club Med Salad, Ambrosia Salad

(Other options available, please ask)

\$14 per person, Lunch

\$16 per person, Dinner

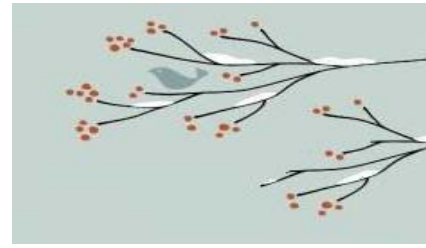
10 person minimum



# Packages

## Dinner

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### Holiday Feastivity

#### Appetizers

Artichoke Cheddar Dip  
Homemade Herbed Pita Chips

Fresh Sliced Fruit & Cheese Display

Savory Pesto Cheesecake with Assorted Crostini & Breadsticks

#### Dinner

##### Holiday Cheer Salad

Baby Greens, Grapes, Spiced Pecans, Blue Cheese  
Sliced Apples & Dried Cranberries

With a Spiced Pecan Vinaigrette

##### Entrée Selections:

Herb Crusted Beef Tenderloin with Spicy Dijon & Horseradish

Apple & Brie Stuffed Chicken Breast

Avocado & Pumpkin Seed Crusted Salmon with Charred Tomato Chutney

Chipotle Raspberry Pork Tenderloin

Sun-dried Tomato & Three Cheese Stuffed Chicken Breast with a Mornay Sauce

Yukon Gold & Sweet Potato Gruyere Gratin

Winter Roasted Marinated Vegetable Display with Balsamic Drizzle

Warm Yeast Rolls & Sliced Artisan Breads

Red Velvet Cake, Ultimate Chocolate Cake

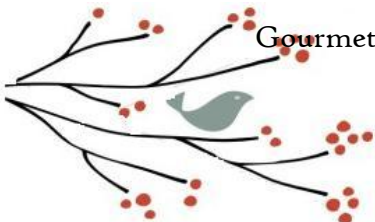
Bourbon Balls & Holiday Truffles

Tango Mint Fruit Tea, Soda, Water

Gourmet Coffee Bar with 2 flavors of choice and a smorgasbord of condiments

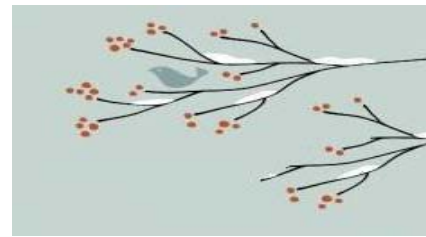
Choice of 2 entrees, \$49

Choice of 3 entrees, \$58



# Catering Terms & Conditions

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## 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

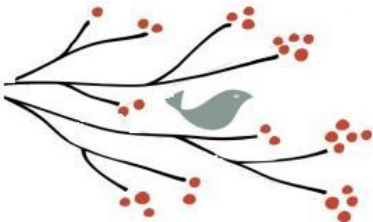
Ice, Coolers, and Bar Tools only, \$1.00 per person

## 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 items are on a case by case basis,



Please call or email for a specific quote:

[Catering@chefsmarket.com](mailto:Catering@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