

Chef's
MARKET
• CAFE & TAKE AWAY •

Office & Casual Catering

Appetizers



Santa Fe Spinach Con Queso with Homemade Chips

Our signature spinach con queso with
Chef's Market's homemade tortilla chips.

21.99 serves 12 – 15

89.99 serves 50 – 60

Artichoke Cheddar Dip with Pita Chips

35.99 serves 10 – 12

175.99 serves 50 – 60

Fruit & Cheese Platter

Gourmet cheeses with seasonal fresh fruit
& berries, served with crackers.

44.99 serves 10 – 12

214.99 serves 50 – 60

Vegetable Crudité

Fresh crisp vegetables with hummus &
Parmesan ranch.

39.99 serves 10 – 12

189.99 serves 50 – 60

Chef's Signature Wrap Quarter Tray

A tray of our select signature wrap
sandwiches cut into appetizer size pieces.

44.99 serves 10 – 12

214.99 serves 50 – 60

Sesame Chicken Tenders

Served with an Asian plum sauce.

65.99 serves 10 – 12

279.99 serves 50 – 60

Black Forrest Ham Scones

Thick cut ham served on a cheddar chive
scone with raspberry honey mustard sauce.

59.99 serves 10 – 12

269.99 serves 50 – 60

Raspberry Pork Loin Rolls

Whole grain Dijon roasted pork loin thinly
sliced and served on silver dollar rolls
with a wonderful raspberry honey
mustard sauce.

59.99 serves 10 – 12

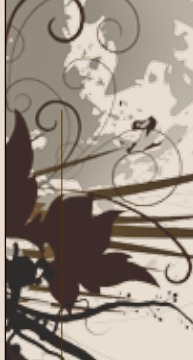
269.99 serves 50 – 60



Please ask about our custom appetizer selections.

Ⓢ = Chef's Value

Breakfast



On the Go!

Fresh baked pastry tray, fresh fruit & Chef's blend coffee or OJ
5.49 per person (min. order 10)

Quick & Hearty!

Petite quiche, fresh fruit & Chef's blend coffee or OJ
Choose either bacon artichoke, Florentine, or ham & swiss
6.49 per person (min. order 10)

Oh So Continental!

A delicious combination of morning favorites including muffins, scones, cinnamon batons, cream cheese almond croissants, preserves & sweet butter served with a display of fresh fruit and seasonal berries & Chef's blend coffee or OJ
7.99 per person (min. order 10)

Traditional Tennessee Breakfast

Cheddar scrambled eggs, hash browns, crisp Applewood bacon, sausage links, and a fresh fruit tray. Choice of biscuits & gravy or bagels & pastries.
11.99 per person

Frittata Buffet

Your choice of frittata (baked Italian omelette), crisp Applewood smoked bacon or sausage links, fresh fruit salad, assorted breakfast breads and fresh baked biscuits with butter and preserves.

- Frittata Selections -

Florentine - Spinach, sauteed sweet onion & three cheeses.

Country Mixed Grill - Bacon, country sausage & Black Forrest ham with three cheeses.

Other options available, please ask
12.99 per person



A la carte

Individual Fruit Parfaits

Diced fresh fruit, homemade granola, layered with vanilla yogurt. 39.99 per dozen

Berry-Berry Wraps

Strawberries and blueberries tossed with a cinnamon & balsamic vinaigrette, with homemade granola, drizzled with honey wrapped in a spinach tortilla, and sealed with a cream cheese spread, cut into quarters.
23.99 per dozen

Petite Quiche

Bacon Artichoke, Florentine, or Ham & Swiss.
48.99 per dozen (min. 1 dozen per variety selected)

Assorted Pastries

Chef's choice selection of fresh baked pastries & muffins.
24.99 per dozen

Boxed Breakfast

Fresh baked scone & bagel with cream cheese, preserves, whole apple & OJ. 6.49 per person

breakfast

salads, salads, salads

wraps & sandwiches

gourmet comfort meals

Salads



Salad Trio

Your choice of any three of our market or leafy salads.
8.99 per person

Market or Leafy Salad

Individual portion, 3.69 per person.

Mongo Bowl, serves 10, 35.99
Entrée Portion, 8.99 per person

All salads are served with artisan bread toast points.

Market Salad Selections

Greek Pasta Salad

Garden spiral pasta tossed with sun-dried tomatoes, artichoke hearts, kalamata olives, feta cheese and an olive oil & red wine dressing.

Berry Berry Good Salad

Juicy strawberries and blueberries tossed in a cinnamon balsamic dressing.

Italian Pasta Salad

Garden penne pasta blended with diced Roma tomatoes, red peppers, broccoli, salami and a blend of three cheeses, mixed with a light olive oil Italian vinaigrette & fresh snipped basil.

Fresh Fruit Salad

Fresh honeydews, cantaloupes, red grapes, pineapple, and strawberries are diced daily to ensure the freshest fruit salad.

Old Fashioned Chicken Salad

Diced chicken breast tossed with fresh green peppers, celery, pickles, pecans, red grapes and mayo.

Corn and Avocado Salad

Yellow shoepeg corn and ripe avocado tossed with cilantro lime vinaigrette and garnished with grape tomatoes.

Basil Lemon Tuna Salad

Albacore tuna, Roma tomatoes, scallions, red onions, and lemon zest, mixed together with a fresh basil mayonnaise.

 = Chef's Value



Smoked Mexican Chicken Salad

Smoked chicken breast diced and blended with jicama, tomatillas, fresh cilantro and an exotic salsa tossed with a chipotle sauce.

Other choices available such as our Southwestern Potato Salad, Cucumber Tomato & Onion Salad, Ambrosia, Tabouleh, Beijing Chicken Salad, Spanish Couscous or Jicama Coleslaw.

Wild Rice and Orzo Salad

With dried cranberries, toasted almonds, corn, currants, diced onions, red and yellow peppers, tossed lightly in balsamic vinaigrette.



Salads



Leafy Salad Selections

Club Med Salad

Gourmet baby greens topped with fresh strawberries, goat cheese & toasted pine nuts. Served with sesame seed vinaigrette.

Baseline Salad

Baby greens topped with your choice of any of our Market Salad Selections, served with your choice of dressing.

Apple Joe Salad

Gourmet baby greens topped with grapes, bleu cheese, spicy pecans, and red delicious apples, served with a spicy pecan vinaigrette.

Beijing Salad

Baby greens & marinated asian vegetables to include bean sprouts, water chestnuts, red & yellow peppers, snow peas, bok choy & mandarin oranges garnished with wonton strips and served with a miso dressing.

Southwest Salad

Chopped Romaine lettuce, topped with our Corn & Avocado Market Salad, served with an ancho chili ranch dressing and tortilla strips.



Add grilled chicken, chicken or tuna salad to any Leafy Salad Selection for 3.00 per person.

Greek Salad

Fresh Romaine lettuce, feta cheese, artichokes, kalamata olives, plum tomatoes with an artichoke vinaigrette.

All salads are served with artisan bread toast points.

Traditional Caesar & Garden Salads as well as a variety of dressings are available, *please ask!*

gourmet comfort meals
wraps & sandwiches
salads, salads, salads

Wraps &

Chef's Market Wrap or Sandwich Feast

Choice of wraps or sandwiches & choice of salad.

Chef's homemade tortilla chips & spinach con queso.

Gourmet dessert bar tray.

- ① Half wrap/sandwich 10.99 per person
- ① Full wrap/sandwich 12.99 per person

Value Wrap Feast

Full wrap assortment of ham, turkey, old fashioned chicken salad & veggie
Chef's chips & a gourmet cookie tray. 8.99 per person

Create-Your-Own Sandwich Buffet

Each deli buffet comes with a choice of three meats: cappicola, mortadella, salami, roasted top round of beef, Black Forrest ham, roasted turkey breast, old fashioned chicken salad, smoked mexican chicken salad, or basil lemon tuna salad. Also served with assorted fresh sliced breads, cheese & condiment tray & Chef's homemade tortilla chips.

10.49 per person. *Add our spinach con queso for only 1.50 more!

Boxed Lunch Selections

These boxed lunches will please your schedule and your wallet!

Sandwich or wrap boxed lunch served with Chef's homemade tortilla chips, choice of salad & sweet treat.

Full sandwich/wrap. 11.99 per person
Half sandwich/wrap. 9.99 per person

Grab & Go Value Boxed Lunch

- ① Full sandwich or wrap, potato chips & sweet treat. 8.49 per person



Sandwiches



Wrap/Sandwich Selections

Classic Club

Smoked turkey, black forrest ham, bacon, lettuce, tomato, swiss and cheddar cheese with Dijon mayonnaise.

Turkey, Avocado, & Swiss

Smoked turkey, avocado, swiss cheese, romaine lettuce, and tomato.

Ham, Cheddar & Asparagus

Black Forrest ham, cheddar cheese, asparagus, lettuce, tomatoes, & a rosemary dijon.

Roasted Beef & Cheddar

Shaved roast beef with cheddar cheese, lettuce, red onion, and horseradish crème fraiche.

Old-Fashioned Chicken Salad

Diced chicken breast tossed with fresh green peppers, celery, pickles, pecans, red grapes, and with lettuce and tomato.

Veggie Lovers

Seasonal Vegetable seared with Basil Balsamic Vinaigrette on Onion Focaccia or a Spinach Tortilla with Baby Greens, Sliced Tomato, Provolone, & Sprouts

Italian Deli

Mortadella, salami, cappicola, mozzarella, romaine, basil mayo, and sweet cherry peppers.

Basil Lemon Tuna Salad

Albacore tuna, Roma tomatoes, scallions, red onions, jicama coleslaw, baby greens and lemon zest, mixed together with a fresh basil mayonnaise.

Other wraps available, please ask your catering professional!

Gourmet Comfort Meals

Gourmet Comfort Meals are served hot, hearty, and delicious! Choice of One Entrée, Two Accompaniments & served with assorted homemade rolls & butter.

Chef's Hot Chicken Salad

Diced chicken breast baked with almonds, celery, and a creamy cheese sauce topped with cheddar cheese. Served with homemade tortilla strips. 12.49

New England Style Pot Roast

A tender beef round roasted and garnished with carrots and celery with a demi-glace. 12.49

Jerusalem Chicken

Chicken breast marinated with herbs, white wine and olive oil, then slow roasted with olives, capers and prunes. 12.49

Calypto Roasted Pork Loin

Island marinated slow roasted pork loin presented with pineapple mango and tropical fruit salsa. 12.49

Salmon Filet

Fresh, never frozen, seared salmon with a light Cajun seasoning, poached with a court-bullion. 15.49

Grilled Vegetable Moussaka

Layered eggplant, summer squash, and zucchini, baked together with Parmesan cheese topped with a roasted red pepper. 14.49

Pepperjack Chicken Pasta

Diced chicken breast and penne pasta tossed with a pepperjack cream sauce. Oh so good with a slight kick! 9.99

Accompaniments

Roasted Rosemary Potatoes

Wild Rice Pilaf

Macaroni Alfredo

Sweet Potato Casserole

Roasted Garlic Mashed Potatoes

Green Beans Amandine

Vegetable Medley

Parisian Glazed Carrots

Buttered Corn

Creamed Spinach

Cowboy Baked Beans

Vegetable Casserole

Choose a Market or Leafy Salad from page 4 & 5

***Additional Entrée, 4.99 per person**

(\$6.99 for salmon or moussaka)

***Additional Side, 1.99 per person**

🍷 = Chef's Value





Beverages

Joe-To-Go

Fresh brewed Chef's blend, locally roasted served with sweeteners and cream.

Small coffee box, 17.99

serves 10 - 12 cups

Medium cambro, 45.99

serves 30 - 35 cups

Orange Juice

8.99 per gallon

Commanders Brunch Punch

Pineapple, orange & a hint of coconut.

14.99 per gallon

Chef's Tango Mint Fruit Tea

A delightfully sweet blend of pineapple, orange & a mint in a decaffeinated tea.

9.99 per gallon

Lemonade

Classic Pink, Strawberry, or Mango

8.99 per gallon

Tea

Sweetened or Unsweetened

7.99 per gallon

Soda

Coke, Diet Coke, Sprite

Canned, 1.50 each

Old fashioned glass bottle, 1.75 each

Bottled Juices

2.50 each

Bottled Water

1.50 each



All cold beverages come with cups and ice where appropriate



Dessert Bar Tray Sampler

A luscious variety of petite dessert bars, & scrumptious chocolate truffles. (2 pieces per person)
2.29 per person

Desserts



Cookie Tray

Gourmet cookie assortment including our truffle filled cookies.
1.99 per person

Pastry Chef's Platter

Selection of fabulous cake slices beautifully plattered.
4.79 per person

Whole Cakes

Chocolate Elvis, Ultimate Chocolate Cake, Carrot Cake, Strawberries & Cream Cake, Lemon Curd Cake, Hummingbird Cake & more.
39.99 and up



White Chocolate Banana Pudding

A Southern classic made extra special with white chocolate.
3.29 per person



Truffle Tray

An assortment of our scrumptious cake truffles. (2 pieces per person)
2.59 per person



Catering



Chef's Market Weddings and Special Events

Celebrated as a Nashville leader in culinary skill and presentation, Chef's Market offers a team of culinary, design and logistical experts. Their creativity, ingenuity, and flexibility have allowed them to successfully orchestrate catered events both large and small, from formal corporate galas and wedding receptions to casual get-togethers and outdoor affairs.

**Please call our catering
professionals today!
615-851-2433**



Ordering

Ordering

Please call between 8:00am and 5:00pm Monday – Friday. Most orders will be accepted if they are called in at least one business day in advance.

Payments

Chef's Market accepts corporate checks, cash, VISA, MasterCard, Discover, America Express, Diner's Club and pre-approved house accounts. Cancellations to confirmed orders may be subject to cancellation fees, please ask for details.

Delivery

Delivery is available for orders meeting a minimum of \$100.00. A 20% delivery charge is applicable to all delivery orders. Ask about special delivery fees for large and/or frequent orders. Deliveries in excess of 20 miles may be subject to additional fees, please ask.



INSPIRED FOOD... HERE, HOME, ANYWHERE

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