



SPECIAL EVENTS MENU & SERVICES

CITY CHEFS has a variety of menus for you to choose from. Our breakfast & lunch menu was designed as an introduction to what we have to offer. Our experienced sales staff will help you customize any menu to meet your specific event needs and budget. From cocktail receptions to large corporate events, social affairs and intimate dinners, we are happy to assist you.

EVENT VENUES

CITY CHEFS is happy to assist you with finding a venue which best meets your event needs. If you already have a place in mind, we would need to do a site inspection to familiarize ourselves with your venue sometime before your event. We will arrange a time to meet and together we will decide on a timeline for a successful event. There is no fee for this service.

EQUIPMENT RENTALS

CITY CHEFS can arrange your entire equipment rental needs for your event. China, glassware, flatware, linens, tables, chairs, floral arrangements and audio visual needs are just some of the services that we can assist with. Essentially, your entire event needs can be coordinated directly through our staff. All rentals & CITY CHEFS products will usually be picked up the day after the event, unless otherwise requested.

SERVICE STAFF

CITY CHEFS has a professional team in place for all of your service needs. Uniformed chefs, event captains, servers and hostesses are available. *Some of our menus do require a chef onsite. To ensure quality is maintained, please allow us to assist in determining how many professionals you will need to ensure a successful event.

DEPOSITS, FINAL PAYMENT & CANCELLATION POLICY

CITY CHEFS does require a signed contract & 50% deposit in order to secure our services for your event. Final payment is due prior to the day of your event. We do require 72 hours notice for all cancelled events. Any cost incurred to CITY CHEFS at the time of cancellation will be billed accordingly. We understand that there are some unforeseen circumstances and will do our best to ease your transition.



PASSED HORS D'OEUVRES

POULTRY

Chicken with Mojito Mango Salsa
Crisp plantain chip

Thai Duck Spring Rolls
Rice paper, Ginger hoisin dressing

Pate de Foie Gras
Caramelized pears, Cipollini onion,
Port glaze

Buffalo Chicken Spring Rolls
Aged cheddar, Blue cheese dipping
sauce

Chicken Bisteeya
Flaky pastry, Raisins, Toasted almonds

Oriental Sesame Chicken Satay
Orange- lime reduction

Smoked Muscovy Duck Breast
Fig compote, Thyme

Lacquered Duck Breast
Huckleberry-brandly sauce

Grilled Chicken Quesadilla
Pepper jack, Charred tomato salsa

Brazilian Empanadas
Chicken, Goat cheese, Spring peas

Steamed Chicken Gyoza
Sweet dipping Sauce

BEEF, PORK & LAMB

Bacon Wrapped Dates
Goat cheese mousse

Skirt Steak Skewers
Sweet soy, Ginger glazed

Pepper Crusted Filet Mignon
Dijon crème, Toasted brioche

Beef Samosas
Minted yogurt sauce

Mini Ruben Triangles
Toasted rye, Russian dressing

Beef Empanada
Traditional

Braised Short Rib Tacos
Roasted pepper salsa

Mini Burgers
Caramelized onion, with or without
cheese

Filet Mignon Crepe
Grilled scallion, Red pepper aioli

Beef Chimichurri Skewers
Garlic Cilantro

Lamb Spedinis
Charred eggplant, Harissa

Herb Crusted Baby Lamb Chops
Rosemary scented

Pan Seared Kobe Beef Skewers
Spicy mango glaze



SEAFOOD

Maine Lobster Salad

Toasted brioche

Lobster Summer Roll

Mango, Fresh mint

Jumbo Lump Crab Cakes

Red pepper aioli

Moroccan Shrimp

Spiced carrot reduction

Thai Lobster Roll

Daikon sprouts, Fresh ginger, Chives

House Cured Gravlox

Black bread, Dill crème fraîche

Herb Grilled Shrimp

Chimichurri dipping sauce

City Chefs Sushi, Maki & Sashimi

Market selection of the finest fish

Seared Sea Scallops

Parsley, Truffle emulsion

Golden Imperial Oscetra or Beluga

Caviar

Buckwheat blinis, Crème fraîche

Sesame Seared Yellowfin Tuna

Crispy triangles, Scallion, Wasabi.
Ginger

Honey Glazed Shrimp

Toasted sesame seeds

Toro Tartar

Lemon oil served, English cucumber
round

Peekytoe Crab

Pink grapefruit, Avocado, Toasted
almonds, Rice cracker

Spicy Shrimp Quesadilla

Mango Salsa



VEGETARIAN

Vietnamese Style Spring Rolls

Citrus soy dipping sauce

Pumpkin Ravioli

Brown butter sauce

Wild Mushroom & Goat Cheese

Crostini

Drizzled with truffle oil

Asparagus & Goat Cheese Mousse

Diced beets, Black bread toast points

Crispy Risotto Cakes

Sun-dried tomato, Crème fraîche,
Crispy leeks

Caramelized Pear & Fontina Tartlet

White truffle oil

Warm Mushroom Pockets

•Hoisin glaze

Corn Fritters

Crème Fraiche. Smoked jalapeno relish

Toasted Cheese Triangles

Truffle oil

Toasted Bocconcini Triangles

Fresh basil, Oven dried tomatoes,
Fresh mozzarella

Puff Pastry Pizzetta

Oven roasted tomatoes, Chevre

Caprese Canapes

Cherry tomatoes,
Baby mozzarella,
Basil, Balsamic reduction

Sweet Corn & Spring Pea Ravioli

brown butter sauce & asiago cheese

Stuffed Oakwood Shitake Mushroom

Apple and chestnut chutney



STATIONARY HORS D'OEUVRES

LAND

Grilled Chicken Skewers

Lemon

Chicken or Pork Dumplings

Soy ginger

Sichuan Beef Skewers

Garlic, Sichuan peppercorns

Pepper Crusted Filet Mignon

Toasted brioche, Dijon crème fraîche

Spicy Lamb Meatballs

Mint yogurt dipping sauces

Chimichurri Skirt Steak Skewers

Creamy cilantro dipping sauce

Mini Pulled Pork Sandwiches

Mini onion rolls

BBQ Chicken Pizza

Thin crust

Buffalo Style or Buttermilk Fried Chicken Wings

Blue cheese dressing, Carrots, Celery

Free Range Chicken Yamaguchi

Coconut crusted. Carrot, Asparagus
& Spinach roulade

Chicken Tender Trio

Sesame, Pecan, Panko Breaded
Honey-mustard Texas BBQ,
Maple-Dijon, Red Pepper Aioli

SEA

Roasted Sazon Spiced Shrimp

Chili-lime Dipping Sauce

Shrimp Shumai

Soy ginger

Sushi, Sashimi & Maki Assortment

Wasabi, Ginger, Soy sauce

Classic Shrimp Cocktail

Mignonette cocktail sauce

East & West Coast Oyster Display

Freshly shucked, Classic mignonette
Cocktail sauce

Lobster & Stone Crab

Drawn butter, Lemon wedges

Grilled Shrimp

Lemon herbed

Honey Glazed Shrimp

Citrus-soy dipping sauce



VEGETARIAN

Summer Rolls

Glass noodles, Fresh vegetables,
Rice paper. Citrus-soy dipping sauce

Tri Color tortilla Chips

Charred tomato salsa & Guacamole

Jalapeño Poppers

Three-cheese stuffed jalapeno peppers

Classic Bruschetta

Plum tomatoes, Onion, Cilantro,
Oil & Vinegar

Baked Spanikopita

Spinach, Feta, Cucumber raita

Vegetable Dumplings

Soy ginger dipping sauce



STATIONARY HORS D'OEUVRE PLATTERS

Medium serves 10-15 guests. Large serves 15-20 guests.

City Chefs Classic Cheese Board

Sharp Cheddar, Brie, Blue Cheese, Goat Cheese & Smoked Gouda
Garnished with Seasonal Fruit, Flat Bread, Crackers, Bread Sticks

Artisanal Cheese Board

(Selection of hand crafted cheeses, changes day to day)
Garnished with seasonal fruit, Dried fruit, Flatbread, Crackers, Selection of nuts

Seasonal Fresh Sliced Fruit Platter

Small (6-10) \$60, Medium (10-15) \$100, Large (15-20) \$140

Fruit & Cheese

Organic Vegetable Crudités

Mediterranean Dipping Platter

Hummus, Baba ghanoush, Cucumber riata, Spiced pita crisps
With Grilled Chicken Skewers

Assorted Spanish Tapas

Spicy chili shrimp, Grilled Chorizo skewer, Orange marinated chicken skewer,
Beef empanadas, Manchego baton wrapped with grilled eggplant,
Crispy panchetta deviled eggs Assorted olives, Crusty breads

Handmade Rainbow Tortilla Chips

Fresh tomato salsa or mango salsa. Homemade Guacamole & Salsa

Assorted Crostini & Dip

Toasted sourdough rounds with:
Black olive tapenade, Tuscan white bean spread, Fresh local tomato-basil & ricotta salsa

Mexican Fiesta

Beef chimmichurri skewers, Chicken & fontina quesadillas, grilled vegetable & black bean burritos,
Charred tomato salsa, Sour cream, Guacamole, Rainbow tortilla chips (*some items are best served hot*)

Venetian Style Antipasto

Marinated & grilled zucchini, Roasted bell peppers, Artichoke hearts, Salami, Sopressata,
Prosciutto, Provolone cheese, Bocconcini, Assortment of olives, Marinated mushrooms,
Crusty bread Grain. mustard



STATIONARY HORS D'OEUVRE PLATTERS

Medium serves 10-15 guests. Large serves 15-20 guests.

Mediterranean Mixed Grill Basket

Gilled herbed chicken skewers, Marinated bocconcini, Roasted zucchini sticks, Sun-dried tomatoes Grilled red onions, Black olive tapenade, Tomato & basil bruschetta, Stuffed grape leaves, Spiced pita crisps

Pacific Rim

Szechuan shrimp skewers, Thai red curry chicken skewers, Vegetable summer rolls, ginger, Wasabi, Scallion & sriracha dipping sauce

Assorted Skewers Basket

Chimichurri Steak, Chicken Satay, Grilled Shrimp, Yellow Squash, Zucchini, Dipping sauces Grilled shrimp skewers, Jalapeño rosemary chicken skewers, Grilled zucchini, Roasted beets & carrots, Sun-dried tomatoes, Parmesan cheese, Roasted red pepper aioli

Provençal Grill

Grilled shrimp skewers, Jalapeño rosemary chicken skewers, Grilled zucchini, Roasted beets & carrots, Sun-dried tomatoes, Parmesan cheese, Roasted red pepper aioli

Quesadillas Assortment

Spicy Shrimp, Black bean & Jack cheese, Chorizo & queso blanco, Grilled chicken & pepper jack Tomato salsa, Mango salsa, Tomatillo salsa

Trio of Shrimp Basket

Cherry tomatoes, Grilled zucchini, Honey-soy & Citrus soy dipping sauces

Assorted Empanadas

Chicken, Beef, Cheese

Charcuterie

Vegetable terrine, truffle mousse, pate de champagne, thinly sliced chorizo, dried cured saucisson, prosciutto, imported salami, olives, cornichons, dried fruits & nuts, Parmesan, artisanal breads, mustard

Assorted Homemade Chips

Plantain, Spiced pita, Tri-color tortilla, Truffle parmesan potato, Sweet Potato Mango & Tomato Salsas, Guacamole, Watercress Crème Fraiche, Red pepper dip



STATIONARY HORS D'OEUVRE PLATTERS

Medium serves 10-15 guests. Large serves 15-20 guests.

Ceviche Trio (Plantain • Yucca • Taro chips)

Salmon Ceviche-Oranges, Chives, Red onion, Cilantro

Red Snapper Ceviche-Coconut Milk, Lime, Tomato, Jalapeno

Bay Scallop Ceviche-Avocado, Lime, Cilantro

Chicken Tender Trio

Pecan, Sesame & Plain

BBQ, Honey-mustard & ketchup

Taste of the Caribbean

Cod fritters, Jerk chicken skewers, Curried baby lamb chops, Grilled plantain bowls with

Tostones with garlic mojo

Assorted Skewers Basket

Chimichurri Steak, Chicken Satay, Grilled Shrimp, Yellow Squash, Zucchini, Dipping sauces

Miniature Panini's (choose 3)

Grilled Tuscan vegetables & fontina with basil & black olive tapenade

Pesto chicken with buffalo mozzarella

Serrano ham & Manchego with arugula & fig chutney

Smoked turkey & gruyere with tomato & Dijon

Classic Cuban with ham, roasted pork, swiss, pickles & Dijon

Portobello mushrooms with herbed chevre & truffle oil

Grilled Cajun chicken with tomatoes, pepper jack & chipotle

Roast beef & gruyere with caramelized onions

Special Vegan - Vegetarian - Gluten Free

Summer roll in rice paper

Vegan Cheese Quesadillas

Zucchini Batons

Crispy tofu skewers Pesto Dipping Sauce

Cherry tomato with hummus

BBQ Vegan Chicken skewers



STATIONARY HORS D'OEUVRE PLATTERS

Medium serves 10-15 guests. Large serves 15-20 guests.

Vegetarian Antipasto

Herbed bocconcini on skewer, Smoked mozzarella & parmesan reggiano,
Marinated artichokes, Roasted red peppers, Grilled zucchini & eggplant, Assorted olives, Crusty breads

Vegetarian Bites

Wild Mushrooms in Phyllo cup
Black Bean, Goat Cheese, in Phyllo Triangle
Mini Quiche, Spinach & Goat Cheese
Zucchini cups, Chevre, Black Olive Tapenade
Cherry tomato with hummus

Chennai Assortment

Red Curry Marinated Shrimp
Grilled Marinated Lamb Chops
Turmeric Chicken Breast on Skewers
Vegetable Samosa
Cucumber, Red Peppers
Spicy Yogurt, Red Pepper Dipping Sauces



CITY CHEFS LUNCH & DINNER BUFFETS

VEGAN VEGETARIAN GLUTEN FREE MEALS ARE AVAILABLE

Most Entrees Can Be Prepared To Please Any Special Dietary Need

CHICKEN ENTREES

**Lime Chicken Breast, Pico de gallo,
Pan Roasted Free Range Chicken Breast
Herb Grilled Lemon Chicken
Teriyaki Chicken Breast
Tunisian Chicken Breast
Chicken Yamaguchi
Pecan Crusted Chicken
Rosemary Scented Chicken Breast
Chicken Yamaguchi
Stuffed Chicken Breast Goat Cheese - Sundried Tomatoes & Spinach
Porcini Crusted Chicken Breast
Balsamic Grilled Chicken Breast
Chicken Oreganata
Hoisin Glazed Duck Breast**

BEEF ENTREES

**Roasted Rib Eye
Asian Marinated Flank Steak
Pepper Crusted Strip Steak
Pepper Crusted Filet Mignon
Herb Grilled Rib Eye**



CITY CHEFS BUFFETS

Specialty Vegan & Vegetarian Meals Available. Please Inquire

SEAFOOD ENTREES

Scallion Crusted Mahi Mahi
Grilled Teriyaki Shrimp
Grilled Ancho BBQ Salmon
Pistachio Crusted Sea Bass
Poached Atlantic Salmon
Teriyaki Salmon
Oven Roasted Sea Bass
Herb Grilled Shrimp - lemon aioli
Grilled Scallops & Shrimp
Miso Glazed Black Cod
Sesame Crusted Yellow Fin Tuna
Asian Marinated Filet Mignon
Rosemary Scented Lamb Chops
Roasted Red Snapper
Assorted Sushi Rolls



CITY CHEFS BUFFETS

Specialty Vegan & Vegetarian Meals Available. Please Inquire

Salads

Green Salad, cucumber, tomato, carrots, shaved parmesan, balsamic Vinaigrette

Caesar Salad - romaine, croutons, shaved parmesan, Caesar Dressing

Baby spinach salad, goat cheese, dried cranberries, cucumber, candied walnuts, champagne vinaigrette

Classic Greek Salad - grape leaves, red onion, feta, red wine vinaigrette

Hearts of Romaine - romaine, tomato, hardboiled egg, asparagus

Baby Spinach Salad - blue cheese, tomatoes, toasted pine nuts

Mesclun, apples, pine nuts, shaved parmesan, balsamic vinaigrette

Asian Influenced Green Salad - mesclun, mandarin oranges, cucumbers & crispy wontons, orange-ginger dressing

Arugula Salad - dried cranberries, beets, dried cherries & frizzled leeks

Health Kick Salad baby spinach, beets, shaved asparagus, manchego cheese, micro greens sprouts, sunflower seeds truffle white balsamic vinaigrette

Kale Salad - Feta cheese, apples, dried cranberries, carrot, champagne vinaigrette

Vegetables

Grilled Seasonal Vegetables

Asparagus & Button Mushrooms

Grilled White Corn Salad

Sautéed Green Beans

Grilled Beet Salad

Ginger glazed mixed carrots

Santa Fe Salad corn, green beans, cilantro, cello radish, avocado poblano, pepper

Asian Marinated Vegetables

Sautéed Haricot Vert

Sautéed Broccoli & roasted brussel sprouts

Mozzarella with red & yellow tomato & fresh basil

Edamame or seaweed salad

Grilled Asparagus - lemon Zest

Balsamic grilled portobello mushrooms

Roasted Root Vegetables

Sautéed String Beans - caramelized shallots

Baby asparagus - citrus vinaigrette

Grilled Bok Choy - bean sprouts, baby eggplant

Wilted Garlic Spinach



CITY CHEFS BUFFETS

Specialty Vegan & Vegetarian Meals Available. Please Inquire

Pasta, Rice , Grains & Potatoes

Orzo with Feta, Tomatoes & Spring Peas

Vegetable Lo Mein

Soba Noodles- julienne vegetables

Soba Noodles

Orrechiette Romana - mushrooms & parmesan

Farfalle Pasta - fire roasted, tomatoes, fresh basil & parmesan

Penne Pasta Primavera

Roasted Yukon Potato Salad

Roasted Fingerling Potatoes

Herb Roasted Potatoes

Wheatberry Salad

Jalapeno corn bread

Farro - Roasted Root Vegetables

Truffle Mushroom Polenta Cakes

Saffron Orzo - seasonal vegetables

Sticky Rice Cakes

Jasmine Rice with shitake mushrooms

Wild Rice with Dried Fruit

Quinoa - roasted vegetables

Desserts

Petite Fours

Individual Desserts

Cakes

Cookies & Confections

Sliced Fruit