

"CHEFS AT WORK"

EXCLUSIVE CATERING

1-888-5CHEFNY (914)375-7872 chefsatworkny@aol.com

SAMPLE MENU

The Hudson River Museum

Start 6:30pm 'till 9:30pm

75 - 100 Guests

Contact: Kimberly 914-963-4550 xt216

PASSED HORS D'OEUVRES

Mix Olives Mousse
Wild Mushroom Puree
Rockford with Walnuts
Spinach Mousse & Crispy Bacon
Sun dry tomato and goat cheese
Lobster Meat
Shrimp with Brie & Caviar
Beef Tonnatto
Smoked Chicken in pesto

Crostini

Fresh tomato salsa w/kalamata
Caprese

Mini Pastries & Cookies

Coffee

Staff

2 Bartenders

4 Servers

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SAMPLE MENU

Marisa & Adam's Wedding

Saturday May 19th 2007

212-627-0997 ~ mkarplus@yahoo.com

"MENU"

PASSED HORS D'OEUVRES

Empanadas
Ricotta & Spinach ~ Humita (corn) ~ Onion and
Cheese

Deviled Eggs
Served on puffed pastry

Crab Meat
Served on ww/toast or endive spear

Bruschetta with fresh tomato salsa &
kalamata olives
(Toast country bread brushed with rosemary
virgin olive oil)

Mini Choripan
Argentinean sausage / mini sandwich

CHEESE STATION

Assorted Cheeses & Italian cured meats
Mediterranean Olives ~ Variety of Crackers

Cold Table Station

Matambre
Russa Salad
Argentinean Style
Asparagus Tonnatto
Palmitos & Salsa Golf

Cherry Tomatoes & Marinated Bocconcini
Grill Vegetables
Zucchini - Eggplant - Portobello Mushrooms -
Peppers
Reduced balsamic vinaigrette

Buffet

Chicken Scarpariello
Boneless dark & white meat
with peppers and onions

Tricolor Cheese Tortellini
in a marinara sauce and Basil

Roasted Russet Potatoes
with caramelized red onions

Grill Skirt Steak
with choice of chimichurri sauce
or creamy Dijon mustard sauce
Carved at station

Seared Shrimp
In a butter sage sauce

Sautéed Vegetables
Broccoli, green beans and carrots

Sweets

Seasonal Fresh Berries
With Chocolate and Dulce de Leche sauce
Savoyardos with Tiramisu Dip
Tres Leches Shots
Klerico Punch

Café & Tea

American Coffee (regular & decaffeinated)
Assorted Herbal teas

BEVERAGES

Cocktails ~ Beer ~ Champagne Soda ~ Juice ~ Mineral Water
Argentinean Wine
Cabernet sauvignon ~ Malbec ~ Chardonnay

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NYMile@aol.com

SAMPLE MENU

Mrs. Janet Kelly

Contact Email: jok1214@hotmail.com

September 23rd 2007

Start 3:00pm 'till 7:00pm

75-100 Guests



PASSED HORS D'OEUVRES

3pm

(45 minutes)

Empanadas

Beef & Onions
Ham & Cheese

Mushroom Puree

Wild mushroom puree served
on a mushroom cup

Lobster Meat

Served on endive spear

Chicken Bruschetta

Grill chicken skewers
Brushed with pesto sauce

Provoletta

Grill provolone cheese & sun dry tomatoes
Served on a toasted ciabatta bread

Crab Cakes

Jumbo lump crab cakes
With a delicate Dijon mustard sauce

3-Quesadilla

Classic Cheese quesadilla
Corn or Zucchini and onion quesadilla
Duck quesadilla add \$1.75pp

Lamb Chop

Lollipop lamb Chops
dipped in creamy gorgonzola sauce

House Potato Chips

Carving & Buffet Station

4pm

(90 minutes)

Matambre

Flank Steak stuffed with vegetables

Carne Asada

Roast tenderloin with chimichurri sauce

Gambas al Ajillo

Spanish style seared shrimp with garlic
Seasoned with pimenton

Mini Choripan

Argentinean sausage
with caramelized onion and chimichurri
Served as mini sandwich

Grill Vegetables

Displayed bite size

Dessert

Ready at 5pm

Fresh Wild Berries

Mix fresh wild berries
Side of Sabayon & Dulce de Leche sauce



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SAMPLE MENU

Pete Jacobson

646-425-8931 pjacobson492@yahoo.com

Saturday October 6th 2007 Start 2m to 5pm 30 People
V.E. Macy Park
RT 9A, Ardsley NY

BBQ Menu

Appetizer

Potato Salad

Potatoes carrots & Peas

House mayonnaise

Pasta Salad

Tri Color tortellini with vegetables in pesto olive oil and garlic

On the Grill

BBQ Chicken

Grill chicken breast w/BBQ sauce

Cheeseburgers

Served with American cheese, tomatoes, lettuce, onions, ketchup & mustard.

Hot Dogs

Classic American Hot Dogs

Grill Sausage

Grill Italian sausage with grill peppers & onions

Sides

House potatoes chips

Corn on the cob

Service

Two chefs

Cooking Equipment

All Disposable

Tables with Tablecloth for Food Display Utensils

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SAMPLE MENU

TBS Shipping Inc. ~ BBQ Event

Contact #914-233-1156

	Date May 24th 2007	Guests 180 people
Time	Service: 11:00am to 8:00pm	Menu: 1:00pm to 6:00pm

"Menu"

1:00pm

Raw Bar

Clam, Oyster & Shrimp Bar

Cold Table

Calamari Salad	Prosciutto and Soppersada
Potato Salad	Mix Green Salad
Roasted Peppers & Marinated Bocconcini	Tomatoes, Carrots & Red Onions
Assorted Cheese	Italian Dressing

Hot Table

Argentinean Meat Empanadas
Baked Clams
Sautéed Broccoli Rabe

On The Grill

Portabella Mushrooms	Roast Suckling Pig
Red Peppers and Italian Peppers	Argentinean BBQ:
Fresh Herbs Seasoned Salmon,	Beef Tenderloin
Grill Shrimp	Short Ribs
Chimichurry Seasoned Chicken	Mollejas, Morcillas, Sausage

Sweets

Seasonal Fresh Fruits	Mini Pastries
Assorted Cakes	Cookies
Espresso - Coffee - Tea	

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Beverages

Soda ~ Juice ~ Mineral Water ~ Ice Tea
Premium Bar & Cordials
Argentinean Wine:
Malbec, Cabernet Sauvignon & Chardonnay
Beer
Heineken - Sam Adams - Corona - Coors Light - Amstel Light

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SAMPLE MENU

Lisa Bamford ~ Birthday Party

Saturday July 07th 2007 - 7pm

50 Guests

220 Sawmill Rd., Stamford CT. 06903

1-203-595-9719

Menu

Mix Green Salad

Baby greens, tomatoes, carrots & onions
Fresh mozzarella & Olives
Italian vinaigrette

Potatoes & Pasta Salad

Roasted Red Potatoes & Red Onions

Sautéed Vegetable

Broccoli Rabe sautéed in a light olive oil & garlic
(or vegetables of your choice)

Roast Pork

Slow cooked suckling pig

Roast Tenderloin

(With a choice of Chimichurri & Creamy Dijon Sauce on the side,
and caramelized red onions)
Carved and served on mini rolls

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### Rental

5 Pedestal Tables  
2 Bqt. Tables 18"x6'  
White Linen 108"  
Gray Square 42"  
Black Napkins  
Full Flatware & Silverware  
10 Chairs

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Staff

1 Cook
1 Bartenders 2 Servers

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### Martini Bar

Wine  
Beer  
Soft Drinks  
Classic & Special Martini Menu  
Full Service & Gasses Included

