



[chefeliscatering.com](http://chefeliscatering.com) 954-384-6227

**Full Staffing and Rentals Available**

72 hour notice required,

**Credit Cards Accepted, insured, references upon request**

**Organic, vegan, vegetarian and gluten free menus available**

**Hors d'Oeuvres**

**Seafood**

**Chai Tea Poached Salmon on Cucumber with ginger aioli**

Simply light and refreshing

**Jumbo Shrimp Salad & Avocado Lettuce or Rice Wraps**

Served chilled and bite size with a Tabasco drizzle

**Ceviche in a shot glass w/a plantain scoop,**

Your choice of scallops or tilapia, with avocado, tomato and cilantro fabulous taste and presentation

**Wild Salmon lomi-lomi on wonton,** the Polynesian tar tar, chopped raw salmon dressed with fresh tomatoes and scallions. Lomi means massage, so the secret to this recipe is to combine and massage the flavors.

**Smoked Salmon on mini potato pancakes**

Topped with crme fraiche and chives

**Lobster Bisque Shots**

Served creamy, warm in large Saki cups and topped with puff pastry bites

**Shrimp Barquette**

A jumbo shrimp served a top of shallot crme fraiche with chipotle aioli and cilantro

**Parmesan Crusted Shrimp**

Served hot with a smoked ala vodka sauce

**Jumbo Lump Crab Cakes**

It's all about the crab, crab cakes, served with cilantro aioli

**Coconut Shrimp**

Served hot and crispy with a coconut lime dipping sauce

**Sweet Thai Shrimp on Endive**

**Key West Conch Fritters**

Served hot and crispy with a pineapple dipping sauce

**Shrimp Martini Cocktails**

Served with a trio of sauces, chipotle aioli, cocktail sauce and lemon mustard sauce

**Seafood on Ice, Shrimp, Stone Crab, Shucked Oysters on the half shell**

Ordered by the pound and served with cocktail sauce, lemon wedges and little bottle of Tabasco for those who like it hot! Crabs Claws are served with plenty of mustard dipping sauce

**Skewers**

**Thai Chicken Satay**

Served with Masaman peanut dipping sauce

**Parmesan Crusted Chicken**

Served with our amazing marinara... an old authentic recipe

**Coconut Chicken**

Served with coconut lime sauce

**Greek Beef Shish Kabobs**

Beef tenderloin cubes topped with a super rich cucumber mint tzatziki on a grilled pita

**Grilled Beef Tenderloin Skewers** Served with Asparagus and Hollandaise or Horseradish sauce

**Drunken Cocktail Meatballs**

Soaked in Cabernet for days and days...they're not ready until they hick-up.

Served with yummy demi glace beef sauce

**Caribbean Beef Skewers**

Served with apricot cilantro dipping sauce

**Puff Pastry items**

**Cheese Palmiers**

Layers of warm gooey cheeses wrapped in puff pastry and served hot

**Media Noche Pinwheels-**

Latin flare of ham, turkey Swiss cheese, mustard and pickles served hot

**Apricot Palmiers** topped with warm Brie and fresh strawberry

**Sun dried Tomato Palmier,** topped with warm Brie, balsamic glaze and fresh basil

**Phyllo and Strudel**

**Super thin & crunchy layers of pastry**

**Chicken Ementhal Cheese in phyllo**

Each bite is filled with chicken and warm gooey cheese

**Lobster with Hollandaise in Phyllo Rolls**

Yes, it's as amazing as it sounds, we use special baking racks to ensure each rolls is crispy all the way around

### **Artichoke & Gouda in phyllo**

We use a special secret raw milk gouda to prepare these babies and they are ridiculous

### **Triple Cheese Spanikopita**

Because is more about the ricotta and feta, than the spinach

### **Chicken, Pear and Bleu Cheese Strudel Bites**

Served crispy and hot with a walnut crusting

## **Finger Foods**

### **Seared Lump Crab Cakes**

Served with a Cilantro aioli

### **Cheese Gougeres**

The original cheese puff

“Sliders” mini burgers

Traditional w/ pickle, mustard, ketchup on our great mini hamburger rolls  
Bacon & Blue with caramelized onions on our great mini hamburger rolls

### **Black Olive tapenade**

Finely chopped black olives with garlic and a splash of Worcestershire sauce served on a table water cracker

### **Bleu Cheese Stuffed Mushrooms**

A little bleu cheese, a little cognac, a little marscapone cheese all stuffed into a mushroom cap, served cold –fab with a glass of red wine

### **Fresh Mozzarella Tomato Basil Caprese**

The Italian classic served on rustic bread—add proscuitto for more yumminess

## **Asian Polynesian Fusion**

### **Tuna Tataki on Wonton**

Hands down our top seller...it’s that’s good

### **Thai Summer Rice Wraps**

Filled with crab or vegetarian and served with sweet thai chili sauce

### **Health slaw filled rice wrap with ginger aioli**

**Wild Salmon lomi-lomi on wonton**, the Polynesian tar tar, chopped raw salmon dressed with fresh tomatoes and scallions. Lomi means massage, so the secret to this recipe is to combine and massage the flavors.

**Ahi tuna poke poke**, raw diced tuna tossed in a rich asian brown sauce, served on a bamboo spoon. Delicious and fun to say.

### **Sushi Sampler**

California rolls, salmon cream cheese rolls, tuna avocado cucumber rolls and list goes on, served with wasabi, chili aioli and our special soy sauce blend

### **Asian Dumplings**

Steamed and sautéed to perfection, fill them anyway you wish, vegetarian, chicken, shrimp lobster or pork

### **Avocado Spring Rolls**

Served with chipotle aioli and sweet lime dipping sauce

### **Tuna Tar tare shooter**

A spicy mixture of Served on a Chinese spoon with a wonton crisp

### **Asian Dumplings**

Bamboo steamed, gently sauteed to complete crispness – dumplings made with anything your wish from vegetarian, chicken, pork shrimp or lobster.

Served with assorted sashimi and sushi

### **Huli Huli Chicken, grilled pineapple snow pea skewer**

## **Platters and Boards**

### **Cheese Boards**

Full Wheel & Wedged Presentations of Smoked Gouda, Double Cream Brie and with assorted crackers, seasonal fruits & breads

### **Gourmet Cheese Board**

Full Wheel & Wedged Presentation of Parmesan Reggiano, manchego and Triple Cream Brie with assorted Chutneys, Flat Breads and Fruits

### **Baked Brie many flavors, based up the seasonal fruits**

### **Meat Board**

Grilled and Chilled Beef Tenderloin, Turkey Breast and Summer Sausages served with assorted mini breads, crackers sauces and chutney

### **Vegetable Crudit’s**

select two dips, Roasted Red pepper, Lemon Garlic Dill, Cognac Blue Cheese & Spinach artichoke and come with grilled lavash crackers

### **Anti Pastos**

#### **Italian**

Served with Tomato Basil & Mozzarella Caprese, two meats, roasted Red pepper and Lupini Beans

#### **Roasted Vegetable**

Roasted Zucchini, eggplant, red peppers, yellow peppers, pecan crusted goat cheese, tomato and French Baguettes

## **Beverage Stations**

### **Full Service Bar set-ups**

Includes all equipment, glassware, mixers, juices , sodas, waters and garnishes and bartending services

Specialty Martini menu

Specialty Coffee Menus

### **Juice Stations & Smoothie Stations**

Our blenders, assorted fresh fruits and yogurt flavors are ready

## Entree Stations

### Stations

*The options are almost endless, but here are few my favorites*

#### Latke Station

It's all about the crispy edges! We like to serve ours with caramelized onion, sour cream and our signature apple sauce –you'll never taste better!

#### Gnocchi Station served in martini glasses

Guest choose from 5 sauces, shrimp Newburg, garlic hollandaise, alfredo, white pear gorgonzola, chicken w/sherried cream sauce, marinara, fresh tomato basil saute, marsala, the choices are endless.

#### Crepe Station – to your plate hot and crispy

Select from Sherry Chicken, Vegetable Primavera with a cognac cream sauce, beef bourguignon, shrimp newberg or lobster thermador. Served with a mixed greens salad with honey mustard vinaigrette and rice pilaf

#### Make your Crepe station

We prepare your crepe just they way you want it with filling choices of Shredded chicken, sautéed beef cheddar cheese, gouda cheese, munster cheese, caramelized onions, avocado, tomato, mushroom and bacon. Served with a mixed greens salad with honey mustard vinaigrette and rice pilaf

#### Risotto Stations

Delicious & creamy from then pan. Select risotto as the entree with seafood or poultry risotto with zucchini stuffed portabella or eggplant parmesana, salads and anti pastos. Or the side dish of your menu and add to a carving station.

#### Cheese Fondue Station

English Cheddar or gooey munster gouda served with delicious dipping items of puff pastry straws, parmesan flat breads, sausage, red and green apples, pears, steamed broccoli & cauliflower cherry tomatoes and French and pumpernickel torn breads

#### Chocolate Fondue Station

A four tier presentation, offering cream puffs, lady fingers, strawberries, bananas, graham crackers & toasted marshmallows; to make your smore.

#### Fill your own Dessert Crepe Station

We prepare your crepe just they way you want it with filling choices of Brown sugar apple, chocolate hazel nut, bananas foster with ice cream, whipped cream and strawberries

**Carving Station** select from beef tenderloin, turkey breast roasted on the bone and pork tenderloin. Serving turkey gravy, hollandaise, balsamic glaze demi glaze and horseradish sauce

**Asian Glazed Salmon and chicken** with wasabi ginger drizzle served over mixed greens, ad veggie lomein served in those little take-out boxes, and our whole wheat flat breads with wasabi butter

#### Pasta Toss Station

Pick your favorite pasta dishes and we'll do the rest giving your guests quite the show

Grandma's meatballs, yes these really are my grandmother's recipes and they are divine! Alfredo Sauce, ala vodka, Mama's Marinara, scampi and Puttanesca just to name a few.

Add a Big Italian Salad, a side of Chicken Parmesana, Italian Rustic bread with our signature basil cheese and you have a feast

#### Sushi & Sashimi "o-rama"

Stocked with fresh hamachi, wild salmon, smoked salmon, crab sticks, shrimp and ahi. Julienne veggie sticks asparagus, cucumber, avocado, gingered carrots julienne, cream cheese, fish eggs, sweet seaweed salad. White rice & brown sushi rice, rice wrappers and seaweed wrappers And for sauces, miso peanut sauce for veggie wraps, chipotle aioli, cilantro aioli, ginger aioli, soy sauce, dumpling sauce, wasabi

#### Taco & Quesadilla Station

Freshly made flour tortillas, cooked before your eyes and nose. Beef, Chicken and Cheese available served with refried beans, tex mex rice and our freshly made guacamole, salsa, pico de gallo,

### Stations for Entree Items, Breakfast and Brunch

#### Omelet Station

Let your guests create their own from our yummy selections of brie cheese, cheddar, swiss, caramelized onions, sauteed, mushrooms, peppers, turkey, ham, and bacon. We offer a trio of condiments, hollandaise, our signature smoky tomato red sauce and ketchup

#### Eggs your way

Offering sunny side-up, over easy, scrambled, poached, and egg benedict. Add Fruit parfait with apple infused yogurt, hash browns, and breakfast meat for a complete breakfast service.

#### Continental Breakfast Breads

Featuring blueberry glazed bread, Banana Walnut Crunch, Scones and Croissants, maple butter rosettes, plain butter rosettes, fresh strawberry jam

**Entrees for Buffet or Sit down Service**  
**Poultry**

**Pan Seared Chicken with Cognac Shallot Cream Sauce**

**Chicken Roulades-** a fancy way to say they are stuffed and sliced for a gorgeous presentation, stuffings include spinach, feta and roasted pepper, herbed apple, black bean and goat cheese, sun dried tomato, spinach and artichoke with parmesan and mozzarella.

**Chicken & Portabella Marsala**

**Chicken Veronique**, served in a wine sauce with fresh grapes

**Sherry Chicken over Puff Pastry in cream sauce**

**Herb Roasted Chicken Breasts in Chicken Demi Glace**

**Seafood**

**Shrimp Stuffed Shrimp**, yup we love shrimp so much, I created a shrimp stuffing just to add more shrimp to my shrimp

**Shrimp Newberg**

**In a lovely cream and sherry sauce, served with rice pilaf**

**Forrest Gump Shrimp**

**Any Shrimp Dish you can think of....We can cook**

**Mahi Mahi, Grouper, Salmon**

Fusion, lemon mustard, many more sauces and flavor selections

**Meat**

**Grilled Beef Tenderloin**

**Carving Station, the king of beef served with a mushroom demi and bñarnaise sauce.**

**Prime Rib**

Carving Station served with au jus and horseradish sour cream

**New York Strip**

Carving Station, served with cognac demi glace and bñarnaise sauce

**Rosemary Crusted Lamb Chops**

**Rosemary Leg of Lamb** Crunchy crust- juicy tender lamb with fresh rosemary - delicious

**Veal Scaloppini**

**Marsala, parmesana, francaise, or roulades, rolled and stuffed with portabella, proscuitto and mozzarella**

**Sides**

**Potatoes Gratin**

With flavor choices of bleu cognac & sour cream, cheddar & swiss, or chive and sour cream

**Caramelized Garlic Smashed Potatoes**

**Creamy and rich**

**Twice Baked potatoes**

Served with cheddar cheese baked in, with sides of sour cream, bacon chopped chives and butter ,

**Twice baked Sweet Potatoes**

**Creamy and yummy with sides of brown sugar maple butter and caramelized pecans**

**Grilled Smoked Sweet Potato Slices**

**Great for the barbeque, smoked or steak house menu**

**Rice Pilaf**

**Rich and yummy, simply rice and orzo**

**Risotto**

**We offer a variety of flavors from seafood to parmesan and sherry**

**Pastas**

**Baked tetrazzini, penne ala vodka, cream sauces, pestos, marinara and pink sauces and of course, Grandma's meatballs.**

**Asian Veggie Lomein**

**Served in those little take out boxes, with shitaki mushrooms and snow peas**

**Asparagus & Portabella Mushrooms**

**Simple and elegant**

**Rosemary and Garlic Roasted Vegetable Assortment**

**The seasons freshest assortment**

**Honey Glazed Julienne Carrots**

**Grilled Green Beans with Sliced garlic**

**Asian Pac Rim Stir Fry**

**Baby corn, shitaki mushrooms, snow pea, all the good stuff**

**Thai Masaman Butternut squash**

**Our most popular seller- just delicious**

**Toasted Butternut Squash risotto**

**Sweet caramelized bits of butternut squash make this risotto very special, served with pinenuts**

**French Onion Stuffed Eggplant**

**Caramelized, vermouth Swiss cheese make this memorable**

**Kosher Style Entertaining**

Any of our menus can be adjusted and offered kosher dairy or meat.

**Baby Naming & Baby Showers**

Pink & blue color linen schemes available, custom chocolates, lots of vegetarian dishes

**Latke Station**

It's all about the crispy edges! We like to serve ours with caramelized onion, sour cream and our signature apple sauce –you'll never taste better!

**Homemade Rugelach**

served warm from the oven, in flavors of raspberry chocolate, apricot walnut, chocolate almond

**Kosher mini dogs in a blanket**

Served with ketchup, whole grain mustard and half S sour pickles

Salmon & Dill in puff pastry – dairy

**Smoked Salmon on mini potato pancakes**

Topped with crime fraiche and chives

**Kosher Style Entertaining**

**Egg salad, plain, no surprises, just delicious**

**Tuna Salad**

**Tuna Apple Salad**

**Tuna Cantaloupe Platter, layers of slice melon with tuna salad with scallions**

**Lox & Nova**

**Babaganoosh**, It's amazing when is freshly made, it's light and refreshing.

Can make is more flavors such as balsamic

**Hummus** – many flavors, traditional, caramelized garlic, smoked roasted red pepper, and masaman peanut hummus,

Many Vegetarian salads

**Desserts:**

**Too many to list everything ...really, just call and we'll talk!**

**Trio Dessert Platters** featuring Classic French Tarts, chocolate dipped Fruits, many flavors of Crime Brule, Chocolate Dipped Fortune cookies and much more

**Mini Cakes**

Halpia Cake, Polynesian coconut cake

Mini Red Velvet

Boston Cream Pie

Mini Dulce De Leche

**Crème Brulee in a shot glass**

Flavors include white chocolate macadamia nut, chai tea Vanilla, Chocolate, traditional and any flavor you can imagine.

**Chocolate Dessert Board**

Themed Displays for Holidays, baby showers, Assorted Chocolate Truffles, Chocolate dipped Cookies, Chocolate Dipped Fruits

**Chocolate Fondue Station**

A four tier presentation, offering cream puffs, lady fingers, strawberries, bananas, graham crackers & toasted marshmallows; to make your smore.

**Multi course Food & Wine Parings**

Fully explore each wine with trio of mini courses on each paring plate. Four or Five wines recommended for the evening.



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**Credit Cards Accepted, insured, references upon request**

**Organic, vegan and vegetarian menus available**

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