



My Chef Catering and Events specializes in custom menus to fit your events, budgets, dietary and nutritional requirements. Below are some menu items requested for the application but our clients are not limited to a menu, only their imaginations. We will always work with our clients to provide amazing food and outstanding service within your budget.

### **Plated Meal Options**

**#1** Choice of Filet Mignon with sautéed wild mushroom and a rich demi glace or Grilled Marinated Salmon with lemon butter sauce served with salad, your choice of two sides and dessert 39.95 per guest

**#2** Choice of French-cut Lemon Garlic Chicken or Smoked Cajun Rubbed Pork Loin served with salad, your choice of two sides and dessert 24.95 per guest

### **Buffet Meal Options**

**#1 Southern Style Picnic-** Speciality seasoned golden fried chicken, Slow smoked North Carolina pulled pork, homemade baked beans, fresh corn on the cob, creamy cole slaw, chopped vegetable salad with buttermilk ranch and house vinaigrette served with bakery fresh rolls and gourmet cookies and brownies. 17.95 per guest

**#2 The Italian Fare-** Chicken marsala or chicken picatta, "Grandma's" homemade lasagna, herb roasted vegetables, roasted house seasoned potatoes, garden green salad with ranch and house vinaigrette or Caesar salad with shaved parmesan and garlic butter croutons, bakery fresh rolls and gourmet cookies and brownies. 19.95 per guest

### **Boxed Meal Options**

All Boxed lunches include chips, salad, fruit and a cookie

Turkey BLT Wrap, Ham and Swiss on pretzel bun with mustard butter, roast beef and Cheddar, grilled veggie wrapped, chicken salad or tuna salad

### **Breakfast Meal Options**

**#1 Hot Breakfast** Scrambled eggs, bacon, sausage, homestyle potatoes with peppers and onions with choice of biscuits and gravy or french toast, market fresh fruit, fresh baked breakfast pastries and muffins, coffee and juice 14.95 per guest

**#2 Continental Breakfast** Market fresh fruit, fresh baked breakfast pastries and muffins, choice of bagels and assorted cream cheeses or yogurt bar with honey, granola and fresh berries, coffee and juice 9.95 per guest

### **Snacks**

**Morning-** Market fresh fruit, snack mix, granola bars 4.95 per guest

**Afternoon-** Garden fresh vegetables with chilled spinach dip, snack mix, chips and dips 4.95 per guest

### **Hors d'oeuvres**

Spinach and artichoke dip, caprese skewers, tomato bruschetta on garlic crostini, garden fresh crudités with pimento cheese, jumbo lump crab cakes with lemon aioli. 2.50-4.95 per piece