The Chef's Table

Catering & Events

Wedding Celebrations

2017

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Your Vision - Our Experience

The Chef's Table brings a wealth of experience, garnered through hundreds of weddings, to help create the day of your dreams. Constantly mindful of your priorities and budget, we will work with you to make sure that your guests are pampered while you have the time to enjoy every aspect of your special day.

Planning

Our event designers are experienced in all facets of event coordination and can assist with tenting, lighting, entertainment, floral and décor, in addition to providing detailed guidance on menu, timelines, bar, staffing and rental equipment. We thrive on challenges – think you have an off the wall idea? Try us, we love the opportunity to think outside the box and find new ways to surprise your guests.

Cuisine

The menus within consist of time tested favorites and innovative menu ideas. Menu customization is our specialty and our entire team is here to create the perfect dining experience for your event.

Beverages

The Chef's Table can arrange for all of your beverage needs including soft drinks and mixers, wine pairing or the creation of a custom specialty cocktail. Alcoholic beverages are handled differently in certain venues, we will guide you in the options and can arrange for them on a consignment basis if desired.

Staffing

We have a full roster of professionally trained Event Managers, Waitstaff, Bartenders and Event Chefs to provide efficient and courteous service. Our service staff will handle the set-up, service and breakdown of your entire event and will ensure the flawless execution of your special occasion.

Rentals and Linens

Each rental estimate is custom designed based on the particulars of your event and location. We work with several companies and have access to specialty linens, bars and furniture to further customize your event.

Budget

We know that catering cost is a large factor in planning your wedding budget. Each event is unique in scope and requirements, especially in terms of equipment and staffing needs. With this packet, you will receive sample price estimates. As the details of your event come in to focus, we will provide a custom proposal incorporating your timing, specific menu choices and rental items. We encourage you to discuss your budget parameters with your event designer. There are often simple ways to make small adjustments that will save money while not impacting the overall value you are seeking.

PASSED HORS D'OEUVRES

Meat

Roasted Beef Tenderloin on Crostini with Goat Cheese and Fried Shallots

5-Spiced Crusted Duck Breast with Mango Salsa o n a Wonton Chip

Smoked Jamaican Jerk Chicken on a Fried Plantain with Banana Guava Catsup

Mini Grilled Chicken Quesadillas with Salsa and Cheddar Cheese

Pea Pod Skewered Cashew Chicken with Hoisin

Chicken Pot Stickers with Sweet Soy Reduction and Scallions

Mini Beef Short Ribs with Fig Glaze and Micro Watercress

Mini Scalloped Potatoes and Roasted Filet with Micro Watercress

Devils on Horseback
Bacon Wrapped Dates with Pistachio and Gorgonzola

Grilled Lamb Lollipops with Minted Demi

Seafood

Homemade Maine Crab Cakes with Chipotle Aioli

Cod Brandade with Celery Root Remoulade

Mango Crab Salad with Julienne Avocado and Tobiko

Tuna Tartare on Wonton Chips dressed with Nuoc Cham

Summer Roll of Shrimp, Mango, Cucumber, Thai Basil with Sesame Dipping Sauce

Grilled Prosciutto and Rosemary Shrimp with Garlic Aioli

"Fish and Chips" – Fried Codfish on a Homemade Potato Chip with Remoulade Sauce

Poached Lobster Fritters with Sweet Peas and Basil

Hand Wrapped Scallops in Bacon

Pan Seared Scallops with Lime Aioli and Pepper Cress

Vegetarian

Mushroom Ragout Tart with Thyme Crème Fraiche

Warm Smoked Pear Tart with Blue Cheese, Pecans and Cranberries

Mini Caesar Salad Cups with Microplane Parmesan Cheese and Brunoise Croutons

Julienne Vegetable Summer Rolls

Goat Cheese Mousse with Quince Paste and Pomegranate Reduction on a Crostini

Milanese Breaded Mozzarella Stuffed Tomatoes with Basil Dipping Sauce

Truffle Mac and Cheese with Bechamel

Fried Bianco Lasagne Bites with Roasted Marinara Sauce

Creamy Goat Cheese and Artichoke Fritter with Fresh Basil

COCKTAIL STATIONS

Mediterranean Display
Tabbouleh, Hummus and Baba Ganoush
with Curried Toasted Pitas and Marinated Olives
$4.25 per guest

Cheese and Fruit Display
Domestic and Imported Cheeses w/ Crackers, Baguettes and Sliced Fresh Seasonal Fruits
$4 per guest

Cascading Crudité Display
Raw and Blanched Vegetables and Dips
$3.75 per guest

Bruschetta Display
Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil and Fresh Mozzarella Cheese
$6 per guest

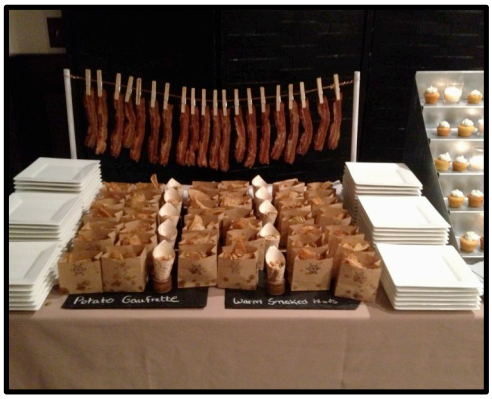
Sushi Display
Tuna, Salmon, Shrimp, and Vegetarian Rolls.
Accompanied by Pickled Ginger, Wasabi, Ponzu and Soy Pickled Shallots
$9 per guest

Raw Bar
Fresh Native Oysters, Cherrystones
and Shrimp Cocktail served with Cocktail Sauce,
Horseradish, Mignonette and Lemon.
Served in a Decorative Dinghy
$12 per guest

Soup Sampler
Choice of Three Soups served in Demitasse Cups
Clam Chowder
Tomato and Basil Puree
Butternut Puree
Wild Mushroom Puree
Sweet Corn Puree with Caramelized Chanterelles
Pumpkin Puree with Five Spiced Pecans
$8 per guest

Slider Display
Cheeseburger and Pulled Pork Sliders
served with Truffled Parmesan French Fries
$9 per guest

"The Bacon Wall"
Perfectly Cooked Herb Crusted Maple
Glazed Bacon
6.00 per guest



PLATED FIRST COURSES

Salads

Mixed Baby Greens Salad with Cucumber, Cherry Tomatoes, Spun Carrots and Balsamic Vinaigrette

House Made Caesar Salad with Rustic Croutons and Shaved Parmesan Cheese

Tomato and Mozzarella Napoleon
with Balsamic Reduction and Fresh Basil

Smoked Pear Salad with Cranberry Vinaigrette, Craisins, Roasted Walnuts and a Great Blue Cheese Crouton

Cucumber Wrapped Mustard Greens with Apple Soy Vinaigrette and Julienne Vegetables

Strawberry and Spinach Salad with Goat Cheese, Caramelized Walnuts and Aged Balsamic

Arugula Salad with Toasted Pumpkin Seeds, Roasted Butternut Squash and Feta Cheese
with Champagne Vinaigrette

Baby Mustard Greens with Roquefort Cheese, Dried Cranberries, Granny Smith Apples and Pistachio Vinaigrette

Baby Spinach and Egg Salad with 5-Spiice Pecans
and a Warm Bacon Vinaigrette

PLATED ENTREES

Meat

Grilled Filet of Beef with Demi Glace

Grilled Beef Sirloin with Horseradish Cream

Boneless Braised Beef Short Rib
with Natural Jus

Pan Roasted Tuscan Sirloin
with Balsamic Glaze

Wood Grilled Rack of Lamb
with Minted Demi Glace

Rosemary Rubbed Pork Tenderloin
with Orange Marmalade

Lemon and Herb Rubbed Statler Chicken Breast
with Natural Jus

Asparagus and Brie Double Stuffed Chicken Breast
with Sauce Fine Herb

Seafood

Grilled Swordfish with Cherry Tomato Salsa

Mustard Ginger Glazed Salmon

Roasted Codfish with Tomato Fennel Nage

Parmesan Panko Crusted Haddock
with Lemon Aioli

Free Form Lobster Ravioli with Asparagus and
Butternut Jus (sides are included)

Duo's

Grilled Sirloin and Shrimp
with Citrus Gremoulata

Grilled Swordfish and Petite Filet
with Red Wine Reduction

Herb Crusted Beef Tenderloin
with Butter Poached Lobster

ACCOMPANIMENTS

Vegetable Accompaniments

Carrot Wrapped Green Bean Bundles

Sauteed Summer Squash and Zucchini

Agave Glazed Carrots and Parsnips

Roasted Root Vegetables

Grilled Vegetable Stack

Roasted Cauliflower and Broccoli Rabe

Spinach Mousse

Seasonal Vegetables

Steamed Asparagus with Burnt Lemon

Fiddlehead Ferns with Compound Butter

Roasted Butternut Squash with Fresh Thyme

Roasted Pumpkin with Fried Sage

Summer Succotash

Starch Accompaniments

Mashed Yukon Gold Potatoes in a Crispy Potato Basket

Garlic Roasted Baby Potatoes

Parmesan Whipped Potatoes

Scalloped Potatoes Gallette

Cauliflower Potato Puree

Basmati Rice Pilaf

Cranberry and Pecan Wild Rice

LATE NIGHT SNACKS

A fun, creative and delicious way to cap your evening. Savory, sweet or a little bit of both, late night bites are a fun way to infuse a bit of your personality and create a lasting impression for your guests. The list below if just some of the things we have done in the past, however, we are always open to new ideas!

Sliders and Parmesan Truffled French Fries

Bacon Wrapped Tater Tots and Sausage and Egg Sliders

Grilled Cheese and Bacon with Tomato Soup Sips

Warm Cookies and Milk Shots

Powder and Cinnamon Sugar Donut Holes served in Mini Paper Bags

“Dragon Puff” – interactive flash frozen Popcorn Balls and Rice Krispie Treats

Personalized Potato Chips

“The Full Monty” Christo with Vermont Maple Syrup and Powdered Sugar

WEDDING BUFFETS

Meat

Sauteed Chicken Cutlet with Mushrooms in a Marsala Sauce
Asparagus and Brie Double Stuffed Chicken Roulade
Chicken Piccata with Lemon Caper Sauce
Apple Chestnut Stuffed Boneless Roasted Turkey Breast and Pan Gravy
Carved Garlic and Shallot Roasted Filet of Beef
Tuscan Grilled Beef Sirloin
Slow Smoked Steamship of Beef with Horseradish Cream
Teriyaki Glazed Steak Tips
Beef Carbonnade with Mirepoix and Red Wine Demi Glace
Moroccan Grilled Lamb Skewers w/ Apricot Chutney
Dried Fruit Stuffed Loin of Pork with Sweet Madeira Sauce
Gingersnap and Dijon Crusted Spiral Ham with Pommery Mustard and Orange Dijon Aioli

Seafood

Grilled Swordfish with Lemon Hotel Butter
Pan Roasted Halibut with Papaya Salsa
Panko Parmesan Baked Cod Fish with Lemon
Grilled Swordfish Kebabs with Vegetables and Basil Pesto Sauce
Grilled Salmon with Mango Chutney
Mustard Ginger Glazed Salmon

Pasta

Roasted Chicken tossed w/ Porcini Cream Sauce, Orecchiette, Peas and Corn
Mushroom Ravioli w/ Cepe Mushroom Sauce and Mushroom Ragout
Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus
Sautéed Shrimp Pesto tossed with Penne Pasta and Julienne Bell Peppers
Shrimp Pad Thai with Asian Vegetables and Rice Noodles
Lobster Ravioli in a Sherry Cream Sauce with Tomato and Asparagus
Mahogany Clams and Bowtie Pasta in a White Wine Sauce
Bowtie Pasta with Baby Spinach, Pine Nuts, Asparagus and Gorgonzola

Vegetables

Roasted Butternut Squash with Fresh Thyme
Seasonal Roasted Vegetables
Green Beans Amandine
Roasted Root Vegetables with Rice Wine Vinegar and Herbs
Spinach Baked with Walnuts
Field Greens Salad with Garden Vegetables and Balsamic Vinaigrette

Starches

Mashed Yukon Gold Potatoes
Roasted Garlic Smashed Red Bliss Potatoes
Cranberry Pecan Wild and Basmati Rice
Basmati Rice Pilaf
”Twice Baked” Potato Casserole with Sour Cream, Mashed Potatoes, Chives, Bacon and Cheddar Cheese
Parmesan Whipped Potato
Confetti Cous Cous

STATIONED RECEPTIONS

Asian Table
Chicken and Beef Saté
with Peanut and Ponzu Sauces
Cool Noodle Salads in Chinese Take Out Boxes
Sushi and Sashimi
with Wasabi, Pickled Ginger and Soy Sauce
Crispy Wonton Strips with Sweet and Sour Dipping Sauce

Chef Prepared Sukiyaki Station
Seared Chicken Pot Stickers with Sweet Soy
Guests choose from a selection of Thinly Sliced Japanese Beef, Shitake Mushrooms, Bok Choy, Tofu, Spinach, Glass Noodles which is cooked to order and served over rice with Chopsticks

Grilled Pizzas
(select three)
Porcini with Truffle and Goat Cheese
Ratatouille with Smoked Gouda
Margherita
Sweet Corn
Mashed Potato and Bacon

The Best of New England
New England Clam Chowder with Oyster Crackers
Butter Poached Lobster served on Buttermilk Biscuits with Asparagus Tips
Smoked Pear Salad with Dried Cranberries a and Cranberry Vinaigrette
Corn Bread

Chef Prepared Pasta Station
Penne Pasta and Farfalle Pasta
Choice of two additions:
Bolognese Meat Sauce
Grilled Chicken with Pesto Cream Sauce
Pulled Chicken with Spicy Aribiatta Sauce
Chicken Francais with Alfredo Sauce
Lobster and Tomato Bisque Sauce
Garlicky Shrimp with Lemon and Herbs
Italian Sausage and Tomato Ragout
Served with Traditional Garnishes of Olive Oil, Garlic, Scallions, Fresh Herbs and Parmesan Cheese

Carving Stations
All served with Petite Tuscan Rolls and Accompaniments
Choice of:
Herb Roasted Beef Tenderloin
House Apple Wood Smoked Turkey Breast
Rosemary Roasted Leg of Lamb
Garlic and Herb Smoked Loin of Pork

Comfort Food Station
Potato "Martinis" – Mashed Potatoes served in Martini Glasses with the following accompaniments:
Chive Sour Cream, Scallion Horseradish Sauce, Bacon and Parmesan Cheese
Traditional Favorites served in Individual Ramekins
Turkey Pot Pie with Puff Pastry, Beef Carbonnade, Lobster Pot Pie

Caribbean Station
Jamaican Jerk Chicken with Mango Salsa
Grilled Swordfish with Pineapple Salsa
Rice and Beans
Tide Water Coleslaw
Fried Plantain Chips with Banana Guava Sauce

Southwestern Station
Chicken, Beef or Shrimp Fajitas sautéed to order
Served with Sautéed Onions, Peppers, Shredded Monterey Jack Cheese, Chopped Lettuce and Sour Cream and Chipotle Salsa
Turkey Tamales
Tortilla Chips with Guacamole and Fresh Salsa
"Dirty Rice"

Kebab Station
Choose three
Beef Teriyaki Kebabs
Chicken with Pineapple Salsa
Shrimp and Scallop with Apricot Chutney
Lamb Skewers with Yogurt Curry Rub
Swordfish Skewers with Lemon Parsley Rub
Vegetable Kebabs
Served with Jasmine Rice

WEDDING CAKES

From the simplest of designs to be dressed with fresh flowers to elaborate cakes with multi flavors and intricate fondant work or a display of cupcakes we are happy to assist with creating your dream wedding cake. The options are too numerous to list, however, your wedding consultant will be happy to discuss options with your during your first event meeting

DESSERT STATIONS

Our dessert menu is constantly evolving, some recent favorites include:

Pie Bar

Seasonal Pies served with Vanilla Ice Cream

Jar Bar

Strawberry Shortcake, Death by Chocolate and Seasonal Fruit Crisp in Mini Mason Jars

Artisan Cheese Board

with Quince Paste, Fig Cake and Fresh Fruit

French Pastries Display

Selection of Classic French Pastries

Ice Cream Truck

Homemade Ice Cream or Novelties Truck

Smore's Station

"Make Your Own" Smores on our Custom Table Display

Individual Trifle Station

Vanilla Cake and Berries, White Chocolate and Raspberry, Chocolate Turtle with Caramel in Pecans

Cloud Nine Station

Assorted mini cheesecakes and dessert shot glasses served on our unique cloud display stand

BAR AND BEVERAGES

Bar menus are custom built and charged by consumption. Your event coordinator will work with you to create a wine, beer and cocktail bar that matches your taste, menu and budget parameters.

As your guests arrive, our servers can offer tray passed sparkling wine and water. Table side service of champagne and wine may also be offered during dinner if desired.

In certain instances, when allowed by your venue, clients may provide their own alcohol.

Signature Cocktail Ideas

Pink Bliss
Cranberry and Persecco

Blushing Bride
Vodka and Pink Lemonade

White Cucumber Sangria
Honeydew Melon, Cucumber, Lime, Honey, Sparkling Water and Sauvignon Blanc

Something Blue
Blue Curacao and White Wine

Dark and Stormy
Dark Rum, Ginger Beer and Fresh Lime Juice

Moscow Mule
Vodka, Ginger Beer, Fresh Lime Juice

Cape Codder
Vodka and Cranberry Juice

THE DETAILS

Deposits, Final Guest Counts and Payments

A $500 non-refundable deposit is required to hold the date. 25% of estimated charges will be due six months before your event. All menus must be finalized 30 days before your event. Your final guest and menu counts, information sheet, diagram, and timeline will be due 14 days before your event. At that time, your wedding consultant will provide you with a final invoice, which must be paid at least 3 days before your event.

Tastings

Menu tastings are available at a cost of $50.00 per person for a maximum of 6 guests. If you choose to book with The Chef's Table, your final invoice will be credited $100.00 for the tasting of the bride and groom. All tastings are scheduled at a mutually convenient time and are not available during the months of June, September and from Thanksgiving to New Years. Every effort will be made to have you taste as much of your chosen menu as possible, however, seasonal availability and logistics may prevent us from preparing some items.

Vendor Meals

Meals can be provided to your contracted vendors at a cost of $22 each.

Dietary Restrictions

With are happy to guide you with menu choices that can accommodate many of the common dietary restrictions. If a guest requires a custom meal an additional charge will occur. Children's meals are also available at a reduced price.

Insurance

We are fully insured with general liability, worker's comp and liquor liability insurances. Certificates of insurance can be provided if requested by your venue.