

Chefella's Wedding/Special Event Catering Package

Extravagant- \$58.00 per person

Comes with House Salad, 3 Hors D' Oeuvres, 3 Entrees, 2 Sides and Rolls

Hors D' Oeuvres

Chicken Salad Tart Cups
 Brie With Raspberries In Phyllo
 Beef Wellington
 Cucumber with Deviled Egg Tapenade
 Buffalo Chicken Blossom
 Artichoke Antipasto Skewer
 Mini Chicken Cordon Bleu
 Kabob Churrasco Chimichanga
 Scallops Wrapped in Bacon
 Mini Chicken Quesadilla Cones
 Asparagus & Cheese In Phyllo
 Apple Ham and Goat Cheese Crostini with Fig Jam
 Chicken Salad Tartlets with a Dill crema
 Smoked Salmon Canapes
 Mac and Cheese Bites with a Spicy Ranch Aioli
 Curry Shrimp Tarts
 Bacon Scallion Pimento Cheese Crostini
 Shrimp Cocktail shooters
 Bruschetta
 Roasted Red Pepper Parmesan Hummus with Pita
 Five Cheese Spinach dip
 Fruit and Cheese Platter
 Imported meats and cheese Platter
 Marinated mushrooms
 Sweet and Savory Meatballs
 Thai Sweet Chili Meatballs
 Spanakopita

Entrees

Dill and Lemon Baked Salmon with a Lemon Cream Sauce
 Crab and Shrimp Topped Chicken
 Alice Springs Chicken
 Beef Tips with Mushroom Gravy
 Maple Bacon Chicken
 Bacon Scallion Pimento Cheese Topped Chicken
 Spinach and Feta Topped Pork Chops
 Cinnamon Apple Topped Pork Chops
 Cajun Tilapia or Chicken topped with mango chutney
 Pineapple and Brown Sugar Glazed Ham
 Baked Chicken with a Cajun Cream Sauce
 Chicken Divan
 Pork Lion with a Raspberry Dijon Sauce
 Pork Chops in Mushroom Gravy
 Lemon and Herb Tilapia
 Alfredo (Add chicken \$2.00 per person, add shrimp \$3.00 per person)
 Lasagna
 Vegetarian pasta prima
 Pesto Chicken pasta
 BBQ Baked Chicken

Sides

Haricot Verts- (French green beans)
 Southern Style Green Beans
 Roasted Garlic Mashed Potatoes
 Smoked Gouda and Bacon Mashed Potatoes
 Loaded Mashed potatoes
 Seasonal Vegetable Medley
 Mac and Cheese
 Sweet Potato casserole
 Herb roasted broccoli
 Chefella's classic baked beans