

Chefella's Wedding/Special Event Catering Package

Extravagant- \$58.00 per person

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

Hors D' Oeuvres

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
 Pineapple cream tartlets
 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
 Bacon Scallion Pimento Cheese Topped Chicken
 Spinach and Feta Topped Pork Chops
 Steak Medallions with Bordelaise sauce
 Cinnamon Apple Topped Pork Medallions
 Cajun Tilapia or Chicken topped with mongo 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

Sides

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