

Chefella's Wedding/Special Event Catering Package

Extravagant- \$58.00 per person

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