



# Le Chef

Catering

## APPETIZERS

### Charcuterie

*Assorted cold cuts, variety of cheeses with fresh fruit, nuts, olives, bread, and crackers*

### Chicken Satay

*Marinated chicken on skewers with peanut sauce*

### Angel Kiss Shrimp

*Shrimp stuffed with mozzarella cheese, wrapped in bacon and a pesto sauce*

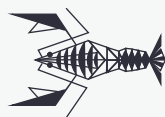
## FIRST COURSE

### Caesar Salad

*Classic romaine, parmesan, croutons and housemade caesar dressing*

### Garden Salad

*Mixed greens and roasted beets*



COURSED MEAL EXAMPLE



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## MAIN COURSE

### Stuffed Chicken

*Prosciutto wrapped organic chicken breast stuffed with apricots, macadamia, broccolini and creamed spinach in a tarragon-rosemary clear emulsion*

### Angus Steak

*Grilled angus skirt steak stuffed with pesto and mozzarella with a Pinot Noir Demi-Glace*

## SIDES

**Shiitake-Broccolini Risotto au Chablis**

**Potatoe Au Gratin Casserole**

**Grilled Mixed Vegetables**

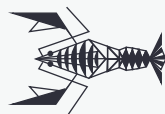
## BEVERAGE SERVICE

### Coffee

*Peet's French Roast Regular and Decaf*

### Herbal Tea

*Assorted teas and local honey*



COURSED MEAL EXAMPLE