The Chef's Table
Catering & Events

Holiday Menu 2019

STATIONARY HORS D'OEUVRES

Warm Caramelized Onion & Spinach Dip with Crostini
(serves 15) 26.00

French Cream Brie in Puff Pastry with Dried Fruit & Nuts
(serves 25) 58.00

Hummus with Extra Virgin Olive Oil, Marinated Olives and Homemade Curried Pita Chips (serves 15) 23.00

Individual Cool Noodle Salad with Lo Mein Noodles & Julienne Vegetables served in Mini Take Out Boxes (min of 15) 2.75 each

Cheese Display - Domestic & Imported Cheese with Assorted Crackers and Dried Fruits 4.25 per serving
(15 serving minimum)

Crudite Display of Vegetables to include assorted Bell Peppers, Celery, Carrots, Tomatoes, Cucumbers, Cauliflower, Sugar Snap Peas & Zucchini (items may vary by season) and Ranch Dip 3.75 per serving (15 serving minimum)

HORS D'OEUVRES

*Hand Wrapped Maple Glazed Scallops in Bacon 28.00 dz

Grilled Prosciutto & Rosemary Wrapped Shrimp w/ Aioli 34.00 dz

Maine Crab Cakes with Chipotle Aioli 28.00 dz

*Jumbo Shrimp Cocktail with Cocktail Sauce 31.00 dz

*Devils on Horseback Bacon Wrapped Dates with Pistachio & Gorgonzola 23.00 dz

Chicken Pot Stickers with Sweet Soy Reduction 21.00 dz

Miniature Beef Wellington with Béarnaise Aioli 28.00 dz

Mini Cheeseburger Sliders with Balsamic Ketchup 42.00 dz

Fried Bianco Lasagne Bites with Marinara Sauce 23.00 dz

Goat Cheese & Artichoke Croquette with Marinara Sauce 22.00 dz

Truffled Mac & Cheese Bites with Bechamel 32.00 dz

Corn, Red Pepper & Cilantro Fritters with Roasted Red Pepper Coulis 22.00 dz

ENTREES

Entrees are priced either by serving or by tray size. A half tray will generally serve 10-12 adults & a full tray will serve 20-25 adults.

Chicken, Broccoli and Penne 30.00 half / 55.00 full

Baked Chicken & Penne with Roasted Tomato Sauce topped with Mozzarella & Herbs 35.00 half / 60.00 full

Chicken Piccata 8.00 per serving (min 10 servings)

Chicken Marsala 8.00 per serving (min 10 servings)

* Whole Tuscan Tenderloin of Beef with Béarnaise Aioli
(serves 10-12) 215.00

Sliced Filet of Beef Platter served with Horseradish Cream, Caramelized Onions & Crusty Rolls 190.00 (serves 18)
(not available between Dec 23rd - 27th)

* Herb Crusted Sirloin Roast with Horseradish Sauce
140.00 (serves 10-12)

Beef Bourguignon with Mushrooms and Mirepoix
65.00 half / 110.00 full

*Ginger & Dijon Crusted Half Spiral Ham with Pommery Mustard
Half Ham (serves 15-20) 75.00

Classic Meat & Cheese Lasagna
(serves 10-12) 36.00

Mushroom Ravioli with Porcini Sauce & Mushroom Ragout
80.00 half / 135.00 full

Bowtie Pasta with Baby Spinach, Pine Nuts, Asparagus & Gorgonzola 50.00 half / 90.00 full

Garlicky Shrimp & Bowtie Pasta with Fresh Herbs, Lemon and Asparagus
80.00 half tray / 135.00 full tray

Macaroni and Cheese
(serves 10-12) 25.00

Crispy Chicken Tenders with Sweet & Sour 24.00 per dozen

HEARTY FINGER SANDWICHES

(Sandwiches are Not Available Between Dec 23rd - 27th)
Minimum 1 dozen per item & Minimum 3 dozen per order

Chicken Salad Roll Up with Grapes & Pecans 45.00 dz

Smoked Turkey, Cranberry-Sage Aioli on a Country Roll 45.00 dz

Honey Ham, Swiss & Orange Dijon Aioli on Tuscan Roll 45.00 dz

Beef Tenderloin with Roasted Red Peppers, Field Greens & Horseradish Sauce on a Baguette 55.00 per dozen

Grilled Vegetables with Goat Cheese & Field Greens on a Tuscan Roll 52.00 per dozen

SALADS

*Smoked Pear Salad with Toasted Pecans, Dried Cranberries, Crumbled Goat Cheese & Cranberry Vinaigrette
($47.00 serves 10 / $90.00 serves 20)

*Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots & Balsamic Vinaigrette
($35.00 serves 10 / $65.00 serves 20)

*Wild Rice Salad with Toasted Pecan, Arugula, Goat Cheese and Dried Cranberries
($40.00 serves 10 / $75.00 serves 20)

SIDE DISHES

*Mashed Yukon Gold Potatoes 13.00 per quart

*Basmati Rice Pilaf 12.00 per quart

*Herb Roasted Red Creamer Potatoes 13.00 per quart

*Oven Roasted Root Vegetables 18.00 per quart

*Roasted Butternut Squash 15.00 per quart

*Green Beans Roasted with Shallots 16.00 per quart

*Roasted Sweet Potatoes 13.00 per quart

"Twice Baked Potato Casserole" with Sour Cream, Chives, Bacon and Cheddar Cheese * 40.00 (half pan)

Dinner Rolls 8.00 per dozen

SOUP

*Pecan Butternut Puree Soup with Black Strap Molasses
15.00 per quart

Minestrone Soup with Roasted Vegetables & Pasta
15.00 per quart

DESSERTS

Assorted Cookies (minimum 1 dozen per variety) 16.00 dz
Chocolate Chip, Chocolate Chocolate Chunk, Peanut Butter & Molasses

Assorted Bars & Squares (minimum 1 dz per variety)18.00 dz
Butterscotch Bars, Chocolate Brownies, Raspberry Squares, Blueberry Squares & Lemon Curd Squares

NY Style Cheesecake 9" - 37.00

Holiday Yule Log (order early, limited quantities available) - 75.00

Reindeer, Snow Flakes & Candy Cane Holiday Sugar Cookies (per dozen) - 23.00 dz

Dessert Shots:
Chocolate Stack 30.00 dz
Pomegranate White Chocolate 30.00 dz

BRUNCH

French Toast Bake with Oatmeal & Toasted Pecan Crumble with Blueberry Compote (serves 10-12) 36.00

*Fresh Seasonal Fruit Salad (serves 4-6) 18.00 per quart

Chocolate Croissants – 18.00 per 1/2 dozen

Quiche Lorraine – Ham and Swiss – 9" 29.00

Broccoli & Cheese Quiche - 9" - 28.00

Five days notice is required for all orders. A credit card will be required to reserve orders. All items are served on high quality plastic or oven ready disposable pans. All appropriate menu items come with complete re-heating instructions. Delivery is available for orders over $500 for an additional fee. All prices are subject to 7% Massachusetts tax.

Christmas Eve Orders
Orders must be placed and finalized by Friday, December 13th. All orders come with complete re-heating instructions. Orders can be picked up on Tuesday, December 24th, between 9am-2pm. Delivery is available for orders over $500 for an additional fee. All prices are subject to 7% Massachusetts tax and 3% Administrative fee. Orders must be pre paid by Cash, Check, MasterCard, Visa or American Express to be considered confirmed. Order by phone or by email 781-826-3320 inquiries@thechefstableonline.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
(* Designates Gluten Free)