

The Chef's Table

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Passed Hot Hors D'Oeuvre

All priced per piece

Meat and Game

- Mini Coconut Chicken Brochettes with Mango Lime Hot Sauce 1.95
- Peanut Chicken Saté with Spicy Peanut Sauce 2.20
- Buffalo Chicken Spring Roll with Carrot and Asian Celery with Bleu Cheese Dipping Sauce 2.25
- Buttermilk Fried Chicken on a Knotted Pick with Spiced Apple Sauce 1.90
- Chicken Pot Stickers with Sweet Soy Reduction and Scallions 1.75
- Mini Steak and Cheese Bomb with Fresh Ketchup Dip 2.55
- Mini Kobe Cheeseburgers Sliders 3.50
- Sweet Potato Biscuit with Pulled Pork and Cole Slaw 1.95
- Mini Beef Short Ribs on an Asian Spoon with Fig Glaze and Micro Watercress 2.25
- Mini Beef Wellingtons wrapped in Puff Pastry served with Mustard Cognac Béarnaise Aioli 2.40
- Wiener Schnitzel Stuffed Brussels Sprouts with Pickled Red Cabbage Garnish 2.10
- Bacon Potato Gnocchi with Chive Sour Cream 1.95
- Mini Grilled Cheese and Bacon over a Shot of Cream of Tomato Soup 2.60
- *Mini Twice Baked Potatoes with Gorgonzola and Pancetta 1.95
- "The Full Monty" Christo with Vermont Maple Syrup and Powdered Sugar 2.60
- Mini Reuben's topped with Puff Pastry with Russian Dressing 2.30
- Chambord Duck Confit on a Truffled Toast 2.30
- Duck Tamale served with Sour Cream and Chili Sauce 2.25
- Roasted Loin of Lamb served rare on a Mushroom Ragout Tart 2.75
- Grilled Lollipop Lamb Chops with Mint Yogurt Sauce 3.40
- Matty's Foie Tons: Foie Gras Mousse filled Wonton served with a Golden Raisin Sauterne Relish 2.90
- Selection of Mini Quesadillas all served with Sour Cream and Guacamole
 - Grilled Chicken and Salsa with Cheddar Cheese 2.30
 - Pulled Pork with Smoked Cheddar and Grilled Onion Jam 2.50
 - Char Grilled Flank Steak with Cheddar Cheese 2.55

Seafood

- Our Homemade Maine Crab Cakes with Chipotle Aioli 2.60
- Grilled Asian Shrimp with Chili Soy Sauce 2.40

- *Grilled Prosciutto and Rosemary Wrapped Shrimp with Garlic Aioli 2.90
- Coconut and Pistachio Crusted Shrimp with Apricot Dipping Sauce 2.60
- Shrimp Shu-Mai with Red Pepper Coulis 1.95
- *Korean Shrimp and Glass Noodle Fritters with Chili Garlic Sauce 2.60
- Cod Brandade with Celery Root Remoulade 1.95
- "Fish and Chips" Fried Codfish on a Homemade Potato Chip with Rémoûlade Sauce 2.30
(Can be served in newspaper cones upon request - add 10cents each)
- Butter Poached Lobster with Chive Gnocchi and Corn Sauté Served on an Asian Spoon 2.90
- Saffron Rice Paella Cake topped with Grilled Prawn 2.80
- Hand Wrapped Maple Glazed Scallops in Bacon 2.50
- Pan Seared Scallops with Lime Aioli and Pepper Cress 2.60
- Crispy Nori Wrapped Salmon Spring Roll with Chili Dipping Sauce 2.30
- *Grilled Clams in the Shell with Bacon Vinaigrette 1.95

Vegetarian

- Mushroom Ragout Tart with Thyme Crème Fraiche 1.85
- Porcini Crusted Mascarpone Stuffed Risotto Balls 2.10
- Warm Smoked Pear Tart with Blue Cheese, Pecans and Cranberries 1.95
- Risotto Stuffed Cremini Mushrooms with Truffle Essence 2.40
- Truffled Mac and Cheese with Truffled Béchamel in an Asian Spoon 2.70
- Spinach and Feta Tartlet topped with Balsamic Tomato Relish 1.90
- Chick Pea Cake with Olive Tapenade and Roasted Peppers 1.95
- Fried Bianco Lasagna Bites with Roasted Marinara Sauce 1.90
- Tahini Falafel Cake with Hummus and Pickled Red Cabbage 1.95
- Vegetarian Spring Rolls with Vietnamese Dipping Sauce 1.95
- Steamed Artichoke Milanese with Goat Cheese Foam 3.00
(subject to availability)
- Creamy Goat Cheese and Artichoke Fritter with Fresh Basil 1.95
- Corn and Cilantro Fritters with Fire Roasted Red Pepper Coulis 1.95
- Plantain and Banana Fritter with Avocado Crème 1.95

Passed Cold Hors D'Oeuvre

Meat and Game

- Grilled Adobo Rubbed Flank Steak with Corn Salsa 2.10
- Roasted Beef Tenderloin on Crostini with Goat Cheese and Fried Shallots 2.60
- *Grilled Sirloin and Watercress Bundles with Artisan Goat Cheese 2.50
- *B.L.T Cherry Tomatoes stuffed with Lettuce, Bacon and Croutons 2.20
- Mini Peking Duck Pancakes with Julienne Asian Vegetables and Ginger Plum Sauce 2.40
- Foie Gras Torchon with Sea Salt and Pickled Beets on Brioche 3.50

Mini Lamb Au Poirve Pinwheels with Green Peppercorn Aioli on Toast 2.90

"Italian Maki Roll" Prosciutto Rolled Risotto Rice stuffed with Mushroom Pate served with Balsamic Dip, Basil Paste, and Fried Sage 2.25

Duck Rillettes Terrine with Cornichon on Croustade 2.50

Coriander and Chinese 5-Spiced Crusted Duck Breast with Mango Salsa on a Wonton Chip 2.50

*Smoked Jamaican Jerk Chicken on Fried Plantain with Banana Guava Catsup 1.75

Seafood

Smoked Salmon Maki Roll with Asparagus Cream Cheese with Ginger Aioli and Sweet Soy Drizzle 2.60

Smoked Salmon Rillettes on Sweet Potato Chip with Pickled Red Onion 2.40

*Mango Crab Salad on an Asian Spoon with Julienne Avocado and Tobiko 2.30

Scituate Tarragon Lobster Salad in a Nori Cup 2.95

Smoked Salmon with Lobster Cream in a Tart Shell 2.60

Homemade Tequila Spiked Gravelox Flower Over Lobster Mousse in a Tartlet (Market Price – 1 Week Notice Required)

*Lobster Summer Rolls with Crunchy Veggies and Apple Soy Dipping Sauce 2.95

Poached Lobster and Asparagus Salad in a Savory Tart Shell with Lemon Zest 2.90

*Sesame Seared Tuna on an Endive Petal with Wasabi Aioli and Soy Pickled Shallots 2.90

Tuna Tartare on Wonton Chips dressed with Nuoc Cham 2.90

Tuna Avocado Tartare Towers on Mini Toasts with Vanilla Dusted Yucca Chips 2.90

Coriander Poached Shrimp over Avocado Puree with Mango Salsa in a Tart Shell 1.90

*Shrimp and Lobster Chipotle Salad Stuffed Tomatoes 3.00

Summer Roll of Shrimp, Mango, Cucumber, Thai Basil and Asian Greens with Sesame Dipping Sauce 2.30

Homemade Miso Cured Stripper Carpaccio Wrapped Around Cucumber with Wasabi Crème Dipping Sauce

(Seasonal Market Price – 1 Week Notice required)

*Fresh Duxbury Oysters on the Half Shell with Frozen Wasabi-Lime Granita 2.55

Vegetarian

Mini Caesar Salad Cups with Micro-plane Parmesan Cheese and Brunoise Croutons 1.85

Chanterelle Mushroom Mousse on Toast with Micro Crest 1.80

Mushroom Ragout Toasts with White Truffle Goat Cheese Mousseline 2.20

Summer Rolls of Julienne Vegetables with Mint, Cilantro, Thai Basil and Nuoc Cham Dipping Sauce 1.95

Lychee and Papaya Spheres served in an Asian Spoon and spiked with Patron 3.00

Caviar on Buckwheat Blini with Crème Fraiche and Shaved Egg (market)

Shredded Potato Cake with Caviar and Crème Fraiche (market)

Stationary Hors d'oeuvres

- Poached Asparagus wrapped with Prosciutto di Parma and stuffed with Mascarpone 2.50 per piece
- Tabbouleh, Hummus and Baba Ganoush with Curried Toasted Pitas and Marinated Olives 4.25 per serving
- Cheese and Cracker Display of Domestic and Imported Cheeses w/ Crackers, Baguettes and Sliced Fresh Seasonal Fruits 3.25 per serving
- Cascading Crudite Display of Raw and Blanched Vegetables and Dips 3.50 per serving
- Bruschetta Display An Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil, and Fresh Mozzarella Cheese 6.00 per serving
- Antipasto Display of Fresh Mozzarella, Tomato Salad, Marinated Vegetables, Sliced Pepperoni, Capicola, Mortadella, Salami, Prosciutto, Olives, Assorted Cheese and Grilled Red Peppers 9.00 per serving
- Sushi Display - Selection of Tuna, Salmon, Shrimp, and Vegetarian Rolls. Accompanied by Pickled Ginger, Wasabi, Ponzu and Soy Pickled Shallots 2.50 per person
- Raw Bar - A Selection of Fresh Island Creek Oysters, Cherrystone, Alaskan Crab, and Shrimp Cocktails served with Cocktail Sauce, Horseradish, Mignonette and Lemon. Served in a Decorative Dinghy (Market Price)
- Caramelized Onion and Spinach Dip Served Warm with a Basket of Water Crackers 22.00 serves 15-16
- Baked Artichoke and Roasted Red Pepper Dip served with Wilted Watercress and Pita Chips
- Crab Brie and Artichoke Dip served with Crackers 30.00 serves 15-16
- Baked Brie en Croute with Toasted Almonds and Dried Fruits 40.00 serves 25
- Fig and Mascarpone Torta 45.00 serves 25
- Sun Dried Tomato and Basil Torta 45.00 serves 25

*Denotes Gluten Free Item

We reserve the right to require minimum orders on all hors d'Ouerve. Prices do not include Massachusetts's sales tax.