

The Chef's Table

781-826-3320

inquiries@thechefstableonline.com

Parties to Go Menu - 2011

This menu is designed for self-service parties. Reheating directions can be provided for all items. Staff and rental equipment are available upon request.

HORS D'OEURVE

(the following are selections from our Hors d'Oeuvre menus that can be pre-assembled for delivery to your event. If you will be having staff at your event please ask to see our full list of hors d'Oeuvre which will include items that our staff can assemble immediately prior to serving) All Hors d'Oeuvre are priced per dozen unless otherwise noted.

Seafood

Grilled Prosciutto and Rosemary wrapped shrimp with Aioli 31.00
Coconut and Pistachio Crusted Shrimp with Apricot Dipping Sauce 31.00
Hand Wrapped Maple Glazed Scallops in Bacon 20.00
Maine Crab Cakes with Chipotle Aioli 24.00

Meat/Game

Chicken Pot Stickers with Sweet Soy Reduction and Shaved Scallions 18.00
Beef Teriyaki Saté with Soy Glaze and Toasted Sesame Seeds 21.00
Chicken Saté with Peanut Sauce 20.00
Miniature Beef Wellingtons Wrapped in Puff Pastry served with Mustard Cognac Béarnaise Aioli 22.00

Vegetarian

Warm Smoked Pear Tart with Blue Cheese and Pecans 16.00
Vegetable Spring Rolls with Nuoc Chaum Dipping Sauce 19.00
Corn, Red Pepper and Cilantro Fritters with Roasted Red Pepper Coulis 18.00
Risotto Stuffed Cremini Mushrooms with Truffle Essence 19.00

STATIONARY HORS D'OEUVRES

Cheese Display - Domestic and Imported Cheeses with Water Biscuits, Baguettes and Seasonal Fresh Grapes and Fruits 3.25 per serving – 15 serving minimum

Crudité Display of Vegetables to include assorted Bell Peppers, Celery, Carrots, and Tomatoes, Cucumbers, Cauliflower, Sugar Snap Peas and Zucchini (Items may vary by season) and Dips 3.50 per serving – 15 serving minimum

Caramelized Onion and Spinach Dip served with Water Biscuits 22.00, serves 15-16

Baked Brie en Croute w/ Dried Fruit and Toasted Almonds with Water Biscuits 40.00 serves 25

Sun Dried Tomato-Artichoke Three Layer Mascarpone Torte with Grilled Breads 45.00 serves 25

Chicken Taco Dip with Crisp Flour and Corn Tortilla Chips 19.00 –serves 10

Chicken Alfredo Dip with Broccoli served with Crackers and Sliced Baguette

Mediterranean Platter of Hummus, Baba Ghanoush and Tabbouleh with Curried Pita Chips (minimum 20) 3.75 per person

Individual Cool Noodle Salad w/ Lo Mein Noodles, Julienne Vegetables. Served in mini take out containers – 2.75

Fig and Mascarpone Torte (serves 25) 45.00

SALADS

Arugula and Goat Cheese Salad with Red Onion, Red Bell Pepper and Smoked Almonds. Served with Tangerine Dressing. 4.00

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette 3.00

Field Green Salad with Smoked Pears, Dried Cranberries, Toasted Pecans, Spun Carrots and Goat Cheese with Cranberry Vinaigrette 4.00
Fresh Seasonal Fruit Salad 15.00 per quart serves 4-6
Wild Rice Salad with Toasted Pecans and Sun Dried Cranberries, 15.00 per quart, serves 4-6
Sliced Vine Ripe Tomato Salad with Fresh Mozzarella, Extra Virgin Olive Oil & Aged Balsamic Vinegar 4.75
Tortellini Salad with Herb Vinaigrette 15.00 per quart, serves 4-6
White Balsamic Potato Salad with New Potatoes and Fine Herbs 10.00 per quart, serves 4-6
Cucumber and Feta Salad with Roasted Red Bell Peppers 13.00 per quart, serves 4-6
Fingerling Potato Salad with Green Beans and Almond Dressing 18.00 per quart, serves 4-6
Pasta Salad with Julienne Vegetables and Cherry Tomatoes with Basil Vinaigrette 13.00 per quart, serves 4-6

HOMEMADE SOUPS – all priced per quart

Wild Mushroom Puree 10.00
Butternut Puree 10.00
Carrot and Ginger 10.00
Tomato and Basil Puree 10.00
Beef Chili 10.00
New England Clam Chowder (5 quart min) 12.50

HEARTY FINGER SANDWICHES

Sandwiches are available, minimum 1 dozen per item, minimum 3 dozen for whole order.

Chicken Salad with Grapes and Pecans on a Country Roll
Smoked Turkey Roll Up with Cranberry-Sage Aioli
Honey Ham with Swiss and Orange-Dijon Aioli on a Tuscan Roll
45.00 per dozen
Beef Tenderloin with Roasted Red Peppers and Field Greens, Horseradish Sauce on a Baguette
Grilled Vegetables with Goat Cheese and Field Greens on a Tuscan Roll
Grilled Chicken Roll Up with Lemon Aioli, Poached Asparagus and Brie
55.00 dozen

BRUNCH

Fresh Sliced Seasonal Fruit Display with Berries with Honey-Lime Yogurt
4.75 per serving (minimum 8 servings)

French Toast – all served with Vermont Maple Syrup

Texas French Toast – 4.00 per person
French Toast Sticks (kid friendly) 12.00 per dozen
Crème Brule Stuffed French Toast with Vanilla Bean Maple Syrup 6.00 per person

Assorted Strata ½ pan serves 10-12

Sausage, Potato and Cheddar
Red Pepper, Scallion and Feta
Ham with Swiss and Broccoli
Roasted Vegetable and Gruyere
Roasted Wild Mushroom and Goat Cheese
28.00 each

Lobster, Camembert and Asparagus
65.00 each

Frittata Galettes – minimum of 10 – all served with Roasted Tomato Sauce and cut into rounds
Broccoli and Swiss Cheese 6.00

Roasted Pepper and Goat Cheese 6.50
Mushroom and Goat Cheese 6.50

Fresh Baked Muffins

Choose from Lemon-Poppy, Blueberry, Caramel-Apple, Corn, Carrot, Chocolate Chip, Banana
Muffins: 28.00 per dozen (minimum ½ dozen per variety) Tea Bread: 18.00 each

French Crêpes

Chicken, Mushroom, Caramelized Onion and Grapes with Brandy-Thyme Cream
Ham with Swiss, Roasted Red Peppers and Asparagus
Nutella and Banana
35.00 per dozen

Shrimp and Sautéed Vegetable with Lemon Cream
45.00 per dozen

Homemade Sweet Potato Home Fries- half tray 26.00

Breakfast Sausage 12.00 per dozen

ENTREES

Entrees are priced either by serving or by tray size. A half tray will generally serve 8 - 10 adults and a full tray will serve 18 - 20.

Poultry

All Natural Whiskey Glazed Statler Chicken 8oz Breast 12.00 per piece
Roasted Chicken tossed with Porcini Sauce, Orecchiette, Peas and Corn 45.00 half tray/85.00 full tray
Chicken, Broccoli and Penne 30.00 half tray/55.00 full tray
Baked Chicken and Penne w/ Roasted Tomato Sauce Topped w/ Mozzarella and Herbs 35.00 half tray/60.00 full tray
Chicken Roulade Stuffed w/ Roasted Red Peppers, Spinach and Goat Cheese 120.00 (serves 20-25)
Double Stuffed Chicken with Asparagus Mousse 120.00 (Serves 20-25) 70 (Serves 10-12)
Double Stuffed Chicken with Mushroom Mousse 120.00 (Serves 20-25) 70 (Serves 10-12)
Double Stuffed Chicken with Artichoke and Prosciutto inlay 120.00 (Serves 20-25) 70 (Serves 10-12)
Double Stuffed Chicken with Ham and Cheese 120.00 (Serves 20-25) 70 (Serves 10-12)
Cranberry Turkey Breast Roulade with Cider Mustard Jus Lie 60.00 serves 12
Honey and Rosemary Glazed Boneless Breast of Turkey with Cranberry Citrus Relish and Pan Gravy
50.00 (serves 12) 90.00 (serves 24)
Chicken Piccata 7.00 per serving (min 6 servings)
Chicken Marsala 7.00 per serving (min 6 servings)
Roasted Chicken and Pasta with Spinach, Tomato, Feta and served with Sliced Black Olives – full tray 65.00
half tray 35.00

Beef

Sliced Filet of Beef Platter – serves 18 - 225.00
Served with Horseradish Cream, Caramelized Onions and Crusty Rolls
Whole Sirloin of Beef – serves 10- 120.00 choice of seasoning:
Provencal – Extra Virgin Olive Oil with Herbs de Provence
Herb and Shallot Grilled
Balsamic and Garlic Marinade
Beef Bourguignon w/ Mirepoix 50.00 half tray/95.00 full tray
Braised Boneless Beef Short Ribs with Fig Glaze 6oz portion 12.00 each
Beef Carbonara with Bacon and Braised Mirepoix (Full Pan Serves 20-25) 120.00 Per Pan
Grilled and Chilled Sliced Adobe Rubbed Flank Steak over Greens with Crispy Tortilla Strips (12 person minimum)
7.00 per person

Pork

Gingersnap and Dijon Crusted Half Spiral Ham
with Pommery Mustard and Orange Dijon Aioli 75.00/serves 15-20
Whole Loin of Pork with Cranberry and Candied Ginger Glaze \$180 serves 20

Dried Fruit Stuffed Loin of Pork with Sweet Madeira Sauce 85.00 per loin serves 8-10
Lychee and Apricot Stuffed Pork loin with Sweet and Sour Glaze 190.00 – serves 20

Vegetarian

Mushroom Ravioli w/ Porcini Sauce and Mushroom Ragout 80.00 half tray/135.00 full tray
Pasta Primavera 35.00 half tray/60.00 full tray
Individual Grilled Vegetable Napoleons over Polenta 9.00 per piece
Bowtie Pasta with Baby Spinach, Pine Nuts, Asparagus and Gorgonzola full tray 80.00 half tray 45.00

Seafood

Garlicky Shrimp and Bowtie Pasta with Fresh Herbs, Lemon and Asparagus 85.00 half tray/150.00 full tray
BBQ Grilled Salmon with Chipotle Aioli 9.00 per serving (min 6 servings)
Grilled Atlantic Salmon w/ a Cherry Tomato Salsa 9.00 per serving (min 6 servings)
Grilled Shrimp and Scallop Arrabiata 75.00 half tray/140.00 full tray
Scituate Lobster with Asparagus and Tortellini with Basil Sauce 120.00 half tray

Lasagne

Classic Meat and Cheese 30.00 (serves 10-12)
Roasted Vegetable Marinara 30.00 (serves 10-12)
Lasagne Bianco with Tomatoes, Fresh Spinach, Three Cheeses & Basil, Garlic Parmesan Cream 34.00 (serves 10-12)
with Grilled Chicken 38.00 with Grilled Shrimp 42.00

Kids Entrees

All Natural Mini Chicken Milanese with Sweet and Sour Sauce 32.00 per dozed
Crispy Chicken Tenders with Sweet and Sour Sauce 24.00 per dozen
Homemade Baked Macaroni and Cheese 25.00 half tray
Homemade Meatballs with Red Sauce 35.00 half tray

SIDE DISHES

Vegetables – 14.00 per quart

Seasonal Vegetables Roasted with Olive Oil and Fresh Thyme
Green Beans Amandine
Oblique Cut Roasted Carrots with Honey Glaze
Roasted Root Vegetables with Rice Wine Vinegar and Herbs
Roasted Butternut Squash with Fresh Thyme and Vegetable Stock
14.00 per quart, serves 4-6

Balsamic Grilled Vegetable Platter 4.00 per guest

Starches – 12.00 per quart

Mashed Yukon Gold Potatoes
Roasted Garlic Smashed Red Bliss Potatoes
Herb Roasted Red Creamer Potatoes
Basmati Rice
Roasted Sweet Potatoes
Brown Rice Pilaf

"Twice Baked" Potato Casserole with Sour Cream, Mashed Potatoes, Chives, Bacon and Cheddar Cheese 40.00 half pan

Country Dinner Rolls with Sweet Butter 8.00 per dozen

DESSERTS

Finger Desserts

Large Strawberries dipped in Dark and White Chocolate 20.00 per dozen
French Mini Pastries 18.00 per dozen
Brownies and Squares 16.00 per dozen
Brownie Truffles 17.50 per dozen
Petit Fours 24.00 per dozen

Dessert Shot Glasses – Tiramisu, Boston Cream and Chocolate Raspberry 5.00 per person (served in individual ceramic disposable shot glasses)

Whoopie Pies – Traditional, Red Velvet and Vanilla 3.25 per piece

Mini Cheese Cakes – Plain, Amaretto, Cappuccino, Chocolate Chip, Lemon, Raspberry and Tuxedo 2.50 per piece

Tiramisu Roulade 32.00

Strawberry Roulade 31.00

Seasonal Fruit Crisp 29.00 serves 10-12

Specialty Occasion Cakes available upon requests for Birthdays, Graduations, Communion, etc..

Items as listed are minimum orders, if fewer quantities are required, please inquire for pricing. 48 hours notice is required for all orders. However, we are confident of our skill to be able to accommodate any last minute needs you may have. Let us know if we can help! A credit card or deposit will be needed when you order to hold reservation. 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. Please call for rates. All prices are subject to 5% Massachusetts tax