



MENU

The Beginnings

Catering Masters Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee

Catering Masters To Go Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee
in To Go Containers
Boxed Krispy Kreme Donuts

Starbucks Coffee Service

Freshly Brewed Regular and Decaffeinated Coffee

The Executive Continental

Assorted Fresh-Baked Muffins, Pastries, or Bagels
Seasonal Fresh Fruit Tray
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

Bagel Works

Assorted Bagels
Citrus, Vegetable and Herb Flavored Whipped Cream Cheeses
Imported and Domestic Cheese Selection
Wild Berry Compote with Granola
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices
Option to Upscale; Smoked Salmon, Red Onion and Capers

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Fresh from the Oven

Flavored Scones, Buttermilk Biscuits and Muffins
Complimenting Jams and Marmalades
Melon Scoops with Yellow Raisin and Fruit Yogurt Sauce
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

Bar None Yogurt with Muffins

Strawberry Yogurt topped with Granola,
Blackberries and Yellow Raisins.
Assorted Warm Petite Muffins
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

Bodacious Breakfast

Biscuit with Egg, Sausage and Cheese Swirls
Spinach and Mushroom filled Corn Muffins
Peach or Pear Taints with Cherry Relish
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juice

Cinnamon Custard French Toast Tastes

Thick Sliced Egg Bread Dipped in
Sweet Custard with Cinnamon and layered
with Honey Smoked Ham and Provolone Cheese
Honey Whipped Butter and Sweet Maple Syrup
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

Southwest Cornbread Breakfast Skillet

Cornbread Mixed with Chorizo, Bell Peppers, and Jack Cheese
Topped with a Sweet Maple and Vanilla Crust
Fresh Fruit Skewers with Citrus Dipping Sauce
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

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Mediterranean Frittata:

Freshly Baked Frittata to include:
Smoked Ham, Grilled Asparagus, Roasted Bell Peppers, Artichokes,
Plum Tomatoes, and Provolone Cheese
Loretta Potatoes with Caramelized Bermuda Onions
Fresh Seasonal Melon
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

Breakfast Quesadilla:

Country Breakfast Quesadillas with Egg, Vegetables,
and Hash Browned Potatoes
Italian Breakfast Quesadillas with Sausage
and Provolone Cheese
Assorted Nut Breads with Berries
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

Home-Style Breakfast:

Scrambled Eggs, Home Fried Potatoes, Crisp Bacon,
Sausage Patties,
Home-style Buttermilk Biscuits
Creamy Country Gravy
Freshly Brewed Regular and Decaffeinated Coffee
Compliment of Regular and Herbal Tea
Fresh Squeezed Citrus and Fruit Juices

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Essentials

Stacker Sandwich Selection:

Grilled Sirloin of Beef, Provolone Cheese,
Roasted Plum Tomatoes,
Marinated Chicken with Havarti Cheese, Ratatouille
Grilled Garden Vegetable with Tofu and Asian Cole Slaw
Balsamic Thyme and Rosemary Goat Cheese Spread
Sliced Herb Focaccia Bread and Assorted Rolls
Roasted Garlic and Orzo Pasta Salad
Grilled Vegetable Mélange with Rosemary
Chilled Beverages

Italian Piadini Flat Bread:

Top the Grilled Flat Bread with Grilled Chicken,
Exotic Field Greens, Roasted Peppers, Romano Cheese
Oven Roasted Tomato and Basil Chutney
Wild Porcini and Chanterelle Mushroom Ragout
Grilled Crispy Patty Pan Squash Compote
Chilled Beverages

Outtakes at the Meeting:

Variety of Smoked Turkey Breast,
Oven Roasted Beef Sirloin and Shaved Hickory
Smoked Ham Sandwiches
On an Assortment of Breads and Rolls with Cheese,
Lettuce and Tomato
Chef's Choice Salad Accompaniment
Freshly Baked Gourmet Cookie
Chilled Beverage

Jalapeno Pepper Corn Bread Muffaletta:

Sliced Hickory Smoked Ham with Salami and Provolone Cheese
Spicy Olive and Pepper Tappenade
Corn Bread Loaf with Jalapeno Peppers
Terra Vegetable Chips
Chilled Beverages

Sourdough Bread Bowl Soups:

Selection of Au Bon Pain Soups
Or
Cream of Chicken with Wild Rice
Roasted Garden Vegetable with Tomato Concasse
Crusty French Bread Sourdough Rounds
Vine-Ripened Tomato and Fresh Mozzarella Cheese
with Balsamic
Chilled Beverages

Pine-nut Crusted Pesto Chicken Breast Big Pan Presentation:

Sautéed Chicken with Lemon Linguini,
Fresh Seasonal Vegetables and Pesto Reduction
Warm Petite Pan Rolls
Roasted Italian Ratatouille Salad with Pesto Panzanella Salad

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Essentials Action Buffets

Essentials Action Buffets:

Southern Barbecue
Carved Barbeque Chicken and Braised Beef Brisket
Cast Iron Skillet Jalapeno Cornbread with Honey Topping
Tangy Barbequed Pinto Beans
Smoked Chicken and Spinach Salad with Tomato Vinaigrette
Chilled Pickled Cucumber Salad

Ethnic Asian Experience:

Sliced Teriyaki Flank Steak with Wok Seared Vegetables
Ginger Soy Glace
Chuka-Soba Noodles and Sticky Rice
Pork Pot Stickers with Thai Basil Dipping Sauce
Vegetarian Fried Rice

Brazilian Churrasco:

Roasted Rib Eye of Sirloin Beef and Pork Shoulder
Chimichurri Sauce
Oven-Fired Herbed Potatoes
Assorted Grilled Seasonal Vegetables
Warm Crusty Breads

Mediterranean Pasta Bar:

Herbed Pappardelle Pasta with Wild Mushroom Ragout
Potato Gnocchi with Red Pepper and Pesto Coulis
Selection of Anti-Pasti to include:
Artichokes, Asparagus, Olives, and Chards of Parmesan
Rustic Warm Italian Bread with Olive oil
Cracker Flats

Garden Spinner Salads:

Caesar Salad with Parmesan Croutons
Frosted Cranberry and Apple Salad with Cinnamon Vinaigrette
Classic Cobb Salad with Romaine, Blue Cheese, Avocados, Tomato,
Honey Dijon Dressing
Assorted Sliced Baguettes Loaves

Mama Mia

Selections:

Deep Dish Pizza
Stuffed Pizza
Traditional Pizza
Calzones
Stromboli
Chilled Beverages

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Simple Pleasures (Savory)

Crudités:

A Garden Selection of Fresh Vegetables
Cool Herb Crème

Bruschetta Platter:

Grilled Sliced Italian Bread with Herbs and Olive Oil
Tomato and Mozzarella with Balsamic and Fresh Basil
Pesto Chicken with Roasted Red Peppers with Walnuts
Caramelized Bermuda Onions with Goat Cheese and Thyme

Assorted Terrines:

Assorted Vegetable Terrine with Dijon Honey Sauce
Chicken Pâté with Shitake Chutney
Pistachios, Dried Bing Cherries, Goat Cheese
or Herbed Boursin
Water Crackers

Light Mediterranean:

Lemon and Parsley Tabbouleh Stuffed in
Crispy Belgium Endive
Garlic and Thyme Flavored Boursin Cheese with
Crispy Sweet Potato
Baked Artichoke Parmesan Crostinis
Fresh Fruit Skewers with Citrus Dipping Sauce

Satays and Stix:

Chicken Satays with Peanut Wasabi Dipping Sauce
Grilled Beef Tenderloin Skewers with Horseradish Sauce
and Crispy Fried Onions
Pork Skewered and Coated with Sesame Seeds
with a Mango Corn Salsa
Diakon Radish Salad with Gingers and Scallions

Fresh and Fabulous:

A Selection of Imported & Domestic Cheeses
Seasonal Fresh Fruits and Berries.
Honey Cinnamon Yogurt for Dipping
Crusty French Bread

The Four Corners

:

A Plentiful Mixture of Chef Specialty Hot Items
To Include Chicken Bites, Egg Rolls,
Jalapeno Poppers and Spanakopitas

Near the Border:

A Variety of Crisp Tortilla Chips along with

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Homemade Salsa, Sour Cream and Pico de Gallo
Roasted Corn Salsa



Simple Pleasures (Sweets)

Sweet Nothings Three Tier:

Fresh Baked Gourmet Cookies
or
An Assortment of Lemon Bars, Traditional Brownies,
Peanut Butter Brownies and Fruit Bars
or
Combination of All
Assorted Beverages

A Real Treat:

Freshly Popped Popcorn and Assorted Candy Platter

Ice Cream and Soda Granita Floats

Choose a Sweet Refreshing Ice Cream Float Flavor:
Old Fashion Root Beer - Orange Dreamsicle - Glacial Grape

Fruit Cobblers:

Selection of Blueberry, Blackberry, and Peach Cobbler
Vanilla Bean Ice Cream
Almond Biscotti

Caramel and Custards:

Petite Vanilla and Cinnamon Crème Brûlée
Peach Tatins with Crispy Butter Crust
Mixed Berry Parfaits with Sweet Whipped Cream

Mousse and Puddings:

Apple Pudding with Caramelized Sugar Sauce
Chocolate Mousse with Mocha Bavarian and
a Chocolate Biscuit
Fresh Raspberry Tartlets

Tropical Fruit Bar:

Candied Mangos Stuffed with Papaya, Kiwi, and Grapes
Top with Yogurt Lime Sauce and Granola
Strawberry Amaretto with Toasted Almonds and Mint

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Form and Grace Plated Dinners

Atlantic Salmon with Mango Corn Chutney:

Grilled Salmon Fillet with Tropical Mango and
Sweet Corn Chutney
Buttered Red Pepper Fettuccini
Seasonal Vegetable Medley

Pine-Nut Crusted Filet Mignon with Chèvre Cheese:

Beef Tenderloin with a Pignoli Nut Crust, topped
with Chevre Gratin
Roasted Yukon Gold Potatoes
Fresh Seasonal Vegetable Array

Roasted Pork Loin with Wild Mushroom Sauce:

Seasoned Boneless Pork Loin served with
Wild Mushroom Demi-Glace
Rosemary-Garlic Whipped Potatoes
Fresh Seasonal Vegetables

Herb and Dijon Crusted Roasted Rack of Lamb:

Char Broiled Rack of Lamb topped with
Dijon Mustard and Herbs
Roasted Yukon Gold Potatoes
Seasonal Fresh Vegetables

Rustica Style Rigatoni, Vegetarian:

Rigatoni Pasta and Grilled Seasonal Vegetables
Tomato, Garlic, and Onion Ragout
Fresh Parmesan Cheese and Sweet Basil.
Assorted Focaccia Breads

Chicken Breast ala Florentine:

Breast of Chicken Stuffed with Spinach, Sun-Dried Tomato
and Shitake Mushroom
Lightly Tossed in Herbed Breadcrumbs
Roasted Garlic and Orzo Pilaf
Seasonal Vegetable Medley

Beverages

Coffees/Teas

- StarBucks, Freshly Brewed Regular and Decaffeinated
 - StarBucks to Go
- Starbuck's - Freshly Brewed Regular and Decaffeinated
 - Tea - Compliment of Regular and Herbal Blends
 - Cold Beverages
 - Bottled Water
 - Bottled Spring Water
 - Bottled Sodas, Assorted
- Bottled Specialty Beverages, Assorted

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Being Fair

Great Chefs Worldwide: - specializes in creative and unique Catering presentations. We understand your need for consistent, prompt service. Whether you are planning an Executive Meeting or Staff Luncheon, our friendly and courteous staff assures the success of your function. Should your plans include items or selections not listed, we would be happy to customize menus for you. Thank you for the opportunity to serve you and your guest. If you have any questions, please feel free to contact us.

Notices:

To provide you with the best-catered services, we request three days advance notice for standard catering events. We have several menu items for service requests placed within a 1 week notice. Please ask about our menu choices.

Cancellations:

We know that at times you may need to cancel an event with short notice. Due to our advance preparations, cancellations should be made at least 3 business days prior to an event to avoid same day cancellations fees. Customer will incur full costing (including external Charges) of an order if it is not cancelled by 3:00 pm the previous day. Orders received after 3:00 pm for the next day delivery will receive late charge of \$50.00 and

Types of Service:

Plated and Served: This type of event has your guests seated and served for the entire meal. The service includes house linen, china and glassware, set-up, table service, event breakdown, and clean up. This level of service necessitates a minimum of one waiter/waitress per twenty (20) guests.

Buffet Service: Buffet Service includes house linen for buffet and guest tables, high-quality disposable ware, centerpiece, set-up, breakdown, and clean up. For china service, an additional charge per person will be assessed. At your discretion and depending on your budget, buffet service can be "all-you-can-eat" or the entrée can be served by one of our professional wait staff. This level of service necessitates a minimum of one waiter/waitress per forty (40) guests.

Service Personnel:

Our professional staff is available upon request. We recommend service staff for all Hot meals and reception of 30 people and more.

Payment:

All catering requests require 50% of entire event price at the time the reservation is made. The remainder will be due on the day of the event.

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