

Chefs 4 Hire!

Real food with flavor

Dear Sir or Madam,

Thank you for your interest in **Chefs 4 Hire!** Catering. We are delighted to present you with a few of our specialties. We will be happy to prepare one of the following selections or work with you to create a menu especially tailored for your event.

When we have an idea of the menu and the number of guests to be served, we will present a proposal of service and costs for you to consider. If you would like to definitely reserve a date, we must receive a deposit of half the invoice.

We appreciate your interest and look forward to making your event a success.

Chefs 4 Hire!

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Visit us on the web at www.chefs4hire.com

Breakfast:

- ❖ Continental- homemade Muffins, Scones or Coffee Cake with Juice, Tea & Coffee
- ❖ Bagels with Smoked Salmon & Cream Cheese and Fruit
- ❖ Grilled Vegetable or Sausage/Blue Cheese Strata or Frittata
- ❖ Decadent French Toast served with fresh Seasonal Fruit platter

Lunch:

- ❖ Stromboli – Black Forest Ham & Swiss or Roasted Peppers & Caramelized Onions with Provolone baked in the middle of homemade Bread
- ❖ Green Chile Chicken Enchiladas served with whole Pinto Beans
- ❖ Mahogany Glazed Salmon (or Chicken Breast or Tempeh) with Lemon Couscous
- ❖ Honey Mustard Roasted Pork Tenderloin with a Dried Cherry and Apple Chutney and mashed Potatoes
- ❖ Wild Mushrooms sautéed in Butter, with Wine and fresh Herbs served over Penne Pasta

Dinner:

- ❖ Grilled Tri-tip encrusted in Garlic and Lemon Pepper with Roasted Red Potatoes and Seasonal Vegetables
- ❖ Vegetarian Pot Pie with baby Carrots, Turnips, Potatoes, Peas and Herbs in a creamy Béchamel sauce with a Chive Biscuit Crust
- ❖ Salmon & Halibut layered with Lemon and Dill wrapped in Puff Pastry served with a Roasted Red Pepper Sauce and a Seasonal Vegetable
- ❖ Grilled Swordfish served with a Spicy Tomato Salsa, Green Beans
- ❖ Baked Pork Chops with herbed Potatoes, Parsnips & Peas
- ❖ Lamb Cutlets baked with Tomatoes, Rosemary and Red Wine served with Couscous

Salads:

- ❖ Southwestern Green Salad with Cilantro Lime Vinaigrette
- ❖ Watercress and Fennel Salad with Candied Pecans and shaved Parmesan dressed in a lemon Olive Oil Vinaigrette
- ❖ Rocket and Roasted Red peppers, Goat Cheese with a Balsamic Vinaigrette
- ❖ Butter Lettuce, Fennel, Cucumber in a Citrus Hazelnut Dressing
- ❖ Endive, Pears and Figs with Gorgonzola (when in season)

Soups:

- ❖ Potato Leek – a rich creamy soup
- ❖ Smoked Clam Chowder served in a Sourdough Bread bowl
- ❖ Gazpacho

- ❖ Wild Mushroom
- ❖ Roasted Corn Chowder
- ❖ Cream of Cauliflower with Sautéed Apples

Appetizers:

- ❖ Tandoori Chicken on a mini Poppadom with Mango Chutney and Sour Cream
- ❖ Turnovers:
 - Spinach and Feta;
 - Sausage and Blue Cheese or
 - Lamb with Pine nuts and Raisins
- ❖ Vegetable Spring Rolls with a Sesame Sauce
- ❖ Crostini served with:
 - Mozzarella, Tomato and Basil;
 - Black Olive Tapenade or
 - Cambazola cheese, topped with Poached Pears and Candied Pecans
- ❖ New Potatoes filled with Smoked Salmon and Crème Fraiche

Desserts:

- ❖ Goombas – Brownies with Caramel and White Chocolate in the middle
- ❖ Strawberries marinated in Red Wine and cracked pepper served with Vanilla Bean Mascarpone and Shortbread
- ❖ Poached Pears served with Ginger Ice Cream and Candied Walnuts
- ❖ Tiramisu
- ❖ English Trifle
- ❖ French Apple Tart served with Crème Anglaise
- ❖ Chocolate Decadence Cake served with Homemade Vanilla Ice Cream
- ❖ Bittersweet Chocolate Orange Soufflé (served cold) with a Raspberry Sauce
- ❖ Homemade Ice Cream