

Chef's Table

— FULL SERVICE CATERING —

Catering Menu



Our Story

Chef's Market has been the leader in the Philadelphia food industry since 1984. Those years have witnessed the growth of our reputation for full-service catering, private and corporate.

Chef's Table provides both drop-off and full service catered events throughout the greater Philadelphia area. Our specialty is providing exceptional food for any type of event. We also provide equipment, china, flatware, linens and staff. Elegant cocktail receptions, formal dinner parties, holiday celebrations and corporate conferences are given special attention by our staff. Our staff will assist you in choosing a menu that is right for your event and guide you through the range of services needed to create an unforgettable day.



Cold Breakfast

All breakfast breads, muffins, danish, croissants and scones are baked on Chef's Table premises by our in house pastry chefs.

BC1 Continental: An assortment of Chef's Table fresh baked muffins, danish, bagels, croissants, scones and breakfast breads (select 3) served with sweet butter, cream cheese and preserves \$4.95 per person

BC2 Continental: An assortment of Chef's Table fresh baked muffins, danish, bagels, croissants, scones and breakfast breads (select 3) served with sweet butter, cream cheese and preserves, with fresh brewed regular and decaf premium coffee and tea. \$7.50 per person

BC3 Mini Assortment: An assortment of mini bagels, danish, muffins, croissants and scones (select 3) served with sweet butter, cream cheese and preserves. \$5.50 per person

BC4 Continental Deluxe: An assortment of Chef's Table fresh baked bagels, muffins, danish, croissants and scones (select 3), fresh squeezed Valencia orange juice or assorted fruit juices served with sweet butter, cream cheese and preserves. \$6.25 per person

BC5 Executive Breakfast: Fresh brewed regular and decaf premium coffee and tea, fresh squeezed Valencia orange juice or assorted fruit juices, bagels, fresh baked muffins, danish, croissants, scones and assorted breakfast breads (select 3) served with sweet butter, cream cheese and preserves \$8.95 per person

BC6 Executive Breakfast Deluxe: Fresh brewed regular and decaf premium coffee and tea, fresh squeezed Valencia orange juice or assorted fruit juices, fresh fruit salad and berries; assorted bagels, muffins, danish, croissants, scones and assorted breakfast breads (select 3) served with whipped butter, cream cheese and preserves \$10.50 per person

BC7 Bagel Basket: Assorted bagels served with sweet butter, flavored cream cheese and preserves. . . \$3.75 per person

BC8 Smoked Fish Tray: Smoked salmon and whitefish salad accompanied by a condiment tray of tomatoes, olives and cucumbers served with assorted bagels with cream cheese \$14.95 per person

BC9 Atkin's Friendly Breakfast: Sliced ham, roast turkey, mozzarella balls, tomatoes, hardboiled eggs and sliced fresh fruit \$11.50 per person

Coffee & Tea Service: (10-person minimum with breakfast packages)

Premium Dark Roast • Swiss Water-Process Decaf Coffee • Teas

10 - 49 people. \$3.00 per person

Over 50 people \$2.50 per person

• Per-person prices are based on 10 people or more and are 15% higher for fewer people. Absolute minimum of 7 people is required unless indicated other wise. Prices include disposable plates, flatware, paper napkins and set-up.

• Prices do not include delivery and sales tax.

• For orders with only coffee service, a 40 person minimum is required.

Hot Breakfast

Absolute minimum of 10 people is required. Prices include disposable plates, flatware, paper napkins and setup.
 Prices do not include delivery and sales tax. All paper & plastic products and chafing dishes are included.

BH1 American: Scrambled eggs, hash-brown potatoes, assorted split bagels and multi-grain breads served with sweet butter, cream cheese and preserves. \$7.95 per person

BH2 All American: Scrambled eggs, bacon, Italian sweet sausage and hash-brown potatoes, assorted split bagels and multi-grain breads served with sweet butter, cream cheese and preserves. Fresh brewed regular and decaf premium coffee and tea \$13.50 per person

BH3 Chairman of the Board: Scrambled eggs, bacon, Italian sweet sausage and hash-brown potatoes, assorted split bagels and multi-grain breads with sweet butter, cream cheese and preserves. Thick-cut brioche French toast with syrup and fresh fruit compote \$13.95 per person

BH4 Country Breakfast: Full stack of pancakes with fruit compote, syrup and breakfast (As an upgrade BlueBerry or Chocolate chip pancakes can be provided for an additional dollar). \$6.95 per person

BH5 French Accent: Thick-cut brioche French toast with syrup, fresh fruit compote. \$6.95 per person

BH6 Breakfast Sliders:

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|-----------------------------|---------|---|---------|
| 1. Egg and Cheese | 3.50 ea | 4. Egg white with turkey bacon | 4.50 ea |
| 2. Egg and Cheese with Meat | 4.25 ea | 5. Egg with Roasted vegetables | 4.50 ea |
| 3. Egg white with Sausage | 4.50 ea | 6. Egg with roasted peppers and cheddar | 4.50 ea |
| | | 7. Tofu Scramble | 4.50 ea |

BH7 Breakfast Sandwiches: Egg and cheese on an English Muffin, bagel, kaiser roll or croissants
 \$5.95 per person

BH8 Breakfast Sandwiches with Meat: Eggs, cheese and your choice of sausage, bacon or ham on an English muffin, bagel, kaiser roll or croissant. \$7.95 per person

BH9 Breakfast Burritos: Scrambled eggs, Monterey Jack, roasted peppers, mushrooms and ham served with salsa and sour cream \$8.50 per person

BH10 Chef's Fresh Baked Quiche (each serves 6 people):

- Broccoli and Cheddar
- Mushroom and Swiss
- Lorraine with Bacon and Ham \$25.00
- Artichoke and Portobello Mushroom
- Smoked Salmon with Shallots and Dill
- Crab Meat and Asparagus
- Grilled Vegetables with Goat Cheese and Thyme \$27.00

A la Carte

PACKAGE ADD ONS

Short Stack of French Toast	\$3.95ca.
Short Stack of Pancakes	\$3.95 ca.
Flavored Greek yogurts	\$2.75ca.

BREAKFAST MEAT SELECTIONS

Sausage, Bacon, Turkey Bacon, Chicken Sausage

Breakfast meat, select one	\$2.95 ca.
Breakfast meats, select two	\$3.95ca.

COLD AL A CARTE

Flavored Greek yogurts	\$2.95ca.
Yogurt parfaits	\$5.00ca.
Granola bars (Cliff, Luna, Kind Bars, Protein Bars)	\$2.95 ca.
Bottled spring water	\$1.50 ca.
Flavored fruit juices	\$1.75 ca.
Donuts by the dozen	\$18.00 ca.
Fresh cut fruit salad	\$3.95 per person
Home fries	\$3.00 per person
Vegetable hash	\$3.00 per person
Fresh squeezed orange juice	\$10.95 ½ gallon
Fresh grapefruit juice	\$10.95 ½ gallon

Granola, Berries and Yogurt: Small (serves 8-12) • Medium (serves 12-20) • Large (serves 20-30)
 Small... \$50.00 / Medium... \$70.00 / Large... \$100.00

Sliced Fresh Fruit Tray: Varieties of melons, papaya, pineapple wedges, assorted berries, kiwi and other seasonal fruits
 Small... \$50.00 / Medium... \$85.00 / Large... \$110.00



Lunch

LC1 Gourmet Sandwich Tray: Choose from our most delicious creations, served with pickle slices and mixed olives. See Gourmet Sandwich Choices below \$9.95 per person

LC2 Gourmet Sandwich Tray Deluxe: LC1 plus 2 Chef's Table side salads and a tray of Chef's Table cookies and brownies or cupcakes \$13.75 per person

GOURMET SANDWICH CHOICES:

All varieties made on a selection of artisan breads and rolls. Please select 4 different types:

1. Queen Village: Roasted fresh turkey breast, Black Forest ham, Swiss cheese, lettuce, tomatoes, mayonnaise and coleslaw
2. Center City: Roasted turkey breast with brie, honey mustard, lettuce and tomatoes
3. Seasonal Vegetarian: Alternates with each season . using locally grown produce, when possible.
4. Seasonal vegan: Alternates with each season using locally grown produce, when possible
5. Penn's Landing: Tuna salad with beefsteak tomatoes and lettuce
6. Society Hill : Grilled boneless chicken breast in a balsamic vinaigrette with a touch of garlic, tri-color roasted peppers and arugula
7. South Philly: Marinated mini mozzarella balls with garlic, crushed red pepper, fresh basil and tomato
8. Old City: Roast beef with sharp provolone, lettuce, tomato and horseradish mayonnaise
9. Northern Liberties: Sliced grilled chicken breast with roasted peppers, goat cheese and pesto
10. South Street: Corned Beef special with coleslaw and Russian dressing
11. Manayunk: Apple wood smoked turkey with Havarti cheese, sliced tomato and artichoke tapenade
12. Wash West: Mesquite grilled chicken with lettuce, tomato and honey barbecue spread
13. Rittenhouse: Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber and julienne of mango with cilantro mayonnaise

LC3 Chef's Wraps: Choose from our most delicious creations, served with pickle slices and mixed olives. See Selection below \$9.95 per person

LC4 Chef's Wrap Tray Deluxe: LC3 plus two Chef's Table side salads and a tray of Chef's Table cookies and brownies or cupcakes \$13.75 per person

GOURMET WRAP CHOICES:

All varieties made on a selection of flavored wraps. Please select 4 different types:

1. Rittenhouse: Seared Ahi tuna marinated in sesame oil and ginger with baby spinach, pickled cucumber and julienne of mango with cilantro mayonnaise
2. Antipasto: Genoa salami, capicola, sharp provolone, roasted pepper and tomato
3. Chicken Caesar: Grilled chicken breast with romaine and Caesar dressing
4. Turkey Cobb: Fresh roasted turkey breast, avocado, sprouts, diced tomatoes, crumbled blue cheese and double-smoked bacon with ranch dressing
5. TBLT: Fresh roasted turkey breast, Monterey Jack, Smoke house bacon, green leaf lettuce, sliced tomato and mayonnaise
6. Penn's Landing: Tuna salad with beefsteak tomatoes and lettuce
7. Seasonal Vegetarian: Alternates with each season. using locally grown produce, when possible.
8. Athenian (Vegetarian): Romaine and field greens with feta cheese, roasted red pepper hummus, kalamata olives, cucumbers and plum tomatoes with a lemon oregano dressing

Lunch

LC7 Grilled Artisan Paninis/Hot Sandwiches: Choice of sandwiches on grilled artisan breads . . . \$9.95 per person

LC8 Grilled Artisan Paninis/Hot Sandwiches Deluxe: LC7 Plus two side salads and a tray of cupcakes, cookies or brownies \$13.75 per person

GRILLED ARTISAN PANINI CHOICES:

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| <p>1. Caprese: Fresh mozzarella, sliced tomato, fresh basil and a light pesto dressing</p> <p>2. Genoa: Grilled chicken with pesto and goat cheese</p> <p>3. Florence: Roasted turkey breast with aged cheddar cheese and beefsteak tomatoes</p> | <p>4. Roma: Sliced grilled chicken breast with sautéed spinach, garlic, olive oil, sun-dried tomatoes and Italian fontina cheese</p> <p>5. Milano: Italian fontina cheese with tri-color roasted peppers and arugula.</p> |
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GRILLED HOT SANDWICH CHOICES:

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| <p>1. Cubano: Slow Roasted Pork, Ham, Swiss Cheese , Pickles, Butter and mustard.</p> <p>2. Tuna Melt: Tuna, Tomato, American Cheese, Celery Slaw and mayonnaise.</p> <p>3. Monte Cristo: Roast turkey, Black Forest Ham , Swiss Cheese, and Maple mayonnaise.</p> <p>4. Hungry Pilgrim: Roast Turkey, Aged Brie, and cranberry Relish.</p> <p>5. Pork bahn Mi: Slow Roasted Pork , Salami, Asian . Pickles, Cilantro, Arugula, Jalapeno, and mayonnaise.</p> <p>6. California Grilled Chicken: Grilled chicken breast, pepper jack cheese, chipotle mayonnaise, Tomato . and avocado.</p> | <p>7. French Dip: Oven Roasted Top round, Caramelized Onions , Gruyer cheese , Dijon-Dill Mustard.</p> <p>8. Saltimbuca: Chicken breast , Prosciutto , Fresh sage Fontina cheese, and Olive oil.</p> <p>9. Reuben: Corned Beef, Saurkraut, Swiss cheese, and . Russian dressing.</p> <p>10. Smoked Caprese(Veg): Smoked Mozzarella, Fresh . Basil, Tomato, and Basil Pesto.</p> <p>11. Tofu Bahn Mi(veg): Tofu, Asian Pickles, Jalapenos, . Cucumber, Onion and Mayonnaise.</p> <p>12. Apple(veg): Sliced apples, fresh spinach, manchego cheese, fig jam.</p> |
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LC9 Deli Sandwich Tray: A delicious assortment of our favorite deli sandwiches on your choice of breads and rolls. Choose from the selection list. Served with a condiment tray of lettuce, tomatoes, pickles, mixed olives, mayonnaise and mustard. \$9.50 per person

LC10 Deli Sandwich tray Deluxe: LC9 plus two Chef's Table side salads and a tray of Chef's Table fresh baked cookies or cupcakes \$12.95 per person

DELI SANDWICH CHOICES:

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|------------|----------------------|---------------|--------------------|
| Roast Beef | Fresh Roasted Turkey | Smoked Turkey | Corned Beef |
| Baked Ham | Tuna Salad | Chicken Salad | Grilled Vegetables |

LC11 Deli Tray "Make Your own Sandwich"

Top-round roast beef, fresh roasted turkey breast, baked ham, imported Swiss cheese, cheddar, sliced tomatoes, pickles, olives, mustard and mayonnaise and assorted sliced breads and rolls \$9.95 per person

LC12 Deli Tray Deluxe: LC11 plus your choice of two side salads and a tray of Chef's Table freshly baked cookies or cupcakes. \$13.75 per person

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Lunch

LC13 Gourmet Mini Sandwich Tray: Choose smaller sandwiches on assorted rolls from the list of Gourmet Mini Sandwiches below. Accompanied by two Chef's Table side salads plus a tray of Chef's homemade cookies or cupcakes. Price based on one-and-a-half sandwiches per person \$12.95 per person

Gourmet Mini Sandwiches: Gourmet Mini Sandwiches can be purchased individually or trayed and garnished \$4.75 each

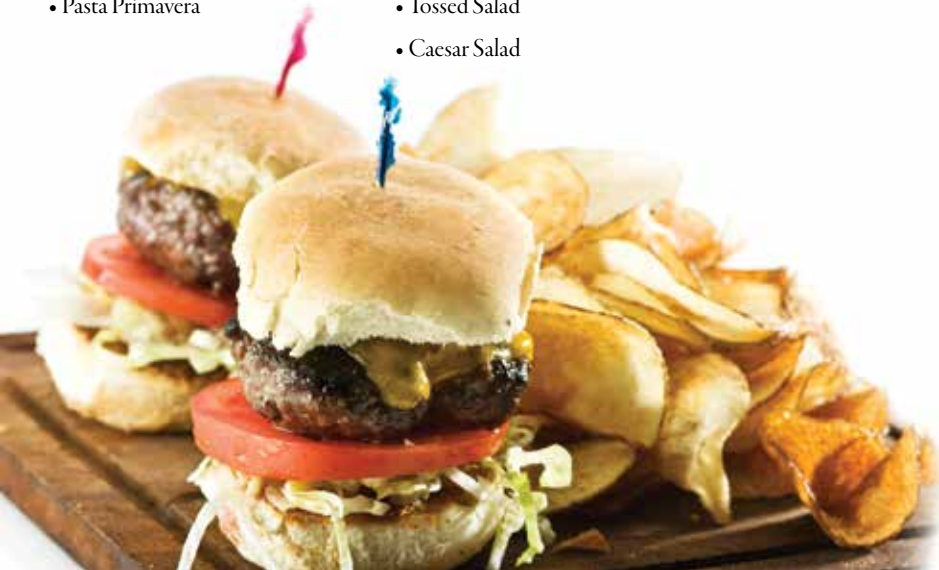
MINI SANDWICH CHOICES:

Please select 4 different types:

- Grilled sliced portobello mushrooms with sautéed spinach
- Grilled eggplant, red pepper and onion with roasted pepper coulis
- Roast beef with romaine and creamy horseradish
- Roast beef with caramelized red onion, blue cheese and shredded lettuce
- Roast turkey with green leaf and herb mayonnaise
- Black forest ham with smoked gouda, romaine and honey mustard
- Black forest ham with romaine and honey mustard
- Chicken salad
- Tuna salad with romaine
- Grilled artichoke hearts with onions and sun-dried tomatoes
- Grilled sliced chicken breast with roasted red peppers and basil
- Mozzarella with tomato, fresh basil and pesto
- Smoked turkey breast with romaine and champagne mustard
- Smoked turkey with provolone and red pepper puree
- Goat cheese with caramelized onions and sliced mango

SALAD SELECTIONS:

- Featured Salad
- Potato Salad
- Coleslaw
- Pasta Primavera
- Tortellini Pesto
- Green Beans and Cashews
- Greek Salad
- Tossed Salad
- Caesar Salad
- Grape Tomato and Cucumber with mini mozzarella
- Fruit Salad



Lunch

LC14 COLD SLIDERS

Experience a multitude of flavors with every mouthful. Enjoy our selection of fully dressed sliders. We suggest 3 sliders per person. *Minimum of 10 pieces per variety and an order minimum of 30 pieces

Crab Cake with chipotle mayonnaise	\$4.50
Crab Cake with spicy red pepper aioli	\$4.50
Salmon Cake with remoulade sauce	\$4.50
Grilled Salmon with citrus roasted peppers	\$4.50
Grilled Tuna with spicy pickle relish	\$4.50
Seared Pepper Tuna with citrus slaw	\$4.50
Falafel Slider with tomato, shredded lettuce and tzatziki	\$2.75
Roast Beef with cheddar cheese and creamy horseradish sauce	\$2.75
Roast Beef with grilled onion and horseradish mayonnaise	\$2.75
Grilled Chicken with mozzarella, tomato and pesto	\$2.75
Grilled Chicken with goat cheese and roasted pepper	\$2.75
Grilled Chicken with balsamic roasted peppers	\$2.75
Grilled Buffalo Chicken with lettuce and blue cheese	\$2.75
Tuna Salad with plum tomatoes	\$2.75
Vegetarian with sliced avocado, tomato, basil and jalapeño mayonnaise.	\$2.75
Vegetarian with grilled eggplant, roasted peppers and red pepper hummus	\$2.75
Fried Chicken on a Biscuit with Honey Butter	\$2.75
Falafel with roasted tomato relish and mint Tzatziki on a mini pita	\$2.75
Moroccan eggplant, sauteed spinach, grilled tomato & Asiago cheese	\$2.75

BUILD YOUR OWN SLIDERS STATION (H)

Carne Asada with smothered onions	\$4.50
Beef Burger with BBQ sauce cheddar and bacon	\$4.50
Beef Burger with caramelized onion and onion crisps	\$4.50
Beef Burger with sautéed mushrooms and swiss cheese	\$4.50
Turkey Burger with guacamole	\$4.50
Italian Meatball	\$3.75
Pulled BBQ Chicken	\$4.50
Salmon Cake with citrus roasted peppers	\$4.50
Crab Cake with spicy red pepper aioli	\$4.50
Crab Cake with chipotle relish	\$4.50
To include two side salads and a tray of cookies and brownies or cupcakes (includes chafing dish)	\$4.00 per person

Per person prices are based on 10 or more and are 15% higher for fewer people. Prices include disposable plates, flat-ware, paper napkins and set-up. Prices do not include delivery and sales tax.

Boxed Lunch

BX1 Meal In A Box: Includes a Chef's Table deli sandwich, bag of chips, brownie or oversized cookie, attractively packaged in individual boxes or bags \$9.95 per person

BX2 Meal In A Box: A complete meal includes a Chef's Table deli sandwich, choice of one salad from the list below and a brownie or oversized cookie, attractively packaged in individual boxes or bags \$10.95 per person

BX3 Meal In A Box: A complete meal includes a Chef's Table deli sandwich, choice of one salad from the list below, fresh fruit salad and a brownie or oversized cookie, attractively packaged in individual boxes or bags \$11.95 per person

BOX LUNCH SANDWICH CHOICES:

- Roast Beef
- Corned Beef
- Tuna Salad
- Fresh Roasted Turkey
- Baked Ham
- Chicken Salad
- Grilled Vegetables

Cheese may be added for additional \$0.50 per meal

BX4 Meal In A Box: A complete meal includes a Chef's Table gourmet sandwich or wrap, fresh fruit salad, and a brownie or oversized cookie, attractively packaged in individual boxes \$11.95 per person
Choice of one additional salad from the list below \$12.95 per person

GOURMET SANDWICH CHOICES:

Please choose from the following

1. Queen Village: Roasted fresh turkey breast, Black Forest ham, Swiss cheese, lettuce, tomatoes, mayonnaise and coleslaw
2. Center City: Roasted turkey breast with brie, honey mustard, lettuce and tomatoes.
3. University City (Vegetarian Hoagie): Grilled eggplant, roasted fresh peppers with red pepper hummus
4. Penn's Landing: Tuna salad with beefsteak tomatoes and lettuce
5. Society Hill: Grilled boneless chicken breast marinated in balsamic vinaigrette with a touch of garlic, tri-color roasted peppers and arugula
6. South Philly: Marinated mini mozzarella balls with garlic, crushed red pepper, fresh basil and tomato
7. Old City: Roast Beef with sharp provolone, lettuce, tomato and horseradish mayonnaise
8. Northern Liberties: Sliced grilled chicken breast with roasted pepper, goat cheese and pesto
9. South Street: Corned Beef special with coleslaw and Russian dressing
10. Manayunk: Apple wood smoked turkey with Havarti cheese, sliced tomato and artichoke tapenade
11. Wash West: Mesquite grilled chicken with lettuce, tomato and honey barbecue spread
12. Rittenhouse: Seared Ahi tuna marinated in sesame oil and ginger with baby spinach pickled cucumber and julienne of mango with cilantro mayonnaise

BOX LUNCH SALAD CHOICES:

- Potato Salad
- Fruit Salad
- Cucumber Salad
- Pasta Primavera
- Tortellini Pesto
- Green Beans with cashews
- Fruit Salad
- Featured Seasonal Salad

Boxed Lunch

BX5 Athletic Box: A complete meal includes a Chef's Table deli sandwich, pasta salad, fruit salad and a protein bar in individual boxes \$11.95 per person

BX6 Mini Duo: Select any two from the mini sandwich selection with two sides and cookie or brownie (See page 6) \$12.95 per person / with one side \$11.95 per person

BX7 Boxed Lunch Lite: Includes one mini sandwich, one salad and an oversized cookie (See page 6) \$7.25 per person

BX8 Salad In A Box: Includes a salad from the selection below, one side salad, a roll and butter and a cookie or brownie with either Caesar or Balsamic dressing

Tossed Salad \$9.50 per person

Caesar Salad \$10.50 per person

Tossed Salad with grilled assorted vegetables \$10.95 per person

Greek Salad \$11.95 per person

Tossed Salad with grilled chicken \$12.95 per person

Tossed Salad with fresh tuna salad \$12.95 per person

Tossed Salad with grilled salmon \$13.95 per person

Tossed Salad with grilled tuna steak \$13.95 per person

Tossed Salad with grilled shrimp \$14.95 per person



Hot Buffets

*Absolute minimum order for 15 people. Price includes chafing dishes and all plastic products.

BU1 Taste of Philadelphia: Make your own cheese steak or chicken cheese steak. Sautéed onions, mushrooms and Cheese Whiz. 9th Street Italian cold-cut hoagies, pasta primavera, Philadelphia soft pretzels, condiment tray and assorted TastyKakes \$17.95 per person

BU2 Country Picnic: Southern fried chicken, BBQ brisket with snowflake rolls, home-made potato salad, corn on the cob and fresh fruit salad \$17.95 per person

BU3 Mediterranean Flavors: Select from our varieties of grilled kabobs (2) Served with Tzatziki, rice pilaf, Greek salad, grilled pita and a tray of baklava

Chicken Kabob \$16.95 per person

Beef Kabob \$18.95 per person

Shrimp Kabob \$19.95 per person

Vegetable Kabob \$15.95 per person

BU4 Italian Feast: Italian roasted chicken with fresh herbs and sun-dried tomatoes, penne pasta with eggplant and zucchini in marinara sauce with grated Parmesan cheese, Caesar salad, garlic bread and a tray of assorted cannoli \$17.95 per person

Substitute with boneless chicken breast \$19.95 per person

BU5 Mexican Fiesta: Sliced steak fajitas, sliced chicken fajitas, sautéed onions and green peppers, sour cream, flour tortillas, Mexican rice, fresh green beans with mango salsa and brownies. \$17.95 per person



Entrée Salads Buffets

*Absolute minimum order for 10 people. Price includes all plastic products. Entrée salads are accompanied by assorted rolls & butter & fresh fruit salad with berries.

CS1 Chef's Salad: With roasted turkey, baked ham, Swiss cheese and a choice of dressings . . . \$14.95 per person

CS2 Caesar Salad: With crisp romaine lettuce, Parmesan cheese, garlic croutons and a classic Caesar dressing

Grilled Chicken Breast \$14.95

Grilled Salmon \$15.95

Grilled Shrimp \$16.95

Grilled Tuna Loin \$15.95

Grilled Hanger Steak \$15.95

CS3 Mandarin Spring Salad: Mixed greens, teriyaki chicken, Mandarin oranges and Asian citrus vinaigrette \$15.95 per person

CS4 Nicoise Salad: Grilled fresh tuna, hardboiled eggs, Romaine lettuce, diced red bliss potatoes, French green beans, olives and tomatoes with Nicoise dressing \$15.95 per person

CS5 Turkey Cobb Salad: Cubed turkey breast, avocado, alfalfa sprouts, sliced plum tomatoes, blue cheese and crisp bacon with blue cheese dressing \$14.95 per person

CS6 Asian Chicken Salad: Finely sliced chicken breast with field greens, sweet peppers, snap peas and carrots with a sesame ginger dressing \$14.95 per person

CS7 Mango Tango Shrimp Salad: Grilled jumbo shrimp, sliced Thai mango cellophane noodles and cilantro on a bed of field greens with a mango vinaigrette. \$16.95 per person

CS8 Grilled Chicken Salad: Baby spinach and field green salad with grilled breast of chicken, feta cheese and pistachios with a lemon vinaigrette \$14.95 per person

CS9 Cowboy Salad: Slow roasted blackened beef with roasted corn, pinto beans, roasted red peppers and chopped romaine with a chipotle dressing \$15.95 per person



Entrées

(H) = Served warm (C) = Served cold *Per-person prices are based on 10 or more and are 15% higher for fewer people. Entrees include two side dishes and rolls and butter. Prices include disposable plates, flatware, paper napkins and set-up. Chafing dish supplied for hot dishes.

POULTRY

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- PE1 Chicken Fontina:** Sautéed and topped with spinach, tomatoes & Fontina cheese (H) \$15.95
- PE2 Grilled Chicken Breast:** With rosemary & garlic (H)(C) \$15.95
- PE3 Boneless Fried Chicken:** Dark and white meat (H)(C) \$15.95
- PE4 Chicken Athena:** Boneless skinless chicken breast with feta cheese finished with a tomato, olive, caper and mushroom sauce (H) \$15.95
- PE5 Turkey Breast:** Stuffed with garden vegetable duxelles (H) \$15.95
- PE6 Chicken Barcelona:** Grilled Chicken Breast with Chorizo and Garbanzo Beans (H) \$15.95
- PE7 Moroccan Chicken:** Sautéed Chicken with golden raisins, apricots and satar spice (H) \$15.95
- PE8 Chicken Sadona:** Dry Rub chicken sautéed zucchini, red peppers, tomatoes, and roast corn(H) \$15.95

FISH

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- FE1 Stuffed Flounder:** With crab meat and roasted red pepper sauce (H) \$17.95
- FE2 Mediterranean Salmon:** Salmon fillet topped with tomatoes, olives, onions and garlic (H) . . . \$17.95
- FE3 Salmon Fillet:** Grilled with honey balsamic glaze (H) \$17.95
- FE4 Poached Salmon Fillet:** Served with cucumber and red onion salad and verte sauce (C) \$17.95
- FE5 Chilean Sea Bass:** Grilled with champagne mustard glaze (H) \$20.95
- FE6 Sautéed Maryland Crab Cakes:** With lemon thyme sauce (H) \$23.95
- FE7 Baked Talapia Fillet:** With fresh dill butter sauce (H) \$15.95
- FE8 Pan Seared Salmon Fillet:** With spicy fresh corn relish (H) \$17.95
- FE9 Grilled Salmon :** Grilled with fennel, almonds and an orange glaze (H) \$17.95
- FE10 Shrimp Santorini:** Tomatoes and feta with rice pilaf “choose only one additional side” (H) .. \$17.95
- FE11 Pan Seared Red Snapper Fillet:** With tomatoes onions and capers (H) \$17.95

Entrées

MEAT

ME1 Filet Mignon: With ragout of wild mushrooms (H)	\$19.95
ME2 Black Pepper Asian Steak: Sliced sirloin with bell peppers and onions in a peppery garlic sauce (H)	\$18.95
ME3 Grilled Hanger Steak: Sliced hanger steak with portobello mushroom sauce (H)	\$18.95
ME4 Kabobs: Choose from our selection of grilled kabobs (2)	
Chicken	\$16.95
Beef	\$18.95
Shrimp	\$19.95
Vegetable Kabob	\$15.95

PASTA

HPE1 Penne with Chicken: Artichoke hearts and roasted peppers (H)	\$13.95
HPE2 Tortellini Mediterranean: With cremini mushrooms in creamy pesto sauce (H)	\$13.95
HPE3 Rigatoni: With porcini mushrooms and tomato basil sauce (H)	\$13.95
HPE4 Cavatapi: With roasted eggplant roma tomatoes, smoked mozzarella and basil (H)	\$13.95
HPE5 Lasagnas: Available in half pans of either bolognese, vegetable , goat cheese or cheese (H).	\$75.00

COLD SIDE DISH CHOICES:

- Snap Peas with sun-dried cherries and pistachios
- 5 Bean Salad
- Mixed Green Salad with dressing
- Caesar Salad
- Fresh Fruit Salad
- Coleslaw
- Pasta Primavera
- Tortellini Pesto
- Couscous with grilled vegetables, fresh mint and lemon

Additional side dishes: \$2.75

HOT SIDE DISH CHOICES:

- Roasted Cauliflower with garlic and sesame
- Macaroni and Cheese
- Assorted Roasted Vegetables tossed in shallot oil
- Oven Roasted Potatoes
- Cous Cous with assorted Seasonal vegetables
- Yukon Gold Mashed Potatoes
- Broccoli, Red Onion, Raisins and Tomatoes
- Wild Rice with Mushrooms and Scallions
- Green Beans with Cashews
- Rice Pilaf

Additional side dishes: \$2.75

Break Time Snacks

Per person prices are based on 15 people or more and are 15% higher for fewer people with an absolute minimum of 10 People.

- BT1 Philly Break:** Assorted Tastykakes, Philadelphia soft pretzels with spicy mustard \$3.95
- BT2 Fitness Break:** Basket of whole fresh fruit, vegetables with dips and a bowl of trail mix. \$6.50
- BT3 Mexican Munchies:** Bowls of guacamole and fresh salsa, bowl of corn chips \$6.50
- BT4 Power Break:** Hand of bananas, power bars, granola bars, large oatmeal-raisin cookies and fresh fruit smoothies \$8.95
- BT5 Chef's Break:** Bowl of fresh fruit salad and assorted cookies \$5.50
- BT6 Downtown Break:** Assortment of international cheeses with grapes, sliced pepperoni and bowl of mixed nuts. Served with assorted bread sticks and crackers \$7.50
- BT7 Dippity-Do Break:** Basket of fresh vegetables with bowls of hummus and baba gannoujh with grilled pita wedges \$6.50
- BT8 Classic Break:** Home style cookies and brownies. \$3.50
- BT9 Carnival Break:** Bowl of popcorn, tray of Philadelphia soft pretzels, basket of assorted mini chocolate bars \$5.50
- BT10 Fruit Kabobs (2):** Tray of assorted fruit kabobs with fresh berry yogurt dip \$4.95

* Prices include disposable plates, flat-ware, paper napkins and set-up. Prices do not include delivery and sales tax.



Party Trays

*Small trays serve 6-10 • Medium trays serve 12-25 • Large trays serve 30-40

	SM	MED	LRG
Crudité Tray: Assorted raw and blanched vegetables, seasonal choices	\$60.00	\$90.00	\$125.00
Dips sold separately:			\$9.00 Pt.
• Mustard Vinaigrette			
• Baba Gannoujh			
• French Onion			
• Garlic and Herb			
• Hummus			
• Creamy Blue Cheese			
• Ranch			
International Cheese Tray: Saga blue, dill Havarti, Jarlsberg, Vermont cheddar — or your selection of 4 cheeses; Served with assorted fruit & berries; baguette and crackers.	\$65.00	\$105.00	\$140.00
Fresh Sliced Fruit Tray: Variety of seasonal melons, papaya, pineapple wedges, assorted berries, kiwi and other seasonal fruits	\$60.00	\$95.00	\$125.00
Middle East Mezze Tray: Hummus, baba gannoujh, stuffed grape leaves, beet salad and green olives with lemon and coriander. Served with grilled assorted pita wedges.	\$65.00	\$105.00	\$135.00
Jumbo Shrimp Cocktail Tray: Served with cocktail sauce and lemon . . . 25 pieces \$75.00 / 50 pieces \$140.00			
Tavola Tray: Marinated mozzarella, sharp provolone cheese, & sliced pepperoni. Served with assorted bread sticks	\$65.00	\$105.00	\$140.00
Antipasto Tray: Soppressata, pepperoni, sharp provolone, Italian fontina, marinated olives and mushrooms and grilled artichoke hearts. Served with Italian bread	\$65.00	\$105.00	\$140.00
Assorted Cold Hors d'oeuvres:			40pieces - \$110.00
• Belgian endive with whipped goat cheese and alfalfa			
• Smoked salmon on black bread with cream cheese and fresh dill			
• Roast beef on rye rounds with arugula and grain mustard			
Italian Grilled Vegetable Antipasto Tray: Fennel, portobello mushrooms, artichoke hearts, red onion slices, tri-color peppers, jicama, squashes and more. Served with thick balsamic dipping sauce	\$65.00	\$90.00	\$130.00
Mini Fruit Skewers: Served with berry yogurt dip			
			20 pieces \$55.00 / 30 Pieces \$85.00 / 40 Pieces: \$110.00
Sushi and California Roll Tray: Assorted raw and cooked fish with a variety of rolls. Served with wasabi, pickled ginger and soy sauce			50 Pieces \$115.00 / 75 Pieces \$170.00

FOR MORE PARTY TRAY SELECTIONS SEE SPECIAL OCCASIONS MENU.

Dessert Trays

*Small trays serve 10 • Medium trays serve 15 • Large trays serve 25

	SM	MED	LRG
Assorted Pastry Tray: Mini éclairs, mini cannoli, brownies, blondies, double dipped shortbread cookies and double dipped strawberries for garnish	\$60.00	\$80.00	\$110.00
Euro Pastry Tray: Fresh fruit mini tarts, mini opera tarts, mini cream puffs with fresh fruit mousse, tuxedo-dipped jumbo strawberries, pecan diamonds and assorted petits fours	\$110.00	\$135.00	
Assorted Cookie Tray: Double dipped shortbread, chocolate chip, linzer, vanilla and chocolate lace, coconut, filled butter and fresh strawberries for garnish	\$40.00	\$60.00	\$85.00
Cookie and Pastry Tray: Assorted cookies, brownies, lemon bars, éclairs, linzer bars and chocolate-covered strawberries	\$55.00	\$75.00	\$100.00
Assorted Cupcakes Tray: Choose up to 4 varieties per dozen			\$30.00 per dozen

Pastry Menu

CAKES

	7 in.	10 in.
Classico: Two layers of moist chocolate cake and one layer of vanilla-scented cream cheese. Frosted with chocolate butter cream and coated with bittersweet chocolate ganache.	\$24.00	\$48.00
Carrot Cake: Moist carrot cake baked with walnuts, pecans, coconut, pineapple and raisins. Finished with a cream cheese frosting.	\$24.00	\$48.00
Strawberry Shortcake: Three layers of sponge cake filled with fresh Driscoll strawberries and fresh whipped cream. Frosted with sweetened whipped cream, garnished with toasted almonds and chocolate dipped strawberries.	\$24.00	\$48.00
Jewish Apple Cake: Our own rich version of this traditional cake, steeped in history.	\$21.00	\$40.00
So Good Black & White Cake: Moist chocolate cake, rich chocolate mousse and elegant white chocolate mousse iced lightly in chocolate butter cream and coated with bittersweet chocolate ganache.	\$24.00	\$48.00
Chocolate Flourless Torte: A melt-in-your-mouth flourless chocolate cake made with bittersweet chocolate, topped with fresh whipped cream and chocolate curls.	\$24.00	\$48.00
Chocolate Marquis: Three layers of chocolate chiffon cake sandwiched with chocolate mousse and raspberry marmalade. Coated with bittersweet chocolate ganache.	\$24.00	\$48.00
Birthday Cake: Traditional 3-layer birthday cake. Filled, frosted & elaborately decorated with classic butter cream, chocolate or vanilla.	\$21.00	\$38.00

Pastry Menu

CHEESECAKES

	7 in.	10 in.
Plain Cheesecake	\$22.00	\$38.00
Strawberry: Our traditional rich creamy cheesecake topped with glazed, fanned strawberries	\$24.00	\$40.00

PIES

- Double-Crust Apple Pie:** Delicious fresh apples baked deep-dish style; topped with flaky pastry and baked to perfection. \$16.00
- Fresh Fruit Pies:** A mouth-watering selection available in season. Peach, blueberry and cherry. \$16.00
- Pecan Pie:** Traditional maple pecan filling baked in a flaky pie crust. \$19.00
- Key Lime Pie:** A blend of custard and Florida key lime juice in a pastry shell. Garnished with whipped cream & slices of lime \$22.00

TARTS

- Fresh Fruit Tart:** Buttery pastry shell painted with a veneer of chocolate, filled with orange-scented pastry cream and topped with glazed fresh seasonal fruit. \$24.00 \$45.00





Sheet Cakes

CHEF'S MARKET DELUXE SHEET CAKES

Classico: Two layers of moist chocolate cake and one layer of vanilla scented cream cheese. Frosted with chocolate butter cream & coated with bittersweet chocolate ganache.

Strawberry Shortcake: Three layers of butter sponge cake filled with fresh Driscoll strawberries and fresh whipped cream. Frosted with sweetened whipped cream, garnished with toasted almonds and chocolate-dipped strawberries...

Chocolate Marquis: Three layers of chocolate chiffon cake sandwiched with chocolate mousse, raspberry marmalade and coated with bittersweet chocolate ganache.

Lemon Raspberry: Three layers of butter sponge cake filled with lemon and raspberry cream. Frosted with butter cream and garnished with fresh raspberry and lemon slices.

3-LAYER SHEET CAKES



3 Layer Full Sheet Cake (90-100 servings)	\$185.00
3 Layer Half Sheet Cake (40-50 servings)	\$110.00

2-LAYER SHEET CAKES



2 Layer Full Sheet Cake (70-80 servings)	\$100.00
2 Layer Half Sheet Cake (30-40 servings)	\$65.00



Catering Policies

MENU AND DELIVERY POLICIES: Due to product availability and seasonal fluctuations, prices are subject to change without notice. Menu variations may occur due to product availability. We must receive all drop-off orders by 4pm for the following day. We will attempt to accommodate all special requests and late orders but we cannot guarantee making the delivery at exactly the time you have requested. We do agree to deliver your order 30 to 45 minutes prior to service.

CANCELLATION POLICIES AND FEES: We charge a fee of \$10.00 for each delivery. Additional weekend delivery fees apply and will be charged to all orders delivered on Saturday & Sunday. An additional \$10.00 fee will be assessed if any pickup of equipment is necessary. Deliveries outside of the immediate Center City area may be charged an additional fee based on distance. Chef's Table has a 24 hour cancellation policy for drop off catering. Any order canceled after that time will be billed for the full amount. Final guest counts must be confirmed by the client 24 hours before delivery.

EQUIPMENT GUIDELINES: For catering orders which necessitate the use of equipment, the client is liable for any lost or damaged equipment at full replacement cost. In most cases equipment would be picked up the same day of the event, however, in instances where equipment cannot be picked up the client must store equipment in a secure location until we are able to pick up.

FINANCIAL TERMS: Acceptable payment terms include cash, check, credit card, university purchase order. A 2.5% processing fee will be charged to the client for the use of a credit card. * The Chef's Table believes that a gratuity should be left to the judgment of the customer. Therefore, it is not included in the bill.

Service rates are quoted for a 5-hour minimum effective August 2011.

Regular Days (non-holidays):

Wait Person	\$37.00 per hour
Bartender	\$37.00 per hour
Cook	\$37.00 per hour
Porter	\$25.00 per hour
Supervisor.	\$45.00 per hour

Holidays: New Year's Day, Passover (both days), Easter, 4th of July, Labor Day, Memorial Day, Rosh Hashanah (both days), Yom Kippur (both days):

Wait Person	\$45.00 per hour
Bartender	\$45.00 per hour
Cook	\$45.00 per hour
Porter	\$30.00 per hour
Supervisor.	\$50.00 per hour

Special Holidays: Thanksgiving, Christmas Eve, Christmas Day, New Year's Eve:

Wait person	\$50.00 per hour
Bartender	\$50.00 per hour
Chafing Dish Rental.	\$15.00 per day
Unlimited juices, sodas, water, plastic glasses and Garnish for drinks and ice	\$5.00 per person
Complete bar set-up: 50-person minimum Includes liquor liability insurance.	

