



www.MyCorporateChef.com  
Dallas/Fort Worth  
972-929-6693

## 2012 Specialty and Wedding Menu

### The Pearl Reception

Roasted Chicken Breast with Garden Fresh Herbs  
and/ or Sliced Beef Burgundy  
Garlic Mashed Red Potatoes  
Green Beans w/ *Sauteed Onions & Bacon Crumbles*  
Tossed Crisp Salad w/ Two Dressings  
Fresh Yeast Rolls & Butter  
200+ guests \$13.99pp \$14.99pp min 100 guests

### A Joyous Occasion

*Our most popular menu*

Epic House Caesar Salad  
Chicken Angelique and/or Sliced Merlot Beef  
Green Beans with Lemon Olive oil  
Whipped Garlic Potatoes  
Basket of Fresh Baked Rolls  
200+ guests \$13.99pp 50-200 guests \$14.99pp

### Casual Elegance

Tossed Salad w/ Red Apple & Toasted Almonds  
Grilled Chicken w/ Roasted Lemons & Capers  
Sauteed Green Beans & Shallots  
Garlic Potato Rosti with Fresh Oregano  
Basket of Sliced Baguettes  
200+ guests \$13.99pp 50-200 guests \$14.99pp

### Southern Memories

Sharp Cheddar Cheese Straws  
Melon Salad w/ Honey Lime Dressing  
Chicken Salad w/ Wild Rice & Slivered Almonds  
Sliced Country Ham Platter  
Asparagus w/ Red wine vinegar & Vidalia onions  
Yeast Rolls & Flaky Biscuits  
200+ guests \$15.99pp 50-200 guests \$16.99pp

### Celebrations

Mixed Baby Field Greens w/ Balsamic Vinaigrette  
Roasted Rosemary Chicken  
Penne Primavera or Savory Vegetable Orzo  
Haricot Vertes w/ Red Peppers  
Italian Bread Basket  
200+ guests \$13.99pp 50-200 guests \$14.99pp

### An Elegant Affair

Bibb & Baby Spinach Salad  
*w/ strawberry slices, Bermuda onions & Poppy dressing*  
Beef Roast with Caramelized  
Pearl Onions & Merlot Glaze  
Steamed Vegetable Medley w/ Lemon Butter  
Peruvian Potatoes  
*whipped w/ garlic & broiled topped w/cheese*  
Fresh Baked Dinner Roll Basket  
200+ guests \$15.99pp 50-200 guests \$16.99pp

### Perfect Union

Epic Salad of Baby Greens & Raspberry Walnut  
Vinaigrette  
Garlic Studded Beef Tenderloin  
or Pork Roast Stuffed w/ Spinach & Mozzarella  
and Chicken Piccata or Chicken Marsala  
Potatoes au Gratin with Gruyere Cheese  
Fresh Fruit Display  
Herbed Steamed Seasonal Vegetables  
Assorted Dinner Rolls  
200+ guests \$39.99pp 50-200 guests \$40.99pp

Heavy Duty Clear or Black Plates, Utensils and Napkins are included

Iced Tea and Water service may be added to any menu for \$.99 per person



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## *Chef Action Stations*

### **The Carvery** - (min 50 guests)

Beef Top Round Roast with Butter Croissants 6.99 pp

Slow Roasted Turkey Breast with Cranberry Chutney 5.99pp

Applewood Smoked Boneless Turkey Breast 6.99pp

Standing Steamship Roast Beef- with aioli, stone ground mustard, horseradish cream 6.99pp

Maple Basted Ham 6.99pp

Pecan Smoked Pit Ham 6.99pp

Pork Roast Stuffed with Mozzarella & Spinach 6.99 pp

Chipotle Glazed Pork Loin 6.99pp

Beef Tenderloin w/ horseradish cream and Jack Daniels mustard -market price

New York Sirloin With cabernet au jus 12.99pp

Prime Rib with Horseradish Cream and Au Jus -market price

Boneless Leg of Lamb With apple mint relish 12.99pp

Sliced to order Chicken Florentine or Chicken Stuffed with Mozzarella and Sundried Tomatoes

### **Tossed to Order Pasta Pronto Buffet**

Choose Three from: Penne, Fusilli, Three Cheese Tortellini, Angel Hair. Your guests will be able to choose from two sauces and a variety of "mix ins" including: Italian sausage, sweet peppers, parmesan, mushrooms, black olives, garlic and onions

### **Pan Fried to Order Lump Crab Cakes**

Seared to order, placed on a bed of shredded spinach and romaine, topped with choice of remoulade, horseradish crème fraiche, and shoestring French fried onions

### **Risotto Right Now Station**

Guests help themselves to slow cooked creamy risotto and toppings to include: grated parmesan and asagio, crispy prosciutto crumbles, grilled baby portabellas, grilled sliced rosemary chicken, marinated baby shrimp, sautéed diced vegetables and sun dried tomatoes

### **Tossed to Order Bourbon Street Pasta**

Guests choose from fettuccine or penne pasta tossed to order with shrimp, tasso cubes, Cajun chicken, andouille slices or crawfish tail meat, diced green and red pepper, chopped white onions, green onions, diced tomatoes, sliced mushrooms, parmesan and finished off with a creamy marinara or vodka sauce

See our Hors D'oeuvres menu at: [MyCorporateChef.com](http://MyCorporateChef.com)