

ESSENTIAL CHEF CATERING

Fall / Winter 2011 Event Menu Selections

We are pleased to offer the following menu ideas and flexible to also consider & provide any other options you may have in mind. We can accommodate most dietary needs or restrictions. Contact us to create a custom tailored menu for your particular event and budget needs. Price Per Person Costs are determined by Market prices and overall Menu Selections. A Complimentary Client meeting is requested for planning all Wedding Menu Packages.

Hot & Cold Hor's d'oeuvres

Spiced Butternut Squash & Goats Cheese Bruschetta
Sweet & Smokey Pomegranate BBQ Pulled Duck, Crispy Wontons
Honey Port Wine Glazed Baby Lamb Lollipops
Lemon, Basil & Garlic Shrimp Crostini's with Roasted Piquillo Pepper & Basil Pesto
Spicy Smoked Salmon Tartare, Sesame, Ginger, Jalapeño, Cilantro, Lime, English Cucumber Cups
Smoked Trout & Gala Apple Salad Crostini's
Tropical Pineapple, Jalapeño & Crab Salsa with Blue Corn Tortilla's
Pacific Ahi Poke with Sweet Soy, Ginger and Hawaiian Sesame Crackers
Ginger Mandarin Duck Confit, Sesame Scallion Wonton Crisps
Beef Tenderloin Crostini's with Port Wine & Caramelized Onion Marmalade
Petite Maryland Crab Cakes, Saffron Citrus Aioli, Bremner Wafer
Chincoteague Oysters, Crispy Apple Wood Bacon, Baby Spinach, Sherry Cream, Parmesan Gratin in Phyllo Cups
Honey Roasted Macadamia & Citrus Encrusted Sea Scallops on Scallion Pancakes
Infinite Slider's - Mini Crab Cakes, Shrimp, Lobster, BBQ Pork, Beef, Vegetarian and More

Stationary Cold Appetizer Displays

Vegetable Crudite, Roasted & Grilled Marinated Selection, Spinach Artichoke Creme
Farmstead Artisan Cheese Display with Fresh Berries, Grapes, Assorted Crackers, Crusty Breads & Mixed Nuts
Roasted Red Pepper and Basil Hummus & Baby Vegetable Crudite, Grilled Naan & Crisp Flatbreads
Thai Coconut Chicken Satay Skewers on Golden Pineapple Tower
Catalan Tapas Sampler with Sherry Marinated Piquillo Peppers and Wild Mushrooms, Mediterranean Olives, Shaved Manchego and Dry Cured Chorizo
Tuscan Antipasti with Sliced Provincial Salami's, Prosciutto de Parma, Olives and Artichoke Hearts, Aged Provolone, Gorgonzola, Marinated Chick Peas, Roasted Peppers, Grissini and Crostini's
Chilled Carolina Pickled Shrimp with Horseradish Lime Cocktail or Saffron Citrus Aioli
Chilled Jumbo Crab Claws, Lemon Chive Remoulade
Half Shell Oysters, Horseradish Lime Cocktail, Champagne Mignonette

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Unique Stationary Hot Appetizer Displays

Maryland Crab Hot Dish with Locatelli, Vermont Cheddar and Pita Crisps
Mediterranean Lamb Meatballs with Feta and Spicy Oregano, Cucumber Mint Raita, Grilled Flatbreads
Sweet Chile, Sesame Ginger Chicken Skewers, Asian Dipping Sauces
Grilled Island Spiced Yellowfin Tuna, Sugarcane Skewers, Tropical Salsa, Wasabi Creme

Freshly Prepared Salads - Plated or Buffet

Autumn Baby Greens Salad, Candied Pecans, Roasted Pear, Roquefort, Local Honey & Cider Vinaigrette
Baby Spinach Salad with Wild Mushrooms, Apple Wood Smoked Bacon, Modena Balsamic Vinaigrette
Winter Greens Salad with Ruby Grapefruit, Roasted Beets, Chèvre, Champagne Citrus Vinaigrette
Fresh Tropical Fruit Display
Artisan Baby Greens, Grape Tomatoes, English Cucumber, Crumbled Goat or Blue Cheese, Red & Gold Peppers,
Choice of Roasted Red Grape Vinaigrette, Buttermilk Herb Ranch or Tangerine Honey Vinaigrette
Vine Ripe Tomatoes & Fresh Mozzarella Pearls, English Cucumbers, Sweet Peppers, Basil & Honey Fig Balsamic
Crisp Romaine Salad with Basil Pesto Croutons, Locatelli, Caesar Dressing
Asparagus Spears with Baby Greens, Raspberry and Basil Vinaigrette
Petite Farfalline Pasta Salad with Local Sweet Baby Peas, Lemon, Fresh Herbs, Sea Salt and Locatelli Cheese
Red Bliss Potato & Haricot Verts with Caramelized Vidalia, Apple wood Bacon and Champagne Vinaigrette
Saffron Cous Cous with Mediterranean Apricots, Golden Raisins and Toasted Almonds
Mediterranean Tabbouleh with Vine Ripe Tomatoes, Scallions and Fresh Mint
Whole Grain & Wild Rice Salad with Local Honey, Citrus, Sun Dried Fruits, Sweet Peppers & Toasted Pecans

Main Course Plated or Buffet

Seared Wild Rockfish or East Coast Halibut with Lemon Basil, Olive Oil & Sea Salt
Fresh Seasonal Catch Global Preparations
Spanish Paella, New Orleans Jambalaya or Provincial Bouillabaisse
Maryland Crab Cakes with Saffron Citrus Aioli
Butter Poached Maine Lobster Tails
Smoked Salmon & Horseradish Encrusted Scottish Salmon
Rosemary Dijon Herb Roast Rack of Lamb Cabernet & Local Honey Reduction
Beef Tenderloin, Brandy Peppercorn Cream
Pork Tenderloin Roulade with Sweet Potato, Baby Spinach and Apple Wood Smoked Bacon
Caribbean Spice Rubbed Pork Loin, Papaya Coconut Salsa
Dijon Herb Roast Rack of Baby Lamb, Honey Port Wine Reduction
Breast of Chicken with Wild Mushroom Marsala, or Roasted Garlic, Lemon Basil & White Wine
Any Land and Sea Combinations ...Petite Filet Mignon & Crab Cake and More
Homemade Lasagna - Options include Seafood, Vegetarian, Italian Sausage, Etc
Local Sussex Chicken & Old Bay Slippery Dumplings with Sweet Baby Peas, Carrots and Potatoes

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Elegant Main Course Cold Buffet Displays

Rare Seared Sliced Beef Tenderloin with Herbes De Provence, Horseradish Chive Creme
Espresso, Cinnamon and Cocoa Dusted Beef Tenderloin with Chimi Churri
Whole Cold Poached Norwegian Salmon Display with Cucumber Garnish and Green Goddess Dressing
Creamy Shrimp and Maryland Crab Salad with Fresh Dill, Scallion and Lemon
Picnic Basket of Essential Chef's Buttermilk Fried Chicken
Creamy Fresh Chicken Salad with Granny Smith Apples and Walnuts
Roast Tom Turkey with Herbes De Provence, Sun Dried Cranberry, Orange & Walnut Relish
Honey Smoked Smithfield Ham with Port Wine & Sun Dried Cherry Chutney

Main Course Stations

Slow Roasted Suckling Pig Display with Tropical Fruit Garnish
Carved Herb Encrusted Prime Rib or Beef Top Sirloin with Cabernet Jus / Horseradish Chive Creme
Fresh Pasta Station with Variety of Sauces, Vegetables, Meats or Seafood
Slider Appetizer or Entree Station, BBQ Pulled Pork, Beef Tenderloin, Shrimp, Vegetarian, Lobster, Crab Cakes

Side Vegetables and Starches

Thyme Scented Roast Butternut Squash, Leeks and Root Vegetable Medley
Autumn Vegetable and Heirloom Bean Ratatouille
Cauliflower Au Gratin with Vermont Cheddar and Parmesan Cream
Sauté Winter Squash, Kale, Pine nuts, Wild Mushrooms and Roasted Garlic with Sherry
Asparagus with Sea Salt and Shallots
Parmesan Roasted Broccoli with Lemon and Olive Oil
Sauté Haricot Verts, Toasted Almonds, Fresh Dill, Sea Salt
Whole Grain and Wild Rice Pilaf with Citrus and Sun Dried Fruit
Maple Whipped Sweet Potato and Pecan Soufflé
Yukon Gold Potato Napoleon with Fresh Herbs, Locatelli and Lewes Dairy Cream
Whipped Red Bliss Potatoes with Horseradish, Sour Cream and Chives
Truffled Whipped Potatoes
Lemon Risotto with Wild Mushrooms, Fresh Basil, Leeks, Garlic and Locatelli
Butternut Squash Risotto
Essential Chef's Mac n Cheese with Vermont Cheddar & Parmesan Cream

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Fresh Baked Desserts

All Desserts and Pastries made fresh from scratch using quality wholesome ingredients

Crème Brûlée / Flour less Chocolate Torte / Chocolate Layer Cake / Lemon Vanilla Chiffon / Red Velvet
Coconut Cream Cake / New Orleans Pound Cake / Tiramisu Treviso / Carrot Cake with Cream Cheese Icing

Traditional Wedding Cakes

Specialty Cakes

Cup Cake Towers

Fresh Baked Seasonal Pies

Miniature Desserts

Contact us or go to www.Beachbakercakes.com for more info

Beverages

Essential Chef can provide Service or Stations for Coffee, Herbal Tea's, Fresh Brewed Lemon Mint Iced Tea, Pink Lemonade, Cucumber Melon Herb Water, Holiday Punch, Bottled Water, Assorted Sodas, Beverage Urn's, Tubs and Ice. Essential Chef provides Bartenders, assists with wine pairing recommendations and bar set up, however the purchase of alcohol is the responsibility of the client.

Event Details and Planning

Essential Chef believes in assisting our clients with all the details to create a successful and relaxing memorable event. From a casual drop off to a full service elegant affair, we can offer recommendations for venue locations, rentals, flowers, disposables or anything else as requested to suit the needs of your event as a part of our service. Menus and packages are customized with great consideration to clients personal preferences, seasonal product availability and event location.

Thank you for considering Essential Chef for your next occasion!

Chef Gary Papp

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