



the portable chef

culinary artists & event planners

featuring gourmet food with eccentric presentation

sample menu #3

Hors d'oeuvres Station:

Shrimp Cocktail

Boiled & chilled (16-20 count) shrimp. Presented in a raised glass bowl display over crushed ice and garnished with fresh herbs and thinly sliced lemon. This selection is served with a side of traditional cocktail sauce.

Salmon Cheesecake

This baked flakey salmon and three cheese torte is finished with chopped egg yolks, capers and a Greek tzatziki sauce. It's surrounded with soft Panera rye squares and fresh grapes.

Double-Breaded Meatballs

Homemade pork and beef meatballs rolled in our Italian bread crumbs then sautéed in olive oil and fresh garlic. This item is served in a silver chafing dish with a peppercorn & baby bella cream sauce.

Black Bean and Chick Pea Hummus

This flavorful variation blends our traditional hummus with roasted red peppers, chopped kalamata olives, chopped green olives and whole black beans. It's presented in a raised bowl display with warm pita squares.

Station #1 (On illuminated table)

Station set with clear glass plates and stemless martini glass. A server works the station and continuously prepares martini glasses with dirty rice topped with seafood jambalaya.

New Orleans Dirty Rice

Steamed white rice mixed with seasoned ground beef, bell peppers, onions, fresh and dried herbs and beef stock.

Cajun Shrimp and Scallop Jambalaya

Tender scallops, jumbo shrimp, smoked sausage, onion, tomatoes, celery, bell peppers and fresh herbs blended to make this mildly spicy dish.

Crab Cakes

Jumbo lump crab cakes baked on site and served with a Cajun green chile mayonnaise.

Station #2

These selections are served on a 7" white triangle plate, with a silver dinner fork and knife. The server plates the items below from hot chafers so all hot food is hot and presented beautifully on each plate.

Beef Wellington

Beef tenderloin rolled in a pastry puff with a mushroom and garlic pate. Sliced in 1/2" rounds and served warm and finished with a tarragon Dijon sauce.

Rosemary & Feta Mashed Potatoes

Baby red potatoes blended with whole milk and butter along with fresh parsley, garlic, feta cheese and fresh rosemary.

Grilled Vegetables (finely chopped)

Baby spinach, portabella mushrooms, roma tomatoes and petite peas flash sautéed on site with fresh garlic, parsley, basil and cracked black pepper.

Station #3

This menu is served on a white 7" china plate with a silver dessert fork.

Asparagus and Orange Chop

Finely chopped romaine tossed with fresh oranges, ripe tomatoes, fire-roasted asparagus and dried cherries in a sherry vinegar and orange zest dressing.

Seared Tuna

Chopped angel hair pasta tossed in a yogurt, cucumber and mint dressing with quartered grapes, chopped yellow peppers and cucumber strings. This selection is finished with thin strips of cilantro-lime marinated then seared tuna.

Mini Pastry Puff

This warm bread item is baked on site, then rolled in fresh garlic, parsley and butter.

Station #4 (Desserts)

Our most popular double layered lemon cake with a raspberry filling. Finished with a swirl and dot icing pattern.

Mini sugar cookies with a white icing swirl
And shredded coconut garnish.

Dulce de leche chocolate/toffee bars