



Catering Menus

Suggested Dinners



- **Menu #1**

- Soup of the Day
- Boston Bib Lettuce served with a Walnut and Grapefruit Vinaigrette.
- Grilled Breast of Chicken with a Roasted Pepper Sauce.
- Served with mixed seasonal vegetables and mini roasted potatoes.
- Apple Tatin
- Coffee/Tea

- **\$29.00**

- **Menu #2**

- Cream of Asparagus Soup
- Smoked Salmon on a Latke Potato
- Cornish Game Hen soaked in a Brandy Marinade and stuffed with a Dried Fruit and Wild Rice Concasse.
- Served with mixed seasonal vegetables and potatoes.
- Chocolate Bomb
Chocolate Mousse served with Rich Chocolate
Gnash
- Coffee/Tea

- **\$38.00**

- **Menu #3**

- Butternut Squash Soup with Saffron and Ginger
- Caesar Salad
with Double Smoked Ham and Parmesan Crisps.
- Fillet Mignon Au Buerre
Beef Tenderloin with Portabella Mushroom and Goat Cheese.
- Served with Asparagus, Bok Choy, Grilled Peppers and Roasted Potatoes.
- Crème Brulee
- Coffee/Tea

- **\$45.00**

- *Prices are exclusive of applicable taxes and gratuities*

Dinners may be
Customized
To your specific Group

Canapés & Hors D'oeuvres

Cold



- 1 – Norwegian Gold Smoked Salmon
on Latke Yukon Gold Potato garnished with fine Caviar and Garlic Cream Cheese
- 2- Bay Scallops and Salmon Roe
With Dill Aoli Mayonnaise and Citrus Rind
- 3- Sushi Grade Tuna
With Wasabi and Ginger Soya Sauce on Lotus Chip
- 4- Pan Seared Beef Tenderloin on Rye
With Grain Mustard, Béarnaise Sauce and Fresh Tarragon
- 5- Cognac Pate
With Multi Grain Crostini, Brandied Aspec and Cornichon (Baby Dill)
- 6 – Mouse of Duck Liver _ Foie Gras
Garnished with figs Marinated in Crème de Cassis
- 7 – White Asparagus
With Aspec Vegetable Jelly on Crostini
- 8 – Stuffed Jalapeno
With Roasted Pepper and Cream Cheese Stuffing
- 9 – Belgian Endive Leaf
Stuffed with Tropical Salsa and Baby Shrimp
- 10 – Shucked Oysters on Silver Spoon
With Tomato, Cilantro, and Peppers Infused with Vodka

Price is exclusive of applicable taxes and gratuities

\$2.25 a Piece/
Minimum Order
of 1 Dozen of Each

Mardi Gras!

Try our New
Freshly Baked Mardi Gras Corn Nachos
Accompanied by
Corn Fruit Compote
Tropical Salsa
Sautéed Spinach and Garlic
Bourbon Infused Sour Cream
Roasted Pepper Creole
& Olive Dip Tapenade

Serves 12 - \$85.00
GREAT FOR BUSINESS MEETINGS!

Canapés & Hors D'oeuvres

Hot



- 1 - Escargot on Mini Portabella
with herbed butter and melted asiago cheese
- 2 - Bacon Wrapped Scallop
with Coriander and Wasabi marinade
- 3 - Salmon in Filo
with Julienne of Peppers and Fennel
- 4 - Indonesian Satay
Chicken, Tiger Shrimp or Pork with Spicy Peanut Sauce on a Banana Leaf
- 5 - Goat Cheese and Chipolte Tartlets
With Tomato and Roasted Pepper Preserve
- 6 - Crab & Lobster
Wrapped in a buttered Filo Triangle
- 7 - Vegetable Spring Rolls
With a selection of Peach and Plum Sauces
- 8 - Curried Vegetable
Atop Mini Portabella Mushrooms
- 9 - Roasted Peppers
with Fresh Basil with Crostini and Virgin Olive Oil
- 10 -Brie in Puff Pastry
with spicy Chipolte
- *Price is exclusive of applicable taxes and gratuities*

\$2.25 a Piece/
Minimum Order
of 1 Dozen of Each

Platters

Stationary or to Pass



- **Kiwi Mussels** \$ 1.75 Each - (by the Dozen)
with a Light Pernod Sauce

- **Skewers of Jumbo Shrimp** \$ 2.25 Each -
(by the Dozen)
In Garlic Butter

- **Jumbo Shrimp Pyramid** \$ 2.25 Each -
(by the Dozen)

- **Cold Selection of Pate** \$50.00 – (per
Platter)
(Minimum of 12 People)
Served with Crudités and Crostini with Fresh Fruit

- **Atlantis Platter** \$75.00 – (per Platter)
(Minimum of 12 People)
Fresh Oysters on the Half Shell
Jumbo Shrimp
Smoked Salmon
Smoked Oysters
Kiwi Mussels
Aioli Mayonnaise and Cocktails Sauces
Lemon and Lime Stars on Banana Boat

- **French Brie Pouflette** \$45.50 – (per
Platter) (1/4 Wheel)
(Minimum or 12 People)
Baked with Chipolte Jelly
and garnished with Southern Candied Pecans
With French Melba Toast

Price is exclusive of applicable taxes and gratuities

Why not add a
Sashimi
or Sushi Platter?
Served with Soya
or
Wasabi Ginger Sauce
(Ask for Market
Availability)
Minimum 12 People

\$28.00
Per Dozen

Working Lunches, Boardroom or Office Receptions



- **Fresh Cut Crudités** Serves 12 - \$28.00
with Herb Cream Cheese or California Ranch Dressing
- **Fresh Cut Seasonal Fruits** Serves 12 - \$34.00
with Honey Yoghurt Dip
- **Sandwich Quarters** Serves 12 - \$60.00
Tuna Salad, Egg Salad, Roast Beef, Ham & Swiss, Turkey Breast
includes Crudités and Cheese
variety of Bread choices
- **Domestic and Intn'l Cheeses** Serves 12 – \$75.00
Chefs selections of both Local and imported Cheeses
decorated with Fresh Seasonal Bite Sized Fruits and Berries
- **Dessert Trays** Serves 12 - \$25.00
includes Mini Fruit Tarts, French Pastries
Rich Brownies and Macaroon Squares
- **Biscotti and Cookies** Each - \$
1.75
- **High Tea** Person - \$12.00
Cocktail Sandwiches, Scones
Fresh Fruits and French Pastries

■ *Price is exclusive of applicable taxes and gratuities*

Dress up your
Occasion with
One of our
Specialty
Cakes,
and Tortes

Please ask for Available
Selections
and Pricing



■ At CHEFS ON KING

- We are more than delighted to help in arranging your Special Event Menus.
- Functions must be booked in advance with a 50% Deposit.
- Numbers must be confirmed ONE (1) week prior to your event
- The balance of your event will be invoiced upon completion of your event.
- We allow 30 Day Net on all invoices.
- All Contracts are subject to applicable taxes as well as a 15% gratuity added to your bill

- Special Liquor and Beer Requests MUST be in at least 2 weeks Prior to Function Date
- Special pricing may be arranged for Beer and Wine Requests however Cocktails, Martinis and Specialty Drinks will be on a cash bar basis.
- If you have any special requests that you do not see on our menus please don't hesitate to ask.
- Special allergy and health requests can be accommodated.

Create Your Own Dinner Buffet

(Minimum 25 people)



Customize to fit your groups needs, choose the number of items you want!

- **Entree items (Recommend choosing two)**
- **Sliced Flank Steak** - *with Peppercorn Sauce*...\$15.00
- **Sliced Roasted Sirloin of Beef**...\$16.00
- **Sliced Prime Rib Au Jus**...\$20.00
- **Pork Cortland** - *Roast pork loin stuffed with apples, walnuts, and cheddar cheese topped with an apple demi glace*....\$16.00
- **Rosemary Roasted Pork Loin with Pan Gravy**...\$15.00
- **Chicken Francaise** - *Sautéed boneless chicken breast dipped in egg batter. Finished with a fresh Herb butter sauce*....\$16.00
- **Chicken Madison** - *Sautéed boneless chicken breast with shrimp in a Lemon Dill cream sauce*....\$19.00
- **Chicken Marsala** – *with Mushroom and marsala wine sauce*...\$27.00
- **Chicken Cacciatore** - *cut, seasoned, and baked with onions, peppers and mushrooms in a white wine tomato sauce*....\$16.00
- **Stuffed Shrimp** - *Jumbo shrimp with crab stuffing*....\$21.00
- **Chilean Sea Bass** - *with Pesto Herb Crust*...\$25.00
- **Grilled Salmon** - *with Wilted Spinach and Whole Grain Mustard Sauce*...\$17.00
- **Stuffed Sole** - *Baked Sole filled with scallop and shrimp stuffing and topped with lemon butter sauce*....\$18.00
- **Baked Sole** - *with Lemon Pepper Butter Sauce*...\$16.00

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(Minimum 25 people)

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- **Side Dishes
(Recommend choosing three)**

- Oriental Vegetable Blend...\$2.00
- Spanish Rice with Saffron...\$2.25
- Broccoli, Cauliflower, & Carrot Melange...\$2.00
- Baby Carrots, with Green Beans and Yellow Beans...\$2.00
- Steamed Asparagus...\$3.25
- Green Bean Almandine...\$2.75
- Steamed Parslied Red Potatoes...\$1.75
- Roasted Garlic Red Potatoes...\$1.85
- Portabella Mushroom Risotto...\$2.95

- **Dessert**

- **Dessert Buffet...\$3.75**
Featuring an assortment of petit fours, mini cheesecakes, and baked goods.

- **Plated Desserts**

- White & Dark Chocolate Mousse...\$4.75

- Strawberry Tart...\$2.75
- Apple Tatin...\$2.75
- Tiramisu...\$2.75

- **Your customized buffet includes**

- **Chefs House Salad,
Selection of Rolls and Butter,**

- **Brewed Coffee, Decaf and
assorted Hot Teas, or Bottled Water.**

Price is exclusive of applicable taxes and gratuities

Substitute
Caesar Salad
for an additional
\$1.00
Per Person

Add On:
Antipasto - \$2.75 per Person
Pasta Bowl - \$2.25 per Person
With Shrimp - \$3.25 per Person

Choosing Specialty
Cakes or Tortes
May be an Alternative

Please Ask For
Pricing