



Banquet Package

California Crazy Chef's Catering

Deposit & Payments

Deposit for the event must be received 10 days prior and remaining balance shall be paid in full day of the event.

Guarantee

Final attendance must be specified no later than three (3) business days before the event. This number will be used as minimum guarantee. Charges are based on the guaranteed attendance, or actual attendance, whichever is greater. *Should the actual number served exceed 5%, there will be a \$150 labor charge for additional set up.*

Cancellation Policy

The non-refundable deposit will be used as a cancellation fee for any event cancelled after a deposit has been made. Events that cancel within two weeks *but more than 48 hours before the event* will be subject to a charge of 30% of the estimated food and beverage charges, plus the non-refundable deposit. *Events cancelled less than 48 hours prior to the actual event will be charged at full price.*

Menu Selection & Pricing

When planning your function, please use our menus to plan your meals. We will be happy to create a menu to fit your culinary needs. For parties of 50 or less, final details and menu selection are required at least 2 weeks before the event and one month for parties with 50 or more guests. One entrée is suggested for all parties. If a choice of two entrées is offered, the exact breakdown for each entrée is to be relayed to us no later than 72 hours before the event. *We will provide identification of entrée, which the host will place at appropriate seats.* We will charge the higher of the two selections for all items served. Menu prices are subject to change without prior notification. Guaranteed prices will be quoted 30 days before the event.

Food Tasting

Food tasting is available for events with a minimum of 100 guests.

Rental

We can assist you in the rental of any additional items needed for the event.

California Crazy Chef's Catering

Hors d'oeuvres

Cold Selection

- Garden Asparagus Wrapped in Smoked Salmon
- Smoked Salmon Roulade in a Chive Crepe
- Ruby Endive with Chicken and Tropical Fruit Salsa
- Montrachet Goat Cheese Croustade with Grilled Vegetables
- Belgian Endive Leaf with Smoked Chicken Salad
- California Roll, Wasabi and Soy
- Spicy tuna Roll, Wasabi and Soy
- Vegetable Roll, Wasabi and Soy
- Chilled Gulf Shrimp with Spicy Remoulade Sauce or Cocktail Sauce
- Provençale Tapenade and Goat Cheese in Phyllo Cup
- Boccucini Mozzarella Skewer with Roasted Peppers and Basil
- Vietnamese Summer Roll with Tuna, Ginger, Mint and Wasabi Caviar
- Foie Gras Profiteroles
- Ahi Tuna Tartare with shallots and Chives served in a Spoon or Won Ton Crisp
- Dayboat Scallop Ceviche served in a Spoon or Won Ton Crisp
- Roulade of Prosciutto and Fresh Mozzarella
- Tomato, Basil and Mozzarella Bruschetta

Hot Selection

- Mini Crab Cakes with Red Pepper Aioli
- Pork, Chicken or Vegetable Potstickers with Ponzu Sauce
- Coconut Shrimp with Sweet Chili Sauce
- Beef Wellington
- Thai Chicken Money Basket, Plum Dipping Sauce
- Moroccan Lamb with Mint in Phyllo Crisp
- Chicken Satay with Thai Peanut Sauce
- Petit Chicken Quesadillas with Avocado Salsa
- Petit Filet Mignon Croustade, Tomato-Hollandaise
- Mushroom En Croute
- Shrimp and Corn Cakes with Cilantro Remoulade
- Crispy Duck Dumplings Mango Chutney
- Gingered Beef Brochette
- Grilled Shrimp Satay with Spicy Peanut Sauce
- Petite Chicken and Blue Cheese Griddle Cakes

Choice of:

- Three (3) items per person \$9 per person
- Four (4) items per person \$12 per person
- Five (5) items per person \$15 per person

Additional types and styles of hors d' oeuvres can be designed to suit your function tastes or needs.

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Dinner

Soups

Chilled Fennel Vichyssoise

\$5

Gazpacho Andaluz with Rock Shrimp Garnish

\$6.25

Yellow Corn Soup with Maine Lobster and Chervil

\$7.25

Lobster Bisque with Cognac and crème fraiche

\$7.25

Wild Mushroom Soup en Croute

\$6.25

Golden Tomato Gazpacho

Cucumber Soup with Fresh Dill

Papaya Soup with Lime

Chilled Avocado Soup

Roasted Corn Chowder

South Western Tortilla Soup

Spring Vegetable Soup

Cream of Mushroom Soup

Grilled Chicken and Wild Rice Soup

Roasted Tomato Basil Soup

\$5

Golden Tomato Gazpacho

With Bay Shrimp

\$6.25

New England Clam Chowder

\$6.50

Lobster Bisque

With Cognac Crème Fraiche

\$7.25

California Crazy Chef's Catering

Salads

Tomato Tart with Caramelized Onions and Goat Cheese

Bouquet of Field Greens with Balsamic Vinaigrette

\$6.25

Grilled Spring Vegetables

Baby Carrots, Scallions, Asparagus, Peppers, Zucchini, Yellow Squash, Eggplant
with Herbed Goat Cheese and Lemon Basil Vinaigrette

\$6.25

Won-Ton Basket Salad

Boursin Cheese, Walnuts, Arugula Micro Greens Chive Vinaigrette

\$6.25

California Greens

Gorgonzola Cheese, Walnuts and Berries

\$6.25

Hearts of Romaine

Heirloom Tomatoes and shaved Asiago Cheese with Black and White Balsamic

\$6.25

California Iceberg Wedge

with Stake Tomatoes and Crumbled Bleu Cheese

\$6.25

Ahi Poked Salad

Napa Cabbage and Micro Greens with Ginger, Wasabi Vinaigrette

\$9

Globe and Baby Artichoke Salad

with Mesclun Greens, Roasted Peppers, Lemon Confit and Black Olives

\$6.75

Timbale of Maryland crabmeat, Avocado and Tomatoes

Zesty Cilantro Vinaigrette and Wasabi Caviar

\$11

Spring Asparagus Risotto with Morels and Chives

\$8.25

Timbale of Tomato

Herbed Goat Cheese and Ratatouille Brunoise, Olive and Basil Vinaigrette

\$7.25

Dancing Shrimp Salad

Crisp Greens, Snow Peas and Pleasantly Spicy Shrimp

Citrus Vinaigrette

\$8

California Crazy Chef's Catering

Dinner Entrées

Roasted Free Range Chicken Breast
with Wild Mushroom Risotto Cake and Italian Parsley Sauce
\$22

Farm Raised chicken Breast with Mushroom Duxelle
Served with Black Truffle Jus
\$22

Roasted Breast of Canadian Game Hen
with Braised Savoy Cabbage and Calvados Jus with Golden Raisins
\$23

Pacific Red Snapper
with Artichokes, Oven Dried Tomatoes, Basil Oil
\$25

Southwest Pan Seared Tilapia
Black Beans, Roasted Corn and Chipotle
\$26

Potato Crusted Salmon with Beurre Rouge
\$24

Grilled Salmon with Manila Clam
Scallions and Basil Olive Oil
\$24

Oven Roasted Sea Bass with Stir Fried Vegetables
and Coconut Curry Sauce
\$25

Grilled Sea Scallops and Tiger Shrimp
with Chinese Cabbage and Ginger Vinaigrette
\$27

Steamed Halibut with Young Spring Vegetables and Salsa Verde
\$28

California Crazy Chef's Catering

Roasted Rack of Colorado Lamb
Toasted Pecan and Dijon Crust, Natural Jus Thyme
\$31

Roasted Leg of Lamb with Garlic and Rosemary
Black Olive Jus
\$24

Pan Seared Lamb Loin with Wild Mushrooms
Spearmint Demi-Glace
\$31

Pink Pepper Crusted Filet of Beef, Savory Garlic Bread-Pudding
Shallot-Cabernet Wine Reduction
\$30

Herb Crusted Beef Tenderloin
Madeira and Winter Truffle Jus
\$30

Char grilled Rib Eye Steak
Fried Sweet Onion Rings and Cabernet Sauce
\$29

Certified Angus Prime Rib Au Jus
Creamed Horseradish
\$29

Individual Beef Wellington
Hudson Valley Foie Gras and Mushroom Duxelle Perigord Truffle Sauce
\$31

Roasted Veal Loin with a Ragout of Chanterelles and Shiitake Mushrooms
Champagne Cream Sauce
\$31

Classic Veal Osso Bucco "Alla Gremolata
with Saffron Risotto
\$31

California Crazy Chef's Catering

Combination Entrées

Grilled Filet Mignon and Colossal Prawn
Bordelaise and Romesco Sauces
\$32

Duo of Beef Tenderloin and Braised Double Cut Lamb Chop
with Herb Velouté and Spearmint Demi-Glace
\$32

Grilled Beef Tournedo and Wild Salmon
Cabernet Demi and Tarragon Beurre Blanc
\$31

Lemon & Thyme Roasted Farm Raised Chicken Breast and Grilled Colossal Prawn
Natural Jus and Papaya Salsa
\$29

Sautéed Veal Medallion and Poached Maine Lobster
Morel Cream and Lobster Velouté
\$35

Trilogy of Tenderloins
Beef with Sauce
Béarnaise Veal with Wild Mushroom Sauce
Lamb with Spearmint Demi
\$34

California Crazy Chef's Catering

Buffet Dinners

Buffets are a minimum of 30 guests

~The California Buffet ~

Choice of dinner appetizer (served)

Pan Seared Canadian Salmon
Shiitake and Chive Fricassee

Parmesan Crusted Breast of Chicken
Asiago Cream Sauce

Ziti Pasta Sautéed with Provençale Jardinière Vegetables
Creamy Pesto Sauce

Oven Roasted Red Chateau Potatoes

Sugar Snap Peas
Sautéed with Red and Yellow Bell Peppers

Carved to Order

Prime Rib
with Au Jus and Creamy Horseradish Sauce

or

Fire Roasted New York Strip Loin
Bourbon-Peppercorn Sauce

Freshly Brewed Blend, Coffee
Decaffeinated Coffee and Assorted Gourmet Hot Teas

Dessert
(Served)

\$41

California Crazy Chef's Catering

~The House Buffet ~

Choice of dinner Appetizer (served)

Pan Seared Eastern Shore Crab Cakes
Served Over Saffron Beurre Blanc

Roasted Chicken Fricassee

Sun Dried Tomato Ravioli
Tomato-Basil Ragout and Spicy Italian Sausage

Pomme Dauphinoise

Creamed Spinach

Carved to Order

Herb Crusted Tenderloin of Beef
Slowly Roasted and Served with Madeira and Winter Truffle Jus
Or

Certified Angus Prime; Au Jus
Slowly Roasted and Served with Creamed Horseradish

Freshly Brewed Blend Coffee,
Decaffeinated Coffee, and Assorted Gourmet Hot Teas

Dessert
(Served)

\$43

California Crazy Chef's Catering

Cocktail Reception Stations

All Stations are for a Minimum of 30 Guests

Farmer's Market Crudités
Displayed with Lemon-Watercress and Gorgonzola Dips
\$5

A Section of Imported and Domestic Cheeses
Accompanied by Grape Clusters Field Picked Strawberries and Sugared Walnuts
French Breads and Water Crackers
\$7

Garden Fruit and Berry Platter
with Fresh Mint and Toasted Sliced Almonds
\$6

Imported Baked Brie
with Macadamia Nuts and Brown Sugar
Accompanied by Field Picked Strawberries and French Baguette
\$6

Display of Scottish Smoked Salmon
Accompanied by Capers, Grated Eggs, Crème Fraiche, Chives and Toast Points
\$8

Imported Caviar Display
Accompanied by Toast Points, Blinis and Potato Gaufrette
Chives, Red Onions Crème Fraiche, and Lemon
Market Price

Seafood Trilogy
Jumbo Gulf Shrimp, Snow Crab Claws and Pacific Oysters
Accompanied by Spicy Cocktail Sauce, Mignonette, Roasted Vegetables Aioli and Lemon

Antipasti Misti
A Display of Parma Ham, Capocollo and Dry Aged Salami
Accompanied by Roasted Sweet Peppers with Garlic and Spices
Buffalo Mozzarella and Provolone Cheeses
Platters of Grilled Fennel, Asparagus and Eggplant
Assorted Cured Olives and Tomatoes
\$11

Carpaccio Platter
Herb Seasoned Beef Carpaccio or Spicy Tuna Carpaccio Displayed and Garnished
with Baby Arugula and Shaved Parmesan
Extra Virgin Olive Oil and 50-Year Old Balsamic Vinegar
\$8

California Rock Shrimp and Scallop Ceviche
Marinated with Tomatoes, Cucumbers, Lime and Cilantro Blue and Gold Tortillas
\$8

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Deserts

Tahitian Vanilla Crème Brulee
with Fresh Berries
\$6.50

Fresh Berries
with Grand Marnier
\$7.25

Chocolate Walnut Crisp
with Java Chip Ice Cream
\$7.25

Three Berry Napoleon
with Fresh Whipped Cream
Drizzled with Raspberry Sauce
\$6.25

Flourless Chocolate Torte
with Espresso-Chocolate Crème Anglaise
\$7.25

Sorbet Trio
in a Florentine Cup
\$6.25

Warm Cinnamon-Apple Strudel
Vanilla Ice Cream
\$6.25

Madagascar Chocolate Cake
with Vanilla Ice Cream
\$7.25

Chocolate Grand Marnier
\$7.25

Opera Cake
\$7.25

California Crazy Chef's Catering

Hazelnut Praline Mousse
\$7.25

Chocolate Reflection
\$7.25

Sticky Toffee
\$7.25

Tiramisu
\$7.25

Strawberry Shortcake
\$6.25

Apple Blossom
\$6.25

Raspberry Decadence
\$6.25

Pineapple Upside down Pastry
\$7.25

Boston Cream Pie
\$7.25

Viennese Table

An Elaborate Display of Garden Fruits and Berries

Mini Macaroons and Florentine Royal Cookies

Petit Pastries to Include:

Four Season Fruit Tart

Chocolate Raspberry Tort

Napoleon

Apple Caramel Tart

Chocolate Cigar

Cookie Shells filled with Strawberries and Cream

Vanilla Bean Crème Brulee

Chocolate Truffles and Pralines

\$11