



Family Dining with a Gourmet Twist

Catering Menu

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highest quality foods with the freshest ingredients

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Prices and Products subject to change.

We are happy to fulfill any special requests. Our Menu may contain the following allergens: Dairy, egg, peanut, tree nut, soy, wheat, gluten, shellfish and fish. Consuming items served raw or under cooked may increase your risk of food borne illness, especially if you have certain medical conditions.

Gluten-Free catering available

** Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*

About Us

Chef DuJour Catering and Daddy O's Restaurant opened in December of 2000. With over 20 years experience in all aspects of food, restaurants and catering. Our goal is to provide exceptional customer service while executing and utilizing the freshest highest quality ingredients available. Everything is prepared to order by our trained culinary team. We can accommodate dietary needs food allergies and any custom needs.

Services & Fees

We offer different types of services for catered events:

- 1) Deliver & Set-up: We drop off and set-up all the food at the location of the event. We bring all the food ready to go.
- 2) Delivery, Set-up & Retrieval: We drop off and set-up all the food at the location of the event. We bring all food ready to go. All food is in catering wares. We provide all chafing dishes with sternos and serving utensils. We set up a time to come retrieve any wares that were used for the event.
- 3) Full Service: We work with our client to ensure a spectacular event. We walk thru the location of the event to clarify placement of food, logistics for the staff, timeline and flow of the event. This helps solidify a seamless event. On the day of the event, our professional staff arrives, serves and cleans up during the entire event.

Custom Services & Event Planning

Chef DuJour Catering offers complete catering services and packages. Event planning, menus, staffing (including servers, chefs, bartenders), china, linens, tents, flowers and anything else you may need for your wedding, cocktail party, outside barbecue, luncheon or intimate sit down or buffet dinner. We do parties from 2 to 3000 people. We customize menus and services to accommodate your budget.

Chef DuJour Catering & Daddy O's Restaurant offers pick up service for your convenience.

Having a party. Sit back and relax let us do it all from food to clean up. Call us.

Jamie Wiest: cell 443-350-0951 e-mail e-chefdujour.com

Breakfast & Brunch

Chef Du Jour Good Morning Breakfast

- *House cut seasonal fresh fruit*
- *House cut seasonal fresh fruit cups*
- *House cut seasonal wedged fruit tray*
- *House cut seasonal fresh fruit salad tossed with greek yogurt and clove honey*
- *Seasonal whole fruit*
- *Seasonal fresh berries*
- *Assorted yogurts*
- *Assorted Greek yogurts*
- *House made granola*
...cups
- *Granola Bars*
- *Power-bars*
- *House made trail mix*
...cups
- *Assorted bagels or mini bagels with cream cheese & whipped butter*
- *Assorted gourmet muffins cut in 1/2 with whipped butter*
- *Assorted petite danish*
- *Petite Rugula's*
- *Petite Cinnamon Buns*
- *Petite Croissants with whipped butter and house preserves*
- *Petite Pastry Tray - rugula's, cinnamon buns and petite danish*
- *Assorted cheeses with fresh grapes, baked breads and flatbreads with house preserves*
- *Cured & Smoked meats with assorted cheeses, breads and flatbreads*
- *House Smoked Salmon with cucumbers and capers, cream cheese, mini-bagels and pumpernickel bread*
- *House Poached Salmon with cucumbers and dill creme fraiche*

Hot Breakfast

Chef DuJour Homemade Quiche ...serves 8 people

- *Quiche Lorraine* - virginia ham, caramelized onions and gruyere cheese
- *Roasted Seasonal Vegetables & Goat Cheese Quiche*
- *Roasted Mushrooms and Baby Spinach Quiche*
- *Bacon and Aged Cheddar Quiche*

Egg Strata...1/2 pan (serves 12), full pan (serves 24)

Fluffy eggs with cheese, bacon, and ham topped with bread and baked in the oven. Substitute meats with vegetables.

Farm Fresh Breakfast

Scrambled eggs, bacon, home-fried potatoes, and toast or english muffins

Egg Sandwiches

Two eggs fried or scrambled, bacon or ham, and cheese served on an english muffin, croissant or bagel

Breakfast Burritos

- *Chef DuJour Burrito* - scrambled eggs, bacon, ham and cheese in a flour tortilla
- *Roasted Vegetable Burrito* - scrambled eggs, roasted vegetables and aged provolone in a flour tortilla
- *Southwestern Burrito* - scrambled eggs, fresh salsa, jack&cheddar cheese and a side of hot sauce

Breakfast - Sides

- *House Potato Casserole or Home Fried Potatoes...1/2 pan (serves 12) or full pan (serves 24)*
- *Bacon, Sausage or Ham*

Breakfast Packages -minimum of 10 people, prices listed per person

Continental

Seasonal cut fruit bowl, petite bagels and muffins served with cream cheese and whipped butter

European

Gourmet cheeses with fresh grapes, assorted whole fruits, house baked breads and flatbread

Executive

Strata with ham, egg and cheese; assorted greek yogurts; wedged fruit tray

Country

Scrambled eggs, bacon, home-fried potatoes and toast with butter

Morning Energy

Yogurt parfait with granola and wedged fruit tray

Lite Bite Yogurt Bar

Assorted greek yogurts with seasonal berries, and granola; seasonal cut fruit bowl

Simple & Sweet

Assorted rugula, cinnamon buns and danish served with seasonal cut fruit

Breakfast On-The-Go

Yogurt parfait with granola, power bars and seasonal cut fruit cups

Chef Du Jour French Toast

1/2 pan (serves 12) or full pan (serves 36)

Thick cut french bread battered and layered with sweet cream cheese, fresh blueberries and warm maple syrup

Ask about our omelette action stations

Breakfast Beverages

- Fresh Squeezed Orange Juice
- Bottled Water
- Sparkling Water

**Above beverages are available in bottles or large decorative glass jugs

- Fresh Brewed Coffee & Assorted Tea Service

**Above package includes fresh ground regular and decaf coffee, assorted gourmet teas, creamers, sugar, sweet&low, splenda, coffee stirrers and disposable coffee cups. The coffee and hot water will be served in thermal pump pots.

Sandwiches & Wraps

Chef Du Jour Sandwiches & Wraps

Assorted Classic Hoagies & Wraps

1/2 of a fresh hoagie or wrap with lettuce and tomato. Condiments on the side: mayonnaise, mustard, oil & vinegar, pickles, hot and sweet peppers. Comes with chips.

- *Italian* - Italian meats(peppered ham, capicola, salami and provolone cheese)
- *House Roasted Turkey with Vermont cheddar*
- *House Roasted Beef with aged provolone*
- *Imported Ham and Swiss cheese*
- *Grilled Vegetable*

Assorted Gourmet Sandwiches & Wraps

All sandwiches come on assorted breads; wheat, flatbread, multigrain ciabatta, croissant, kaiser and hoagie rolls or 1/2 a wrap. All wraps come on assorted flavors; white, whole wheat, spinach, sun-dried tomato and fresh herb. Comes with chips.

- *House Roasted Turkey* with cranberry mayonnaise, cheddar cheese, tomato and mixed greens
- *Grilled Chicken* with roasted red peppers, mozzarella, arugula and a basil virgin olive oil
- *Baked Ham & Brie* with charred tomato, honey mustard and mixed greens
- *Grilled Vegetables* with goat cheese, tomatoes, arugula and balsamic drizzle
- *Marinated Flank Steak* with roasted onions, tomatoes, mixed greens and red pepper aioli

Assorted Petite Finger Sandwiches

Served on petite dinner sized rolls.

- *Honey Roasted Cashew Chicken Salad* with grapes
- *Shrimp Salad* with fresh dill
- *Ham & Brie* with honey mustard
- *Roasted Turkey* with aged cheddar and cranberry mayonnaise
- *Tuna Salad*
- *Egg Salad*
- *House Roast-beef & Swiss* with horseradish sauce

Sliders on Petite Rolls

- *Baby Burgers; Bacon Cheddar with BBQ, Mushroom Swiss with Horseradish, Cheddar cheese and roasted onions*
- *Turkey Burger with cranberry mayonnaise and aged Cheddar*
- *Barbecue Pork*
- *Crab Cake with roasted red pepper aioli*
- *Spicy Buffalo Chicken with blue cheese*
- *Grilled Chicken with spinach, provolone and basil oil*
- *Portabella Mushroom with mozzarella, pesto and greens*
- *Salmon with greens and creme fraiche*

Hot Sandwich Trays

Grilled flatbreads, toasted artisan panini and toasted hoagie rolls served on a tray. Comes with chips.

- *Chicken with fresh mozzarella, tomatoes and basil*
- *Imported Ham & Swiss*
- *Tomato, Fresh Mozzarella & Basil Pesto*
- *Turkey with swiss, bacon, tomatoes and mayonnaise*
- *Spicy Buffalo Grilled Chicken with blue cheese*
- *House Roast-beef with provolone, caramelized onions and horseradish*

Philly Style

Served with sautéed onions and peppers. Condiments on the side: mayonnaise, mustard, pickles, hot and sweet peppers.

- *Cheesesteak*
- *Chicken Cheesesteak*

Hamburgers & Hot Dogs

Served with potato rolls and all the fixings on the side.

- *Hamburger fixings include: lettuce, tomato, raw onions, pickles, ketchup, mustard and mayonnaise. Cheese additional*
- *Hot Dogs fixings include: raw onions, relish, ketchup and mustard. Cheese additional*

Hot Sandwiches - Served in Chafer

Served with potato roll, petite hoagie roll or kaiser rolls on the side. Comes with a hot side dish.

- *Thin Sliced Top Round Roast Beef* with AuJus and horseradish sauce on side
- *Thin Sliced Barbecue Top Round Roast Beef* with barbecue sauce and extra barbecue sauce on side
- *Meatball* with tomato sauce
- *Chef DuJour Famous Slow Roasted Barbecue Pulled Pork*
- *Slow Roasted Porkette* served in AuJus with broccoli rabe and provolone cheese
- *Slow Roasted Turkey Breast* sliced with gravy
- *Slow Roasted Shredded Barbecue or Spicy Buffalo Chicken*
- *Hot or Sweet Sausage* with peppers & onions in tomato sauce or garlic & olive oil
- *Pan Seared Jumbo Lump Crab Cake* with lettuce, tomato, cocktail and remoulade sauce
- *Fried Crab Cake* with lettuce, tomato, cocktail and remoulade sauce

Decorative Boxed Lunch

Kaiser roll sandwich with a piece of fruit or petite fruit cup, bag of chips, cookie or brownie, napkin and cutlery...Add a bottled water...

- *Roasted Turkey* with Swiss cheese, lettuce, tomato and cashew cranberry chutney
- *Baked Ham* with cheddar cheese, lettuce, tomato and honey mustard
- *Roast Beef* with provolone cheese, lettuce, tomato and horseradish mustard
- *Vegetarian* with portabella, lettuce, tomato and basil pesto

Vegetarian Options

- *Morning Star Veggie-Burger* topped with baby arugula on a fresh kaiser roll
- *Portabella Burger* stuffed with roasted red peppers, sun-dried tomatoes, provolone, arugula and basil oil on a fresh kaiser roll
- *Grilled Vegetable Napoleon* with seasonal grilled vegetables, fresh mozzarella cheese & aged balsamic
- *Pasta Primavera* with sautéed vegetables tossed with pasta, olive oil & fresh herbs
- *Vegetable Lasagna*

Hors d'oeuvres

Chef Du Jour Hors d'oeuvres

Cheeses, Fruits & Vegetables - Priced per person

- *Cheese & Cracker Tray* - Assorted domestic cheeses and grapes with crackers
- *Imported Cheese & Cracker Tray* - Imported cheeses with grapes, crackers and crostinis
- *Cheese & Pepperoni Tray* - Assorted domestic cheeses, sliced pepperoni, grapes, crackers and crostinis
- *Cheese & Fruit Tray* - Assorted cheeses, grapes and crackers with cut seasonal fruits
- *Gourmet Cheese Board* - Assorted gourmet cheeses, preserves, honey steeped strawberries, grapes, olives, french bread, crackers and crostinis
- *Fresh Fruit Bowl* - Cut seasonal fruit
- *Wedged Fruit Tray* - Seasonal fruit cut into wedges
- *Proscuitto Wrapped Melon*
- *Garden Vegetable Crudite* - Seasonal cut vegetables with buttermilk ranch dip
- *Roasted Vegetable Crudite* - Seasonal grilled and roasted vegetables with olive oil
- *Grilled Asparagus wrapped with Proscuitto*
- *Antipasto* - Seasoned grilled vegetables, cheeses, grapes, olives, roasted red peppers, hummus, crackers, french bread and crostini
- *Italian Antipasto* - Rolled Italian meats, seasoned grilled vegetables, cheeses, grapes, olives, roasted red peppers, hummus, crackers and crostini
- *Chopped Antipasta with sliced french bread*

Chicken & Poultry - Priced per person, includes 2 pieces

- *Chicken Taquitos* with herb sour cream
- *Pesto Chicken & Tortellini Skewers*
- *Chicken Skewers* with cucumber & peanut dipping sauce
- *Blackened Chicken Skewers* with caramelized celery and blue cheese
- *Sesame Chicken Skewers* with peanut butter sauce
- *Cashew Chicken Skewers* with honey dijon mustard sauce
- *Buffalo Chicken Skewers* with blue cheese dressing
- *Coconut Chicken Skewers* with Thai chili sauce
- *Buffalo Chicken Spring Rolls* with blue cheese sauce
- *Chicken Apple Walnut Crostini*
- *Honey Roasted Cashew Chicken Salad Crostini*
- *Buffalo Chicken Crostini* with blue cheese
- *Chicken Bruschetta Crostini*
- *Wings: Buffalo, Barbecue or Asian*
- *Chicken Hibachi* - Chicken with julienne peppers, pepper jack cheese and honey dijon sauce
- *Chicken Quesadillas* with salsa and fresh herb sour cream
- *Chicken Spring Rolls* with sweet Thai Chili sauce
- *Chicken Potstickers* with black sesame seeds & aged soy sauce
- *Buffalo Chicken Sliders*

- *Chicken & Cheese Tortellini Skewers* with parmesan lemon dip
- *Tea Smoked Chicken* served atop petite orange muffin
- *Sweet & Sour Turkey Meatballs*
- *Turkey & Cranberry Crostini*

Beef & Pork- Priced per person, includes 2 pieces

- *Pigs in a Blanket* with assorted mustards
- *Bacon Wrapped Figs & Proscuitto*
- *Mini Cuban Sandwiches*
- *Pork Tenderloin on a Orange & Fennel Salad* with blackberry mustard
- *Sausage Stuffed Mushrooms* with mustard cognac sauce
- *Assorted Artisan Sausage* wrapped in puff pastry with whole grain mustard
- *Fried Saffron Risotto & Sausage Balls*
- *Sweet & Sour Meatballs*
- *Bourbon Barbecue Meatballs*
- *Barbecue Meatballs*
- *Tomato Meatballs*
- *Swedish Meatballs*
- *Asian Style Meatballs in a Hoisin Sauce*
- *Open Faced Mini Meatloaf with Cabernet Demi Glace*
- *Beef Empanadas* with sour cream and salsa

- *Petite Beef Wellingtons* with horseradish mustard sauce
 - *Beef Quesadilla* with salsa and fresh herb sour cream
 - *Peppered Seared Filet served on a Plugra Melba with Bernaise Sauce*
 - *Bacon Wrapped Filet Skewers* with gorgonzola cheese sauce
 - *Beef Tenderloin* - Roasted tenderloin of beef with caramelized shallots, petite rolls and horseradish sauce
 - *Filet of Beef Crostini* with roasted shallots, blue cheese and caramelized apple
 - *Classic Beef Carpaccio* with arugula, thin onions, lemon capers, olive oil and aged parmesan
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- *Beef Tenderloin Tartar* with horseradish aioli on toasted olive bread
 - *Duck Confit with Sesame Crisps*

Seafood - Priced per person, includes 2 pieces

- *Petite Crab Cakes Fried*
- *Mini Jumbo Lump Crab Cakes* - pan seared with dill remoulade
- *Jumbo Lump Crab Cakes* with roasted red pepper aioli, roasted sweet corn & caramelized leeks
- *Crab Stuffed Mushrooms* with mustard cognac sauce
- *Crab & Gruyere Nacho* with a Charred Tomato Salsa

- *Shrimp or Crab Potstickers* with black sesame seeds & aged soy sauce
- *Shrimp Spring Rolls* with sweet Thai Chili sauce
- *Shrimp Quesadilla* with salsa and fresh herb sour cream
- *Shrimp Cocktail* with zesty cocktail sauce
- *Grilled Shrimp* with lemon & basil virgin olive oil
- *Fried Shrimp* with cocktail sauce
- *Coconut Shrimp* with orange thai chili sauce
- *Bacon Wrapped Shrimp* with horseradish sauce
- *Tuscan Prosciutto Wrapped Shrimp* with white bean dip
- *Salmon Cakes* with salsa verde
- *Smoked Salmon Canapés* with creme fraiche
- *Salmon* with hoisin, orange and bok choy
- *Smoked Salmon Tray* with cucumber dill relish & creme fraiche
- *Pan Seared Sea Scallops wrapped in Applewood Smoked Bacon*
- *Pan Seared Sea Scallops* with caramelized pineapple jalapeño relish
- *Pan Seared Sea Scallops wrapped in Prosciutto* with white bean cilantro puree
- *Pan Seared Sea Scallops* with crisp potato, roasted leeks and lemon truffle oil
- *Pan Seared Sea Scallops* with brunoise vegetables and sesame citrus reduction
- *Lightly Fried Sea Scallops* with spicy tomato caper remoulade or cocktail sauce
- *Grilled Sea Scallop* with goat cheese roasted red pepper olive tapenade

- *Sesame Seared Tuna Loin Tray* with wakame, caramelized pineapple, sesame oil, wasabi and aged soy sauce
- *Seared Sesame Ahi Tuna* on wonton with wasabi cream
- *Sesame Seared Tuna on Rice Cakes.*
- *Classic Tuna Carpaccio* with arugula, thin onions, lemon capers, olive oil, fresh dill and aged parmesan
- *Tuna Tartar* with citrus guacamole on toasted French bread
- *Smoked Trout Dip* with toast points, nuts and dried fruit
- *Halibut with clementine grenolate...*Market Price
- *Classic Clams Casino*
- *Fresh Oysters* seared with a Blood Orange Aspic on a spoon...Market Price
- *Fried Oysters* served with Cocktail Sauce...Market Price
- *Baked Oysters* in champagne with jumbo lump crab, brie cheese, baby spinach and cream...Market Price
- *Raw Bar* - Oysters & Clams on the 1/2 shell, jumbo shrimp cocktail and crab claws with cocktail sauce and lemons...Market Price
- *Seafood Antipasto* - Sesame Crusted Tuna with wakame, caramelized pineapple, aged sesame oil & soy sauce; Grilled jumbo shrimp, shrimp cocktail and grilled sea scallops with lemon capers virgin olive oil...Market Price

Vegetarian - Priced per person, includes 2 pieces per person

- *Crostini of Buffalo Mozzarella with Roasted Tomatoes*
- *Spiedini - Fresh Mozzarella Skewers*
- *Mini Tomato Tarts*
- *Tomato Basil Bruschetta* with crostini's

- *Fried Mushrooms* with herbed ranch
- *Fried Portobellos* with mustard infused cream
- *Asparagus Fillo* with aged asiago cheese
- *Raspberry Brie Fillo* with coulis
- *Pretzel Bites* with assorted mustards
- *Jalepeno Poppers*
- *Mozzarella Sticks* with marinara sauce
- *Fried Pickles* with sour cream and ranch dip
- *Corn Fritters* with a dill sour cream
- *Fried Mac & Cheese* with tomato coulis
- *Vegetable Quesadilla* with salsa and fresh herb sour cream
- *Mini Pizzas* - Individual pizza's cut into slices
- *Vegetable Spring Rolls* with sweet Thai Chili sauce
- *Vegetable Potstickers* with black sesame seeds & aged soy sauce
- *Mozzarella & Sourdough Bread - Pan Fried*
- *Artichoke, Leek & Goat Cheese Tarts*
- *Mini French Toasts*
- *White Bean Bruschetta with salsa and crostini*

- *Baked Brie @ Almond Bundles*
- *Fried Mushroom Polenta*
- *Wild Rice Scallion Pancake with Homemade Guacamole*
- *Baked Quenelles stuffed with Gruyere Cheese*
- *Lentil @ Bulgar Wheat Fritters*
- *Cream Cheese @ Baby Endive.*
- *Stuffed Cherry Tomatoes* with boursin cheese, tuna fish or guacamole
- *Mini Quiche (other varieties available)*
- *Black Bean Cakes* with herb sour cream
- *Whole Baked Brie* with caramelized apples & pears en croute
- *Fried Risotto Balls* with tomato coulis
- *Spinach @ Brie topped Artichoke hearts*
- *Polenta Wedges with Tomato Topenade*
- *Edamame with Ginger Dip*

Exotic - Priced per person

- *Roasted Lamb Chops* with roasted garlic red wine demi glace
- *Latkes with Ancho Chili Sauce & Watercress Guacamole*
- *Roasted Lamb Tenderloin with currant red wine reduction*
- *Pan Seared Foie Gras with caramelized black berry and chocolate infused red wine....Market Price*
- *Pan Seared Foie Gras Crostini with crisp apples & sweet cider reduction...Market Price*

Dips - Priced per person

- *Italian Fondue Station* - 1) Hot station with spicy tomato sauce, creamy artichoke & herb cheese sauce served with skewers of assorted breads; 2) Cold station with olive roasted red pepper tapenade, tomato caper compote, roasted garlic and basil hummus served with skewers and assorted breads
- *Chilled Carolina Crab Dip* - with crackers & toasted pita
- *Maryland Crab Dip* crackers & toasted flatbread
- *Spinach Dip* crackers & toasted flatbread & pita
- *Salsa & Chips*
- *Queso & Chips*
- *Black Bean Dip & Chips*
- *Bruschetta with Crostini*
- *Baked Brie EnCroute*

Hot Dips
have a
minimum of
24 or 48 ppl
(either 1/2 or
full pan)

Salads

Chef Du Jour Salads

Garden

Mixed greens with tomatoes, cucumbers, green peppers, ranch and balsamic dressings

Chef Du Jour Classic

Baby arugula tossed with proscuitto, caramelized pears, cranberries, blue cheese crumbles and balsamic vinaigrette

Famous Apple Walnut

Caramelized apples & walnuts over greens with tomatoes, gorgonzola cheese and balsamic vinaigrette

Classic Caesar

Crisp romaine lettuce tossed with a zesty house-made caesar dressing, aged parmesan & croutons

Southwestern

Mixed greens topped with fresh tomato salsa, black beans, cheddar jack cheese and peppercorn ranch dressing

Warm Goat Cheese

Mixed greens topped with warm goat cheese, sun-dried tomatoes, grilled asparagus, grilled onions and raspberry vinaigrette

Greek Salad

Mixed greens with cucumbers, tomatoes, red onion, black olives, feta cheese and house oil & vinegar

Spinach & Portabella

Baby spinach tossed with warm portabella mushrooms, tomatoes, blue cheese crumbles, caramelized walnuts and balsamic vinaigrette

Make any Salad a meal...

Roasted Chicken

Roasted Salmon

Pan Seared Tuna

Roasted Shrimp

Grilled Flank Steak

Roasted Beef Tenderloin

Grilled Vegetables

Tomato Mozzarella

Mixed greens with tomatoes, fresh mozzarella and choice of basil infused virgin olive oil or balsamic vinegar

Tuscan Grilled Vegetable

Mixed greens and arugula with grilled asparagus, zucchini, squash, roasted red peppers, charred tomatoes, cannelloni beans with lemon virgin olive oil & capers

Antipasto

Rolls Italian meats over mixed greens with provolone cheese, tomatoes, cucumbers, roasted sweet peppers, black olives and house oil & vinegar

Chef Salad

House roasted turkey & ham over mixed greens with hard boiled egg, provolone cheese, bacon, cucumbers, green peppers and ranch dressing

California Cobb Salad

House roasted turkey over mixed greens with bacon, avocado, sun-dried tomatoes, hard boiled eggs, tomatoes and buttermilk ranch dressing

Honey Roasted Cashew Chicken Salad

Our famous honey roasted cashew chicken salad over mixed greens with grapes, tomatoes and fresh raspberry vinaigrette drizzle...Served with croissants and/or petite rolls for

Make any Salad a meal...

Roasted Chicken

Roasted Salmon

Seared Tuna

Roasted Shrimp

Grilled Flank Steak

Roasted Beef Tenderloin

Grilled Vegetables



Entrees

Chicken – Lunch /per person...Dinner /per person

- *Marsala* - Sautéed Kennett Square mushrooms in a sweet marsala wine
- *Piccata* - Fresh lemons, capers and white wine sauce
- *Southwestern* - Topped with fresh salsa and cheddar jack cheese
- *Blackened* - Topped with caramelized onions, bacon and blue cheese
- *Fajita* - Served with onions, peppers, flour tortillas, salsa, sour cream and cheddar jack cheese
- *Buffalo* - Topped with caramelized celery and blue cheese sauce
- *Stir-fry* - Stir-fry vegetables in a sesame oil & aged soy sauce
- *Sweet & Sour* - Sautéed Asian vegetables with a sweet & sour sauce
- *Coconut* - Caramelized pineapple and soy thai chili sauce
- *Caribbean Jerk* - Caramelized pineapple salsa
- *Encrusted Cashew* - Honey dijon mustard sauce
- *Encrusted Walnut* - Fresh rosemary pesto & virgin olive oil
- *Cordon Bleu* - Baked ham, aged swiss and dijon cream sauce
- *Milanese* - Crispy chicken with lemon and aged parmesan
- *Parmesan* - Crispy chicken with fresh tomato sauce & mozzarella
- *Italia* - Topped with roasted red peppers, tomato and buffalo mozzarella
- *Tuscany* - Topped with baby spinach, tomato, white beans & garlic tomato sauce
- *Saltimbocca* - Prosciutto, sage, mozzarella and herb demi-glace
- *Goat Cheese* - Crispy chicken with sun-dried tomato, fresh basil & warm goat cheese
- *Mediterranean* - Black olives, tomato, capers, feta & olive oil
- *Florentine* - Baby spinach & white wine cream sauce
- *Raspberry* - marinated in rosemary and fresh raspberry with a raspberry barbecue sauce
- *Chef Du Jour* - Prosciutto, mushrooms and tomatoes in a fresh tomato basil blush sauce
- *BBQ* - Traditional barbecue sauce
- *Chesapeake* (market price) - Topped with grilled asparagus, jumbo lump crab & lemon white wine sauce
- *Shrimp* (market price) - Topped with shrimp and tomato basil white wine sauce

All entrées include chefs choice of fresh seasonal vegetables or starch du jour

Stuffed Chicken Breasts – Lunch ...Dinner

- *Traditional* - Fresh herb stuffing with gravy
- *Italian* - Tomato, fresh mozzarella, roasted red pepper & proscuitto with a fresh basil veloute
- *Mediterranean* - Baby spinach, black olives, sun-dried tomatoes and feta with a tomato coulis
- *French* - Roasted apples, mushrooms and brie in a raspberry dijon sauce
- *Asian* - Sesame roasted vegetables with a Hoisin sauce

Picnic Style Bone-In Chicken – Lunch ...Dinner

Requires 24notice.

- *Classic Barbecue*
- *Lemon Fresh Herb*
- *Garlic Balsamic & Olive Oil*
- *Fried Southern Style*

All Natural European Airline breast

Sliced and fanned. Requires 24hour notice. Lunch Dinner

- *Grilled with Lemon Jus*
- *Basted with Barbecue Sauce*
- *Grilled with Sweet & Sour*
- *Brushed with Rosemary & Fresh Raspberry*

Turkey requires 24hr notice

- *Traditional Roasted & Sliced with homemade gravy..Lunch /Dinner*
- *Chipotle Rubbed Turkey Meatloaf with pineapple cilantro gravy..Lunch /Dinner*
- *Turkey Cutlets with caramelized cranberries and apples with cider jus..Lunch /Dinner*
- *Marinated Tenderloin over roasted onions with fresh sage butter..Lunch /Dinner*

*All entrées include chefs choice of fresh
seasonal vegetables or starch du jour*

Pork

- *Honey Roasted Pork Loin* with caramelized apples and sweet marsala wine
- *Herb Roasted Pork Loin* with roasted onions & mushrooms in AuJus
- *Roasted Pork Loin* with lemon, capers, white wine and garlic
- *Pepper Roasted Pork Loin* with caramelized apples, madeira wine, dried cranberries, gorgonzola cheese, au jus and cream
- *Brown Sugar Roasted Pork Loin* with fresh rosemary and dried cranberry au jus
- *Dijon Encrusted Pork Tenderloin* with mushrooms, brandy pan jus and cream
- *Pork Tenderloin* with caramelized apples, dried cranberries, madeira wine pan jus and cream
- *Pork Tenderloin* with lemon, capers and white wine
- *Pork Tenderloin* with tomato, black olives, baby spinach, white wine, garlic and olive oil
- *Pork Tenderloin Marsala* with sautéed wild mushrooms & sweet marsala wine
- *Pork Tenderloin* with tomato bruschetta, fresh mozzarella, baby spinach, basil pesto and cream
- *Braised Pork Ossobucco Shanks* with pan juice and apple cider red wine sauce
- *Center Cut Boneless Pork Chop* with sautéed mushrooms and dijon mustard tarragon sauce
- *Slow Roasted Pork Roast* with au jus
- *Mustard Encrusted Pork Roast* with cranberry gravy
- *Slow Roasted BBQ Ribs*
- *Top with Jumbo Lump Crab* - Market Price
- *Top with Grilled Jumbo Shrimp* - Market Price

All entrées include chefs choice of fresh seasonal vegetables or starch du jour

Beef

- *Meatloaf* - House meatloaf with sautéed mushrooms & pan gravy
- *Beef Stroganoff* - Tender beef tips stroganoff with egg noodles
- *Beef Stew* - Slow braised beef with hearty vegetables & potatoes
- *Bourquinon* - Braised beef tips in red wine with mushrooms, pearl onions and egg noodles
- *Stir-Fry* - Marinated flank steak sliced thin with Asian vegetables
- *Fajitas* - Marinated flank steak with onions and peppers served with flour tortillas, salsa, sour cream and cheddar jack cheese
- *Meatballs* - House made meatballs in a traditional red sauce
- *BBQ* - Slow roasted top round of beef with savory barbecue sauce
- *Short Ribs* - Slow braised short ribs with pan sauce
- *Marinated Flank Steak* with caramelized onions and roasted mushrooms in AuJus
- *Herb Roasted Tenderloin* with caramelized onions and roasted mushrooms in red wine jus
- *Tenderloin with Mushrooms* - Served with roasted mushrooms in a balsamic red wine jus
- *Tenderloin Au Poivre* - Pepper crusted with peppercorn cognac sauce
- *Spicy Blackened Tenderloin* - Served with caramelized onions, blue cheese and AuJus
- *Prime Rib* - Slow roasted rib roast with Au Jus and horseradish
- *Roast-Beef* - Slow roasted top round with Au Jus and horseradish

Individual Cuts @ Custom Sizes of Beef - Market Price, requires 48hrs

- *Center Cut Sirloin*
- *Center Cut Filet*
- *Center Cut Filet wrapped in Bacon*
- *Center Cut Rib-eye*
- *Center Cut Bone-in Cowboy Ribeye*
- *Center Cut NY Strip*
- *Center Cut Veal Chop*
- *Veal Loin Chop*
- *Veal Porterhouse*
- *Center Cut Venison Chop*

All entrées include chefs choice of fresh seasonal vegetables or starch du jour

Lamb

- *Chef Du Jour Signature Roasted Rack of Lamb* with rosemary roasted garlic charred tomato red wine demi-glace - Lunch / Dinner
- *Dijon Encrusted Rack of Lamb* with red wine demi-glace - Lunch / Dinner
- *Herb & Garlic Roasted Rack of Lamb* with red wine balsamic reduction - Lunch / Dinner
- *Center Cut Lamb Rack Chops* cut and roasted with your favorite sauce
- *Braised Lamb Shanks* with herbs, tomatoes, garlic and red wine demi-glace
- *Slow Roasted Leg of Lamb* encrusted with herbs and served with a red wine roasted garlic sauce

Veal

- *Slow Roasted Veal Shank Osso buco* with traditional pan sauce and veal stock -
- *Veal Marsala* - Cutlets with wild mushrooms and sweet marsala wine
- *Veal Piccata* - Cutlets with lemon & capers in a white wine sauce
- *Veal Caprese* - Cutlets with grilled asparagus, tomatoes, fresh mozzarella and capers
- *Veal Saltimbucca* - Cutlets with sautéed mushrooms and prosciutto in a dijon mustard cream sauce
- *Veal Oscar* - Cutlets with grilled asparagus and charred tomatoes topped with jumbo lump crab in a hollandaise sauce

All entrées include chefs choice of fresh seasonal vegetables or starch du jour

Chef Du Jour Fresh Fish & Seafood

Sea Scallops

- *Pan Seared Sea Scallops* with roasted leeks, pancetta and cream
- *Pan Seared Sea Scallops* with baby spinach, sautéed mushrooms and lemon truffle oil
- *Sesame Encrusted* with wakame and Thai chili sesame oil
- *Blackened* with sweet onions and fresh citrus
- *Grilled* with fresh tomatoes, basil, capers and olive oil
- *Five Spice Scallops* with greens, pomegranate, sesame oil and rice

Shrimp

- *Jumbo Shrimp Stuffed with Crab Imperial*
- *Roasted Shrimp Wrapped in Bacon*
- *Grilled Shrimp with Basil Virgin Olive Oil*
- *Sautéed Shrimp Scampi with Leeks*
- *Roasted Shrimp with Fresh Citrus Butter*

Crab

- *Pan Seared Jumbo Lump Crab Cakes* over sweet corn with roasted red-pepper aioli
- *Fried Crab Cakes* with remoulade & cocktail sauce
- *Baked Jumbo Lump Crab Imperial*

Salmon

- *Pan Roasted Salmon* with baby spinach and fresh citrus buerre blanc
- *Potato Horseradish Crusted Salmon* with fresh dill veloute
- *Grilled Salmon* with raspberry barbecue sauce
- *Salmon Stuffed with Jumbo Lump Crab Imperial & Champagne Sauce*

Tuna

- *Sesame Crusted Tuna* with wakame and stir fry vegetables in a sesame soy sauce
- *Grilled Tuna* with baby spinach and Thai chili sauce
- *Herb Seared Tuna* with citrus butter
- *Roasted Tuna* with grilled asparagus, tomato bruschetta and aged balsamic

Check out some other popular Fish's that can be prepared anyway you likeMarket Price.

- *Halibut*
- *Mahi Mahi*
- *Sea Bass*
- *Red Snapper*
- *Lobster Tail*

Various Preparations
including
Grilled, Pan Seared,
Roasted, Herb
Encrusted
or Blackened

Pasta

- *Hearty Meat Lasagna* with fresh tomato sauce and blend of three cheeses
- *Roasted Vegetable Lasagna* with fresh tomato, basil and cream
- *Stuffed Shells* with fresh tomato sauce and blend of three cheeses
- *Chef Du Jour Stuffed Shells* with fresh lump crab in a zesty tomato basil cream sauce
- *Baked Ziti or Rigatoni* with fresh tomato sauce, three cheese blend and herbs
- *Manicotti* with creamy ricotta, fresh herbs and parmesan cheese in a fresh tomato sauce
- *Seafood Manicotti* with creamy ricotta, fresh herbs, roasted shrimp and crab meat in a fresh tomato basil cream sauce
- *Ravioli* - Creamy three cheese stuffed pasta with a fresh tomato sauce
- *Rigatoni* with sweet or hot sausage, baby spinach, creamy ricotta, garlic, olive oil and white wine
- *Tortellini* with sautéed mushrooms, prosciutto, fresh peas, tomatoes and baby spinach in a fresh basil white wine cream sauce
- *Tortellini Primavera* with roasted zucchini, squash, tomatoes and roasted red peppers in a fresh basil white wine olive oil and butter sauce

All pasta dishes include a tossed salad with herb vinaigrette, bread and butter.

Speciality Ravioli's

- Crab, Shrimp & Ricotta
- Lobster
- Grilled Vegetable
- Pumpkin (seasonal)
- Porcini Mushroom
- Chicken Portabella



Create your own Pasta Dish - Lunch / Dinner

1) Start with your choice of pasta:

Handcut Pappardelle Tortellini Rigatoni Bow-tie Linguini

2) Pick a Sauce:

Fresh Tomato Basil
Fresh Spicy Tomato Caper
Marinara
Alfredo
Olive oil Lemon Garlic Scampi
Bolognese - Classic Meat Sauce
Carbonara - Mushrooms & Proscuitto
Wild Mushroom Cream

Puttanesca - Black Olives, Capers &
Crushed Red
Caramelized Leek Veloute
Basil Pesto
Roasted Red Pepper with Pistachio Pesto
Sage, Walnut and Brown Butter Pesto
Kale and Sunflower Seed Pesto
Green Olive, Almond and Orange Pesto

3) Pick a Protein:

Roasted Seasonal
Vegetables
Chicken
Pork Tenderloin
Meatballs
Hot or Sweet Sausage
Veal Cutlet

Beef Tenderloin - Market
Price
Salmon
Lump Crab
Shrimp
Jumbo Lump Crab -
Market
Lobster - Market

Sea Scallops
Mussels
Clams

Sides

Chef Du Jour Sides

Rice & Pasta

- White Rice
- Wild Rice
- Jasmine Rice
- Brown Rice
- Basmati Rice
- Roasted Vegetable Rice Primavera
- Rice Pilaf
- Macaroni Salad
- Pasta Salad
- Roasted Vegetable Pasta Salad
- Orzo Primavera
- Couscous Primavera
- Macaroni & Cheese
- Risotto - Seasonal Varieties Available

Potatoes.

- Roasted Red Potatoes with herbs
- Old Bay Roasted Potatoes
- Jack&Cheddar Cheese Roasted Potatoes
- Scalloped Potatoes
- Potatoes AuGratin
- Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Parmesan Herb Mashed Potatoes
- Blue Cheese Mashed Potatoes
- Potato Pancakes *
- Baked Potatoes
- Twice Baked Potatoes
- Fingerling Potatoes *
- Roasted Sweet Potatoes
- Mashed Sweet Potatoes

Vegetables & Miscellaneous Side Dishes

- Cole Slaw
- Broccoli Salad
- Potato Salad
- German Potato Salad
- Grilled Seasonal Vegetables with virgin olive oil *
- Grilled Asparagus with virgin olive oil *
- Sautéed fresh seasonal vegetables
- Seasonal fresh fruit
- Vegetable Gratin
- Sweet Potato Biscuits
- Barley, Corn, Roasted Red Pepper and Green Onion Pilaf
- Roasted Carrots with Cardamon Butter
- Butternut & Barley Pilaf
- Savory Proscuitto Muffins
- Baked Beans
- Three Bean Salad
- Seasonal Roasted Vegetables *
- Seasonal Baby Vegetables *
- Brussel Sprouts *

*Market Price

Soups

Chef Du Jour Soups

Soups – Available per person, quart or gallon. Prices vary. Please give 48hr notice.

- Wild Mushroom Bisque with Cognac
- Local Mushroom Bisque
- Cream of Potato
- Potato Leek with Proscuitto
- Tomato Basil Bisque
- Wild Mushroom Pumpkin Bisque
- Broccoli and Vermont Cheddar
- Black Bean with Cheddar Jack Cheese
- Shrimp Bisque with Aged Sherry Wine
- Crab Bisque
- Lobster Bisque with aged sherry wine
- New England Clam Chowder
- Manhattan Clam Chowder
- Cream of Crab
- Crab & Corn Chowder
- Seafood Chowder
- Shrimp & Sausage Chowder
- Chicken Noodle
- Southwestern Chicken Tortilla
- Chicken and Dumpling
- Rustic Tomato with Toasted Cumin and Mini Rajas
- Dutch Farmers Cheese Soup
- Spicy Maryland Crab
- Maryland Crab & Corn Chowder
- Tuscan White Bean with Spinach and Bacon
- Cream of Asparagus with Cognac
- Cream of Cauliflower with Aged Parmesan
- Chili
- Turkey Chili
- Butternut Squash Bisque

Seasonal Varieties & Custom Soups Available

Ask about our Action Soup Station

Desserts

Desserts

Gourmet Cookies - Baked fresh in-house,

- Chocolate Chip
- Peanut Butter
- Toffee & Crunch
- Sugar
- Oatmeal Raisin
- Sugar with M&M's

Brownies

- Brownies with or without Nuts
- Petite Brownie Bites

Bars

- Lemon
- Chocolate Raspberry Cheesecake
- Southern Pecan
- Coconut Chocolate Chunk
- Key Lime
- Oreo

Petite Desserts - Assorted tray of petite desserts

- Chocolate Covered Strawberries -
- Creme Brûlée -
- Chocolate Mousse in Chocolate Cup -
- Lemon Mascarpone in Chocolate Cup -
- Raspberry Mousse in Chocolate Cup -
- Lemon Tarts in petite tart shell -
- Fresh Fruit Tarts in petite tart shell -
- Fresh Strawberry with chocolate in petite tart shell
- Mini Cookies*
- Mini Gourmet Bars*
- Petite Cannoli's*
- Cream Puffs*
- Eclairs*

*Assorted Petite Dessert Tray with mini cookies & gourmet bars, cannoli's, cream puffs and eclairs

Signature Desserts - Individually Priced. Please give us 48hours notice.

- Banana with Caramel Crepes with Nutella
- Sweet Ricotta and Apricot Crepes
- Seasonal Fruit with cassis-spiked lemon curd sauce
- Strawberry Shortcake Cups with poundcake, fresh strawberries, coulis, fresh whipped cream and crushed biscotti
- Poundcake with strawberries and whipped cream
- Godiva Chocolate Mousse Cups
- Classic Creme Brûlée (additional flavors available)
- Chocolate Lava Cake with Creme Anglaise
- Peanut Butter Pie
- Lemon Tart with fresh Lemon Curd
- Strawberry Tart with sweetened mascarpone cheese, fresh strawberries, chocolate and coulis
- Tiramisu
- Traditional New York Cheesecake (additional flavors available)
- Godiva White Chocolate Raspberry cake
- Cannoli's with dusted sugar
- Chocolate Pate with fresh raspberries
- Chocolate Lovin Spoon Cake

Dessert Flambe Action Stations...Custom stations available.

- *Banana's Foster* with banana's, rum, brown sugar, butter and ice cream
- *Fresh Berries over Poundcake* with berries, rum, brown sugar and butter over poundcake with ice cream
- *Banana's & Berries* with warm chocolate over ice cream and poundcake



Family Dining with a Gourmet Twist

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