



Thank you for choosing Chef Celena for your special event.

We offer full-service catering to throughout Chicago and beyond, with a focus on fresh, ingredients with a flair for presentation.

Chef Celena is an award winning Chef, professionally trained in Culinary Arts and Food Service Management, with over 18 years in business.

We specialize in Custom Designed Menus for all occasions and sizes, including: Casual Events, Business Luncheons and Formal Events.

Enclosed is a sample menu with some of our specialties.

Ask about our cooking classes and gift certificates.

For more information...

Contact Chef Celena at 312.848.1309

We look forward to catering your special event.

Vegan, Vegetarian, Kosher, and Specialty Diet Menus are available.

Visit our website at www.chefcelenarocks.com



Hors D'Oeuvres

Fig and Brie Puff Pastry
Grilled Eggplant with Roasted Peppers and Feta
Sesame Chicken Skewers
Chef Celena's Maryland Crab cakes
Prosciutto Wrapped Artichoke Hearts
Wild Mushroom and Fontina Triangles
Peppercorn Crusted Beef Tenderloin with Horseradish
Caramelized Onion and Goat Cheese Tart
Shrimp Quesadillas with Chive Goat Cheese
Rosemary Gorgonzola Toast Points
Sundried Tomato Goat Cheese stuffed Artichoke Hearts
Jerk Chicken Crostini with Roasted Corn Salsa
Prosciutto wrapped Jumbo Gulf Shrimp
Minted Orange Sea Scallops
Raspberry and Brie in Puff Pastry
Coconut Chicken with Mango Salsa
Honey Ginger Grilled Shrimp
Chicken Pesto Crostini
Spinach and Feta Pastry Tarts
Thai Sesame Chicken
Beef Wellington with Brie
Sesame Crusted Tuna
Tamari Beef Tenderloin on Wasabi Toast

Hors D'Oeuvres

Belgian Endive with Boursin
Grilled Asparagus with Prosciutto
Tamari Beef Tenderloin on Wasabi Toast
Smoked Salmon and Dill Cucumber
Louisiana Spiced Crab on Crostini
Jumbo Gulf Shrimp with Chili Lime Aioli
Aged Brie with Candied Pecans
Seasonal Fruit Skewers
Traditional Italian Bruschetta
Tuscan Bean on Roasted Garlic Toast
Balsamic Grilled Vegetable Skewers

Prices start at \$36 per dozen

Ask Chef Celena about a **Custom Designed Menu** for your occasion.

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Entrees

Sundried Tomato and Goat Cheese Crusted Chicken Breast
Grilled Asparagus and Crab in Puff Pastry
Chipotle Glazed Gulf Shrimp
New Zealand Mussels in Lemon Herb Sauce
Sesame Crusted Salmon with Wasabi Hoisin Glaze
Grilled Chicken Dijon
Pepper Seared Beef Tenderloin with Horseradish Sauce
Cajun Shrimp Alfredo
Sole Florentine with Lemon Buerre Blanc
Rosemary Seared Lamb Chops with Fresh Mint Glaze
Ginger Orange Glazed Chicken
Grilled Steak with Chimichurri Sauce
Dijon Crusted Pork Tenderloin with Honey Sauce
Saffron Lobster Ravioli in Roasted Tomato Cream
Grilled Vegetable and Brie in Puff Pastry
Tarragon Grilled Duck Breast with Orange Demi Glaze
Gulf Shrimp Scampi in White Wine Sauce
Montreal NY Strip Steak

Sides

Herb Roasted Potato Medley
Maple Glazed Butternut and Fennel with Toasted Walnuts
Pecan Crusted Acorn Squash
Rosemary Sweet Potatoes
Vegetable Basmati Pilaf
Chipotle Sweet Potatoes
Roasted Garlic and Herbed Parmesan Pasta
Vegetable Ratatouille
Spring Vegetables in White Wine Herb Sauce
Grilled Portobello and Asparagus
Zucchini Julienne in Lemon Herb Sauce
Ginger Glazed Carrots
Creamy Herb Polenta
French Green Beans

Salads

Organic Mesclun with Balsamic Vin and Gorgonzola
Fresh Burrata and Tomato with Basil Pesto
Arugula, Candied Pecan, Pear, Goat Cheese and Citrus Dijon Vin
Chef Celena's Caesar Romaine with Roasted Peppers and Garlic Crostini
Sundried Tomato and Goat Cheese with Balsamic Vin

Entrée prices start at \$48.00 per person, plus rentals, staffing, tax, 18% gratuity, delivery and set up service fees, when applicable.

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ASSORTED PLATTERS for 20pp

Assorted Sandwich Platter
\$125.00

Specialty Sandwich Platter
\$160.00

Gourmet Charcuterie Board
160.00

Raspberry Dijon Baked Brie with Fruit and Cracker Assortment
\$95.00

Jumbo Gulf Shrimp with Cajun Remoulade or Cocktail Sauce
\$150.00

Pepper Crusted Beef Tenderloin with Horseradish Sauce
\$225.00

Baked Salmon with Lemon Dill Sauce
\$125.00

Chef Celena's Specialty Wings
160.00

Assorted Fresh Vegetable Display
\$65.00

Assorted Cookie and Brownie Tray
\$65.00

Assorted Specialty Dessert Tray
\$95.00

Chocolate Covered Strawberries
\$75.00

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### **Dessert Menu**

Chocolate Raspberry Phyllo Purses with Vanilla Ice Cream

Chocolate Mousse

New York Cheesecake with Fresh Berries

Chocolate Covered Strawberries

Chef Celena's Chocolate Pate

Tiramisu Torte with Chocolate Sauce

Almond Crème in Phyllo with Honey Glaze

Assorted Mini Pastries

Assorted Cookies and Brownies

Sabayon with Fresh Berries

Flourless Chocolate Cake

Assorted Macaron

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Brunch Menu

Assorted Quiche or Frittata

Spinach & Feta
Maple Ham & Swiss
Crab & Asparagus
Wild Mushroom & Brie
Grilled Vegetable
Roasted Pepper & Herb
Smoked Salmon & Dill

Assorted Meats

Sweet Sausage (chicken or pork)
Hot Italian Sausage
Maple Roasted Ham
Pepper Crusted Beef Tenderloin
Maple Dijon Baked Turkey Breast
Carved New Zealand Lamb
Garlic Crusted Prime Rib Roast

Buffet Selections

Entrée Selections (Chicken)

Sundried Tomato & Goat Cheese Crusted Chicken
Rosemary Gorgonzola Chicken
Pesto Baked Chicken
Mediterranean Chicken
Orange Tarragon Chicken
Sesame Grilled Chicken

Entrée Selections (Seafood)

Herb Grilled Salmon Fillet
Lemon Ginger Baked Tilapia
Sole Florentine with Lump Crabmeat
Sesame Crusted Salmon with Hoisin
New England Baked Cod

Pastas

Roasted Garlic & Parmesan
Wild Mushroom & Herb
Vegetable Primavera
Toasted Garlic & Walnut
Basil Pesto Linguini
Sesame Noodles

Sides

Lemon Grilled Asparagus
Rosemary Sweet Potatoes
Tri-Color Roasted Potatoes
Spinach Quinoa Stuffed Portobellos
Herb Vegetable Medley

Breakfast Menu

Scrambled Eggs
Bacon and Sausage (Chicken or Pork)
Home Fries or Sweet Potato Home Fries
Fresh Seasonal Fruit
Assorted Pastries, Bagels, Muffins, Croissants, Whole Grain Bread
French Vanilla Yogurt
Oatmeal with Maple Syrup and Cinnamon
Belgian Waffles with Berries and Creme
Chef Celena's Homemade Gravlax

Brunch prices begin at \$25.00 per person plus rentals, staffing, tax and 18% gratuity.

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