

Kitchen Table Chef Catering

Local - Quality - Seasonal

Appetizers

Cocktailing fare *Great for platters or passed!*

- Smoked & sliced pork tenderloin, blue cheese mousse, pickled shiitakes on baguette
- Double crème brie, blackberry preserves and crushed pistachios served on Hallah
- Bourbon macerated pears, goat cheese and candied pecans toasted hallah
- Smoked salmon, whipped herb cream cheese, caper berry and chives on pumpernickel
- Beef petite tenderloin sliced medium rare, rosemary aioli, tobacco onions on focaccia
- Adobo glazed shrimp with avocado-kale guacamole on mini corn tostada
- Prosciutto, mascarpone, dried apricots with honey on brioche
- Chèvre, fig tapenade, with arugula on toasted baguette
- Chicken satays with Thai peanut sauce
- Ahi tuna, cucumber, scallions, sushi rice, macadamia nuts in baked wonton cups
- Caprese skewers, grape tomatoes, fresh mozzarella, basil with balsamic reduction
- Cured meats, cheese tortellini, fresh mozzarella, provolone, artichokes, roasted peppers, grape tomatoes and basil
- Roasted chicken, chutney, celery, raisins, scallions and cashews served on toasted pita
- Pan seared mini lump crab cakes served on baked wonton cracker with lemon chive aioli

Lighter fare

Seasonal Fall salad

Artisan greens, goat cheese, granny smith apples, raisins, shaved celery, pecans and maple-cider vinaigrette

Fruit salad

Fresh fruit, berries with ginger, honey lime dressing

Gulf shrimp

Lightly poached shrimp, lemons, herbs and Cajun seasoning with "classic" cocktail sauce and remoulade

Seasonal crudité and dips (v)(gf)

Seasonal vegetables with a choice of two dips: creamy lemon feta, red pepper hummus, green goddess or walnut spinach yogurt dip

Grilled vegetable & Farro salad

Grilled sweet peppers, eggplant, asparagus, faro, grape tomatoes, feta and lemon-herb vinaigrette

Mini shrimp-basil rolls

Lightly poached shrimp, basil, mint, carrots, glass noodles served with nuoc cham sauce

Heavy Nosh

Charcuterie & cheese display

Assorted cured meats, domestic & imported cheeses served with dried fruits, nuts and crackers

Spinach artichoke dip (v)

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Warm spinach, garlic and artichoke hearts baked with parmesan cheese then served with herbed toast points

Vegetable noodle boxes (v)

Egg noodles, edamame, red bell peppers, broccoli, carrots, scallions with sesame-ginger dressing

-add chicken or shrimp +\$3 pp

Chicken Shawarma salad

Grilled marinated chicken, torn romaine, tomatoes, red onions, chickpeas, pita croutons, and lemon - tahini sauce

Chilled cedar plank salmon

Grilled salmon over assorted greens, pickled cucumber & tomatoes, rustic croutons, with caper-mustard vinaigrette

Grilled Flatbread pizza

- Roasted tomatoes, Oaxaca cheese, chorizo, avocados and chimichurri
- Marinated peppers, fontina cheese, arugula and brined olives
- Artichoke, spinach, parmesan, sundried tomatoes, and grilled chicken

Hand crafted meatballs

- Chicken and ginger-scallion meatballs served with sweet chili sauce
- Beef meatballs with leek mushroom cream sauce
- Pork meatballs smoked with Kansas City style BBQ sauce

Sliders

- Brisket sliders, horseradish aioli, pickled red onions, served on yeast rolls
- Angus beef sliders, colby-jack cheese, mustard & ketchup, sweet gherkin pickle, served on silver dollar rolls
- Tandoori style chicken, napa ginger slaw served on yeast rolls
- Smoked sliced ham, chow chow, served on mini sweet potato biscuits

Desserts

These are great on their own or let us create a selection of Chef's favorites

Mini cupcakes

- Praline with butter cream icing
- Chocolate with fudge icing
- Red Velvet with cream cheese icing

Cookies

- Oatmeal - chocolate with pecans
- Traditional chocolate chip
- White chocolate with macadamia nuts

Short breads and others

- Raspberry shortbread

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- Chocolate truffle shortbread
- Mini Apple galettes and vanilla bean crème anglaise
- Pecan-bourbon truffles
- Double chocolate brownies - Rich brownies with chocolate chips and pecans



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