

## HORS D' OEUVRE

### HOT/ROOM TEMPERATURE

Coconut Shrimp with Mango Dipping Sauce\*  
Lobster & Grilled Corn Fritter w/ Cilantro Lime Dipping Sauce\*  
Lobster Frittata with Chive Cream\*  
Grilled Shrimp with Sweet Chile Dipping Sauce\*  
Lump Maine Crab Cake with Roasted Red Pepper Dipping Sauce\*  
Applewood Bacon Wrapped Scallops with Balsamic Mustard Glaze  
Shrimp and Crabmeat “Quesadilla” with Goat Cheese and Avocado\*  
Grilled Local Oysters with Chorizo, Spinach, and Goat Cheese  
Wellfleet Oysters with Exotic Mushroom Ragout & Crispy Pancetta

Beef Satay with Bourbon and Molasses Marinade  
Pulled Pork and Baked Beans atop Boston Brown Bread  
Grilled Lamb Chops with Mint Infused Mustard Glaze  
Duck Confit and Caramelized Onion Tartlets  
Grilled Duck with Marinated Peach  
Beef Tenderloin Medallion with Red Onion Confit\*  
Beef and Black Bean Empanada with Chipotle Dipping Sauce

Lemongrass Chicken Satay with Spicy Peanut Dipping Sauce  
Grilled Chicken & Black Bean Quesadilla  
Seasonal Grilled Pizza Assortment  
Mini Chicken Fajita with Cilantro Cream  
Chicken Empanada with Chipotle Dipping Sauce  
Coconut Chicken with Lime Aioli

Wild Mushroom and Goat Cheese Tartlet with Caramelized Onion  
Brie Wonton with Port Wine Dipping Sauce  
Grilled Vegetable Satay with Balsamic Glaze  
Parmesan Basket Filled with Goat Cheese Mousse  
Seasonal Soup “Sips” in Demi-Tasse Cups  
Grilled Flatbread with Fig and Caramelized Onion  
Marsala & Duxelle Stuffed Mushrooms with Crispy Shallots  
Stuffed Jalapeno Peppers with Herb Crust and Cream Cheese

**Hors D' Oeuvre Continued:**

**COLD**

Fork Skewered Shrimp with Avocado & Red Onion "Salsa"\*  
Chilled Shrimp with Lemon Chile Sauce\*  
Lump Crab "Salad" Atop English Cucumber Round  
Thai Salad Rolls with Lobster and Black Sticky Rice\*  
Smoked Salmon on Pumpernickel Toast Point with Fresh Dill Aioli  
Seared Tuna Carpaccio with Soy Ginger Vinaigrette  
New England Lobster Salad Roll\*  
Latin Ceviche with Banana & Lime on English Cucumber Round  
Miso Marinated U-10 Scallop w/ Citrus Mousse

Beef Carpaccio with Caramelized Red Onion & Watercress Aioli  
Rare Duck Breast on Toast Points with Bing Cherry Confit

"Love Bites" Piquillo Peppers with a goat cheese mousse  
California Rolls with Wasabi Aioli and Pickled Ginger  
Grilled Polenta "Bruchetta" with Basil Chiffonade  
Roma Tomato, Basil, and Fresh Mozzarella Crostini with Drizzled Virgin Oil & Balsamic  
Mission Fig and Caramelized Goat Cheese Crostini (seasonal)  
Grilled Pear Wrapped in Prosciutto with English Stilton and Walnut  
Asparagus Tips wrapped in Prosciutto with Hummus Dip  
Goat Cheese & Pistachio "Lollipop"

\*Hors d' Oeuvres are priced from \$12 - \$16 per person, per hour, for full-service events

## **STATIONARY HORS D' OEUVRE DISPLAYS**

### **ARTISAN CHEESE ASSORTMENT**

Local Cheeses Only! Seasonal Fruits & Berries, & Gourmet Crackers  
\$4

### **CHEF'S ANTIPASTO SELECTION**

Italian Meats, Cheeses, Crostini, and Marinated Vegetables to Compliment the Season as  
Well as Chef James' Creativity  
\$5

### **MEDITERRANEAN DISPLAY**

Marinated Kalamata Olives, Grilled Flatbreads, Feta, Tabbouleh, & Hummus Duo  
\$4

### **CHILLED SHRIMP**

Spicy Cocktail Sauce, Lemon, & Cilantro Sprigs  
\$8

\*Add 150 for ice bowl display!

\*\*Do you have a logo or special design? We can carve your logo into ice & add lighting!

### **ASSORTED CAVIAR**

Brioche Toast Points, Sliced Egg, Red Onion Confetti  
"Market"

### **SEASONAL GRILLED & ROASTED VEGETABLES**

Asparagus, Portabello Mushrooms, Assorted Peppers, Onions, Seasonal Additions  
Drizzled with House-Reduced Balsamic Vinegar "Drizzle"  
\$4

### **"FIESTA"**

Chipotle and Corn Chips, Our Own Salsa, Sour Cream, and Guacamole  
\$3

### **GRILLED PIZZAS**

Such as: Fig & Caramelized Onion, Artichokes and Fresh Mozzarella, Etc.  
\$8

### **"CHIPS AND DIPS"**

Great Hill Blue, Caramelized Onion, & Roasted Red Pepper with Grilled Pita  
\$3

Stationary Displays Continued:

**NEW ENGLAND RAW BAR**

Local Oysters, Shrimp, Cape Cod Clams  
Traditional Cocktail Sauce / Mignonette / Fresh Horseradish / Lemon  
\$Market  
\*Subject to Chef's Fee

**SEASONAL VEGETABLE "GARDEN"**

Offered in Tall Glass Vases on a Bed of Wheat Grass...Wow Display!  
\$5

**TUSCAN WHITE BEAN SALAD**

Red Onions, Basil Chiffonade, "Garlicky" Crostini  
\$2

**PATE / GALLANTINE / PATE DE MAISON**

"Hand Made" Assortment, Cornichons, Red Onion, Baguettes, and Grain Mustard  
\$10

**GRILLED BRUCHETTA**

Roma Tomato, Fresh Basil, Red Onion, Garlic, and Cracked Pepper  
\$2

**CEVICHE**

Assorted Latin Specialties Offered in Stemless Martini Glasses!  
\$8

**ASSORTED SUSHI AND CALIFORNIA ROLLS**

Asian Specialties with Ginger Tamari, Wasabi, & Pickled Ginger  
\$25/dozen  
\*Add \$175 + Airline Ticket for Sushi Chef!

**-ALL PRICES ARE PER PERSON EXCEPT WHERE NOTATED-**

WE WOULD BE HAPPY TO TAILOR A STATIONARY DISPLAY IN ACCORDANCE WITH THE  
SEASON, CULTURAL NEEDS, OR PERSONAL DESIRE!

## SAMPLE ENTRÉE ITEMS

*The Following Menu Items are Samples. For Larger Events or Wedding Receptions, Some of The Items May Require Adjustments For Proper Results.*

*\*All Entrée Prices Include a Seasonal Salad & "Nice" Breads!*

### Poultry

\$28-\$33

**Grilled Half Chicken** – Lime-Cilantro Marinade, Grilled Corn "Salsa," & Tequila Butter

**Statler Chicken Breast** – Topped with Tarragon-Goat Cheese & Raspberry Sauce, with Parslied New Potatoes & Grilled Fennel

**Seared Statler Chicken Breast** – Yukon Mash, Provencal Sauce, Basil Chiffonade

**Signature Chicken Breast** – Herb & Crumb Coated, Prosciutto-Sage-Cream Cheese Center, Basil Tomato Cream Sauce with Grilled Asparagus and Whipped Potatoes

**Chicken Francese** – Egg Battered, Haricot Verts, Egg Noodles, & Garlic Butter Sauce

**Chicken Marsala** – The Best you will ever have! Exotic Mushrooms & Whipped Potato

**Duck** – Confit of Leg, Grilled Breast, Braised Rainbow Chard, & Dried Cherry Demi Glace

### Fish

\$28-\$35

**George's Bank Codfish** – Pan Roasted, Baby Squash Blossoms, Herbed Risotto Cake, and Lemon Beurre Blanc

**Grilled Diver Scallops** – Pea Tendrils, Purple Potato, and Warm Vinaigrette (spring)

**"Vineyard Sound" Striped Bass** – Roasted Corn and Summer Peach Salsa, Crisp Jicama, and Roasted Jalapeno Vinaigrette

**Barbecued Salmon** – Grilled Marinated Onion, Warm Potato "Salad," & Honey Chipotle Glaze

**Grilled Swordfish** – Yukon Mash, Crispy Parsnips, and Citrus Butter

**Corn Meal Crusted Talapia** – Black Sticky Rice, Grilled Mango, and Arugala "Juice"

**Pecan Crusted Salmon** – Amaretto Whipped Potato, Haricot Verts, and Dijon Mustard Sauce

**Potato Crusted Salmon** – Pan Roasted, Grilled Vegetables,

**Braised Lobster** – Sherry Butter Braised, Roasted Fennel, and Grilled Corn Bread

**Seared "A" Tuna** – Tamari and Ginger Rubbed, Potato Tower, "Crew Cut" Baby Carrot, and Wasabi Aioli

### Beef, Game, Veal, & Pork

\$30- \$45

**Roast Beef Tenderloin** – "Loaded" Smashed Potato, Asparagus Bundles, & Topped with Gorgonzola Butter (or Merlot Demi Sauce)

**Grilled Filet of Beef Tenderloin** – Topped with Gorgonzola Butter, Yukon Mash, and Slow Roasted Root Vegetables

**Roast Sirloin** – Rosemary & Garlic Rubbed, Slow Roasted Root Vegetables, Roasted Garlic Mash, and Cabernet Pan Jus

**Black Pepper Crusted Sirloin** – Pan Roasted, Exotic Mushroom Ragout, Parsnip Mash, and Cognac Cream Sauce

Entrée Items Continued:

**Grilled Veal Chop** – Balsamic Marinated with Roasted Sweet Pepper Risotto, and Gorgonzola Butter

**Veal Medallions** – Pan Seared with Exotic Mushrooms, Goat Cheese Ravioli, and Brandy Cream

**Rack of Lamb** – Hand Rolled Italian Cous Cous, Wood Grilled Vegetables, and Freshly Picked Mint “Pesto”

**Grilled Pork Tenderloin** – Garlic and Rosemary Rubbed, Roasted Sweet Potato Mash, Grilled Broccoli Rabe, and Port Wine Reduction Sauce

**Pork Loin** – Ancho Chile Rubbed, Boston Baked Beans, Brown Bread, and Crispy Onions

### **Pasta**

\$15-\$22

**“3” Cheese Tortellini** – Tomato Vodka Alfredo, Fresh Basil

**Signature Penne** – Tossed in Olive Oil, “24” Hour Oven Dried Tomatoes, “Nut-Less” Pesto, Shaved Parmesan, and Cracked Pepper

**Rigatoni Gratin** – Mornay Sauce with Feta, Italian Sausage, Caramelized Onions, and Herb Crumb

**Farfalle** – Grilled Chicken, Wild Mushrooms, Fresh Herbs, and Onions in a White Wine Garlic Sauce

**Lobster Ravioli** – Sherry Cream with Grilled Asparagus Tips

**Fusilli** – Shrimp, Scallops, and Spinach in a Tomato Marsala Cream

**Pappardelle** – Tossed with Shrimp in a Provençal Sauce; Tomato, Capers, Black Olive, and Anchovy

**Gnocchi Bolognese** – Ground Beef, Veal, Pork, and Fresh Sage with a Touch of Cream and Tomato

**Duck Marscapone Agnolotti** – Port Soaked Sundried Cherries, Spinach, Pine Nuts, and Shaved Pecorino in a Light Duck Demi Broth

**Arugula Fettucini** – Tossed in a Mushroom Ragout with Duck Confit and Roasted Tomatoes

**Chicken & Rosemary Ravioli** – Smoked Tomato Coulis and Grated Cheese

**Sweet Potato Ravioli** – Grated Nutmeg, Spinach, and Maple Cream

**Shells Carbonara** – Sweet Peas, Crispy Bacon, and Shaved Parmesan

## **STATION EVENTS**

### **“Just Soups”**

Roasted Butternut Squash Bisque with Fresh Cilantro & Chantilly  
“The Best” New England Clam Chowder with Crispy Leek  
Lobster & Grilled Corn Bisque with a Sherry Splash  
Roasted Portabello and Spinach  
Warm Apple with Cinnamon Brioche Crouton  
\$10 / choice of three

### **“Risotto ala Minute”**

Seared Chicken with Grilled Corn, Crispy Bacon, and Leeks  
Hardwood Grilled Vegetables  
Spicy Shrimp with Tasso, Andouille, and Tomato  
Exotic Mushroom and Prosciutto  
\$10

### **“A Crazy Taste of Italy”**

Arugala Salad with Pine Nuts, Italian Gorgonzola, & Balsamic Vinaigrette  
Caponata with Roasted Garlic Crostini  
Roma Tomato Salad with Fresh Basil, Fresh Mozzarella, Drizzled with Virgin Oil and Balsamico  
Marinated Olives  
Fresh Foccacia and Italian Breads with Virgin Oil  
Fusili Pasta with Seared Rock Shrimp, Bay Scallops, and Spinach in a Tomato Marsala Cream  
Penne Tossed with Nutless Pesto, “24” Hour Dried Tomatoes, Shaved Parmesan, and Cracked Pepper  
(Alternative Pasta Choices Available)  
\$25

### **“Mexican”**

Mixed Green Salad with Avocado, Diced Tomato, & Jicama with Our Own Ranch Style Dressing  
Black Bean and Chicken Empanadas with Salsa and Green Onion Sour Cream  
Vegetarian Enchilada with Salsa Verde and Cilantro Cream  
Braised Beef Short Ribs with Poblano Chile Glaze  
Chipotle Rubbed Pork Tenderloin with Mango and Tomatillo Salsa  
Seasoned Mexican Rice  
\$30  
\$22 / without short ribs

Sample Station Events Continued:

**“Red Stripe Reggae”**

Caribbean Cobb Salad  
Jerk Rubbed Pork Tenderloin with Grilled Mango Salsa  
Black Bean and Grilled Corn Salad with Red Onion and Herbs  
Spicy Seasonal Island Kebobs  
Sautéed Shrimp with Fresh Coconut Milk and Batonet of Jicama  
Red Snapper Veracruz  
\$25

**“Five Star”**

Local Field Green Salad with Walnuts, Great Hill Blue Cheese, Grilled Pear, and Cider  
Vinaigrette  
Hearts of Romaine Salad with Our Own Crouton, Garlicky Peppercorn Dressing, and  
Shaved Parmesan  
Yukon Whipped Potato  
Slow Roasted Root Vegetables  
Statler Breast of Chicken Topped with Goat Cheese, Tarragon, & Raspberry  
Roast Tenderloin of Beef with Gorgonzola Butter  
Pecan Crusted Salmon with Amaretto Dijon Sauce  
\$49

**“Thai Curry”**

Yellow Curry  
Red Curry  
Sticky Jasmine Rice  
Seared Rock Shrimp / Braised Chicken / Bamboo Shoots, Crispy Coconut, Lime Leaves  
\$12

**-ALL PRICES ARE PER PERSON-**

PRICES ARE QUOTED WITH A MINIMUM OF 75 GUESTS. SMALLER GUEST COUNTS  
WELCOME WITH ADDITIONAL FEE PER PERSON

## SAMPLE CARVING STATIONS

**Carving Stations are served with Fresh Breads**

<b>“4” Pepper Encrusted Beef Tenderloin</b> – Offered with Chipotle Aioli, Roasted Garlic Mayonnaise, and Whole Grain Mustard	\$Market
<b>Marinated Beef Sirloin</b> – Offered with Caramelized Shallots & Cabernet Jus	\$15
<b>Slow Roasted Prime Rib of Beef</b> – Grilled Onions and Pan Jus	\$15
<b>Garlic Crusted Top Round of Beef</b> – Offered with Exotic Mushroom Pincage	\$8
<b>Steamship Round of Beef or Veal</b> – Offered with Chipotle Aioli, Roasted Garlic Mayonnaise, and Whole Grain Mustard	\$11 / beef \$15/ veal
<b>Saddle of Venison</b> - Offered with Beach Plum Sauce	\$18
<b>Mustard &amp; Sage Roasted Turkey</b> – Herb Scented Pan Gravy, Cranberry Relish, and Red Pepper Chipotle Sauce	\$9
<b>Hand Carved Rack of Lamb</b> – Offered with Mint Pesto, Red Onion Confit, and Rosemary Jus	\$15
<b>Pork Rib Roast</b> – Chorizo, Spinach, and Onion Stuffing; Offered with our Own Zesty Barbecue Sauce	\$9
<b>Whole Poached Atlantic Salmon</b> – Offered with Bernaise, Lemon Herb Vinaigrette, and Cilantro Aioli	\$9
<b>Pork Tenderloin</b> – Cinnamon Rubbed; Offered with Sweet Potato Puree and Port Wine Reduction	\$9
<b>Statler Chicken Breast</b> – Topped w/ Tarragon - Goat Cheese & Offered w/ Raspberry Demi	\$8

## **THE FINISHING TOUCH**

### **SERVICE OF YOUR WEDDING CAKE**

May We Suggest Delicious Desserts of Falmouth...

Konditormeister, Jenny's Cakes, or Montilios

\$no fee

### **CHOCOLATE FOUNTAIN**

Lavishly Displayed Chocolate Fountain w/ Fruits, Cookies,  
and Other "Goodies" For "Dippers!"

\$7

### **TABLE TOP TRUFFLES & DIPPED BERRIES**

Placed on Each Guest Table...

\$3

### **"GOODIE" TABLE**

Assorted Individual Pastries Such As: Truffles, Dipped Strawberries, Fruit Tart, Eclairs,

Assorted Petit Fours, & Seasonal Additions

\$3 / 2 pieces per guest

\$5 / 3 pieces per guest

### **ICE CREAM SUNDAE BAR**

"Your" Favorite Flavors (2) & All the Fixins'

\$4

### **PLATED DESSERTS**

Please Inquire About Our Often Changing Selections...

\$6

### **COFFEE / AFTER DINNER BEVERAGES**

Fairly Traded "Equal Exchange" Mind Body & Soul Coffee, Decaffeinated Coffee, & Herbal  
Tea Selection

\$2.75 / includes elegant silver plated samovar service

### **ESPRESSO / CAPPUCCINO / LATTE**

\$3 / minimum of 100 guests

### **LIQUID DESSERT**

Our Elegant Coffee Service Offered with After Dinner Cordials, Fresh Whipped Cream,  
Melted Chocolate, & Cinnamon Sticks!

\$5

## **BEVERAGE CATERING**

### **FULL SERVICE**

This service will allow you to sit back and relax! The following is offered: liquor liability insurance, full top shelf liquor assortment with mixers, Sam Adams Seasonal Beer, Amstel Light, Miller Lite, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Assorted Soft Drinks, Assorted Juices, Bottled Water, Ice, Plastic Cups, Bar Garnishes & Set-Up

\$28 per guest for full open bar (includes one professional bartender for every 100 guests)

\*Cordials are available for an additional \$3 per guest

\*\*Glassware available for additional \$2.50 per guest

### **BEER & WINE**

All of the above are offered with the exception of Liquor!

\$18 per guest (includes one professional bartender for every 100 guests)

\*Glassware available for additional \$2 per guest

### **SERVICE ONLY**

Client provides all liquor, beer, & wine. Crazy Chefs Caterers provides liquor liability insurance, ice for drink making, assorted soda, assorted juices & mixers, fruit garnishes, cocktail napkins, & one professional bartender for every one-hundred guests!

\$9

\*Glassware available for additional \$2 per guest

**\*ASK ABOUT OUR THEMED BARS INCLUDING: GLOW BAR, FENWAY BAR,  
AND MORE...**

***\*All Services Are Limited to Five Hours***

## LINENS, CHINA, GLASSWARE

### **LINENS**

Crazy Chefs Caterers Take Great Pride In Providing You with Full Length Linens & Specialty Fabrics

Round Guest Table Linens Are Quoted As Follows:

8-10 Guests: \$16 per table/Imperial Stripe

6-8 Guests: \$14 per table / Imperial Stripe

Cocktail Table- 4 Guests: \$12 per table / Imperial Stripe

High Top Cocktail Table (Includes Organza Tie Sash): \$19.50

6 or 8 ft. Banquet Tables: \$18 / \$22

Standard Dinner Napkins (multi colors available): \$.95

**\*Please Inquire to View Our Catalog of Specialty Linens**

### **CHINA & FLATWARE**

White Band China / Ivory with Gold Band / White with Platinum Band

Stainless Flatware

\$5.50 per guest

**\*Specialty China (including square, triangle, and more), Flatware, Crystal Glassware, Charger Plates, & Other Fine Event Accessories Available**

### **EQUIPMENT RENTALS**

Crazy Chefs Caterers Can Assist With All of Your Rental Needs Such As:

Tents

Lighting

Tables & Chairs (Samsonite, Chiavari, Garden)

Mobile Kitchen

Kitchen Equipment

Restrooms

Dance Floors

Staging

Climate Control

And More...

## THE FINE PRINT

*The Crazy Chefs Caterers* are a full service special event and corporate caterer. Our catering firm is owned and operated by Chefs and Event Professionals. We thrive on creating dishes, displays, and events that display freshness, creativity, and seasonal luster. Part of what makes *The Crazy Chefs Caterers* so unique is our belief in utilizing all of our resources in purchasing the highest quality food and decorative items available, from world-class vendors.

*The Crazy Chefs Caterers* are a division of JAMESS, Inc. and are fully licensed and insured in both food and beverage service. We invite you to view both our commissary and catering license.

*The Crazy Chefs Caterers* thank you for the opportunity to present our passion to you! Below is a list of guidelines to aid you in the planning of your special event:

- **Final Guest Count:** Due ten business days before event. May not be reduced after final count
- **Retainer:** Twenty – Five percent of estimated final bill to secure date with signed contract
- **Final Payment:** Final Payment must be received before or at the beginning of event. Final payment must be cash, certified check, MasterCard, Visa, or American Express
- **Staffing** Event staffing is based upon guest count, scope of service, menu requirements, and client needs. A typical event will consist of the following staff members:
  - Event Manager - \$200 per event
  - Event Station Chef - \$25 / hour
  - Wait-staff - \$22 / hour
  - Bartender - \$25 / hour
  - Culinary & Utility - \$18 / hour
  - Professional Event Management & Design Services Available – \$100 / hour

\*hourly rates for event staff are based upon a minimum of four hours
- **Additional Fees:** *The Crazy Chefs Caterers* may add a 20-30% Event Fee for all catered events contingent on degree of difficulty with location, load-in/out, permit fees, travel, additional staff due to location demands, or other incurred fees out of Crazy Chefs Caterers control