



Dear Prospective Client,

I sit here on a cool night in August (yes, you read that correctly!), glass of red wine and a tasty cigar with Frank Sinatra playing in the background. My creative juices are flowing after a day of passionate food brainstorming with my company's Executive Chef Matthew Kirk and talented Sous Chef Andrew Kortright. Chefs Matt and Drew have amazed me today with their passion, equaling that of my own!

Our goal at Crazy Chefs Caterers is simple: provide the best possible food, service, cocktails and event design imaginable. My company has grown considerably over the past eight years, because I have never compromised quality, and I have found the right professionals to see that my mission of pleasing you is a success.

As you look through our enclosed menu suggestions, please know that we are here to listen to you, work with you, and **exceed your expectations**. Please give us feedback and ask us to offer suggestions! We take our role in your event very seriously.

To A Great Event...

James L. Messinger, Chef - President



Crazy Chefs Caterers Fall/Winter Menu 2008-2009

**Featuring cutting edge displays, food presentations, menu items, and cocktails from the finest award winning event professionals in New England*

Reception Menu

A.K.A “Heavy Hors d’ Oeuvres”

For a well rounded reception or cocktail party, our team suggests one stationary hors d’ oeuvre display, six to eight assorted server passed hors d’ oeuvres and one or two “Chef Stations.”

Crazy Chefs “President’s” Menu

I’ve chosen this menu to offer you and your guests something “outside the box” for this year’s party. I’ve traveled throughout the United States and Europe and this is a “taste” of some of my favorite things! I would be thrilled to help with wine pairings as well – Jim Messinger, C.I.A Alumnus & Chef Owner

Tapas “Station” – Offered with Seasonal Professional Décor

Catalonian Olive Selection with Extra Virgin Spanish Olive Oil, Pickled Vegetables, & Garlic “Charcuterie Board” - Selection of Iberian Jamon Serrano, Chorizo, Other Specialty Meats, Pickled Root Vegetables & Fresh Figs
Assorted New England and Spanish Cheeses with Crisp Crackers & Fresh Fruit
Patatas Bravas “Brave Potatoes” – Fried & Seasoned Potatoes Offered with Spicy Tomato Sauce & Lemon Allioli

Server Passed Tapas – On Detailed Passing “Trays” & Individual “Short Plates”

Fried Calamari with Lemon & Paprika Spiced Aioli
Ham & Chicken Croquettes (*my favorite!*) with Chipotle Dipping Sauce
Sautéed Gambes (Shrimp) with Garlic, Parsley, and Olive Oil
Pincho of Roasted & Grilled Vegetables
Flute “Sips” of Winter Soups (*Spectacular Presentation and Flavors*)
Bourbon & Molasses Barbecued Beef Brochette with House Red Wine & Balsamic Glaze
Applewood Bacon Wrapped Scallop with Port Wine-Mustard Glaze

Chef “Action” Station – Featuring a Professional Chef in Full “Battle Gear”

Pork Roast with Cornbread-Chorizo Stuffing with Natural Pan Gravy & Chipotle Aioli
L O C O Watercress Salad, Toasted Pinenuts, Bleu Cheese, & Creamy Balsamic Dressing
Slow Roasted Root Vegetable “Escalivada” with Red Wine Vinaigrette “Drizzle”
Baker’s Selection of Soft Rolls

Corporate Client Open House / Employee Holiday Event / The “House” Party
A Versatile and “Space Friendly” Menu! A Taste of Our Most Popular Menu Items

Stationary Hors d’ Oeuvres – *Offered with Seasonal Linens and Décor*

Assorted Cheeses, Fruits, Crackers, and Breads
Bountiful Mediterranean Display of Olives, Hummus, Italian Meats, Grilled Vegetables,
Dips, and Chef’s Assortment of Seasonal Additions

Server Passed Hors d’ Oeuvres – *On Detailed and “Outside the Box” Passing Trays & Such...*

Coconut Shrimp with “Signature” Mango Aioli
Applewood Bacon Wrapped Scallops with Port Wine-Mustard Glaze
Bourbon and Molasses Barbecued Beef Satay with House BBQ Sauce
Pumpkin Seed and Feta Flatbread
Wild Mushroom & Goat Cheese Tartlet with Caramelized Shallot

Chef “Action” Station – *Featuring a Professional Chef in Full “Battle Gear”*

Sage Rubbed Turkey Breast with Port Spiced Mayo, Whole Grain Mayo, & House Cranberry
Chutney
“Grilled Then Roasted” Tenderloin of Beef with Gorgonzola Compound Butter &
Horseradish Cream
Bakers Selection of Soft Rolls

Design Your Own Reception Menu

For Those Who Like What They Have Seen, But Would Like to “Tweak” A Bit...

Stationary Hors d’ Oeuvres – *Offered with Seasonal Linens and Décor*

Choose From Our Ala Carte Menu Enclosed, We Suggest Selecting at Least Three Items or
One “Display”

Server Passed Hors d’ Oeuvres – *On Detailed and “Outside the Box” Passing Trays & Such...*

We Suggest Selecting Six to Eight Menu Items From Our Hors d’ Oeuvre/Tapas Menu

Chef “Action” Station – *Featuring a Professional Chef in Full “Battle Gear”*

Select From Our Specialty Pasta Selections, Carving Stations, Ethnic Stations, or Other
“Fun” and Different Stations.

Dessert & Beverage Station

Our Pastry Chef and Beverage Manager are Excited To Offer You A Selection of Fine
Pastry, Cakes, Truffles, Dipped Berries, and More! Ask About Our “Liquid Dessert!”

Holiday Dinner & Buffet

*Home or Office, The Suggestions Below Will Elevate Your Event To Status Never Seen Before By Your Guests, This is a **Great Value For Your Entertaining Dollar!***

**All Menus Include Small Bowls of Our Salted & Toasted Almonds Prepared In-House!*

Salads – Please Select One

L O C O Watercress Salad, Toasted Pinenuts, Gorgonzola Cheese, & Creamy Balsamic Dressing
Crazy Chefs Caesar Salad with Housemade Dressing, Cracked Pepper, & Garlicky Crouton
Steakhouse Salad with Smoked Bacon, Thinly Sliced Red Onion, Crumbled Gorgonzola, Tomatoes, and Bleu Cheese Dressing
Local Green Salad with Sliced Pear, Crumbled Bleu Cheese, Cinnamon-Honey Roasted Walnuts, and Creamy Balsamic Dressing
Roasted Beet Salad with Honey, Goat Cheese, Onion, Walnuts, & Dried Fruits

Vegetables, Potatoes, and “Sides”- Please Select Two

Slow Roasted Root Vegetables – Parsnips, Beets, Baby Carrots, and Winter Squashes with Fresh Rosemary and Light Olive Oil
Brown Sugar-Cinnamon Butter Baked Native Acorn Squash “Wedge”
Sage-Pecan Whipped Butternut Squash
Cider Glazed Carrots
Autumn Lentil Blend – Autumn Lentils Slow Cooked with New England Bacon, Local Vegetables and Savory Cool Weather Broth
Roasted Sweet Potato Puree (Jim’s Favorite!)
Brown Butter Roasted Potatoes with Caramelized Onion and Fresh Rosemary
Horseradish Whipped Potatoes
Roasted Garlic “Smashed” Red Skin Potatoes
Buttermilk Whipped Yukon Gold Potatoes
Chef Matthew’s Sweet Potato Casserole Topped with Toasted Nuts and Marshmallows

Entrée Items – Please Select Two, The Higher Price Will Prevail, Prices are Per Guest

Portabella, Prosciutto and Spinach Lasagna – Layered with Freshly Made Pasta	\$22
Chicken Marsala – The Best You Will Ever Have! Sautéed Chicken Breast with Wild Mushrooms, Fresh Herbs, and Marsala Demi	\$25
Signature Chicken Roulade – Fresh Chicken Breast Rolled and Breaded with Italian Seasoned Crumbs, Filled with Herbed Cream Cheese, Fresh Sage and Prosciutto	\$25

Entrée Items Continued:

Chicken Limon – Pan Roasted Chicken Breast Strips with Artichokes, Capers, & Lemon White Wine Pan Sauce	\$25
Pecan Crusted Chicken – Frenched Statler Breast with Maple Shallot Cream	\$28
Cider Baked Ham	\$25
*Stuffed Pork Loin – Wensleydale Cranberry Cheese & Herbed Crumb	\$28
Cinnamon Roasted Pork Tenderloin with Apple-Bourbon Sauce	\$28
Pork Roast with Cornbread-Chorizo Stuffing with Natural Pan Gravy	\$25
Pecan Crusted Salmon with Amoretto-Dijon Cream	\$28
Potato and Chive Crusted Salmon with Maple Butter Sauce	\$28
Herb Crusted George’s Bank Codfish with Lemon “Broken” Butter Sauce	\$29
Roasted Beef Tenderloin with “10” Bottle Red Wine Demi Or Wild Mushroom Ragout	\$35
Traditional Beef Wellington with Hudson Valley Foie Gras	\$38
Slow Roasted Prime Rib with Traditional Au Jus and Grated Horseradish Cream	\$33
Traditional Beef Bourguignon	\$30
Braised Flank Steak “Stuffed” with Roasted Red Peppers, Spinach, & Smoked Gouda	\$30
Veal Osso Bucco Offered with Super Reduced Braising Liquid & Gremolata	\$33
Sautéed Pork Medallions - Topped with Brandied Mushrooms & Shallot Cream	\$25
Braised Lamb Shank with Braising Liquid & Gremolata	\$30
“Slow & Low” Braised Short Ribs	\$35

****The Above Pricing Is Reflective of Salad, “Sides,” & Duo of Entrée Items***

***Additional Pricing Would Include On-Site Staffing &/Or Rental Items
-In Some Instances, Minimum Guest Counts May Apply-***

Passed Hors d' Oeuvres / Tapas

Vegetarian & Soups

Wild Mushroom & Gruyere Cheese Puffs
Flute “Sips” of Winter Soups (Spectacular Presentation and Flavors...a Signature Item)
Pumpkin Seed & Feta Flatbread
Patatas Bravas Topped with Spicy Sauce
Pincho of Roasted & Grilled Vegetables
Wild Mushroom & Goat Cheese Tartlet Topped with Caramelized Shallot

Poultry

Wild Mushroom & Chicken Croquettes
Lemon Grass Chicken Satay with Spicy Cool Peanut-Curry Dip
Coconut Crusted Chicken with Lime Dip
Duck Duo – Potato & Duck Confit “Latke” with Grilled Duck Breast & Fig Syrup*

Shellfish & Fish

Fried Calamari with Lemon & Paprika Spiced Aioli
Lobster & Grilled Corn Fritter with Lime-Cilantro Dipping Sauce*
Poached Shrimp Cocktail Style
Grilled Shrimp with Sweet Chili Sauce
Sautéed Gambes (Shrimp) with Garlic, Parsley, and Olive Oil
Coconut Crusted Shrimp with “Signature” Mango Aioli*
Applewood Bacon Wrapped Scallop with Balsamic-Mustard Glaze
Maine Crab Cakes with Roasted Red Pepper Cream*
Tuna Tataki with Soy & Wasabi Cream
Johnny Cakes Topped with Crème Fraiche & Lobster*

Beef & Such

Bourbon & Molasses Barbecued Beef Brochette with House Red Wine & Balsamic Glaze
FBLT – Seared Foie, Applewood Bacon, Petit Greens, & Tomato*
Touichon of Foie Gras “Pincho” with Madeira Drizzle*
Beef & Black Bean Empanada with Chipotle Dipping Sauce
Tenderloin of Beef Crostini with Red Onion Confit & Peppercress
Beef Carpaccio with Red Onion & Watercress Aioli
Grilled Lamb Loin Medallions with Tzatziki Sauce
Pork Pot Stickers

*The Above is a Sample of What We Can Do, Please Let Us Know If You Have
Something Else in Mind*

***Hors d' Oeuvres are Priced At \$24 or \$30 (*) Per Dozen, or
\$14-\$16 Per Hour/Per Person, For Full-Service Catering***

Stationary Hors d' Oeuvres

Tapas “Table”

Catalonian Olive Selection with Extra Virgin Spanish Olive Oil, Pickled Vegetables, & Garlic Selection of Iberian Jamon Serrano, Chorizo, Other Specialty Meats & Fresh Fig Garnish
Assorted New England and Spanish Cheeses with Crisp Crackers & Fresh Fruit
Patatas Bravas “Brave Potatoes” – Fried Potato Chunks Offered with Spicy Sauce & Aioli
\$9

Tuscan “Table”

Bountiful Display of Italian Specialties Including Meats, Cheeses, Breads, Olives, and Marinated Vegetables. This Station Features an Ultra Hot Presentation!
\$9

Raw Bar – With Appropriate Accompaniments

Tiered Assortment of “The Day’s” Oysters, Clams, & Shrimp Cocktail. Additionally, Smoked Salmon, New Zealand Mussels, and Other House Made Goodies are Available Upon Request.
\$10

“Cheese” Table – With Our “Signature” Décor!

Big Bang For The Buck, Our Event Designers will Create a Display That Will Floor Your Guests Upon Arrival! Trust Us, Your Guests will be Wowed!
\$10 (or \$7 without décor)

Build Your Own “Table” – We Suggest Choosing Two to Three Items!

Assorted Cheeses, Fruits, Crackers, and Breads
Bountiful Mediterranean Display of Olives, Hummus, Italian Meats, Grilled Vegetables, Dips, and Chef's Assortment of Seasonal Additions
Bountiful Platter of Assorted Seasonal Fruits
Tuna – Black Sesame Encrusted with Coriander-Teriyaki Dip
\$8

Our Prices Above are Based on 50 Guests. We are Happy to Accommodate Lower Guest Counts, However, in Some Instances our Prices May Increase

Entrée Stations

All Of Our "Stations" Feature Our "Signature" Décor with Appropriate Linens (or not!), Props, Lighting, and Service

Salad "Bar" Featuring A "Chef-Tender"

Crazy Chefs Caesar Salad / Soba Noodles with Duck Confit / Fennel Ribbons with Citrus Marinated Rock Shrimp - All "Shaker Tossed" and Offered in an Eye Catching "Fantasy Glass!"

\$9

Short Plate & Tapas Wine Bar!

How Cool To Have Two Chefs Cooking & Plating (on really cool plates) In Front of Your Guests, In Your Home? Allow Your Event Planner To Work on a Menu With Your Input, Paired with Wines From Our Resident Sommelier! This Service Requires Little Space & Offers True "Wow Factor!"

Begins at \$25 per guest

Stir Fry

Oriental Style Vegetables Wok Cooked with Two of the Following:
Chicken Breast, Rock Shrimp, Beef, Scallops, & Vegetables Offered with Pineapple Sherry & Chef Danny Lee's GGS Szechwan Sauce

\$11

Paella Valencia

A Mélange of Chicken, Shellfish, Sausage, and Saffron Rice all Prepared in the Classic Paella Pan!

\$10 to \$15

Thai Curry

Wok Steamed Jasmine Rice Topped with Vegetables, Chicken Breast, and Shrimp Offered with Guest Choice of Red or Green Curry. Accompanied with Toasted Coconut, Peanuts, Lemongrass, and Basil

\$12

Risotto Milanese

Creamy Short Grain Italian Rice Sautéed with Wild Mushrooms, Chicken Strips, and Topped with Crispy Bacon and Parmesan Cheese

\$9

Entrée Stations Continued:

Pasta

*All Pasta Stations Include Housebaked Focaccia Bread, Olive Oil, and White Bean Dip
Below is a Sample of Our Pastas...*

“Signature” Penne with Nutless Pesto & “24” Hour Oven Dried Tomatoes
Shells Carbonara with Fresh Herbs and Smoked Bacon
Penne with Sautéed Chicken Strips, Wild Mushrooms, Herbs, and Alfredo Style Béchamel
Connie’s Ricotta Gnocchi with Sauce Bolognese
Butternut Ravioli with Maple-Caramelized Shallot Cream & Fried Sage
Lobster Ravioli with Baby Spinach and Sherry Cream Sauce

\$8 to \$15

*Chicken, Shrimp, Scallops, or Steak May Be Added For a Nominal Fee

Carving

*Featuring a Professionally Trained Chef...
All Carving Stations are Offered with Appropriate Accompaniments and Local Assortment of Soft Rolls*

Peppercorn Seared Beef Tenderloin
Grilled Then Roasted Beef Tenderloin
Traditional Beef Wellington with Hudson Valley Foie Gras
Prime Rib of Beef
Sirloin of Beef
Roasted Garlic & Rosemary Crusted Inside Round of Beef
Steamship Round of Beef / 150 guests
Beef Roulade – Terris Major Cut of Beef Rolled with Caramelized Red Onion, Roasted Red Peppers and Goat Cheese Offered with Willamette Valley Pinot Noir Demi

Inside Round of Veal
Steamship Round of Veal / 100 guests
Tenderloin of Venison with Beach Plum Demi
Roasted Leg of Lamb with Zinfandel Onion Jam
Duck Maitre D’ Caves – Grilled Breast Offered with Brandied Mushroom Sauce, Toasted Pecans and Crumbled Blue Cheese

Statler Chicken Breast Topped with Goat Cheese & Tarragon
Sage and Mustard Roasted Turkey Breast
Maple Brined Whole Turkey
Cinnamon Roasted Pork Tenderloin with Apple-Bourbon Sauce
Chef Matt’s Stuffed Pork Loin – Wensleydale Cranberry Cheese, Sautéed Spinach and Herbed Crumbs (So Flavorful a Sauce is Not Needed!)

\$8 to \$20

The Finishing Touch

Chocolate Fountain

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

\$7 / minimum guest count may apply

Table Top Truffles & Dipped Berries

Placed on Each Guest Table...

\$3

"Goodie" Table

Assorted Individual Pastries Such As: Truffles, Dipped Strawberries, Fruit Tart, Éclairs, Assorted Petit Fours, & Seasonal Additions

\$4 / 2 pieces per guest

\$5 / 3 pieces per guest

Ice Cream Sundae Bar

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

\$5

Plated Desserts

Please Inquire About Our Often Changing Selections...

\$6-\$10

Coffee / After Dinner Beverages

"Boston's Best" Coffee, Decaffeinated Coffee, & Herbal Tea Selection

\$2.75 / includes elegant silver plated samovar service

*Ridiculous Coffee Bar Available!

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-\$4 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 \$2.50-\$4 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!

\$11

*Glassware available for additional \$2.50-\$4 per guest

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

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

Linens, China, Glassware, & Accessories

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: \$20 per table/Imperial Stripe

6-8 Guests: \$16 per table / Imperial Stripe

Cocktail Table- 4 Guests: \$14 per table / Imperial Stripe

High Top Cocktail Table (Includes Organza Tie Sash): \$25

6 or 8 ft. Banquet Tables: \$20 / \$24

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 - \$7.50

***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 - \$25 / 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