

WEDDING RECEPTIONS...*Our Specialty!*

Congratulations on planning such a fun and special event!

Creating special wedding receptions your guests will talk about for years to come is our specialty! The Crazy Chefs Caterers take great pride in handling all of the details so that you can relax and enjoy this special occasion. You can trust The Crazy Chefs Caterers to treat your guests to the finest wedding reception they have ever attended. That is our guarantee to you!

The enclosed information and menu packet will take you through a “Crazy Chefs” event. Our talented team of listeners will help you understand the entire process and assist you every step of the way. **We have several selections of food items, dessert items, bar services, and pricing options for you to consider.** All caterers are not the same, so when reviewing prices from other caterers, please ensure that each prospective caterer purchases products of the highest quality from terrific vendors, has a valid food permit, health inspection reports for you to view, and previously satisfied clients. You and your guests deserve that!

Because every event is unique (and we love that), you may not see exactly what you were thinking. We pride ourselves on “creating” events, and not just “catering” them! We would be honored to custom tailor a menu or theme to your precise needs and desires! With years of experience in professional catering, “Crazy Chefs” President, James Messinger personally guarantees your event will be a smashing success!

To A Great Event...



ELEGANT SPRING/SUMMER PLATED WEDDING...

COCKTAIL HOUR

Choose a selection of six from our hot & cold passed hors d'oeuvre menu
&

Assorted Local Cheese & Chilled Shrimp Display with Ice Carved Bowl!

STARTER

Seared Hard "Big Ass" Diver Scallops with Petit Herb Salad, Asparagus Veloute, & Lemon "Drops"

-Or Choose One of The Following Salads-

Jansal Valley Green Salad with Marinated Peaches, Grilled Vidalia Onion, & Roasted Shallot
– Champagne Vinaigrette

Hearts of Romaine with Focaccia Crouton, Shaved Parmesan, & Caesar Dressing

ENTRÉE SELECTIONS

Please Choose One Entrée

*Duo Entrée or Choice of Two Entrees Are Available

Statler Breast of Chicken

Topped with Tarragon-Goat Cheese, Fresh Raspberry Sauce, Parslied New Potato, & Grilled Fennel

"Vineyard Sound" Striped Bass (Seasonal)

Roasted Corn & Cobb Smoked Bacon Saute, Parslied New Potato, & Roasted Tomato Vinaigrette

Sirloin Strip Steak

Horseradish Whipped Potato, Wild Mushroom Ragout, & Peppercorn Cognac Cream

Portabella Mushroom "Pretending To Be Filet Mignon" (Vegetarian)

Balsamic Roasted Portabella, EVO Poached Dartmouth Plum Tomato, Poached Pearl Barley with Trio of Caramelized Onion, & Garlic "Relish"

*Filet Mignon & Butter Braised Lobster Tail

Chatham Day Boat Lobster Tail with The Finest Filet Mignon! Asparagus Bundles & "Eggless Bernaise" Compound Butter

Grilled "Then Roasted" Beef Tenderloin

"Loaded" Smashed Potatoes, Asparagus Bundles, Topped with Gorgonzola Butter or Merlot Demi Glace (your choice!)

\$115.80 per guest / *denotes additional fee due to market price

Price **All Inclusive** Of Service Staff, Imperial Linens, China, Flatware, Delicious Samovar Service Coffee, Herbal Tea Selection, & Service of "Your" Wedding Cake

-Some Locations May Require Additional Equipment Rentals-

CASUAL SPRING/SUMMER PLATED WEDDING...

COCKTAIL HOUR

Choose a selection of six from our hot & cold passed hors d'oeuvre menu
&
Assorted Local Cheeses with Eclectic Décor, Gourmet Breads, & Fresh Fruit

STARTER

Jansal Valley Green Salad with Marinated Peaches, Grilled Vidalia Onion, & Roasted Shallot
– Champagne Vinaigrette

-OR-

Hearts of Romaine with Focaccia Crouton, Shaved Parmesan, & Caesar Dressing

ENTRÉE SELECTIONS

Please Choose One Entrée

*Duo Entrée or Choice of Two Entrees Are Available

Statler Breast of Chicken

Topped with Tarragon-Goat Cheese, Fresh Raspberry Sauce, Parslied New Potato, & Grilled Fennel

Grilled Half Chicken

With Lime & Cilantro Marinade, Grilled Corn "Salsa," & Tequilla Butter

Salmon

With Honey-Chipotle Glaze, Grilled Marinated Onion, & Warm Potato "Salad"

Or

Potato Crusted with Grilled Asparagus & Roasted Pepper Veloute

Portabella Mushroom "Pretending To Be Filet Mignon" (Vegetarian)

*Balsamic Roasted Portabella, EVO Poached Dartmouth Plum Tomato, Poached Pearl Barley with
Trio of Caramelized Onion, & Garlic "Relish"*

Pork Tenderloin

Rosemary Rubbed & Grilled, Offered with Summer Ratatouille, & Crispy Lemon Risotto Cake

Beef Tenderloin

*Three Day Rubbed & Roasted, Offered with Aged Cheddar Potato Au Gratin, & Grilled Vinegared
Peppers and Sweet Onions*

OR

"Simply" Roasted with Grilled Asparagus, Whipped Potato, & Merot Demi Sauce

\$105.80 per guest

Price **All Inclusive** Of Service Staff, Imperial Linens, China, Flatware, Delicious
Samovar Service Coffee, Herbal Tea Selection, & Service of "Your" Wedding Cake

-Some Locations May Require Additional Equipment Rentals-

CLAMBAKE STATION WEDDING...

COCKTAIL HOUR

Choose a selection of six from our hot & cold passed hors d'oeuvre menu
&

New England Raw Bar of Local Oysters, Shrimp, Cape Cod Clams
Traditional Cocktail Sauce / Mignonette / Fresh Horseradish / Lemon

STARTERS & SALADS

Station 1: "Crazy Chefs" New England Clam Chowder
Cape Cod Steamer Sacks with Drawn Butter, Broth, & Fresh Lemon

Station 2: Baker's Selection of Fresh Breads & Whipped Butter
Jansal Valley Field Green Salad with Marinated Peaches, Grilled Onions, &
Roasted Shallot – Champagne Vinaigrette

CLAMBAKE STATION

Steamed Together in a Tub of Buzzards Bay Lager, Sea Salt, Spices, and Sachet of Fresh Herbs...

1 ¼ Pound Day Boat Lobsters ('Lazy' Service Available)
OR

Sirloin Strip Steak with Gorgonzola Compound Butter

New Potatoes
Fresh Corn on the Cob
Hardwood Grilled Vegetable Assortment
Grilled Chorizo

Seasoned Drawn Butter
Seasonal Berry Cobbler

\$Market Price

NICE BARBECUE RECEPTION...

STARTERS & SALADS

Station 1: Fresh Corn Tortillas with “Chico’s” Salsa, Guacamole, & Black Bean Salad
Assorted Fresh Fruit with Seasonal Berries & Yogurt Dip

Station 2: Grilled Potato Salad with Fresh Green Beans & Vidalia Onion –OR–
Old Fashion’ Potato Salad

Bruchetta Selection with Grilled Focaccia & Herbs From Our Garden
“Crazy Chefs” Caesar Salad –OR– Summer Garden Salad with Simple Vinaigrette
Wood Grilled Vegetable Assortment with Balsamic “Drizzle”
Housemade Panzanella Salad with “Country Chunk” of Fresh Basil

ENTRÉE SELECTIONS

Please Choose Two Entrées

*The Higher Priced Entrée Prevails

Signature Flank Steak

Bourbon & Molasses Marinade, Carved To Order \$30

Chicken Skewers

With Garden Peppers & House Marinade...A Best Seller! \$25

Salmon

Herbed Honey Mustard Rub –or– Cedar Plank Roasted \$30

Sirloin Strip Steaks

10, 12, or 14 ounce available, with Gorgonzola Butter \$25 / \$30/ \$35

Grilled Filet Mignon

8 or 10 ounce available, with Gorgonzola Butter \$40 / \$50

Grilled Native Lobster

With Curry-Lime Butter \$market

St. Louis Style Ribs

With “Crazy Chefs” Own BBQ Marinade & Sauce \$25

Sirloin Steak Tips

With Barbecued Onions! \$28

Burgers & Dogs

With “ALL THE FIXINS” \$20

*Above Menu Is Inclusive of “Nice” Disposable Plateware & Flatware
Pricing Does Not Reflect Staffing & Equipment Rental (Propane Grill: \$125)
Tables / Chairs/ Tenting Available

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, and 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
Crimini Mushroom Topped with Pinot Noir "Stained" Risotto
Brie Wonton with Port Wine Dipping Sauce
Grilled Vegetable Satay with Balsamic Glaze
Stuffed Jalapeno Peppers with Herb Crust and Cream Cheese
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

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"

STATIONARY HORS D' OEUVRE DISPLAYS

ARTISAN CHEESE ASSORTMENT

Local Cheeses Only! Seasonal Fruits & Berries, & Gourmet Crackers
\$5

CHEF'S ANTIPASTO SELECTION

Italian Meats, Cheeses, Crostini, and Marinated Vegetables to Compliment the Season
\$5

MEDITERRANEAN DISPLAY

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

CHILLED SHRIMP

Spicy Cocktail Sauce, Lemon, & Cilantro Sprigs
\$10

**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 Entrées Include a Seasonal Salad & "Nice" Breads!*

Poultry

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

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 (Seasonal) – Roasted Corn and Summer Peach Salsa, Crisp Jicama, and Roasted Jalapeno Vinaigrette

“Vineyard Sound” Striped Bass (Seasonal) - Roasted Corn & Cobb Smoked Bacon Saute, Parslied New Potato, & Roasted Tomato 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

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

“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

Fusili – 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
\$20 solo / \$10 with other stations

“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 Focaccia and Italian Breads with Virgin Oil
Fusilli 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 solo / \$20 with other stations

“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 Batonnet of Jicama

Red Snapper Veracruz

\$30 solo / \$25 with other stations

“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 solo / \$39 with other stations

“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 & Appropriate Accompaniments

“4” Pepper Encrusted Beef Tenderloin – Offered with Chipotle Aioli, Roasted Garlic Mayonnaise, and Whole Grain Mustard	\$Market
Marinated Beef Sirloin – Offered with Caramelized Shallots & Cabernet Jus	\$15
Slow Roasted Prime Rib of Beef – Grilled Onions and Pan Jus	\$15
Garlic Crusted Top Round of Beef – Offered with Exotic Mushroom Pincage	\$8
Steamship Round of Beef or Veal – Offered with Chipotle Aioli, Roasted Garlic Mayonnaise, and Whole Grain Mustard	\$11 / beef \$15/ veal
Saddle of Venison - Offered with Beach Plum Sauce	\$18
Mustard & Sage Roasted Turkey – Herb Scented Pan Gravy, Cranberry Relish, and Red Pepper Chipotle Sauce	\$9
Hand Carved Rack of Lamb – Offered with Mint Pesto, Red Onion Confit, and Rosemary Jus	\$15
Pork Rib Roast – Chorizo, Spinach, and Onion Stuffing; Offered with our Own Zesty Barbecue Sauce	\$9
Whole Poached Atlantic Salmon – Offered with Bernaise, Lemon Herb Vinaigrette, and Cilantro Aioli	\$9
Pork Tenderloin – Cinnamon Rubbed; Offered with Sweet Potato Puree and Port Wine Reduction	\$9
Statler Chicken Breast – 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 Montlios
\$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...
\$30 per table

"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

****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