Chef T
Culinary Services LLC

Full-Service Catering

Built for parties. Designed to impress.

START STRONG

CLE Crab Cakes (2) – Pan-seared crab cakes finished with house remoulade. $8/person

Flatbread Melts (4-Cut) – Choice of Italiano, pepperoni & hot honey, or buffalo chicken. $8/order

Slider Platter (16 ct.) – Choice of Italian beef, buffalo chicken, bacon cheeseburger, roasted veggie. $40

Veggie Tray – Fresh-cut vegetables with ranch. Serves 20–30. $40

Charcuterie Tray – Curated meats & cheeses. Serves 20–30. $60

Garden Salad (Full Pan) – Cucumber, tomato, red onion, cheese, croutons. Ranch + Italian $45

THE MAIN EVENT

1 Entrée / 1 Side – $18.99 per person

2 Entrées / 2 Sides – $37.99 per person

Extra Entrée $8 | Extra Side $5

Entrées

• Chef's Chicken – Breaded cutlets, bacon, cheddar, honey mustard

• Chicken Parmesan – Marinara, mozzarella, basil

• BBQ Grilled Chicken

• Chicken Marsala – Mushroom marsala sauce

• Lemon Chicken – Lemon crème sauce

• Herbed Roast Beef – Au jus, horseradish aioli

• Meatballs Marinara

• Smoked Turkey Breast – Herbed gravy

• Slovenian Sausage – Kraut, cabbage & onions

• Roasted Pork Loin – Honey Dijon

• Breaded Pork Chops – Honey Dijon

• Catch of the Day – Market availability

Sides

• Mac & Cheese (+ Bacon $1/person)

• Rice Pilaf

• Penne Marinara

• Pasta Primavera – Olive oil, fresh vegetables & herbs

• Cajun Crème Penne – Cajun crème sauce

• Potatoes Au Gratin

• Mashed Potatoes

• Roasted Redskin Potatoes

• Mixed Vegetables

• Garlic & Herb Green Beans

ALL DAY CROWD PLEASERS

1 Entrée / 1 Side – $14 per person

2 Entrées / 2 Sides – $28 per person

Entrées

- Chicken Tenders **–** Hand breaded. Honey mustard, BBQ
- Fried Chicken **–** BBQ & hot sauce opt.
- Grilled Chicken **–** BBQ opt.
- Jumbo All Beef Hot Dogs **–** Condiments & toppings
- Hamburgers/Cheeseburgers **–** Condiments & toppings

Sides

- Macaroni & Cheese | Add Bacon $1+ |
- Crispy Redskin Potatoes
- Cheesy Potatoes
- Mixed Vegetables
- Garden Salad (Ranch & Italian)

WRAPS & SANDWICH TRAYS

$8 per person | GF +$3

Meats: Turkey, Ham, Italian Cuts, Roast Beef, | Corned Beef +$4 | Pastrami +$4 | Buffalo Chicken +$2 | (V) Roasted Veggie

Salads: Egg, Tuna, Chicken,

Cheeses: Cheddar, Swiss, Provolone, Colby Jack, Mozzarella, Pepper Jack

Toppings: Greens, Tomato, Red Onion, Banana Peppers

Condiments: Mustard, Mayo, Italian; Ranch, Chipotle Aioli, Horseradish Aioli (upon request)

Sammy Lunch Bundle – Sandwich, chips, CC cookie. $12/person

SIGNATURE BUNDLES

Sammy Lunch Bundle – Sandwich, chips, CC cookie. $12/person

Bagels & Lox Bundle $21/person (Add traditional sides & salads $29.99/person)

Rib Burn-Off – Half Rack $19.99/person | Full Rack $29.99/person

Walking Taco Bar – $14/person (Choice of seasoned beef or chipotle chicken, queso, toppings, Dorito chips)

BREAKFAST & BRUNCH

Breakfast Buffet – $15/person (Scrambled eggs, bacon, sausage, breakfast potatoes, french toast)

Add-ons:

• Cheesy Eggs +$1/person

• Chicken & Waffles $8/person

• Turkey Bacon $3/person

• Chicken Sausage $4/person

• Biscuits & Gravy $5/person

• Fresh Fruit Salad $5/person

• Assorted Pastries $5/person

• Tater Tot Casserole $6/person

• Waffle Bar $8/person

• Assorted Bagels $4/person

DESSERTS

- Cookie/Brownie Tray $59.99 (Feeds 25-35)
- Specialty Desserts (Priced Per Event)

ON-SITE COOKERY

- Simple Action Stations (Priced Per Event)
  (Examples: Make your own pasta, build a melt, carving stations, etc.)
- Onsite Grilling (Base) $100.00
  (We arrive on site, set up full buffet service, grill up all your proteins for buffet.)
- Onsite Grilling (Premium) $200.00
  (We arrive on site, set up full buffet service, grill and serve proteins for buffet.
  Serving lasts 2 hours max. Serving longer than 2 hours will add additional charges.)

Menu prices are subject to change. Additional fees and delivery charges may apply. Thank you for choosing Chef T Culinary Services.