

The Chef's Table

Catering & Events

2025 Celebrations



Your Vision - Our Experience

The Chef's Table brings a wealth of experience, garnered through thousands of events, to help create the celebration you envision. Constantly mindful of your priorities and budget, we will work with you to make sure that your guests are pampered while you have the time to enjoy every aspect of your function.

Planning & Coordination

Our event coordinators are experienced in all facets of event coordination and can provide detailed guidance on menu, timelines, bar, staffing and rental equipment. We thrive on challenges – think you have an off the wall idea? Try us, we love the opportunity to think outside the box and find new ways to surprise your guests!

Within this packet are time tested favorites with innovative menu ideas created by the chefs that are sure to stand out and wow your guests. To compliment the cuisine, The Chef's Table can provide all of your beverage needs including soft drinks, mixers, wine pairings or a special creation of a specialty cocktail. We work very closely with several companies to bring you linens, bars and furniture fully custom designed for your event. We provide full service with professionally trained Event Managers, Waitstaff, Bartenders and Event Chef's ensuring the best quality and courteous service. They will be there to handle all set-up, service and breakdown of your special occasion.

Each event is unique in scope and requirements, especially in terms of equipment and staffing needs. We encourage you to discuss your budget parameters with your event planner so that we can accurately put together a preliminary proposal within your parameters. There are often simple ways to make small adjustments that will save you money while not impacting the overall value you are seeking and we are always here to help!



Passed Hors D'Oeuvres

Meat

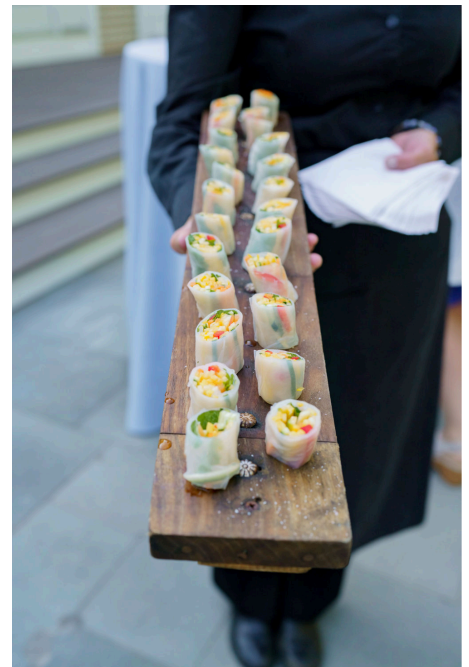
- Chicken Pot Stickers with Sweet Soy Reduction
- Buttermilk Fried Chicken in a Waffle Cone with Maple Bourbon Glaze
- Grilled Lamb Lollipops with Minted Yogurt Sauce*
- Mini Beef Short Ribs with Fig Glaze*
- Filet on Crostini with Goat Cheese and Fried Shallots
- Grilled Adobe Rubbed Flank Steak with Corn Salsa on a Tortilla Chip*
- Turkey Mini Tacos with Kale, Salsa and Chipotle Creme*
- Smoked Jamaican Jerk Chicken on a Fried Plantain Chip*
- Mini Scalloped Potatoes & Roasted Filet with Chimichurri*
- Devils on Horseback Bacon Wrapped Dates with Pistachio and Gorgonzola*

Seafood

- Homemade Maine Crab Cakes with Chipotle Aioli
- Sesame Ahi Tuna Poke Tacos with Avocado & Tamari*
- Hand Wrapped Maple Glazed Scallops in Bacon
- Mango Crab Salad with Julienne Avocado and Tobiko*
- Butter Poached Lobster with Chive Gnocchi and Corn Sauté
- "Fish and Chips" – Fried Codfish on a Homemade Potato Chip with New England Tartar Sauce*
- Pan Seared Scallops with Lime Aioli*
- Poached Lobster Fritters with Sweet Peas and Basil Aioli
- Grilled Prosciutto and Rosemary Wrapped Shrimp with Lemon Aioli*

Vegetarian

- Porcini Crusted Mascarpone Stuffed Risotto Arancini
- Vegetable Maki Rolls with Julienne Vegetables*
- Fried Bianco Lasagne Bites with Roasted Marinara Sauce
- Black Bean Burger Taco with Lettuce, Tomato and Vegan Mayo
- Tahini Falafel Cake with Hummus and Pickled Red Cabbage*
- Truffle Mac and Cheese with Béchamel
- Spinach and Feta Tartlet topped with Balsamic Tomato Relish
- Summer Roll of Julienne Vegetables, Mint, Cilantro, Thai Basil and Apricot Chili Dipping Sauce*
- Brie on Mini Toast with Raspberry Jam



Cocktail Stations

Mediterranean Display

Tabbouleh, Hummus and Baba Ganoush with Curried Toasted Pitas and Marinated Olives (minimum 15)

Cheese and Cracker Display

Domestic and Imported Cheeses w/ Crackers, Baguettes and Sliced Fresh Seasonal Fruits (minimum 15)

Cascading Crudite Display

Raw and Blanched Vegetables with Hummus and Dips (minimum 15) *

Bruschetta Display

Array of Grilled Breads accompanied by Roasted Tomatoes, Marinated Olives, Red Onion, Garlic, Fresh Basil and Fresh Mozzarella Cheese

The “Cured” Board

Contemporary Charcuterie Display with Accoutrements

Slider Display

Mini Wagu Cheeseburger Sliders. North Carolina Pulled Pork, Asian Shredded Chicken Bao Bun and Poblano Black Bean Burger

Salad and Skewers

Individual Salad Cups with choice of Beef, Grilled Chicken and Grilled Shrimp Skewers

Sushi Display

Tuna, Salmon, Shrimp, and Vegetarian Rolls. Accompanied by Pickled Ginger, Wasabi, Ponzu and Soy Pickled Shallots (minimum 30) *

Raw Bar

Fresh Oysters, Cherrystones and Shrimp Cocktail served with Cocktail Sauce, Horseradish, Mignonette and Lemon. Served in a Decorative Dinghy. *

The “Bacon Wall”

Variety of Flavors of Bacon Displayed on our Homemade Bacon Wall*



First Course

Salad's

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette

Smoked Pear Salad with Field Greens, Dried Cranberries, Toasted Pecans, Spun Carrots with Cranberry Vinaigrette

Classic Caesar Salad with Homemade Croutons and Pecorino Romano

Strawberry and Spinach Salad with Goat Cheese, Candied Walnuts and Aged Balsamic (Seasonal)

Tomato and Mozzarella Napoleon with Balsamic Reduction and Fresh Basil (Seasonal)

Arugula Salad with Toasted Pumpkin Seeds, Roasted Butternut Squash and Feta Cheese with Champagne Vinaigrette (Seasonal)

Carrot Wrapped Baby Greens with Vermont Goat Cheese, Fresh Corn, Candied Walnuts, Basil Vinaigrette and Herbed Crostini

Cucumber Wrapped Mustard Greens with Apple Soy Vinaigrette and Julienne Vegetables

Fresh Fig & Roasted Beet Salad over Arugula, Burrata Cheese and Tikka Toasted Almonds with Balsamic Reduction (Seasonal)



Plated Entrees

Meat & Game

Beef Tenderloin with Demi Glace and Crispy Shallots
Pork Loin with Rosemary Rub & Sun Dried Cherry Compote
Lemon and Herb Rubbed Statler Free-Range Chicken Breast with Natural Jus
Frenched Rack of Lamb Chops with Minted Demi Glace and Micro Mint

Seafood

Cilantro and Lime Grilled Swordfish with Cherry Tomato Salsa
Parmesan Panko Crusted Haddock with Lemon Aioli
Sesame Crusted Tuna with Soy Pickled Shallots and Shisho Leaf

Duo's

Lemon Thyme Grilled Swordfish & Tuscan Filet of Beef with Balsamic Tomato Relish
Filet Mignon of Beef with Balsamic Glaze & Baked Stuffed Shrimp in a Scallop Shell
Herb de Province Chicken Breast with Natural Jus & Pan Roasted Halibut with Maldon Sea Salt

Vegetarian

Balsamic Grilled Vegetable Stack with Goat Cheese and Fresh Marjoram
Grilled Black Bean Cake with Sweet Potato Cowboy "Caviar"
Sun-dried Tomato, Rosemary and Polenta Cake, Basil Vegan Pesto, Balsamic Reduction
Lemon Chick Peas, Spinach, Pepitas, Roasted Fennel, Campanelle Pasta and Herbed Oil



Accompaniments

Starches

Mashed Yukon Gold Potatoes in a Crispy Potato Basket
Garlic Roasted Baby Potatoes
Parmesan Whipped Potatoes
Cranberry & Pecan Wild Rice

Vegetables

Carrot Wrapped Green Bean Bundles
Sautéed Summer Squash and Zucchini
Honey Glazed Carrots
Roasted Root Vegetables
Roasted Cauliflower and Broccoli Rabe

Buffets & Family Style

Meat & Game

Chicken Marsala Cutlet with Mushrooms finished with Demi Glace

Braised Boneless Beef Short Ribs with Fig Glaze

Herb Crusted Sirloin Roast with Horseradish Sauce

Teriyaki Glazed Sirloin Tips with Grilled Onions and Peppers

Pork Loin with Rosemary Rub & Sun Dried Cherry Compote

Seafood

Cilantro and Lime Grilled Swordfish with Cherry Tomato Salsa

Local Halibut Lime Zested with Papaya Salsa and Micro Cilantro

Grilled Swordfish Kebabs with Basil Pesto

Grilled Atlantic Salmon with Mango Chutney or Cherry Tomato Salsa

Mustard Ginger Glazed Atlantic Salmon

Pasta

Garlicky Shrimp and Campanelle Pasta with Fresh Herbs, Lemon and Asparagus

Pasta Primavera with Julienne Vegetables, Chopped Herbs and White Wine Cream Sauce

Vegetables

Roasted Butternut Squash with Fresh Thyme

Seasonal Roasted Vegetables

Green Bean Almondine

Roasted Root Vegetables

Starch

Mashed Yukon Gold Potatoes

Herb Roasted Red Creamer Potatoes

“Twice Baked” Potato Casserole with Sour Cream, Mashed Potatoes, Chives, Bacon and Cheddar Cheese

Confetti Cous Cous

Cranberry Wild Rice



Desserts

Our Dessert Menu is constantly evolving, some recent favorites include:

Pie Bar

Seasonal Pies served with Vanilla Ice Cream

Jar Bar

4-Layer Chocolate Mousse, Chocolate Turtle, Strawberry Shortcake, Seasonal Fruit Crisp and Fresh Mixed Berries in Mini Mason Jars

Assorted Mini Dessert Display

Includes Assorted Mini Cheesecakes, Bars and Squares

S'mores Station

"Make Your Own" S'mores on our Custom Table Display

Assorted Cookies

Chocolate Chip, Chocolate Chocolate Chunk, Peanut Butter, Maria's Molasses

Assorted Bars and Squares

Brownies, Raspberry Oatmeal, Blueberry Ginger Lime, Lemon Curd Bars, Brown Butter Butterscotch Bars



Bar & Beverages

Bar menus are custom built and charged on consumption. Your event coordinator will work with you to create a wine, beer and cocktail bar that matches your taste, menu and budget parameters.

As your guests arrive, our servers can offer trays of passed sparkling wine and water. Table side service of champagne and wine may also be offered during dinner if desired.

The Chefs Table can provide full service and tips certified Bartenders.

Signature Cocktail Ideas

Bellini

Sparkling Wine and Peach Puree

Sídecar

Cognac, Lemon Juice and Simple Syrup

Mint Julep

Bourbon, Simple Syrup and Mint Leaves

Paloma Cocktail

Grapefruit, Lime Juice, Tequila, Simple Syrup and Club Soda



