



Weddings

Inspired Menus, Seamless Service & Unforgettable Moments



The
Chefs Table
catering & events

Inspired Menus, Seamless Service & Unforgettable Moments

about us

Since 2001, The Chefs Table has been owned and operated by Mark and Julie Ellis. Mark, a graduate of the Culinary Institute of America, leads our culinary team with a passion for excellence and an eye for creativity, ensuring every dish is as memorable as the occasion itself.

With more than two decades of experience and hundreds of weddings behind us, we bring not only exceptional cuisine, but also a deep understanding of what it takes to orchestrate a flawless event.

We view each celebration holistically, collaborating seamlessly with your entire vendor team to create an experience where every detail—from the first bite to the final toast—works in perfect harmony.

At The Chefs Table, our commitment is simple: to deliver a wedding that feels effortless, personal, and unforgettable.



Our core services



CUISINE

Our menus blend time-tested favorites with inspired, innovative creations designed to impress. Customization is our specialty, and our culinary team will work with you to craft a dining experience that reflects your vision. We are happy to accommodate dietary needs and provide thoughtful options for every guest—including children’s meals—so that no detail is overlooked.



STAFFING

Our team of Event Managers, Chefs, Bartenders, and Waitstaff are highly trained professionals committed to flawless service. From set-up through service and breakdown, they anticipate every need and handle every detail, so you and your guests can simply relax and enjoy the celebration.



BEVERAGE SERVICE

From handcrafted cocktails to expertly curated wine selections, our beverage offerings are designed to elevate your event. We offer a range of flexible options - from inclusive bar packages to consumption based billing - tailored to fit your needs and your venues requirements.



EQUIPMENT RENTALS

Planning your wedding should be exciting, not overwhelming. Our experienced team will coordinate every aspect of equipment rentals—whether it’s tables, chairs, linens, tents or specialty furniture—so nothing is left to chance. With our expertise and attention to detail, you can feel confident that your event will come together seamlessly and beautifully.

The Process

inquire

Reach out to us through our website, email or phone. We will provide menus and information specific to your venue or for a backyard / “at home” event.

proposal

After reviewing our menu packets and providing some basic information about your wedding, we will be happy to prepare a personalized proposal for you that can be altered depending on your wishes.

booking

Your wedding date will be confirmed with us with a \$1000 retainer fee (or 25% of estimated charges if booking within six months of your wedding) along with a signed contract. The contract allows for plenty of opportunities to change your menu and details as your plans come into focus.

tastings

Tastings are offered for all confirmed couples with a signed contract and are generally scheduled weddings of 100 guests or more and generally occur 6-8 months before your wedding. When you schedule your tasting you will choose the items you would like to taste (subject to seasonal limitations). You will also have the opportunity to view various tabletop options and linens.

final details

Approximately two months before your wedding, you will receive a planning document to record all of the details we need to know to execute your vision flawlessly. We are happy to schedule a site visit at any location where we have not worked previously to ensure that all logistics are considered. Your menu does not have to be finalized until one month in advance. Final guest counts and meal breakdowns are due two weeks prior to your wedding date.

Your Event Coordinator will be available throughout the entire process to answer any questions by phone or email.

Cocktail Hour

Passed Hors D'Oeuvres

*Indicates Gluten Free



meat

Roasted Beef Tenderloin | Goat Cheese | Fried Shallots | Crostini
Grilled Flank Steak | Adobo Rub | Corn Salsa | Tortilla Chip *
Mini Beef Short Ribs | Fig Glaze | Micro Watercress *
Mini Scalloped Potatoes | Roasted Filet | Chimichurri *
Duck Breast | 5-Spice Crust | Mango Salsa | Chip *
Buttermilk Fried Chicken | Waffle Cone | Maple Bourbon Glaze
Chicken Pot Stickers | Sweet Soy Reduction
Jerk Chicken | Smoked Jamaican Rub | Fried Plantain Chip *
Turkey Mini Taco | Kale | Salsa | Chipotle Crème *

seafood

Homemade Maine Crab Cake | Chipotle Aioli
Ahi Tuna Poke Taco | Sesame | Avocado | Tamari *
Grilled Shrimp | Prosciutto Wrap | Rosemary | Garlic Aioli *
“Fish and Chips” | Fried Cod | Homemade Potato Chip | Tartar Sauce
Lobster Fritter | Poached Lobster | Sweet Peas | Basil Aioli
Scallops and Bacon | Maple Glaze
Seared Scallop | Lime Aioli | Pepper Cress *
Crab Salad | Mango | Julienne Avocado | Tobiko *
Smoked Salmon | Mini Crispy Yukon Gold Rosti | Horseradish Creme

vegetarian/ vegan

Arancini | Porcini Crust | Mascarpone | Risotto
Summer Roll | Julienne Vegetables | Thai Herbs | Apricot Chili Sauce *
Truffle Mac & Cheese | Béchamel Sauce
Tahini Falafel Cake | Hummus | Pickled Red Cabbage *
Goat Cheese & Artichoke Croquette | Marinara Sauce | Fresh Basil
Fried Bianco Lasagne Bite | Roasted Marinara
Vegetable Maki Roll | Julienne Vegetables | Soy | Ginger | Wasabi *
Spinach and Feta Tartlet | Balsamic Tomato Relish
Black Bean Burger Taco | Lettuce | Tomato | Smoky Vegan Mayo *

Cocktail Hour

Stationary Displays

Bruschetta Display

Array of Grilled Breads | Roasted Tomatoes | Marinated Olives
Red Onion | Garlic | Fresh Basil | Fresh Mozzarella Cheese

The “Cured Board”

Contemporary Charcuterie Display | Assorted Meats | Cheeses
Accoutrements

Cheese and Cracker Display

Domestic and Imported Cheeses | Crackers | Baguette
Sliced Seasonal Fruits

Crudite Display *

Raw and Blanched Vegetables | Hummus | Ranch Dip

Raw Bar *

in a Decorative Dinghy

Fresh Oysters | Cherrystones | Shrimp Cocktail
Cocktail Sauce | Horseradish | Mignonette | Lemon

The Bacon Wall *

Herb Crusted Bacon | Maple Glazed Bacon
on Custom Designed Bacon “Wall”

Mediterranean Display

Tabbouleh | Hummus | Baba Ganoush | Curried Toasted Pitas
Marinated Olives

Tuscan Flatbreads

Served warm or at room temperature

Prosciutto | Fig Jam | Arugula

Roasted Tomato | Burrata | Basil Oil

Roasted Wild Mushrooms | Whipped Ricotta with Truffle Oil | Chives



First Course

Plated Salads

Field Green Salad *

Diced Cucumbers | Tomatoes | Peppers | Spun Carrots
Balsamic Vinaigrette

Cucumber Wrapped Baby Greens *

Apple Soy Vinaigrette | Julienne Vegetables

Local Baby Beets & Spinach Salad *

Mandarin Oranges | Red Onion | Basil Dressing

Arugula Salad *

Toasted Pumpkin Seeds | Roasted Butternut Squash | Feta Cheese
Champagne Vinaigrette

Smoked Pear Salad *

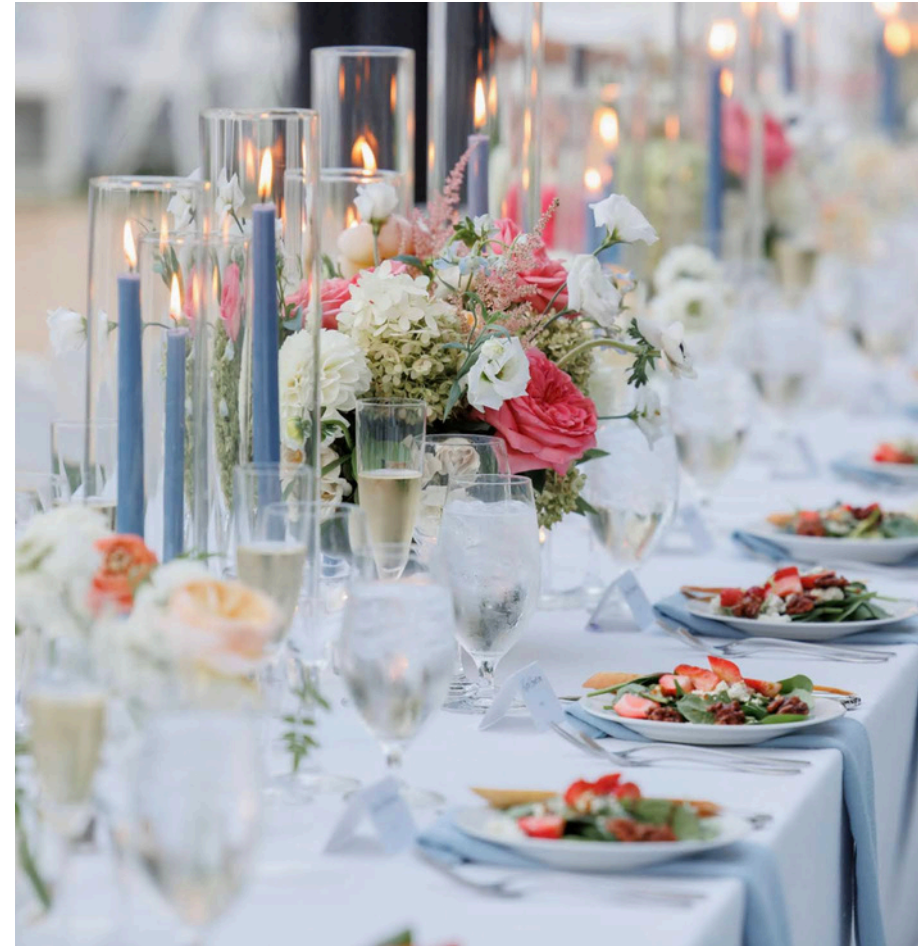
Field Greens | Dried Cranberries | Toasted Pecans | Spun Carrots
Cranberry Vinaigrette

Strawberry and Spinach Salad *

Goat Cheese | Candied Walnuts | Aged Balsamic

Tomato and Mozzarella Napoleon *

Heirloom Tomatoes | Fresh Mozzarella | Balsamic Reduction | Fresh Basil



Sample Plated Entrees



Meat & Game

Angus Sirloin of Beef | Horseradish Sauce | Micro Cress *

Herb Crusted Beef Tenderloin | Demi Glacé *

Tuscan Tenderloin of Beef | Balsamic Roma Tomatoes *

Braised Boneless Beef Short Ribs | Fig Glaze *

Lemon & Herb Rubbed Statler Free-Range Chicken Breast | Lemon Aioli *

Seafood

Mustard Ginger Glazed Atlantic Salmon | Rice Wine Cucumbers *

Pan Roasted Codfish | Tomato | Spinach | Roasted Fennel Nage *

Stuffed Twin Grey Sole | Lobster | Scallops | Herbed Buttery Panko

Pan Roasted Halibut | Maldon Sea Salt | Micro Cress *

Vegetarian & Vegan

Grilled Black Bean Cake | Sweet Potato Cowboy "Caviar" *

Slow Cooked 5 Grain "Risotto" | Roasted Baby Vegetables | Chive Oil | Micro Greens *

Sun-dried Tomato Rosemary Polenta Cake | Basil Vegan Pesto | Balsamic Reduction *

Accompaniments

Carrot Wrapped Green Bean Bundles *

Sautéed Squash and Zucchini | Tarragon *

Roasted Butternut Squash | Fresh Thyme *

Seasonal Roasted Vegetables *

Roasted Root Vegetables *

Mashed Yukon Gold Potatoes | Crispy Potato Basket *

Garlic Roasted Baby Potatoes *

Scalloped Potato Gallette *

Basmati Rice Pilaf | Fresh Bay Leaf | Thyme *



Buffets and Family Style

Meat & Game

Chicken Marsala Sautéed | Mushrooms | Marsala and Demi Glace *

Chicken Piccata Sautéed | Garlic | Shallots | White Wine | Lemon Caper Sauce *

Herb de Provence Chicken Breast | Natural Jus Shallot | Garlic *

Roasted Filet of Beef | Demi Glace *

Herb Crusted Sirloin Roast | Horseradish Sauce *

Teriyaki Glazed Sirloin Tips | Toasted Sesame Seeds *

Seafood

Cilantro | Lime Grilled Swordfish | Cherry Tomato Salsa *

Panko Parmesan Baked Codfish | Lemon Aioli

Grilled Atlantic Salmon | Mango Chutney *

Mustard Ginger Glazed Atlantic Salmon *

Pasta

Porcini | Chicken | Spinach | Asparagus | Creste De Gallo Pasta | Parmesan

Scituate Lobster | Asparagus | Julienne Vegetables | Tortellini | Basil Sauce

Garlicky Shrimp | Campanelle | Fresh Herbs | Lemon | Asparagus

Radiatori | Baby Spinach | Pine Nuts | Asparagus | Gorgonzola

Lemon Chick Peas | Spinach | Pepitas | Roasted Fennel | Campanelle | Herbed Oil

Vegetables

Oblique Cut Roasted Carrots | Honey Glaze *

Roasted Butternut Squash | Fresh Thyme *

Seasonal Roasted Vegetables *

Roasted Root Vegetables *

Starch

Mashed Yukon Gold Potatoes *

Herb Roasted Red Creamer Potatoes *

Basmati Rice Pilaf *

Confetti Cous Cous

Dinner Stations

Carving Station *

Select 1-2

Whole Tuscan Tenderloin of Beef | Balsamic Roma Tomatoes

Rosemary Roasted Leg of Lamb | Quince Chutney

Roasted Turkey Breast | Cider Onion Jus

Mustard Rubbed Pork Loin | Sun Dried Cherry Compote

Slow Smoked Steamship of Beef | Mustard Tarragon Sauce

All Served With Petite Tuscan Rolls | Accompaniments

Farm to Grill Station *

Select 3 Proteins:

Citrus Marinated Chicken Skewers

Coriander Lime Grilled Petit Salmon Filets

Adobo Flank Steak

Orange Mustard Pork Tenderloin

Smokey Paprika & Lime Chicken Breast

Select 3 Accompaniments:

Pineapple Salsa | Red Onion | Mint

Mango Salsa | Lime | Sweet Pepper

Watermelon Salsa | Jalapeño Feta | Mint

Grilled Peach Salsa | Sweet Onions | Honey | Cilantro

Blistered Poblanos | Charred Corn | Adobo Sauce | Garlic | Lime

Roasted Tomatillo | Jalapeño | Green Bell Peppers

Charred Cherry Tomatoes | Basil | White Balsamic | Shallots

Roasted Garlic

Chef-Crafted Pasta Station

Penne | Campanelle

Olive Oil | Roasted Garlic | Fresh Herbs | Parmesan

Select 2:

Oven Roasted Tomato Bolognese Sauce

Sautéed Garlicky Shrimp | Lemon | Herbs | White Wine Sauce

Grilled Chicken | Pesto Cream Sauce

Broccoli | Julienne Vegetables | White Wine Sauce

Salad | Vegetables | Grains Station

Can be "Deconstructed" and added to other stations

Select 3:

Confetti Cous Cous

Grilled Vegetable Platter *

Caesar Salad | Homemade Croutons | Pecorino Romano

Field Greens Salad | Cucumbers Tomatoes | Peppers | Carrots

Balsamic Vinaigrette *

Arugula | Toasted Pumpkin Seeds | Butternut Squash | Feta

Champagne Vinaigrette *

Wild Rice Salad | Toasted Pecans | Arugula | Goat Cheese

Dried Cranberries *

Grilled Cherry Tomato Pasta Salad | Julienne Vegetables

Basil Vinaigrette | Parmesan

Dinner Stations, cont...

Taco Station

Ground Sirloin | House Taco Spice Blend

Grilled Shrimp | Peppers | Onions

Black Bean "Taco" Meat | Cilantro | Taco Sauce

Additions:

Flour & Corn Tortillas | Tortilla Chips | Fresh Salsa

Guacamole | Tomatoes | Shredded Lettuce | Sour Cream

Shredded Jack Cheese | Salsa Fresca | Chipotle Aioli

Hot Sauce

Caribbean Station *

Jamaican Jerk Chicken | Mango Salsa

Grilled Swordfish | Pineapple Salsa

Fried Plantain Chips | Banana Guava Sauce

Tide Water Cole Slaw | Rice | Beans

Grilled Pizza

Select 3:

Spicy Shrimp Arrabbiata

Fontina | Feta | Peppadews | Baby Spinach | Kalamata Olives

Margherita Fresh Basil | Fresh Mozzarella

Fig | Prosciutto | Gorgonzola * (seasonal)

Mediterranean | Olives | Feta | Artichokes

Mushroom | Sherry Roasted Shiitake | Oyster Mushrooms Cremini | Goat Cheese | Caramelized Onion Jam

Jerk Chicken | Monterey Cheese | Aged Cheddar | Bermuda Onion Rings | Bell Peppers | Diced Mango *

Asian Station

Beef Teriyaki | Soy Glaze | Toasted Sesame Seeds

Grilled Chicken Sate | Spicy Peanut Sauce

Hoisin Glazed Pork Belly | Asian Slaw | Bao Bun

Crispy Wonton Strips | Sweet and Sour Dipping Sauce

Cool Noodle Salads | Lo Mein | Julienne Vegetables

Peanut Sauce in Mini Takeout Boxes

Mac and Cheese

Homemade Baked Macaroni & Cheese

Braised Boneless Beef Short Ribs

Grilled Pesto Chicken | Parmesan Cheese Curls

Buffalo Chicken | Crumbled Blue Cheese | Shaved Celery

Brussel Sprouts | Shallots | Bacon

Sherried Mushrooms | Fresh Thyme | Bay Leaf

Desserts and Late Night Snacks

Our dessert menu is constantly evolving, some recent favorites include:

Jar Bar

Flavors include: 4-Layer Chocolate Mousse | Chocolate Turtle
Strawberry Shortcake | Seasonal Fruit Crisp | Fresh Mixed Berries

Mini Desserts Display

Assortment of Mini Dessert Shots | Cheesecakes | Bars and Squares

Pie Bar

Seasonal Pies | Vanilla Ice Cream

Cutting Cakes and Cupcakes

Simple and elegant - variety of flavors, fillings and frostings



Savory, sweet or a little bit of both - infuse some fun and personality to create a lasting impression for your guests with late night bites.



Wagyu Cheeseburger Sliders

Bacon Wall

Warm Cookie and Milk Shots

Hanging Pretzel Display

Pretzel Bites | Assorted Mustards

Grilled Cheese & Bacon Battonnes

Pulled Pork “Cupcake”

Coleslaw Frosting | Poppy Seed Sprinkles

Buffalo Chicken Bites

Blue Cheese Dipping Sauce

Buttermilk Fried Chicken

Waffle Cone | Maple Bourbon Glaze

Powder Sugar Donut Holes

Beverage Service

Exceptional beverages are an essential part of an unforgettable celebration. If your venue permits us to provide beverage service, we will work closely with you to design a menu that perfectly complements your vision and delights every guest—from the first toast to the final sip.

Our Offerings Include:

- Champagne Toast
- Signature Cocktails
- Crafted Zero-Proof Cocktails
- Table Wine Service
- A Variety of Curated Bar Packages and Custom Options



Budget and Details

Every event is unique, and our pricing reflects the specific details needed to bring your vision to life.

Key factors include:

- Location – Distance, travel time, and ease of access.
- Venue Facilities – Availability of an on-site kitchen or the need for us to set up a fully equipped field kitchen.
- Equipment Needs – Any additional rentals or specialty equipment required.
- Staffing – Determined by the complexity of setup, event flow, and timing requirements.
- Beverage Service Needs

After sharing information about your venue or location, we are happy to provide a preliminary range based on our experience. Once we have the opportunity to speak with you and learn more about your event, we will create a fully detailed proposal tailored to your needs. We believe in full transparency in pricing, so you will always understand exactly what is included and how costs are determined. Our experience shows that most weddings fall into the range of \$150-\$250 per guest.



Contact Us

We can't wait to hear more about you and
your vision for your wedding!

Please reach out to us info@tctcatering.com
or call 781-826-3320

