

JC COOKS CATERING PARTY MENU SELECTIONS

Note from Chef Joyce:

We create our menus from traditional recipes gathered throughout the years from many cultural backgrounds. Chef JC has been a Professional Chef since 1997 and can create elegant and/or casual menus depending on your food preferences and budget. The menu below is designed to get you thinking about what you want to serve. You are not limited by this menu. When we talk we will create your custom menu for your dinner party or event.

COCKTAIL HOUR

Baguette bread, assortment of crackers, cheeses and dips decorated with lots of fresh fruit and nuts

Brie Purses Stuffed with brie, pears and crushed amaretti cookies.

Baked Brie, Grapes, Apples, Assorted Nuts, Crackers

Pesto Shrimp Skewers

Salmon Bites with Orange Miso

Crab Cakes

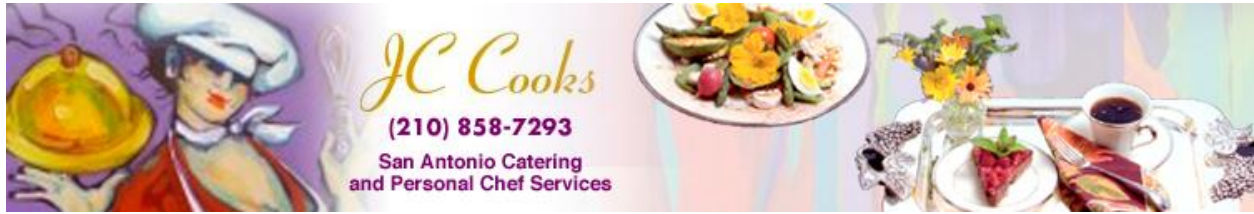
Falafel Bites with Tzatziki Sauce and Tahini/Hummus

Beef, Pork, Chicken Sliders

Mini Tacos/ Flautas

Empanadas – Varied Fillings

Pizza and Flatbread – Varied Toppings



Potato Skins - Loaded

Meatballs – Pork, Chicken, Turkey, Beef with many types of sauces just ask us

SIDE DISHES

Fresh Salads

Caesar, Cucumber, Mixed Garden, Mixed Greens with tropical fruit, Waldorf Salad, Belgium Endive with Danish bleu Cheese & candied walnuts or Spinach Salad with Bacon Vinaigrette, or Arugula, Pear and Asiago Cheese Salad, Coleslaw

Favorite Sides:

Garlic Mashed Potatoes, Twice Baked Potatoes, New potatoes with mustard dill, Au Gratin, Wild Rice, Macadamia Dill Rice Pilaf

Garlic Butter Penne Pasta, Saffron Risotto, Fresh Wild Mushrooms & Cream Sauce on Linguine topped with fresh thyme and drizzled with White Truffle Oil, Sweet Potatoes

Vegie Sides

Candied Yams, Green Bean Casserole, Steamed Asparagus, Broccoli with Garlic Aioli, Brussel Sprouts with Roasted Chestnut Saute, Sautéed Rosemary Garlic Seasonal Vegetables, or Honey Orange Glazed Carrots with toasted walnuts, or Creamed spinach

Any vegetable you like we will make.

Entree Selections

Apricot Glazed Ham with mustard sauce



Stuffed Pork Loin with Apricot Pan Sauce

Marinated Grilled Breast of Chicken

Vegetable, Beef, Italian Sausage and Cheese Lasagna –

Lasagna with roasted Eggplant, Zucchini, Onion, Mushroom (optional: Hot Italian Sausage or Prosciutto can be added)

Blackened Red Snapper with picante pecan sauce

Sage/Gouda stuffed Halibut with Roasted Red Pepper Sauce

Garlic Stuffed Roast Pork with Apple Gravy

Cheese Ravioli with wild mushroom pumpkin sauce

Rosemary Garlic Chicken

Cajun Fettuccine with chicken andouille sausage & shrimp

Penne Pasta with fire roasted vegetable in a light parmesan cream sauce

Breast of Chicken with morel mushroom paprika cream sauce

Classic Beef Bourignon

Roasted Turkey with dried cranberry relish & turkey gravy

Roasted Chicken with Maple Pumpkin Sauce

Tournedos of Beef with Bearnaise sauce

Whole Grilled Salmon w/ Pernod Marinade with fresh dill

Carved Prime Rib of Beef with au jus & horseradish sauce

Roasted Halibut with two jumbo shrimp in lemon, garlic, caper beurre blanc

Halibut with Sage, Gouda and Spinach Stuffing and Roasted Red Pepper Sauce

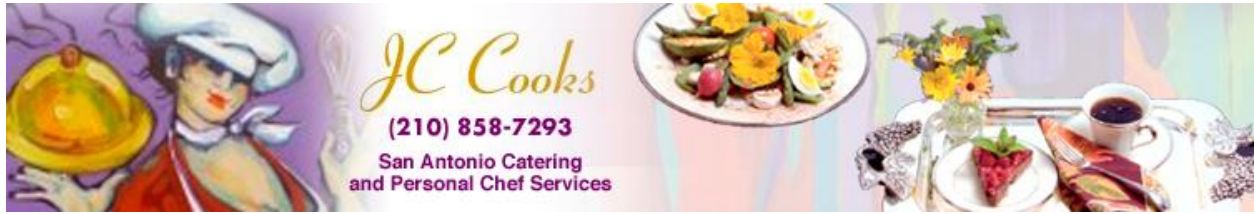
Chicken Marsala with wild mushroom & sweet Marsala wine sauce

Roasted Pork Loin with ginger snap sauce

Chilled Poached Salmon with julienne cucumber & dill sauce

Roasted Turkey with cranberry relish & turkey gravy

Tournedos of Beef with Bearnaise sauce



Chicken Paprikas – Chicken thighs or breasts in in an amazing caraway, sour cream paprika sauce

Chicken Pokorny – Butter, Fresh Ground Chicken Breast, Green onion meatballs in an amazing caraway,
sour cream paprika sauce

Chicken Cordon Bleu stuffed with smoked ham & Swiss cheese finished with wild mushroom sauce

New York Steak with portabello bourbon peppercorn sauce

Roasted Pork Chop with beet apple sauce & fried garlic slivers

Ginger Chicken Breast stuffed with shiitake mushrooms, herbs & ginger & drizzled with ponzu sauce

Pilaf Stuffed Apricot Glazed Roasted Game Hen or Roasted and served over smoked sausage & white
beans with roasted tomato aioli

Leg of Lamb stuffed with spinach & feta finished with lemon olive sauce

Grilled Salmon with butter and honey mustard caper sauce

Chicken Cacciatore – olive, tomatoe-based spicy sauce served with buttered penne pasta

Pan Roasted Teriyaki Salmon

Pecan Crusted Sea Bass

Lobster with Drawn Butter

Filet Mignon wrapped in Bacon and grilled

Desserts

Any Celebration Cake, Cookies, Bars, Cupcake, Pies, Eclairs, Tarts and more.

Examples are:

In Season Fruit Pie

Pumpkin Pie

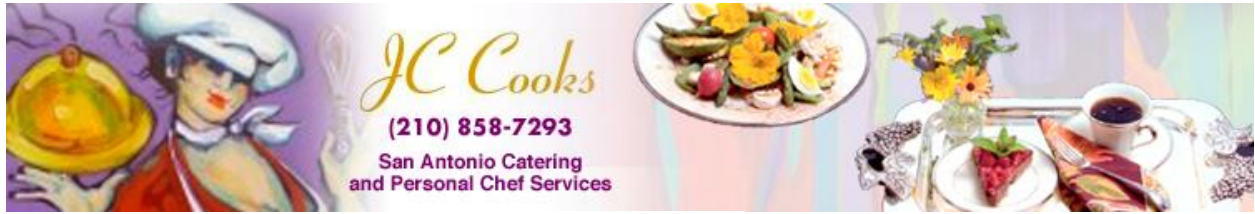
Pecan Pie

Apple Pie

Chocolate or Banana Cream Pie

Cheese Cake

Carrot Cake



German Chocolate

Pecan Chocolate Ganache Torte

Crème Brulee with Fresh Fruit Garnish

Assorted Cookies and Ice Cream

Assorted Lemon Bars, Brownies, Rice Krispie Treats

Eclairs or Choux Puffs with Ice Cream and Chocolate Sauce