

CHEZ *Josef*

Sample Buffet Menu Proposal for a Catered Wedding Reception



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Social Hour

Gourmet International Cheese Board
Assorted Domestic and Imported Cheeses
paired with Seasonal Fresh Fruit

Fresh Vegetable Crudité
A Medley of Garden Fresh Vegetables
paired with Select Dips

Buffet Dinner

Salad Station

Served with a Chef's Selection of Warm Dinner Breads
(Please choose 3)

BLT Stack Salad
Lebanese Fattousch Salad
Israeli Couscous Salad with Dried Fruit
Asian Chopped Salad with Mandarin Oranges
Classic Caesar Salad with Garlic Croutons and Parmesan Cheese
Summer Salad with Field Greens, Crumbled Cheese, Sliced Strawberries and Blueberries
Harvest Salad of Mixed Greens, Sliced Apples, Dried Cranberries and Crumbled Bleu Cheese

Entrée Selections

Select Up to Two Entrees at \$34.95 per person

An additional Entrée or side may be selected for a price of \$3.95-\$6.95 per person

Meat

(add \$2.95 per person for beef)

Steak Teriyaki
Sirloin Steak Tips
Honey Barbeque Brisket
Broiled Delmonico Steak
Roast Pork Loin a la Criolla
Traditional Pernil w/ Adobo, Soffrito & Achiote
Filet Mignon served with Caramelized Onions
(additional \$5.95)

Poultry

Chicken Piccata
Chicken Marsala
Chicken Francaise
Chicken Au Pommes
Chicken Saltimbocca
Pollo Frito or Pollo Asado
Parmesan Encrusted Chicken
Apple & Sage Stuffed Chicken

Fish

Seafood Stuffed Tilapia
Shrimp & Scallop Seafood Risotto
Pan Seared Salmon with Tropical Salsa
Grilled Swordfish with Vanilla Bean Butter
Bacalao en Escabeche served with Cubanelle
Peppers, Red Onions, Cilantro & Garlic

Vegetarian

Gemelli Melanzana
Vegetarian Lasagna
Pan-Fried Eggplant Rollatini
Roasted Vegetable Tortellini
Spinach & Ricotta Stuffed Manicotti
Butternut Squash Ravioli & Roasted Vegetables

Accompaniment Selections

(Please Choose One of Each)

Starch

Butternut Risotto
Gandules Con Arroz
Maine Baked Potato
Roasted Red Potatoes
Baked Stuffed Sweet Potato
Garlic Parmesan Mashed Potatoes

Vegetables

Summer Squash Medley
Asian Vegetable Stir Fry
Harvest Vegetable Sautee
Caramelized Baby Carrots
Green Bean with Julienne Carrots
Gingered Carrots and Sugar Snap Peas

Dessert & Coffee

(\$2.95 per person)

Freshly Brewed Chez Josef House Blend Coffee service of Freshly Brewed Coffee,

Decaffeinated Coffee, and an Assortment Flavored Teas

Please Choose a Dessert From the Following

Flan de Coco
Black Forest Cake
Fudge Oreo Glaze
Oreo Ice Cream Pie
Seasonal Fruit Sorbet
Strawberry Shortcake
Vermont Apple Dumpling
Chocolate Raspberry Mousse
Assortment of Petite Desserts
Fabulous Flourless Chocolate Torte
Warm Apple or Peach Crisp A La Mode
Pastelillos de Guayaba (Guave Paste in Puff Pastry)

Additional Comments

Place Settings beginning at \$5.00 each

Table Linens beginning at \$10.00 each

Confirm Rentals, Equipment, & Delivery

Catered Wedding Sample Buffet Menu