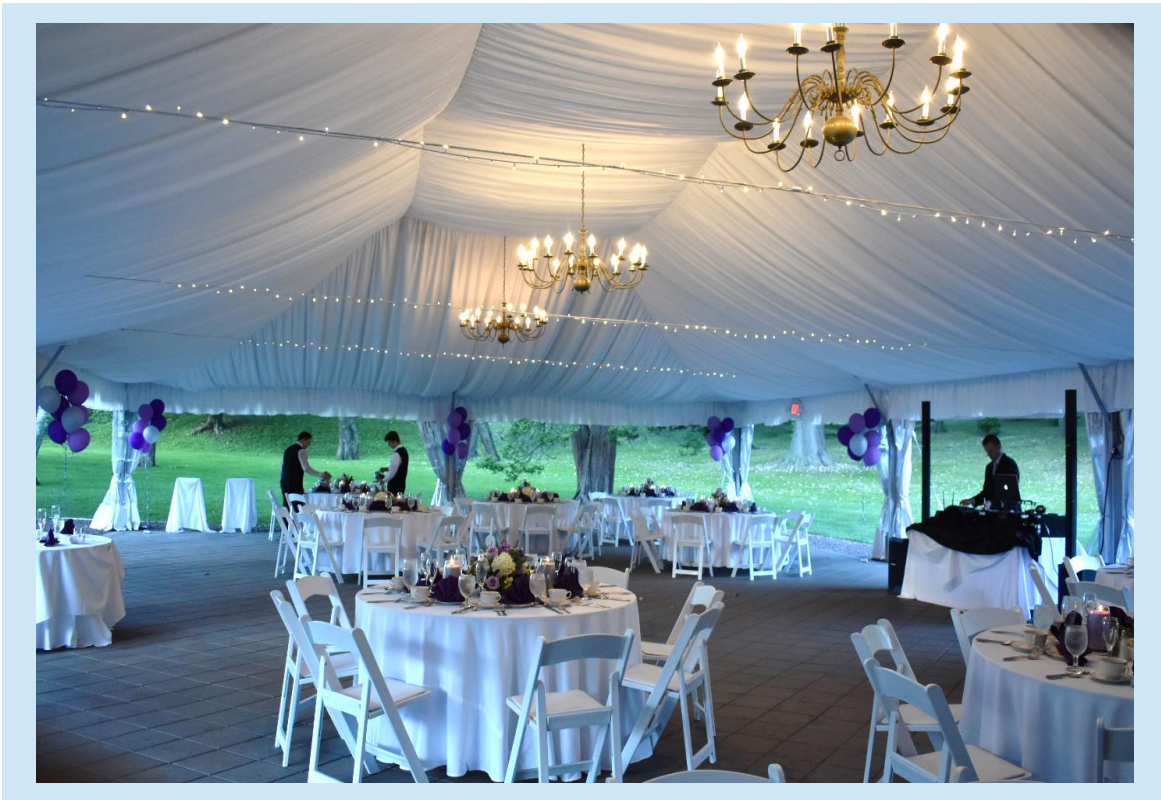


# CHEZ *Josef*

## *Sample Plated Menu Proposal for a Catered Wedding Reception*



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# Social Hour

## Stationary Hors D'oeuvres

### **Gourmet International Cheese Board**

*Imported & Domestic Fine Cheeses Served with Assorted Crackers  
& Garnished with Dried Fruits  
\$3.95 per person*

### **Fresh Vegetable Crudit **

*A Medley of Garden Fresh Vegetables  
Paired with Select Dips  
\$3.25 per person*

### **Fresh Fruit Display**

*Seasonal Sliced Fruit Garnished with Berries  
\$3.50 per person*

### **Traditional Antipasto Display**

*\$4.95 per person*

### **International Cheese Fruit & Raw Vegetable Display**

*Imported Domestic Fine Cheeses, Served with Assorted Crackers,  
Seasonal Sliced Fruit & Raw Vegetable Crudit  with Select Dips  
\$4.95 per person*

### **Mediterranean Mezze**

*White Bean Pate, Mint, Cucumber, & Tomato Bruschetta, Baba Ghanouj,  
Marinated Grilled Vegetables, Red Pepper Hummus, Served with Pita Chips & Assorted Flat Breads  
\$6.95 per person*

## Butler Passed Hors D'oeuvres

*Please Choose 6 @ 9.95 per person*

*Tomato Basil Bruschetta*

<i>Teriyaki Steak</i>	<i>Shiitake Mushroom Risotto Ball</i>	<i>Bacon Pineapple Tidbits</i>
<i>Tuscan Focaccia</i>	<i>Caramelized Onion &amp; Pear Crostini</i>	<i>Artichokes Florentine</i>
<i>General Chez Chicken</i>	<i>Spicy Tuna Tartare with Mango Salsa</i>	<i>Fried Chicken Fingers</i>
<i>Fried Fantail Shrimp</i>	<i>Vegetable Tempura, Mandarin Ginger Sauce</i>	<i>Dim Sum with Ginger Sauce</i>
<i>Vegetable Spring Rolls</i>	<i>Thai Chicken in Phyllo Shell</i>	<i>Maryland Crab Cakes</i>
<i>Mini Quiche Lorraine</i>	<i>Seafood Stuffed Mushroom Caps</i>	<i>Italian Meatballs</i>
<i>Cocktail Franks en Chemise</i>	<i>Coconut Macadamia Crusted Chicken</i>	<i>Spanakopita</i>

# Plated Dinner

## Salad

(Please Select One)

**Classic Caesar Salad**  
Fresh Romaine with Garlic Croutons  
& Parmesan Cheese

**Harvest Salad**  
with Sliced Apple, Candied Walnuts,  
Dried Cranberries & Crumbled  
Gorgonzola Cheese

Garden Fresh Fields Greens  
Served with your choice of  
Two Dressings

## Entrée Selections

**\$28.95 per person**

(Please Select Two Entrees)

Sautéed Chicken Francaise  
Citrus Beurre Blanc

16 oz. Signature Prime Rib of Beef  
Herbed Au Jus

Baked Boston Scrod  
Dusted with Citrus-Herb Crumbs

Chicken Marsala  
Sautéed Mushrooms & Marsala Wine

Broiled Sirloin Steak  
Shallot & Merlot Demi-Glace

Stuffed Filet of Sole  
Lemon-Herb Béchamel Sauce

Classical Chicken Piccata  
Artichokes, Capers, & Basil

Traditional Roast Beef  
Bordelaise Sauce

Pan Seared Atlantic Salmon  
Tropical Salsa or Lemon Dill

Bruschetta Chicken  
Diced Tomatoes, Mozzarella,  
& Balsamic Drizzle

Broiled Delmonico Steak  
Peppered Cognac &  
Mushroom Reduction

Filet of Sole Francaise  
Citrus Beurre Blanc

Cape Cod Chicken  
Cranberry-Bread Stuffing

Honey Glazed Ham  
Caramelized Pineapple Slices

Sautéed Haddock  
Lemon Sauce

Traditional Chicken Cordon Bleu  
Ham & Swiss Cheese Stuffing

Glazed Pork Tenderloin  
Spiced Apple Cider Infused Demi- Glace

Poached Filet of Atlantic Salmon  
Grand Marnier Sauce

## Starch

(Please Select One)

Baked Potato with Sour Cream & Chives  
Red Smashed Baked Potato  
Swiss Scalloped Potatoes  
Seasonal Risotto

Garlic Baked Stuffed Potato  
Roasted Red Bliss Potatoes  
Sweet Potato Rosette  
Greek Rice Pilaf

## Vegetable

(Please Select One)

Squash & Tri Pepper Sauté  
Calypso Glazed Carrots  
Acorn Squash Boat (seasonal)  
Green Beans with Julienne Carrots  
Carrots and Sugar Snap Peas  
Cauliflower or Broccoli with Cheddar Cheese  
Stir Fry Vegetables

Haricot Vert  
(additional \$1.50 per person)  
Grilled Summer Vegetables  
(additional \$.95 per person)  
Caramelized Root Vegetables  
(additional \$1.25 person)  
Asparagus with a Carrot Sash  
(additional \$1.50 per person)

## **Coffee**

*Freshly Brewed Chez Josef House Blend Coffee Service of Regular & Decaffeinated Coffee, and Assortment of Herbal Teas*

### ***A-La-Carte Dessert Options***

#### **Chez Josef's Viennese Sweet Table**

***\$9.95 per person***

*A Lavish Display of Superb Dessert Selections From which your guests can choose. An Ice Carving Serves as the Centerpiece for this Memorable Feast.*

#### ***Offerings Include:***

*Assorted Petit Fours, Cakes, Tarts, Filled Turnovers, Italian Pastries, Éclairs, Rum Cakes, A Variety of Homemade Ice Cream Parfaits, Mousse Chantilly, Pineapple Palm Tree with Skewers of Fresh Fruits with Hot Fudge Fondue, Cannoli Station, Dessert Crepes Flambé, Fresh Fruit Cart with Chocolate Dipped Strawberries & Much More*

#### **Ice Cream Sundae Bar**

***\$4.95 per person***

*Our Ice Cream Sundae Buffet is a particular favorite at all festive parties. Your Guests will enjoy filling freshly made Waffle Tulip Baskets with a choice of three flavored Ice Cream, Sorbets and assorted toppings to complete their delicious creation.*

#### **Miscellaneous Comments**

*Place Settings beginning at \$3.00 Each*

*Table Linens beginning at \$10.00 Each*

*Confirm Delivery/ Truck Charge*