

# CHEF BROTHERS CUSTOM CATERING

*We Cater to Your Taste!*

386 ▪ 418-1580

## DINNER BUFFET

### Center Stage

Two Salads  
Two Entrees  
Two Accompaniments

\$20.95  
per person

### Chef's Grand

Three Salads  
Three Entrees  
Two Accompaniments

\$21.95  
per person

~ On Chef's Grand one entrée may be a carved meat ~

### Extravaganza

Three Salads  
Three Entrees and  
One Carved Meat  
Three Accompaniments

\$22.95  
per person

## MAIN ENTRÉE SELECTIONS

### Poultry

Boneless Breast of Chicken Chardonnay  
Boneless Breast of Chicken Sir Lawrence *with Artichokes,  
Sun dried Tomatoes and Pesto in a Goat Cheese Sauce*  
Stuffed Breast of Chicken *with Apple Almond Filling*  
Cache Chicken Breast *with Fontina Cheese and Fresh Sage*  
Breast of Chicken Circle K Ranch  
Breast of Chicken Dijonnaise  
Boneless Breast of Chicken Marsala  
Herb Roasted Chicken Breast  
Honey Mustard Glazed Chicken Breast  
Santa Fe Breast of Chicken *with Jack Cheese Sauce*  
Italian Breast of Chicken  
*with Tomatoes, Red and Green Peppers and Onions*  
Breast of Chicken Key Lime  
Roasted Turkey *with Stuffing*  
Turkey Medallions Marsala  
Turkey Medallions Alfredo

### Beef and Pork

Roast Sirloin of Beef *with Demi-Glace  
and Sautéed Mushrooms*  
Sirloin Rouladen *with Wild Mushroom & Spinach Filling*  
Stuffed Sirloin Dijonnaise  
Sirloin of Beef Kabobs  
Beef Sirloin Medallions *with Wild Mushrooms Ragout  
Beef with Burgundy Wine Sauce*  
London Broil *with Wild Mushrooms*  
Roasted Prime Rib of Beef ~ add \$1.50/per person  
Roasted Tenderloin of Beef ~ add \$1.50/per person  
Pork Medallions Teriyaki  
Roasted Loin of Pork Lyonnaise  
Pork Loin *with Wild Mushroom Stuffing*  
Sugar-cured Virginia Ham *with Honey Mustard Glace*  
Barbequed Pork Ribs

### Seafood

Grilled Salmon  
*with Red Bean, Peach, Pineapple and Mango Salsa*  
Poached Salmon *with Cucumber Dill Sauce*  
Baked Grouper Amandine  
Baked Grouper *with a Granola and Honey Topping*  
Stuffed Flounder Florentine  
Grilled Seared Fish Kabobs Teriyaki  
Grilled Swordfish Steaks *with Fruit Glace*  
Fried Coconut Shrimp  
Shrimp, Scallop and Crab Lo Mein

### Specialties

Chicken, Shrimp and Sausage Jambalaya  
Four Cheese Penne Pasta  
Cheese Stuffed Shells *with Marinara Sauce*  
Three Meat Lasagna  
Vegetarian Lasagna  
Mushroom, Spinach and Chicken Lasagna  
Penne Pasta Primavera  
Egg Plant Rollatini *with Marinara Sauce*  
Stuffed Shells *with Ground Beef and Sausage*

### Carved Meats

Cajun Turkey Breast ♦ Roast Sirloin of Beef ♦ Roasted Turkey Breast  
Sugar-cured Ham ♦ Roasted Lemon Pepper Pork Loin  
Prime Rib of Beef ~ add \$1.00/pp ♦ Seared Tenderloin ~ add \$1.00/pp ♦ Seared Sirloin of Beef ~ add \$0.50/pp

Dinner Buffets include: Salad, Sides, Rolls and Butter, Chef's Dessert Selection, Iced Tea and Coffee

*There is a delivery fee of \$40.00. Wait staff service is available at \$18.00 per hour. An additional Florida Sales Tax as applicable will be added to the price. If the tax is exempt, a copy of your tax-exempt certificate will be needed for our files.*

*Please refer to our policy and guideline sheet for all other pricing details. There is a minimum order of 15 people for local delivery.*