

# PRIVATE ENTERTAINING

Create an unforgettable experience for you and your guests by hosting a private event with  
Chez Alice Catering Company.

We take pride in our careful attention to detail along with delicious menus and professional service for which we are well known for. Indulge with handcrafted cuisine for your next special celebration.

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# Sample Brunch Menu

## Stations

### ***Omelet Bar with Made to Order Omelets and Scrambles***

Goat cheese, provolone, cheddar, Swiss,  
Teardrop tomatoes, Roasted Red peppers, red Bermuda onion,  
Jalapeno peppers, scallion, avocados  
Bacon, honey glazed ham, sour cream, salsa, ketchup

### ***Salmon Station***

Wild Smoked Salmon Platter with Red Onion, Tomatoes, Cucumbers, Capers, and Cream Cheese served with assorted whole grain breakfast breads and bagels

### ***Pancake Station***

Choice of Plain, Buttermilk-Oat Pancakes or Orange Berry Ricotta Pancakes served with Berkshire Maple Syrup and Fresh Whipped Cream

## Sides

Brown Sugar Bacon  
Roasted Breakfast Potatoes  
Seasonal Fruit Salad  
Assorted Muffins  
Assorted French Croissants & Scones with Jams

### ***Coffee/Tea/Decaf***

# Sample Tea Menu

## **1<sup>st</sup> Course**

Baby Greens with Mandarin Oranges, Raspberries, Kiwi's served with Pear Vinaigrette

## **2<sup>nd</sup> Course**

Wild Mushroom Soup with Roasted Fennel & Macadamia Nuts

## **3<sup>rd</sup> Course**

Tea Sandwiches:

Smoked Salmon & Capers, Chicken-Mandarin Orange,  
Cucumber & Dill, Sundried Tomato & Basil, Egg & Sprout,  
Watercress radish & goat cheese

## **4<sup>th</sup> Course**

Scones, Blueberry & Apricot with Clotted Cream & Strawberry Jam

## **5<sup>th</sup> Course**

Assorted Macarons, Chocolate Covered Strawberries

Tea: Earl Gray, Lemongrass, & Mint

## Sample Lunch or Dinner Menu

### Choose One Salad

Baby Spinach with Gorgonzola, Pear, Toasted Almonds, Coconut and Raspberry Vinaigrette  
Baby Mesclun with Raspberries, Kiwi, Mandarin Oranges and Pear Vinaigrette  
Garden Salad served with Balsamic Vinaigrette  
Greek Salad  
Traditional Caesar Salad  
Feta-Zucchini Salad with Zucchini & Yellow Squash Julienne, Cherry Tomatoes, Olives, Red Onions and French Feta  
Caprese Salad

### Choose Three Entrées

Grilled Salmon with Artichokes, Roasted Tomatoes and Baby Fennel drizzled with Extra Virgin Olive Oil  
Grilled Salmon with Dill Vinaigrette  
Pineapple-Soy Glazed Salmon  
Tilapia Almondine  
Herb Roasted Chicken Breast with Thyme-Infused Jus  
Chicken with Pineapple Mango Salsa  
Chicken Francese  
Wild Mushroom Ravioli with Truffle Cream  
Eggplant Rollatini  
Torta Rustica

### Choose One Veggie

Haricot verts with slivered carrots  
Roasted root vegetables  
Grilled vegetables  
Roasted asparagus & shitake mushrooms

### Choose One Starch

Orzo with Caramelized Leeks and Wild Woodland Mushrooms  
Pasta Putanesca  
Penne & Vegetables  
Penne ala Vodka  
Wild Rice & Cranberries  
Wild Rice & Wild Mushrooms  
Basil Hinted Mashed Potatoes  
Garlic Mashed Potatoes  
Red C-Bliss Potatoes With Rosemary  
Vermont Maple Glazed Sweet Potatoes

**Dessert Buffet** with Tarts, Pies and mini sweets, Fresh brewed coffee, decaffeinated coffee, teas & iced tea

## HORS D'OEUVRES

The following hors d'oeuvres and platters can be custom designed for your entertainment. Our catering team will be happy to put together a proposal for your full-service event.

### From The Sea: Grilled Shrimp

- Traditional Shrimp Cocktail
- Spicy Shrimp & Snow Peas
- Smoked Salmon Canapé
- Bacon Wrapped Scallops
- Mini Lump Crab Cakes
- Lobster Roll

### Chicken:

- Spiedie Chicken Skewer
- Sesame Chicken Skewer
- Thai Chicken Skewer
- Chicken Duxelle
- Chicken Waldorf Cup

### Beef, Lamb, Pork:

- Ginger Soy Marinated Sirloin Tip
- Beef Wellington Bites
- Filet Tenderloin Canapé
- Herbed Baby Lamb Chops
- Bacon Wrapped Date
- Sausage Stuffed Mushrooms
- Ham & Swiss Sliders
- Asian Style Pork Bun
- Seven Spiced Roast Pork Croustades

Vegetarian: Chez Alice homemade Tomato Jam & Goat Cheese Canapés  
C-Bliss Potato with Horseradish Cream & Chives  
Brie & Apricot Tartlet  
Brie & Strawberry Tartlet  
Brie & Raspberry Tartlet  
Fresh Fig with Montrachet **(August & September only)**  
Avocado Mousse in a Phyllo Cup topped with Parmesan Cheese  
Vegetable Dumplings with Soy Ginger Sauce  
Crispy Potato Pancakes with Cinnamon Cream & Apples  
Chez Alice Deviled Eggs- traditional, Caviar, chive, avocado, Bacon, etc.  
Traditional Bruschetta  
Spinach & Cheese Phyllo Triangles  
Lasagna Stuffed Mushrooms  
Risotto Balls with honey jalapeño dip  
Mac & Cheese Bites  
Mozzarella & Basil Cup  
Tomato, Mozzarella & Basil Skewers drizzled with Reduced Balsamic  
Baked Brie, Dried Cranberry & Walnut Cups  
Summer vegetable pancakes with basil chive cream

## **Chez Alice Catering Company Platters, Displays & Dips**

Italian Antipasto: An emperor's display of great Italian provolone & mozzarella cheeses, soppressata, salami, prosciutto, olives, aromatic artichokes, and roasted peppers

Deli Platter: Assorted: Ham, roast beef, turkey, and American cheese

Vegetarian: Assorted cheeses, roasted peppers, tomatoes, cucumbers, and bruschetta

Fixings: Lettuce, tomatoes, onions, peppers, olives, mayonnaise, and mustard

Cheese & Fruit: A beautiful presentation of our international cheeses, grapes, and seasonal berries served with crackers and toasted baguettes

Unique Cheese Platter: Made in the USA: Vermont, Wisconsin, California, etc.

From France: Bucheron, Roquefort, etc. with nuts & dried fruits

European Touch: Italy, France, Spain, etc.

Brie Tray: Mild, medium, intense

Middle Eastern: A unique arrangement of classic Middle Eastern hummus, tabbouleh, baba ghanouj, feta cheese, olives, spanakopita, stuffed grape leaves and grilled pita bread

Crudit : Fresh vegetables served with Chez Alice gourmet hummus and our signature artichoke dip

Fruit Platter: Sliced fruits served with organic vanilla yogurt and honey dipping sauce

Five Layer Greek Dip: Classic Middle Eastern hummus, tabbouleh, feta cheese, olives, and tomatoes

Guacamole Platter: Layers of fresh cilantro, guacamole, diced tomatoes, red Bermuda onions, grated cheeses, sour cream, hot red peppers, and lime juice served with tortilla chips

Crab & Artichoke Dip: Jumbo lump crab, artichoke hearts, herbs and lemon

Sushi Platter

Tuna, Salmon, Red Snapper, Yellow Tail, Shrimp, Scallop, Crab, Salmon Roe

Eel, Squid, Mackerel, Conch, California Roll, Tuna Roll

Chez Alice Signature Artichoke Dip: Artichoke hearts blended with Chez Alice secret ingredients