

## CORPORATE SERVICES

We take pride in using fresh, high quality seasonal ingredients, allowing us to provide delicious, handcrafted food.

Our services range from in-office luncheons, grand openings, picnics, team building and holiday celebrations. Chez Alice Catering Company's experienced team will handle every aspect of your event, including location planning, tenting and rentals, menu design and more, for events ranging from 50 to 2,000 guests

We hope you will find these sample menu a useful guide when planning your next corporate event.

Chez Alice Catering Company has provided the Princeton area with quality food offerings since 1991 and will continue to provide delicious food and professional service. We take special care to use only the freshest and local ingredients whenever possible. Please feel free to call our catering staff to help guide you with your event planning.

To ensure proper ordering and quality standards for our customers, catering requests should be made at least 48 business hours prior to your delivery. We may be able to accommodate orders with 24-hours' notice.

Delivery services are Monday – Friday from 8 am - 5 pm. We offer full catered day and evening events with professional and friendly staff.

We do require a \$150 food minimum for delivery, delivery staff will not remain at the location for a drop off order. We generally deliver to the reception area of your office unless previous arrangements have been made. If you require a set up style service please request this at the time you place your order. For companies outside the Princeton area please call for delivery rates and minimums.

Service ware and rental items: We offer a few options for disposable ware, prices vary depending on the style of the plate and the amount required.

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## Breakfast choices

### Continental breakfast

Baked pastry basket (mini muffins, and mini cinnamon bun)

Seasonal sliced fruits

Juices (orange, apple, cranberry)

### Healthy Beginnings

Individual of muesli with dried fruit and walnuts

Vanilla yogurt and organic granola

Mini muffins

Seasonal sliced fruit

Juices (orange, apple, cranberry)

### American breakfast

Cage-free scrambled eggs with fine herbs

Oven-roasted Yukon Gold potatoes, roasted peppers and red onion

Brown sugar smoked bacon and maple sausage

Mini bagels with cream cheese

Seasonal sliced fruit

Juices (orange, apple, cranberry)

### Lox and Bagels

Mini NY-style bagels

Smoked salmon

Egg salad

Seasonal sliced fruit

Capers, minced red onions, minced heirloom tomatoes, chopped eggs, lemon wedges

Cream cheeses (plain, chive)

Juices (orange, apple, cranberry)

### Additional Options

Yogurt Parfaits Yogurt served with seasonal fruit, granola and New Jersey Pure honey

Mini NY-Style Bagels cream cheeses (plain, chive, salmon)

Whole Fruit Bananas, apples, oranges, pear and chef's choice

Individual Fruit Yogurts Regular or Greek-style yogurt

Spinach and Leek Quiche

# SANDWICHES & SALADS

## Cold Buffet

### Assorted Sandwiches include:

- Roasted turkey, lettuce, granny smith apple, French brie cheese with cinnamon raisin mayo-baguette
- Roasted chicken breast, romaine lettuce, parmesan, tomato with Caesar dressing-ciabatta roll
- White albacore tuna salad, lettuce and tomato-wrap
- Chez Alice tarragon chicken salad, lettuce and tomato-wrap
- Roasted rare beef, Gruyere, baby spinach & tomato with parmesan horseradish spread-multi grain
- Hummus, lettuce, tomato, red onions, cucumbers and shredded carrots-wrap
- Mozzarella, Tomato, Reduced Balsamic on Everything Bagel

### Choose one:

- Cucumber, feta, tomatoes, red onion, black olives, fresh greens with balsamic vinaigrette
- Winter Kale Salad: with dried cranberries, toasted pecans, shaved parmesan and pear vinaigrette.
- Roasted Butternut Squash Winter Salad: with Kale, Quinoa and cranberry dressing.
- Roasted Beet Salad: with goat cheese, avocado, red onion, walnuts and raspberry vinaigrette.
- Kale Caesar Pasta Salad with radishes and shaved parmesan
- Tomatoes & mozzarella Baby spinach salad with gorgonzola, pear, toasted almonds and coconut, raspberry vinaigrette
- Baby mesclun salad raspberries, kiwis, and mandarin oranges served with our pear vinaigrette
- Feta zucchini salad: Zucchini/yellow squash, cherry tomatoes, olives, red Bermuda onions, and French feta cheese
- Chez Alice coleslaw with garbanzo beans, carrots, zucchini, cilantro, basil and horseradish sauce  
Winter wheatberrie
- Garden salad Greek salad Traditional Caesar salad

### Choose two:

- Bruschetta Pasta Salad.
- Pesto Pasta with sundried tomatoes and roasted asparagus
- Orzo with grape tomatoes, feta & basil
- Pasta Puttanesca
- Saint Tropez Pasta Salad: farfalle with asparagus, sundried tomatoes, & goat cheese □ Sesame noodles
- Penne & vegetables
- Orzo with dill and grape tomatoes

Bottled water

Assorted Cookies

Disposable products

# BUFFETS

items will be delivered in oven-safe pans, hot and ready to serve. Great for either your lunch or dinner event.

## Hot Buffet

Slow roasted turkey breast in gravy

Mashed Potatoes

Penne with roasted garlic, wilted spinach, roasted grape tomatoes

Steamed Broccoli with garlic gloves, toasted almonds

Roasted Beet Salad, Mandarin oranges, red onion, avocado served with raspberry vinaigrette Brownies & Blondies

Bottled water

Disposable products

## Italian Style Buffet

Chicken Parmesan with marinara sauce and melted mozzarella

Eggplant Rolatini

Baked Ziti

Sautéed broccoli rabe with imported olives, garlic and red chili flakes

Arugula Salad & Shaved Parmesan served with lemon balsamic vinaigrette

Mini Cannoli's

Bottled water

Disposable products

## Comfort Food Options:

Mac and cheese with broccoli

Meatloaf with Gravy

Mashed Potatoes

Haricots Verts & Slivered Carrots

Veggie Lasagna

Beef Stew

Double Crusted Chicken Pot Pie

Baked Ziti

French Onion Soup Casserole

Pasta Puttanesca

Eggplant Parmigiana

Hearty Beef Chili

**Full Options:**

Roast beef julienne tossed with whole grain mustard, peppers, tomatoes, and onions

Meat lasagna

Beef bourguignon

Beef stew

Seared pork loin stuffed with fig & apple chutney

Chicken Marsala with wild mushrooms

Chicken Francese

Chicken with papaya mango salsa

Sesame chicken

Chicken Provençale

Chicken Duxelle

Spiedie chicken

Chicken lemon-lime tossed with whole grain mustard, peppers, tomatoes, onions, lemons  
& rice vinegar

Chicken with asparagus & mushrooms

Chicken or turkey pot pie

Garlic chicken cassoulet

Chicken stuffed with challah & dried cranberry stuffing

White bean chicken chili

Pineapple-soy glazed salmon with fresh chives

Broiled Mahi Mahi with herbed lemon butter

Seared swordfish with cilantro-lime butter

Salmon en croute

Tilapia Almondine

Grilled salmon served with a dill vinaigrette or tomato concasses

Traditional Spanish paella

Poached salmon with dill cucumber sauce

Jambalaya

Eggplant parmigiana

Eggplant rollatini

Torta rustica

Vegetable lasagna

Tofu & Grilled vegetables

Two bean chili

Sweet potato chili

Haricot verts with slivered carrots  
Roasted root vegetables  
Ginger baby carrots  
Grilled vegetables Provençale  
Roasted asparagus & shiitake mushrooms  
Julienned vegetables  
Grilled vegetable stack  
Roasted corn & red peppers

Wild rice & cranberries  
Wild rice & wild mushrooms  
Risotto with truffle oil  
Rice pilaf

Orzo with caramelized leeks and wild woodland mushrooms  
Lemon Orzo with Asparagus & Tomatoes  
Orzo Chickpea Salad  
Pasta Puttanesca  
Saint Tropez Pasta Salad: farfalle with asparagus, sundried tomatoes, & goat cheese  
Sesame noodles  
Cavatelli pasta  
Cheese tortellini pasta salad  
Penne & vegetables  
Shrimp & smoked salmon farfalle  
Traditional Mac & Cheese  
Orzo with dill and grape tomatoes  
Penne in pink vodka sauce

Gratin dauphinois  
Garlic mashed potatoes  
Basil-hinted mashed potatoes  
Sweet potato dauphinois  
Red c-bliss potatoes with rosemary  
Roasted potatoes  
Whole roasted red & white potatoes  
Sweet potato casserole with pecans and marshmallows  
Sweet potato puree with bananas and buttered pecans  
Vermont maple mashed sweet potatoes Potato  
latkes

# BBQS & PICNICS

## CHEZ ALICE Sample BBQ Menus

### Package #1

Hot dog with bun, 100% beef  
Hamburger with bun, 100% beef, All condiments included  
Chicken Brochettes with Fresh Vegetables  
Red C-Bliss Potato Salad, Feta Zucchini Salad  
Watermelon

### Package #2

Baby Back Ribs, Marinated in our Secret Sauce  
Lamb Brochettes with a Yogurt Cucumber Sauce  
Chicken Brochettes with Fresh Vegetables  
Cheese Tortellini Salad, Potato Salad, Baked Beans  
Fruit Brochettes

### Package #3

Chicken Brochettes with Fresh Vegetables  
Shrimp Brochettes with Cherry Tomatoes  
Seafood Brochettes - Fresh Swordfish or Tuna  
Filet Mignon Brochettes Marinated in Red Wine and Fresh Herbs  
C-Bliss Potato Salad, New England Baked Beans  
Garden Salad with French Feta  
Watermelon Basket

### Package #4

Baby Back Ribs, Marinated in our Secret Sauce  
BBQ Chicken, ¼ Chicken with Homemade BBQ Sauce  
Seafood Brochettes - Fresh Swordfish or Tuna  
St. Tropez Pasta, Potato Salad

## CLAM BAKE

Clams, Crab Claws, Cray Fish & Mussels, Served with Drawn Butter & Fresh Lemon Corn on the Cob, New England Baked Beans

LOBSTER BAKE AVAILABLE

PIG ROAST AVAILABLE