

# Chez Alice Catering Company

## To Go Menu

Please pre-order 24 hours in advance, some items require 48 hours.

### Chez Alice Catering Company Hors D'oeuvres

Individually Priced, Minimum 18

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 **(full service only)**  
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



# Chez Alice Catering Company Full Service Stations

## Carving Station

Flank Steak served with Rolls & Horseradish Sauce  
Filet Tenderloin with Rolls & Horseradish Sauce  
Turkey with Turkey Gravy & Cranberry Relish

## Pizza Station

Assorted Flatbread Pizzas Made Fresh From The Oven  
Mixture of Cheddar, Monterey Jack & Mozzarella cheeses  
Toppings: Sausage, Pepperoni, Anchovies, Peppers, Tomatoes, Artichoke Hearts, Chives,  
Cilantro, Eggplant, Garlic, Green Chilies, Bell Peppers, Jalapeno Peppers, Mushrooms, Olives,  
Onions, Capers, Shredded Basil, Olive Oil

## Mini Buns Bar with the Works

Beef Sliders  
Kosher Beef Hot Dogs  
Lobster Rolls  
Braised Pork Sliders

## Southwestern Station

Build Your Own Fajitas: Marinated Chicken & Beef with Sautéed Onions, Peppers,  
Pico De Gallo, Sour Cream, Guacamole, Pineapple-Mango Salsa  
With A Variety of Chili (Mild To Hot), Shredded Cheeses,  
Salsa & Tortilla Chips

## Moo- Shu Station

Build your own Moo-Shu: Pork, Chicken, Baby Shrimp. Bean Sprouts, Scallions, Broccoli & a  
Variety of Oriental Vegetables

## Crab & Shrimp Martini Station

Jumbo Shrimp & Lump Crabmeat in Martini Glasses each served with cocktail & horseradish sauce

## Raw Bar

Chilled Little Neck Clams, Maryland Oysters, Shrimp & Crab Claws

## Pasta Station

Tortellini, Penne & Farfalle with Alfredo, ala Vodka, Marinara, Pesto Sauces  
with Assorted Vegetables, Fresh Parmesan Cheese, Chicken

#### Potato Martini Bar

Yukon Gold, Louisiana Sweet Potato & Purple Peruvian Potatoes

Garnishes Include: Mini Marshmallows, Bacon Bits, Chive Butter, Roasted Garlic Sour Cream, Tomatoes, Scallions, Dried Cranberries, Grated Romano Cheese

#### Mac & Cheese Station

Three Cheese, Cheddar

Mix-Ins: Bacon, Ham, Chicken, Peas, Jalapeños, Mushrooms, Diced Tomatoes, Broccoli, Green Onions, Red Onion

Condiments: Ketchup, Hot Sauce, Sriracha

Lobster, Crab or Shrimp additional

#### Salad Bar

Mixed Greens, Spinach, Romaine

Toppings: Onions, Olives, Mushrooms, Tomatoes, Peppers, Grated Cheese, Bacon Bits, Carrots, Artichokes, Cucumbers, Chick Peas, Croutons

Meat: Chicken or Shrimp

Dressings *Choice of 3*: Balsamic, Spicy Mexican, Caesar, Bleu Cheese, Ranch, Pear Vinaigrette, Raspberry Vinaigrette

## Chez Alice Catering Company Entrée Choices

- Beef:
- Tenderloin steak with bordelaise or horseradish drizzle
  - Beef wellington
  - Filet tenderloin
  - Grilled flank steak & corn relish
  - Roast beef julienne tossed with whole grain mustard, peppers, tomatoes, and onions
  - Meat lasagna
  - Beef bourguignon
  - Beef stew
  - Herbed slow roasted beef with port demi-glace and grain mustard horseradish sauce
  - (minimum 50 people)**
  - Filet mignon with choice of three peppercorn sauce or fresh horseradish sauce
- Lamb and  
Pork:
- Seared pork loin stuffed with fig & apple chutney
  - BBQ ribs
  - Lamb roast with traditional mint jelly
  - Rosemary rack of lamb
  - New Zealand baby rack of lamb
  - Leg of lamb with rosemary, garlic, and mustard
  - Braised pork shoulder
- Chicken:
- 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
  - Fried chicken
  - White bean chicken chili

From the Sea: Pineapple-soy glazed salmon with fresh chives  
Broiled Mahi Mahi with herbed lemon butter  
Seared swordfish with cilantro-lime butter  
Salmon en croute  
Chilean sea bass with papaya mango salsa  
Tilapia Almondine  
Grilled salmon served with a dill vinaigrette or tomato concasses  
Traditional Spanish paella  
Poached salmon with dill cucumber sauce  
Jambalaya

Vegetarian: Eggplant parmigiana  
Eggplant rollatini  
Torta rustica  
Vegetable lasagna  
Tofu & Grilled vegetables  
Two bean chili  
Sweet potato chili  
Beet Salad

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

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



Pasta: 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

Potatoes: Gratin dauphinois  
Garlic mashed potatoes  
Basil-hinted mashed potatoes  
Sweet potato dauphinois  
Red 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

Soups: Chez Alice signature carrot ginger  
Roasted asparagus & yellow pepper  
Traditional matzo ball  
Thai pumpkin  
Butternut squash with granny smith apples & bacon  
Cream of mushroom  
Spicy gazpacho  
Chilled cantaloupe  
Beef barley  
Root vegetable  
New England clam chowder  
Classic Tomato  
Chicken & wild rice  
Lobster bisque  
And more!

Salad: Garden salad  
Greek salad  
Traditional Caesar salad  
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 salad with dried fruits, nuts, oranges and honey  
Salad Niçoise: pan seared yellow fin tuna with tomatoes, haricots verts, tri-color peppers, red onions, olives, hard boiled eggs, red c-bliss potatoes in a grain mustard lemon vinaigrette

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