

Chez Alice Catering Company

www.chezalicecatering.com

Plated Dinner

Your reception begins with a selection of fresh handmade hors d'oeuvres. Following your cocktail hour your guests will be invited to find their places at a beautifully decorated table, where they will be served an impeccable meal. Everyone will celebrate your special event with the assurance of your seasoned and professional staff.

Hors D'oeuvres, Passed

*Smoked Salmon Canapés
Brie & Apricot Tartlets
Spicy Shrimp & Snow Peas
Bacon Wrapped Date
Tomato Jam & Goat Cheese Canapés
Mozzarella, Grape Tomato & Basil Skewer
Thai Chicken Skewer
Sausage Stuffed Mushroom*

Stationary

Potato Martini Bar

*Yukon gold, Louisiana sweet & purple Peruvian potatoes
Garnishes include: mini marshmallows, bacon bites, chive butter, and Vermont maple butter, toasted garlic sour cream, tomatoes, scallions, dried cranberries, and grated Romano cheese*

Sit Down Dinner

First Course: Baby Green Salad with Mandarin Oranges & Raspberries served with Pear Vinaigrette

Main Course

*Filet Mignon with Horseradish Sauce
Or
Stuffed Chicken with Challah & Dried Cranberry Stuffing
Or
Grilled Salmon with Tomato & Onion Concasses
Or
Torta Rustica - layers of vegetables with cheeses, pesto & marinara*

All served with

*Wild Rice with Dried Cranberries, Roasted Asparagus & Wild Mushrooms
Coffee Service & Dessert
Coffee, Tea, and Decaffeinated Coffee
Chez Alice Signature Wedding Cake*

Buffet Style Dinner

Your guests will enjoy a selection of delicious hors d'oeuvres and then be served a sumptuous buffet of your favorite foods, pleasing all pallets. The evening will finish with everyone enjoying our Signature wedding cake and coffee.

Hors D'oeuvres

Passed

*Bacon Wrapped Scallops
C-Bliss Potato with Horseradish Cream
Grilled Shrimp
Traditional Bruschetta
Vegetable Dumpling
Chez Alice Deviled Eggs
Tomato Soup Shooter with Grilled Cheese garnish
Smoked Salmon Canape*

Stationary

Masterpiece Display

Classic Middle Eastern hummus, baba ghanouj, tabbouleh, stuffed grape leaves, spanakopita, feta cheese, olives, and grilled pita breads combined with international cheeses, grapes, seasonal berries, roasted red peppers, breads, and crackers.

Buffet

*Chicken Francese
Eggplant Rollatini
Grilled Salmon with dill vinaigrette
Haricots Verts & Slivered Carrots
Baby Spinach Salad with pears, gorgonzola, toasted coconut & slivered almonds with
Raspberry Vinaigrette*

Dessert

*Coffee, Tea, and Decaffeinated Coffee
Chez Alice Signature Wedding Cake*

Station Style Dinner

Your guests will enjoy delicious hors d'oeuvre and a variety of stations in a casual atmosphere. Informal seating will allow family and friends to mingle throughout the day, enjoying flavorful foods and five-star service.

Hors D'oeuvres

Passed

Spicy Shrimp Wrapped in Snow Peas with Sesame Seeds

Beef Wellington Bites

Thai Chicken Skewers

Apricot & Brie Tartlets

Stationary - Middle Eastern Display

unique arrangement of classic middle eastern hummus, tabbouleh, baba ghanouj, feta cheeses, olives, spanakopita, stuffed grape leaves and pita breads

Dinner Stations

Station #1

Chicken Stuffed with Challah & Dried Cranberries

Wild Rice with Dried Cranberries

Roasted Asparagus & Wild Mushrooms

Station #2

Seared Pork Loin with Fig & Apple Chutney

Garlic Mashed Potatoes

Roasted Root Vegetables

Station #3

Eggplant Rollatini

Baby Green Salad with Mandarin Oranges, Raspberries & Pear Vinaigrette

Basket of Rolls with Butter

Dessert

Coffee, Tea, and Decaffeinated Coffee

Chez Alice Signature Wedding Cake

Never-Ending Cocktail Hour

Your guests will enjoy delicious never ending hors d'oeuvres and a variety of stations, allowing family and friends to mingle throughout the day, enjoying a casual food filled enjoyment.

Hors D'oeuvres Round 1

Passed

*Smoked Salmon Canape
Vegetable Dumplings with Soy Ginger Dipping Sauce
Thai Chicken Skewer
Tomato Jam & Goat Cheese Canape
Filet Tenderloin Canape*

Stationary

Masterpiece Display

Classic Middle Eastern hummus, baba ghanouj, tabbouleh, stuffed grape leaves, spanakopita, feta cheese, olives, and grilled pita bread combined with international cheeses, grapes, seasonal berries, and crackers

Hors D'oeuvres Round 2

Passed

*Seared Sea Scallop with Champagne Vinaigrette
C-bliss potato with horseradish cream & chives
Traditional Bruschetta
Dried Cranberry & Challah Stuffed Mushroom
Chilled Gazpacho Soup Shooters*

Stationary

*Filet Tenderloin Carving Station
Served with horseradish cream & rolls with butter
Mixed green salad with gorgonzola, pears, slivered almonds, toasted coconut with pear vinaigrette*

Dessert Round

*Coffee, Tea, and Decaffeinated Coffee
Chez Alice Signature Wedding Cake*