

3.52% Sales Fee applies to all contracts. Fee waived for all cash or check payments.



A Chef's Touch Catering Service



We are a full serviced catering company that strives for excellence. We do all types of social events, which include breakfast, lunch, and dinners, cocktail and party buffets. We always use fresh ingredients. As specialists in off-site catering, we can accommodate any size and type of event; our wide selection of homemade specialty menus can be tailored to fit anyone's special diet restrictions and budgets. If you're looking for creative cuisine, exquisite presentation and exceptional service then you've come to the right place. We offer a wide variety of food that is always perfect in every detail. It's your special event, so don't settle for less.

We pride ourselves in offering gracious, honest, and reliable service. Whether you are planning an intimate gathering or a lavish affair, we will help you create an event that will delight your guests and exceed your expectations. We have a simple food philosophy. We think in terms of seasons. We think that if you cook fresh, with the best and most seasonal products, letting the ingredients speak for themselves, the end result will be amazingly flavorful and naturally healthy.

We would love to have the opportunity to sit down with you and discuss your event. I will work with you from the beginning to the end. We cover all areas of Brevard County including the Vero Beach Area & the Daytona Area, as well as Orlando, Grant, Vero Beach and more. We have great pricing & superior service. Give us a call or send us an email. We look forward to serving you.

Thank you,

Robert Boyd and Chef Kati Marosites

A Chef's Touch Catering Service
321-638-0022

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Warm Hors D' Oeuvres

Pan Seared Crab Cakes

Drizzled with a Remoulade Sauce

Stuffed Cremini Mushroom Caps

Choice of a Sausage, Crab Meat or Classic Parmesan Stuffing

Pork, Chicken, or Vegetable Pot Stickers

with Teriyaki Dipping Sauce

***Bacon Wrapped Scallops**

***Petit Beef Wellington Bites**

Garlic Breaded Shrimp

Buffalo Bleu Cheese Meatballs, Swedish Meatballs, Teriyaki Glazed Meatballs

Duck Spring Rolls

with Plum Sauce

Beef Satay

with Peanut Sauce

Hawaiian Chicken Skewers

Displayed Appetizers

Seasonal Fruit Platter

Deluxe Vegetable Platter

Assorted Fruit and Cheese platter

Trio of Dips

Choice of: Hummus (Traditional, Garlic, Roasted Red Pepper, or Harissa),

Spinach Artichoke dip, or French Onion Dip

with an assortment of artisan crackers.

Charcuterie Display *Special Pricing Applies

Crostini's Hors D' Oeuvres

Thinly Sliced Toasted and Seasoned Baguette with:

- *Fresh Baby Brie, Honey & Fresh Berries* •
- *Baby Brie with Roasted Apples & Pecans, Drizzled with a Salty Carmel Sauce* •
- *Goat Cheese, Roasted Cranberries with Local Honey* •
- *Traditional Bruschetta Sprinkled with Aged Parmesan Cheese* •
- *Goat Cheese, Sautéed Spinach, Garlic & Sundried Tomatoes* •
- *Spicy Shrimp, Green Onions & Cream Cheese* •
- *Hickory Smoked Bacon, Caramelized Onions, Garlic & Cream Cheese* •

Robert Boyd 607 Florida Ave Cocoa, FL 32922 (321) 638-0022:

Website: www.achefstouch.com

email: info@achefstouch.com

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Cold Hors D' Oeuvres

Traditional Deviled Eggs or Southern Style with Smoked Cherrywood Bacon and Shrimp

Smoked Turkey Pinwheels

with sliced turkey, chipotle ranch, bacon, cheddar cheese, and green onions.

OR

with sliced turkey, mixed green baby lettuce, raspberries, honey, and brie.

Ham Pinwheels

with sliced ham, Swiss cheese, pesto, and arugula.

Vegetable Crudit  Shooters

with buttermilk peppercorn ranch or hummus.

Shrimp Cocktail Shooter

***Smoked salmon on a crisp bread cracker**

Topped with a lemon-dill crema

Baby Heirloom Tomato, Buffalo Mozzarella, Locally Grown Basil on a skewer

Topped with aged balsamic reduction.

Tuna Tartare on a Crispy Lotus Root Chip

Topped with avocado wasabi aioli

***Antipasto Skewers**

Chicken salad in a tartlet shell

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Green Salads

Classic Caesar Salad

Chopped Romaine Hearts tossed with a Roman Style Caesar Dressing, Garlic Croutons and Shredded Parmesan

Traditional House Salad

Fresh Mixed Green baby lettuce, Goat cheese crumbles, Roasted red pepper, croutons, and candied pecans with a red wine vinaigrette

Fresh Berry Salad

Seasonal Berries, Baby spinach, Candied walnuts, Mixed greens, and Boursin cheese with a Citrus Lime Vinaigrette



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From the Sea Entrees

Grilled or Pan Seared Salmon

With an herb lemon pepper Cajun sauce OR with a citrus beurre blanc, artichokes, and red and yellow peppers

Grilled or pan Seared Mahi-Mahi *Special Pricing Applies

Lightly blackened with a mango melon sauce

Mediterranean Grouper *Special Pricing Applies

With caramelized onions, Kalamata olives, sundried tomatoes, and a creamy butter sauce

Chef's Signature Bayou Jambalaya

Shrimp Scampi

***Chilean Sea Bass**

**When Available *Market Pricing May Influence Cost of this Selection*

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From the Land Entrees

Tenderloin Beef Tips

In a Cabernet Mushroom Sauce

Braised Beef Short Ribs

Skirt Steak

with a chimichurri Sauce

***Marinated & Grilled Thin Sliced Flank Steak**

Served with a Gorgonzola Cheese sauce

***Slow Roasted Pork loin**

Topped with a honey garlic demi-glace

Roasted Pork Tenderloin

With a mojo apple demi-glace

Pernil

a slow-roasted marinated Puerto Rican influenced pork.

Parmesan Chicken Breasts

Stuffed Chicken Breasts

Stuffed with spinach, sundried tomatoes, Boursin cheese and caramelized onions.

Jerk Chicken with pineapple mango salsa

Chicken Marsala

Chicken Madeira

With mushrooms in a madeira sauce

Chicken Saltimbocca

wrapped with prosciutto and sage, and then marinated in wine

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Carving Station Entrees

Add \$100 per Station Requested (maximum of two items per station)

Honey Ham with a warm Maple Pineapple Sauce

Garlic, Pepper, and Herb Spiced Top Round Beef

Slow Roasted Pork loin with mojo demi-glace OR Chef's signature country apple sauce (*Upgrade to Tenderloin for \$.050 per guest*)

Oven Roasted Turkey with cranberry bacon chutney

***Peppercorn herb Roasted Beef Tenderloin**

***PRIME Rib with Au Jus OR Horseradish Cream Sauce**

**\$2 per guest additional for this selection*

Pastas

Shrimp, Crab, and Lobster Parmesan Pasta

Fettuccini Alfredo

Pasta primavera

Spaghetti and house made meatballs

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Starches

Traditional Mashed Potatoes and Brown Gravy

Garlic Parmesan Mashed Potatoes

Celery Root Yukon hand Smashed potatoes

Trio of Garlic Herb Marbles Potatoes

Red Bliss Potatoes

Au Gratin Potatoes

Rice

Jasmine, Rice Pilaf, Spanish, Coconut Island, Spanish Style, Latin Style with pigeon peas, or Dirty

Four Cheese Macaroni & Cheese

Creamy Wild Mushroom Risotto

Cuban style black beans

Other options available upon request

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Vegetable Choices

Honey Glazed Carrots

Traditional or Garlic Parmesan Grilled Asparagus

Steamed and oven roasted Green Beans with Red Bell Peppers, Onions and finished with Garlic Butter

Green Beans with Mushrooms or traditional Almondine

Key West Vegetables

*Pattypan and Sunburst Squash

Green topper Baby carrots or tricolored carrots

Fire Roasted Corn with Black Bean

Steamed and oven roasted Broccoli Spears with a Creamy Cheddar Cheese Sauce

Braised Brussel Sprouts with Diced Bacon and caramelized onions

Broccoli, Cauliflower & Carrots Sautéed in Garlic Butter

Chefs Signature Collard Greens

Zucchini, squash, and red pepper blend

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Dessert Options

You may choose two of these options at \$5 per guest

- Gourmet Triple Chocolate Mousse Cake*
- Strawberry Mousse Shooters topped with fresh Strawberries
- Chocolate Mousse Shooters with Brownie Topper
 - Signature Gourmet Cookies
 - Mini Assorted Cheese Cake Bites
- Banana Pudding with Wafer and Whipped cream
- Traditional or Blonde Chocolate chip brownies
 - Bourbon Pecan Pie*
 - Coconut Passionfruit Cheesecake*
 - Lemon Raspberry Cheesecake
- Variety Gourmet cakes available upon request*
 - Mini Petit Fours

*All Options must add 7% Sales Tax and Applicable Service Fee
Menu and Pricing Subject to Change*