

Hot Entrées by the Tray half pan; serves 12-15, full pan; serves 24-30

Baked bone-in Chicken \$75, \$115 Chicken or Artichoke French \$75, \$115 Parmesan Crusted Chicken \$75, \$115 Beef Tenderloin w/ caramelized onions & mushrooms \$95, \$145 BBQ Chicken \$75, \$115 Lemon & Herb Grilled Chicken \$75, \$115 BBQ Pulled Pork or Chicken \$75, \$115 Roasted Turkey Breast w/ Rich Gravy \$75, \$115 Meatballs Marinara \$75, \$115 Bolognese Pasta \$75, \$115 Chicken Parmigiano \$75, \$115 Eggplant Parmigiano \$75, \$115 Italian Sausage w/ peppers & onions \$75, \$115 Angus Roast Beef au jus \$75, \$115 Glazed Baked Ham \$75, \$115 Italian Meat Lasagna \$75, \$115 Three Cheese Lasagna \$75, \$115 Seasonal Squash Lasagna w/ Béchamel Sauce \$75, \$115 House made Gnocchi \$95, \$145



Sides by the Tray half pan \$65; serves 12 – 15, full pan \$105; serves 24 – 30

Plain, Garlic or Cheddar Mashed Potatoes **Roasted Tuscan Potatoes** Couscous Salad (hot or cold) **Rice Pilaf** Seasonal Roasted Vegetables (Dec-Mar; root veggies, Apr-June; asparagus or broccoli rob+, Jul-Aug; summer squash, Sept-Nov; brussels sprouts & butternut squash) Grilled Vegetable Au Gratin Green Bean Casserole Italian Style Greens & Beans (add sausage \$10) Penne Broccoli with Oil & Garlic Penne a la Vodka Cream Sauce Pasta w/ Basil Pesto Cream Sauce Bruschetta Pasta Mac and Cheese Pasta w/ Seasonal vegetable Medley & Lemon Wine Butter Sauce Baked Pasta marinara Cauliflower Mac & Cheese Pasta Primavera Plain or Sundried Tomato Alfredo Pasta

Fresh Artisan Dinner/Slider Rolls \$8 per dozen

Mixed Greens Salad w/ ranch, balsamic & croutons; Small bowl serves 10-12 \$65, medium bowl serves 15-20 \$95, large bowl serves 40-50 \$115

TRAY PRICING



LUNCH ENTRÉE SALADS

\$85, serves 14 - 16

Grilled Chicken Caesar

chicken breast, red onion, croutons, parmesan cheese, romaine lettuce, oven roasted garlic dressing

Oriental

chicken, snow peas, honey roasted almonds, orange segments, rice noodles, mixed greens served w/ sweet & sour dressing

Sweet and Salty

chicken breast, craisins feta cheese, candied pecans & mixed greens served w/ sweet vinaigrette dressing

Southwest

pork loin, black beans corn, cheddar cheese, lime ranch dressing

Italian

capicola, salami, ham, provolone cheese crispy polenta croutons, romaine lettuce & balsamic herb vinaigrette

Buffalo Chicken

chicken, celery, carrots, mixed greens & wing sauce/blue cheese mixed dressing

Smokey Blue applewood smoked bacon, diced tomatoes iceberg lettuce, blue cheese dressing



Sandwich/Wrap/Sub Trays choice of two to four sandwiches/wraps/subs serves 10 – 12 \$115



INFO@CHEFSCATER.COM

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