



# CATERING MENUS

Treat your guests to elegance in residential catering.

Your Secret Chefs, Inc. will deliver to your home, office, or other location.

We offer the finest in both personal service and cuisine.

## BREAKFAST BUFFET'S

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All breakfast buffets include disposable buffet utensils, plates, napkins and silverware.

### **Continental Breakfast Buffet**

**\$7.95/person**

(Minimum of 20 people)

Coffee Cake  
Fresh Seasonal Fruit  
Assorted Bagels & Muffins & Danishes  
Butter, Cream Cheese & Assorted Preserves  
Assorted bottled juices

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### **Continental Executive Breakfast Buffet**

**\$12.95/person**

(Minimum of 20 people)

Egg Casserole with Sausage & Cheese, ham & cheese, or vegetarian & cheese  
Coffee Cake  
Fresh Seasonal Fruit  
Assorted Bagels & Muffins & Danishes  
Butter, Cream Cheese & Assorted Preserves  
Assorted Granola Bars  
Assorted varieties of yogurt  
Assorted bottled juices

## Cold Buffets

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### **Cold Buffets** **\$8.95/person**

Served with - Two Sandwich choices, one side choice, assorted bag chips, Fresh baked cookies.  
Disposable utensils, plates, napkins and silverware.

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### **Sandwiches**

All sandwiches are served on a fresh whole grain bread.

**Chicken Salad** – Freshly prepared Chicken salad served with lettuce and tomato.

**Tuna Salad** – Freshly prepared tuna salad served with lettuce and tomato.

**Ham Sandwich** – Ham, Cheddar Cheese, lettuce and tomato and a cranberry Cream cheese spread.

**Turkey Sandwich** – Turkey, Swiss Cheese, lettuce and tomato with a Parmesean Mayo.

**Roast Beef Sandwich** – Roast Beef, Munster Cheese, lettuce and tomato with Horseradish Mayo.

**Garden Sandwich** – Seasoned Roasted vegetables, Portabella mushroom with provolone cheese.

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### **Sides**

All tossed salad orders are served with Ranch and low fat Italian Dressings.

**Barley Bean Salad, Potato Salad, Tossed Salad, Tortellini Salad, Fresh Fruit Kabob's**

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## Hot Buffets

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### Hot Buffets \$13.95/person

(Minimum of 20 people)

All Hot buffets include a choice of two entrees, one Salad, one Starch, vegetable du jour, Rolls and butter.  
Disposable buffet utensils, plates, napkins and silverware.

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### Entrees

**Lasagna** – Layered with ground beef and a blend of cheeses and baked in a homemade tomato sauce.

**Baked Chicken** – Fresh chicken pieces seasoned with herbs and spices, then baked to perfection.

**Meatloaf** – Fresh seasoned beef baked and topped with a tomato brown sugar glaze.

**Baked Penne** – Penne, sausage, beef and tomato sauce baked with Mozzarella and parmesan cheeses.

**Roasted Pork Loin** – Pork loin seasoned with herbs and spices then roasted to the perfect doneness.

**Chicken Parmesan** – Chicken breast breaded and baked with tomato sauce and cheeses.

**Chicken Fettuccini Alfredo** – Fettuccini chicken, broccoli, tomato, mushrooms in a creamy alfredo sauce.

**Chicken Marsala** – Chicken Breast sauteed sweet Marsala wine sauce and mushrooms..

**Chicken Piccata** – Chicken breast sautéed with capers, garlic and mushrooms in a lemon sauce.

**Top Sirloin** – Beef Top Sirloin cooked medium, sliced and served with mushrooms and horseradish sauce.

**Filet of Salmon** – Fresh Salmon grilled to perfection and topped with lemon butter and garnish.

**Chicken Cordon Bleu** – Traditionally stuffed with swiss cheese and ham.

**Manicotti** – Pasta stuffed with ricotta cheese filling and topped with a fresh tomato sauce.

**Chicken Seabrook** – Chicken breast stuffed with a mixture of spinach, pinenuts and wild rice.

## Hot Buffets

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### Salads

**Tossed Salad** – With Tomatoes, Cucumbers, Croutons & served with Ranch, French and house dressings.

**Mixed Green Salad** – Topped with Strawberries and walnuts and Balsamic Vinaigrette Dressing.

**Caesar Salad** – Tossed with Croutons, romaine and Caesar dressing.

**Fresh Seasonal Fruit Salad** - Grapes, honeydew, cantaloupe, pineapple and berries.

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### Starches

**Baked Potatoes** – Served with sour cream and butter.

**Rice Pilaf** – Vegetable rice topped with scallions and tomatoes.

**Roasted Potatoes** – Seasoned roasted potatoes topped with parsley.

**Au gratin Potatoes** – Creamy potatoes baked to perfection.

## Hot Hors D'oeuvres Buffets

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### Hors D'oeuvres Buffets \$10.95/person

(Minimum of 20 people)

All Hor D'oeuvres buffets include your choice of three hot and three cold hors D'oeuvres.  
Disposable buffet utensils, plates, napkins and silverware.

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### Hot Hors D'oeuvres

**Chicken Breast Strips** – Fresh chicken strips, baked and served with honey mustard sauce.

**Grilled Buffalo Chicken Strips** - Tossed in a spicy buffalo sauce.

**Cocktail Meatballs** – Pone ounce meatballs baked to order and glazed in a sweet and tangy sauce.

**Chicken Florentine puff pastry** – Puff pastry filled with chicken, cream cheese, and spinach.

**Rumaki** - Chicken livers wrapped with water chestnuts in bacon and baked with ginger sauce.

**Assorted mini quiche** – Quiche filled with, cheese, spinach, and Lorraine mixes.

**Asian Pork Kabobs** – Marinated in a sesame soy sauce.

**Buffalo Chicken Wings** – Chicken wings tossed in our own secret buffalo sauce.

**Pork Wontons** – Wonton's stuffed with freshly seasoned pork and served with our own soy, ginger sauce.

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## Cold Hors D'oeuvres Buffets

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### Hors D'oeuvres Buffets \$10.95/person

(Minimum of 20 people)

All Hors D'oeuvres buffets include your choice of three hot and three cold hors D'oeuvres.  
Disposable buffet utensils, plates, napkins and silverware.

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### Cold Hors D'oeuvres

**Fresh Fruit Tray** – Seasonal fruits – honeydew, cantaloupe, grapes, pineapple, berries and cream cheese fruit dip.

**Vegetable Tray** – Fresh baby carrots, cauliflower, celery, broccoli, bell peppers, and cucumbers served with a ranch dip.

**Antipasto** - Kalamata olives, pepperoncinis, marinated artichokes and mushrooms, Roma tomatoes, salami, provolone cheese and assorted crackers.

**Cheese Display** – Choice cheddar, mozzarella, pepper jack, Swiss, and muenster cheeses, cut into cubes and served with assorted crackers.

**Bruschetta** – Diced fresh tomato, olive oil, fresh basil and garlic, served with mozzarella cheese on top a French Baguette bread.

**Nine Layer Dip** – Layers of onion, beans, meat, sour cream, salsa and more served with tortilla chips.

**Cocktail Sandwiches** – Assorted, ham, turkey and roast beef sandwiches prepared and served fresh.

**Shrimp Cocktail** – Shrimp served with cocktail sauce and fresh lemons.

**Smoked Salmon** – Smoked Salmon served with capers, onions, hard boiled egg and dill sauce.  
Served with assorted crackers.

## Barbecues Buffets

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### Barbecue Buffets

\$12.95/person

(Minimum of 20 people)

All Barbecues include disposable buffet utensils, plates, napkins and silverware.  
Grill charges may apply for barbecues needed on site.

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### The Classic Barbecue Grill

¼ Chicken & Baby back Ribs

Roasted Red Skin potatoes or cream cheese Potato Casserole  
Vegetable Tray with Dips or Tossed Salad with Dressing  
Cole Slaw or Potato Salad  
Bread Sticks  
Assorted Cakes, Brownies and Cookies

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### The All American Barbecue

Hot Dog, Bratwurst & Chicken Sandwiches – Served with Condiments

Potato Salad or Baked Beans  
Macaroni Salad or Cole Slaw  
Fruit Salad or Tossed salad with Dressing  
Assorted Cakes, Brownies and Cookies

## Holiday Buffets

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### Holiday Buffets \$14.95/person

(Minimum of 20 people)

All Holiday buffets include your choice of Entrée, one Salad, one Starch, vegetable du jour, Rolls and butter.  
Disposable buffet utensils, plates, napkins and silverware.

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### Entrees

**Corned Beef & Cabbage** – Corned Beef cooked together with Onions and new potatoes.

**Honey Baked Ham** – Fresh ham baked in a sweet honey glaze.

**Meatloaf** – Fresh seasoned beef baked and topped with a tomato brown sugar glaze.

**Roasted Turkey Breast** – Fresh Turkey breast seasoned and roasted to perfection.

**Roasted Pork Loin** – Pork loin seasoned with herbs and spices then roasted to the perfect doneness.

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### Salads

**Tossed Salad** – With Tomatoes, Cucumbers, Croutons & served with Ranch, French and house dressings.

**Mixed Green Salad** – Topped with Strawberries and walnuts and Balsamic Vinaigrette Dressing.

**Caesar Salad** – Tossed with Croutons, romaine and Caesar dressing.

**Fresh Seasonal Fruit Salad** - Grapes, honeydew, cantaloupe, pineapple and berries.

**Fresh Cranberry Salad** – Greens tossed dried cranberries, onion, roasted walnuts, and cranberry dressing.

**Cranberry Sauce** – Cranberry Sauce made with fresh cranberries, honey and cinnamon.

## Holiday Buffets

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### Holiday Buffets \$14.95/person

(Minimum of 20 people)

All Holiday buffets include your choice of one Salad, one Starch, vegetable du jour, Rolls and butter.  
Disposable buffet utensils, plates, napkins and silverware.

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### Starches

**Baked Potatoes** – Served with sour cream and butter.

**Homemade Mashed Potatoes** – Served with homemade gravy.

**Sweet Mashed Potatoes** – Served with brown sugar and butter.

**Rice Pilaf** – Vegetable rice topped with scallions and tomatoes.

**Corn Bread Dressing** – Traditional Dressing with a sweet twist.

**Roasted Potatoes** – Seasoned roasted potatoes topped with parsley.

**A gratin Potatoes** – Creamy potatoes baked to perfection.

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### Vegetables

**Buttered Corn**

**Green Bean Casserole**

**Broccoli Casserole**

**Buttered Baby Carrots**

**Green Bean Almandine**

**Sauteed Seasoned Mushrooms**

## Dessert Selections

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### Dessert Trays

(Minimum of 20 people)

All dessert selections include disposable buffet utensils, plates, napkins and silverware.  
Desserts are priced by the slice.

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**Sour Cream Coffee Cake**

**\$.95**

**New York Cheese Cake**

**\$3.00**

**Chocolate Brownie delight**

**\$3.00**

**Chocolate Chip & Oatmeal Cookies**

**\$.95 ea**

**Carrot Cake**

**\$3.00**

**Angel Food Cake with Strawberries**

**\$3.50**

**Key Lime Pie**

**\$3.50**