

HEAVENLY CHEFSM

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MEATS

PROSCIUTTO WRAPPED ASPARAGUS

GRILLED SLIDERS

house-ground angus beef & vermont cheddar

PASTRAMI REUBENS

with braised kraut & swiss on rye

CHORIZO TACOS

with pancetta, sweet potato & guacamole

DUCK PANCAKES

with hoisin sauce, scallions & cucumber

BABY FRANKS

in puff pastry with golden mustard

PORK POT STICKERS

with firecracker dipping sauce

BACON WRAPPED FILET MIGNON

with gorgonzola sauce

HAM GOUDA BITES

with grilled red onions & house-brined pickles

PULLED PORK ON BISCUITS

topped with crispy cole slaw

CHICKEN FRANCAISE

on toasted focaccia with fresh mozzarella

PATRAS CHICKEN BITES

with farm fresh tomato, feta & kalamata olives

GRILLED MARINATED FLANK STEAK

with fresh mozzarella on garlic crostini

SEAFOOD

SEARED AHI TUNA

with guacamole and wasabi aioli

ROASTED SHRIMP

with lemon aioli

LONG ISLAND CRAB CAKES

with cajun remoulade

SMOKED SALMON & CUCUMBER

with creme fraiche, dill & lemon zest

VEGETARIAN

RASPBERRY BRIE BITES

creamy brie & sweet raspberries in phyllo

MUSHROOM PIZZAS

with goat cheese, cremini, shitake & oyster

SPANIKOPITA

with spinach & marinated feta in phyllo dough

STUFFED CREMINI MUSHROOMS

with ricotta & pecorino

FINGERLING POTATOES

with caviar, creme fraiche & chives

CAPRESE SKEWERS

fresh mozzarella, cherry tomato & basil

PIZZA MARGHERITA

with basil, san marzano d.o.p. tomatoes & fresh mozzarella

PEAR GORGONZOLA WALNUT

on pumpernickle with rosemary

TRUFFLE PARMESAN FRITES*

hand-cut with dipping sauces

BROCCOLI RABE PIZZAS

with fresh ricotta, mozzarella & gorgonzola

ORGANIC DEVILED EGGS

with chopped olives & chervil

FRENCH ONION SOUP BITES

with Gruyere smothered Croutons

All of our hors d'oeuvre & canape are made with local, fresh and hand-picked ingredients.
We are dedicated to providing you with the absolute best catering experience.

ARTISINAL CHEESE

made by the finest of American cheesemakers

AGED GOUDA
ASIAGO
BURATA
CHEVRE GOAT CHEESE
FRESH MOZZARELLA
FRESH RICOTTA
JACK
MAYTAG BLUE
ROQUEFORT
TRIPLE CREAM BRIE
VERMONT CHEDDAR

served with grapes, marcona almonds, quince paste, assorted crackers & fresh baguettes

CHARCUTERIE

BRESAOLA
CAPICOLA
CHORIZO
MORTADELLA
PROSCIUTTO
SALAMI
SERRANO
SOPRESSATA

ACCOUTREMENTS

MARINATED MIXED OLIVES
MARINATED ARTICHOKE
MARINATED MUSHROOMS
FIRE ROASTED PEPPERS
OLIVE TAPENADE
PEPPERONCINI
CARAMELIZED ONION & GARLIC JAM
PANCETTA JAM

DESSERTS

APPLE PIE A LA MODE
house-baked with vanilla bean ice cream

CHOCOLATE CHIP COOKIES
freshly baked & served with milk

BANANA CREAM PIES
with fresh whipped cream

NEW YORK CHEESECAKES
with fresh raspberry sauce

CARROT CAKES
with cream cheese icing

KEY LIME PIES
traditional conch style meringue

PECAN PIES
with fresh whipped cream

LEMON MERINGUE PIES
with meringue

PEANUT BUTTER CHOCOLATE MOUSSE
in cookie cups

STATIONS

GRILLED PIZZAS
Mini Grilled Pizza Margheritas, Mini Grilled Gorgonzola & Broccoli Rabe Pizzas, Mini Grilled Mushroom Pizzas with Goat Cheese & Truffle Oil Mini Grilled Asparagus & Corn Pizzas with Cotija & Lime Zest (choose 3)

TACO STATION
Carnitas, Grilled Marinated Flank Steak, Grilled Chorizo, Black Beans, Flour Tortillas, Monterey Jack Cheese, Guacamole, Sour Cream, Salsa, Corn Salsa, Jalapenos, Limes & Cholula.

BURGER STATION
Grilled Angus Sliders cooked to order with choice of cheeses including, American, Cheddar & Blue Cheese. Accoutrements include Sliced Shallots, Dijon Mustard, Fried Onions, Pickles, Petite Romaine Lettuce, Vine-ripe Tomatoes, Mayo, BBQ Sauce & House-made Ketchup.

PASTA STATION
Penne with Pulled Pork Ragu, Campanelle with Mushroom Vodka Sauce, Freshly Grated Locatelli Cheese.

ASIAN STATION

Juliened Duck with Hoisin Sauce on Sesame Pancakes. Pork or Vegetable Dumplings. Shrimp Shumai, Egg Rolls Chicken & Broccoli with Jasmine Rice.

LATIN STATION

Grilled Marinated Pork Loin with Pineapple and Mango Salsa or Grilled Marinated Skirt Steak with Chimichurri Sauce. Asparagus, Grilled Corn, Lime & Cotija Salad. Black Beans & Rice.

AMERICAN COMFORT FOOD STATION

Meatloaf Bites & Mashed Potatoes. Gourmet Mac & Cheese. Classic American Grilled Cheese with Sliced Vine Ripe Tomato. Chili with Corn Bread.

STEAK HOUSE STATION

Grilled Marinated Flank/Skirt Steak with Horseradish Sauce. Red Bliss Mashed Potatoes with Black Truffles or Roasted Garlic & Rosemary. Creamed Corn. Buttermilk Cole Slaw.

MEDITERRANEAN STATION

Grilled Marinated Lamb & Chicken Kebobs. House Made Roasted Red Pepper & Garlic Hummus. Chopped Tomato, Cucumber, Feta & Kalamata Olive Salad. Grilled Pita Bread.

TUSCAN STATION

Grilled Marinated Tuscan chicken with Plum Tomatoes and Basil. Orzo & Wild Rice with Sun Dried Cranberries, Orange Peppers, & Corn with Basil Vinaigrette or Asparagus & Cherry Tomatoes with Ricotta Salata. Tuscan Shrimp with Cannellini beans and Roasted Tomatoes.

LOBSTER STATION

Lobster Mac and Cheese. Lobster Bisque. Fresh Lobster Salad on Toasted Brioche. Lobster Ravioli with a Zesty Creamy Tomato Sauce. (choose 3)

SEAFOOD STATION

Seared Ahi Tuna in Wontons with Guacamole & Wasabi Aioli, Roasted Shrimp with Citrus Aioli or Fresh Classic Cocktail Sauce. Crab Cakes with Cajun Remoulade. Smoked Salmon with Creme Fraiche & Lemon Zest on Cucumbers.

PRETZEL STATION

Fresh Warm Pretzels with Assorted Accoutrements. Spicy Stone Ground Mustard, House Made Cheddar Cheese Sauce, Maple-Dijon Sauce, Bacon Jam, Cream Cheese.

ANTIPASTA STATION

Rosemary Bread Sticks. Green, Black, Red Cerignola Olives. Prosciutto Di Parma. Mortadella. Sopressata. Fresh Mozzarella. Belgioioso Gorgonzola. Locatelli Pecorino Romano. Provolone. Roasted Red Peppers with Garlic, Pignoli & Golden Raisins. Marinated Mushrooms. Sun-Dried Tomatoes. Giardinera (Italian-American Pickled Vegetables) Peperoncino

HEAVENLY CHEF INFO

We took everyone's favorite part of the party, "the cocktail hour" and made it our business. Heavenly Chef provides butler passed hors d'oeuvre for any style event. Exhilarate your guests by offering them miniature versions of their favorite foods in lieu of a sit-down dinner.

Our mission is to provide your guests with the absolute best food experience. We start with the highest quality ingredients; always local, fresh and seasonal. Our menu is carefully designed to please an array of palates and excite the senses of every crowd.

HEAVENLYCHEF@GMAIL.COM

WWW.HEAVENLYCHEF.COM

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