



## Passed Hors d'oeuvres

### \$4.00 Selections

Smoked Salmon Blinis  
Grilled Lemon Garlic Shrimp  
Thai Tuna & Cucumber Skewers  
Grilled Scallop Bites  
Chicken Pistachio Bites  
Lamb Lollipops with Mint  
Truffle Tenderloin Asiago Crisp  
Mini Crab Cakes with Ancho Chili Sauce  
Brie Crisp w/Red Pepper Jelly or Apricot Preserves

Seared Tuna on Sesame Wontons  
Coconut Prawns w/Pineapple Mango Salsa  
Tuna Tartar on Wonton Chip  
Peking Duck Quesadillas  
Beef Tenderloin Crostini  
Wild Rice Pancake with Smoked Duck  
Crab Rangoon with Sweet Chili Sauce  
Mini Tenderloin Sliders  
Crispy Artichoke Hearts

### \$3.00 Selections

Crab Salad on Endive  
Italian Stuffed Mushrooms  
Asiago Chicken Sates  
Baby Baked Potato Skins with Bacon Jam  
Glazed Bacon Water Chestnuts  
Fontina Arancini  
Wild Mushroom & Rosemary Tartlet  
Toasted Cannelloni Bites  
Goat Cheese Stuffed Mushrooms

Chipotle Shrimp Pinwheels  
Grilled Sesame Chicken Sates  
Grilled Prosciutto Asparagus Spears  
Caramelized Sweet Bacon  
French Gougere Puffs  
Veggie Flatbread Pizza  
Mini Caesar Cups  
Pork Pot Stickers

### \$2.00 Selections

Edamame Almond Wonton Twists  
Zucchini Tomato Gorgonzola Melts  
Nutty Roquefort Grapes  
Veggie Pinwheels  
Caesar Salad Spring Rolls  
Sweet N' Sour Meatballs  
Cocktail New Potatoes w/Cheddar & Sour Cream  
Garden Relish Tortilla Cup  
Tomato Basil Canapes  
Strawberry Caprese Skewers

Italian Cheese Crostinis  
Three Cheese & Spinach Mushroom Caps  
Goat Cheese & Pine Nut Tartlets  
Chilled Watermelon Feta Bites  
Soup Shooters  
Sun Dried Fig & Goat Cheese Focaccia  
Gorgonzola Cranberry Tartlet  
Fresh Asian Spring Rolls  
Classic Caprese Skewers

# LaCHEF's Seated Dinner Menus

## First course selection (choice of one)

Classic Caesar Salad with Mini Croutons, Shaved Asiago & Caesar Dressing  
Mixed Green Salad with Sun Dried Tomatoes, Provel, Walnuts & Balsamic Vinaigrette  
Baby Spinach Strawberry Salad with Cajun Pecans & Poppy Seed Dressing  
Mixed Green Salad with Sun Dried Apricots, Cranberries, Nuts & Raspberry Vinaigrette

**First Course will be served with sea salt lavosh**

## Signature Entree Selections (choice of one)

**Carved Raspberry BBQ Turkey Breast**

**Mediterranean Chicken roulade** - with Feta & Tapanade

**Crusted pesto chicken breast** - served with Tomato Basil Relish

**Glazed lemon chicken with brown sugar & lemon zest**

**Carved Herb Roast Turkey breast** - served with Pear Marmalade & Spicy Mustard Sauce

## Accompaniments (choice of two)

### Pasta, potatoes, rice

Wild Mushroom Ravioli  
Creamy Garlic Polenta  
Tortellini Bianco with Peas & Mushrooms  
Roasted Rosemary New Potatoes  
Boursin Whipped Potatoes  
Wild Rice & Toasted Pecan Pilaf

### Vegetables

Seasonal Market Vegetable Sauté  
Grilled Pesto Asparagus with Asiago  
Honey Tarragon Carrots  
Sautéed Green Beans & Leeks with Chardonnay Butter  
Roasted Red Peppers Marinara  
Lemon Scented Asparagus Spears  
Sautéed Sugar Snap Peas & Carrots

## Price per person

**\$53.00 per guest based on 100 or more**  
**Personnel & Rental Equipment (china, glassware, etc.) at an additional charge**

## **COCKTAIL BUFFET MENUS**

### **MENU ONE**

Grilled Lemon Garlic Shrimp  
Bistro Pork Loin Ciabatta Sandwiches with Champagne Mustard and Pear Marmalade  
Wild Mushroom Tartlets  
Vegetarian Nan Pizza  
Sweet Apricot Brie with Toasted Almonds and Sun Dried Apricots  
St. Louis Style Chopped Salad with Herb Dressing

### **MENU TWO**

Grilled Mini Tenderloin Burgers with Pub Cheddar & Bistro Sauce  
House Raspberry BBQ Turkey Melts with Herbed Havarti  
Crab Rangoon Bites with Sweet Chili Sauce  
Bacon Wrapped Water Chestnuts with Teriyaki Glaze  
Mini Crudités Tasters in Votives with Garden Herb Sauce  
Fresh Strawberries with Lemon Cheesecake Dip\*

### **MENU THREE**

Grilled Three Peppercorn Beef Skewers with Horseradish Sauce  
Spicy Shrimp Pinwheels  
Cocktail New Potatoes with Bacon Jam  
Savory Goat Cheesecake with Kalamata Olives & Focaccia  
Grilled Pesto Asparagus with Pine Nuts\*  
Grand Marnier Glazed Fruit Kebobs with Raspberry Chantilly Cream

### **MENU FOUR**

Grilled Asiago Chicken Skewers with Roasted Red Pepper Dip  
Broiled Beef Spedini with Marinara  
Tuscan Risotto Cakes  
Portabella Fries with Pesto Cream  
Marinated Fresh Vegetable Platter with Basil Vinaigrette  
Artisan Cheese Platter with Crackers, Focaccia & Multigrain Batard

### **MENU FIVE**

Carved Beef Tenderloin with Assorted Rolls, Horseradish and Béarnaise  
Brown Sugar Glazed Lemon Zest Chicken Strips  
Mini Crab Salad Martini with Endive Spear & Dipping Pretzel  
Toasted Cannelloni Bites with Tomato Coulis  
Antipasto Tortellini Kebobs with Caesar Drizzle  
Goat Cheese Pine Nut Phyllo Cups with Rosemary

### **MENU SIX**

Carved Herb Roast Turkey Breast with Panino Rolls, Pear Marmalade & Spicy Mustard  
Ham & Cheddar Wellingtons  
Cocktail New Potato Baskets with Sour Cream and Chives  
Spinach & Cheese Stuffed Mushroom Caps  
Artisan Cheese Platter with Crackers, Focaccia & Multigrain Batard  
Garden Market Vegetables with Dipping Sauces

Continued.....

### MENU SEVEN

Grilled Baby Lamb Chops with Pistachio Butter  
Carved Smoked Chicken Breast and BBQ Hollandaise with Brioche  
Portabella Pizza with Three Cheese & Arugula  
Basket of Homemade Sweet and Russet Potato Chips  
Bouquet of Vegetables with Dipping Sauces  
Signature Chocolate Dipped Strawberries\*

### MENU EIGHT

Fajita Marinated Chicken Skewers  
Smoked Beef Brisket Sandwiches with Ancho Chili Sauce  
Jalapeno Poppers and Salsa Ranch  
Spicy Corn Cobettes  
Trio of House Made Relishes with Blue and White Tortilla Chips  
Summer Margarita Melon Wedges\*

### MENU NINE

Chilled Shrimp Martini with Vodka Horseradish Sauce  
Miniature Beef Tenderloin Croissants & Pretzel Rolls with Caesar Mayo  
Savory Potato Beignets with Chive Sour Cream  
Goat Cheese Cheesecake with Crackers & French Bread  
Grilled Vegetable Flatbread Pizzas  
Raspberry Peach Bellini Fruit Salad with Sparkling Wine

### MENU TEN

Glazed Sesame Chicken Sates with Ginger Sauce  
Sautéed Miniature Crab Cakes  
Fresh Thai Spring Rolls with Sweet Chili Sauce  
House Smoked Salmon with Capers, Lemon & Pink Peppercorn Sauce  
Bacon Wrapped Water Chestnuts with Teriyaki Glaze  
Asian Vegetable Platter

### MENU ELEVEN

Beef Tenderloin Bruschetta with Tomato, Balsamic & Basil  
Mediterranean Chicken Roulades with Feta & Kalamata Olives  
Wild Mushroom Ravioli with Dijon Cream  
Flash Fried Artichoke Hearts and Spinach  
Honey Sage Blue Cheese Wheel with Apples, Almonds & Flatbreads  
Chopped Caesar Salad with Mini Croutons

### MENU TWELVE

Asian Glazed Turkey Meatballs  
Coriander Crusted Ahi Tuna with Spicy Wasabi  
Potstickers with Soy Dipping Sauce  
Grilled Jasmine Rice Cakes  
Curried Wonton Chips  
Fresh Tropical Fruit Display

**All menu selections are interchangeable**

**These are suggested menus; personalized menus can be designed**

**\* Denotes seasonal items**

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