

ORDERING INFORMATION

Call 410-561-CHEF (2433)

Orders can also be emailed to
Cheers@chefsexpressions.com.

A phone call or email will be made by our team to verify the order. If no call or return email is received within 18 hours of your order, please call to verify it was received. Orders must be placed 48 hours in advance.

Pick Up

Our office is open for pick-ups from 9:00 a.m. – 4:30 p.m. Monday through Friday. Saturday and Sunday require a \$500 minimum with specific times to be arranged.

Delivery Times

Your order will be delivered within 20 minutes of your requested time. Our delivery specialist will be in touch if there are any unforeseen delays. Please alert us to parking or security delays upon our arrival. We recommend you plan to serve 15–30 minutes after your requested delivery time.

Delivery Fees and Minimums

0–7 miles: \$20
7–15 miles: \$30
16–40 miles: \$40
Minimum delivery is \$200 Monday through Friday
Minimum delivery is \$500 on Saturday and Sunday

Food Safety

Food safety is our concern, therefore discard any leftovers which remain at room temperature for more than two hours. Leftovers kept can be safely refrigerated for up to two days. Please alert us to any allergies when ordering.

Service Ware

All platters come with disposable plates, silverware, napkins, tablecloth and beverage cups when beverages are ordered.

Upon Delivery

Our delivery specialist will set up your order with a disposable table cloth. Service of food is not included. A professional server is available for a fee of \$200 for up to six hours of set up and service.

Billing

Payment is due upon ordering. We accept all major credit cards. Corporate accounts are available with a minimum ordering level of \$2,500 per month.



CHEF'S
Express
CATERING TO-GO



CATERING TO-GO *menu*

SANDWICH AND SALAD SELECTIONS

The Dagwood and Blondie • \$12.50 per person

An Array of Roasted Meats, Prepared by our Chefs, sliced thin on a Pristine White Platter with Freshly-Baked Breads from our own ovens.

Includes: Prime Roast Beef, Country Style Ham, Roasted Turkey Breast, Swiss and Cheddar
Condiments include: Chef's Hon Sauce, Hellman's Mayonnaise and Gulden's Mustard

Garden Greens Salad with Honey Cider Dressing
Handmade Redskin Potato Salad

Complimentary **Chewy Blondies** from our own Pastry Chef accompany this platter.

Pint-Sized Subs • \$11.50 per person

Three different selections of Petite Sandwiches:
Country Style Ham on Pretzel Rolls
Oven Roasted Turkey Breast on Potato Rolls
Home Made Chunky Chicken Salad on Croissants

Condiments include: Chef's Hon Sauce, Hellman's Mayonnaise and Gulden's Mustard

Garden Greens Salad with Honey Cider Dressing
Handmade Redskin Potato Salad

The Chef's Salad Sampler • \$19.00 per person

Jumbo Shrimp Salad
Chunky Chicken Salad
Grilled Vegetable Salad
Homemade Pretzel Rolls
Potato Rolls
Garden Green Salad with Honey Cider Dressing
Handmade Redskin Potato Salad

Minimum Platter Order – 10 People

The Chef's Garden • \$11.50 per person

Caesar Salad with Classic Caesar Dressing, Herb infused Croutons and Shavings of Parmesan Cheese

Ancient Grain Salad: A combination of Quinoa, Dried Cranberries and Toasted Peanuts tossed in a Honey Lime Vinaigrette

Grilled Mediterranean Vegetables: Grilled Zucchini, Tomatoes, Onions and Asparagus tossed in a Lemon Vinaigrette

Chef David's Fresh Baked Garlic Bread & Naan

Additions:
Grilled Marinated Chicken Breast: \$3.00 Per Person
Grilled London Broil: \$5.00 Per Person
Blackened Shrimp: \$6.00 Per Person

All Wrapped Up • \$13.50 per person

Three wonderful wraps in a Hand Made Flour Tortilla

The Club Wrap: Turkey, Bacon and Avocado

The Garden Wrap: Fresh Julienne Vegetables and Fresh Mozzarella Cheese served with a Basil Vinaigrette Dipping Sauce

Chicken Little: Chunky Chicken Salad, Green Apples and Red Seedless Grapes

Garden Greens Salad with Honey Cider Dressing
Handmade Redskin Potato Salad

Our incredible team of talented chefs love to create amazing food. Under the leadership of visionary Jerry Edwards CPCE, and Executive Chef William Jones, we pride ourselves going above and beyond expectations.

CATERING TO-GO *menu*

FROM THE CHEF'S OVEN

Little Italy • \$13.50 per person

Homemade Quatro Formaggio Lasagna
Layers of Handmade Pasta Sheets, Fluffy Ricotta Cheese infused with Parmesan and Romano Cheese and Fresh Mozzarella finished with our Homemade Marinara Sauce

Pasta Giardino

Tender Penne Pasta and Fresh Garden Vegetables all surrounded by a Creamy Basil Pesto Sauce or Traditional Basil Pesto

Giant-Sized Meatballs

Mom's Famous Meatball Recipe in Marinara Sauce

Caesar Salad

Classic Caesar dressing, Herb infused croutons and shavings of Parmesan Cheese

Chef David's Fresh Baked Garlic Bread

South of the Border • \$10.95 per person

Loco Taco Bar

Pulled Chicken, Braised Beef, Grilled Vegetables, Shredded Lettuce, Home Made Salsa, Sour Cream and Longhorn Cheddar Cheese

Includes: Fresh Flour Tortillas, Lettuce Cups and Crispy Corn Taco Shells, Aztec Corn Salad

Asian Flair • \$11.50 per person

Pancake Power

Homemade Asian Pancake Crepes, Shredded Chicken and Almonds, Stir Fry Shrimp and Napa Cabbage, Chinese Cut Vegetables, Hoisin BBQ Sauce, Creamy Korean Hon Sauce

Thai Noodle Salad

Lo Mein Noodles, Roasted Red Peppers, Crisp Cucumbers and Green Onions tossed in a Chili Garlic Peanut Sauce

DESSERTS

"Cara-mallow" Fudge Brownies • \$2.00 each

Double Chocolate Chewy Brownies topped with Homemade Caramel and Marshmallows

Blondies • \$2.00 each

Chewy and Rich Butterscotch Brownies

3 Crazy Cupcakes • \$2.00 each

Carrot with Cream Cheese Icing
Double Fudge with Raspberry Icing
Lemon Curd and Fresh Seasonal Berry

Cheesecake Lollipops • \$2.00 each

Hand Rolled "No Bake" Cheesecake dipped in White Chocolate

Peanut Butter Sins • \$2.00 each

The Classic Combination of Peanut Butter and Dark Chocolate in a Bite Size Bar

BEVERAGES

Assorted Sodas • \$1.50 each

Bottled Water, Coke, Sprite, Diet Coke and Ginger Ale, lemonade and Iced Tea

Ice and Plastic Ice Bowl: **\$4.95 (serves 20)**

The Juice Bar • \$1.50 per person

Orange, Apple and Cranberry Juices

Additions

Grilled Marinated Chicken Breast: \$3.00PP
Grilled London Broil: \$5.00 Per Person
Blackened Shrimp: \$6.00 Per Person
Chef David's Garlic Bread and Naan Bread: \$1.50PP