

## 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.*

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### 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

#### All American BBQ • \$15.95 *per person*

**BBQ Power**  
All Natural Raised Pulled Pork BBQ, **Choose** Hand Carved Bourbon Glazed Beef Brisket **OR** Roasted BBQ Chicken Legs & Thighs. Served with Shirley Courier's Corn Bread, Baked beans, Cole Slaw, and Soft Spun Potato Rolls to make your own sliders.  
Includes - Garden Greens Salad with Honey Cider Vinaigrette Dressing

### 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

## ORDERING INFORMATION

Call 410-561-CHEF (2433)

Orders can also be emailed to [Cheers@chefsexpressions.com](mailto: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.

