



Events Menu

chefPeoples

Reception and Especial Events Menus

Chef Peoples has worked in the catering business for 41 years.

Catering parties with guests from 50 to 5000

Member of the American Culinary Federation, Inc ©

We Offer Vegan Friendly Options

Menu 1

- Carved Roast Beef
- Shrimp Cocktail
- Sauteed Crab Claws Stuffed
- Mushrooms
- Marinated Vegetables
- Fruit and Cheese Display
- Finger Sandwiches
- Mini desserts :
 - Lemon & Chocolate Tarts,
 - Cheese Cake
 - Tea and Punch

\$21.75 Per Person

Menu 2

- Hot Wings
- Lemon Pepper Wings
- Meatballs
- Pasta Salad
- Finger sandwiches
- Vegetable Tray
- Fruit Display
- Tea and Punch

\$15.25 Per Person



Events Menu



Menu 3

- Cajun Chicken Tenders
- Ham and Cheese
- Croissants
- Seafood Salad
- Wild Rice and Sausage
- Casserole
- Broccoli Casserole
- Fruit and Cheese Display
- Vegetable Tray
- Tea and punch

\$18.25 Per Person

Menu 5

- Carved Beef and Ham
- Catfish Cakes with Cajun Slaw
- Seafood Salad
- Quiche Lorraine
- Marinated Vegetables
- Fruit and Cheese Display
- Cheese Biscuits and Rolls
- Tea and Punch

\$19.50 Per Person

Menu 7

- Mini Beef Wellington
- Chicken Quesadillas
- Crab Cakes
- Marinated Vegetables
- Spanakopita
- Fruit and Cheese Display
- Tea and Punch

\$19.00 Per Person

Menu 4

- Carved Beef Tenderloin
- Sauteed Shrimp Station
- Country Ham
- Marinated Vegetables
- Cheese Biscuits & Assorted Rolls
- Pasta Salad
- Fruit and Cheese Display
- Tea and Püch

\$24.25 Per Person

Menu 6

- Meat Balls
- chicken Drumettes
- Pasta Salad
- Vegetable Tray
- Fruit and Cheese Display
- Deviled Eggs
- Tea and Punch

\$12.25 Per Person

OR create the Menu of Your Choice
from list of "Reception Menu Items"
10% Sales tax and 20% Gratuity added

Reception Menu Items



- Mini Beef Kabobs
- Carved Prime Rib
- Mini Beef Wellington
- Bacon Wrapped Scallops
- Bacon Wrapped Shrimp
- Finger Sandwiches
- Pasta Salad
- Wild Rice and Sausage
- Casserole
- Cajun Meatballs
- Creole Meatballs
- Roasted Peppers, Asparagus, and Artichoke Salad
- New Potato Stuffed with Cream Cheese and Dill
- Carved Beef Tenderloin
- Shrimp Scampi
- Roma Tomato Stuffed with Bleu Cheese and Roasted Pecan Topping
- Crostini with Mozzarella and Sundried Tomato
- Stuffed Mushroom with Seafood or Assorted Sausage
- Sesame Chicken Strips with an Orange Marmalade
- Cheese Croissants
- Mini Chicken Kabobs
- Cajun Chicken Tenders
- Spanakopita
- Pigs-in-a-Blanket
- Deviled Eggs
- Crab Cakes
- Mini Egg Rolls
- Sauteed Crab Claws
- Seafood Salad
- Crab and Artichoke Dip
- Shrimp and Grits
- Scallop and Shrimp Salad Stuffed in a Roma Tomato Shell
- Carved Honey Baked Ham
- Fruit and Cheese Display
- Chicken Drumettes
- Hot Wings
- Creole Wings
- Seafood Cakes
- Crostini with Smoked Salmon and Dill Aioli
- Ham and Cheese Croissants: Crostini with prosciutto and Cream Cheese Spread
- Carved Roast Beef
- Assorted Bruschetta
- Potato Bar with Assorted Toppings

Served on Disposable Plates
Cutlery and Napkins

*China Service with Glassware, Flatware, Tablecloths and Cloth Napkins
will be an extra \$6.00 per person for Dinners
and \$4.50 per person for Receptions

