



## PARTY PACKAGES

### 3 ITEMS

2 Standard Items

1 Specialty Item

14/person

### 5 ITEMS

3 Standard Items

2 Specialty Item

24/person

Substitute Specialty Item for Standard Item 2.00 upcharge  
À la carte items: Standard, 4.00; Specialty, 6.00

## STANDARD ITEMS

**Miniature Savory Tarts** Choose between the following options:  
Tomato & Ricotta | Artichoke & Bacon | Apple & Roquefort

**Roasted Sweet Potato Medallion** *GF*  
with fresh avocado salad

**Roasted Beet and Chèvre Crostini**

**French Cheese Board**  
served with fresh fruit, apricot paste, honeycomb, and baguette

Choice of **Brownie** | **Cookie** | **Lemon Bar**

## SPECIALTY ITEMS

**Mini Rosemary Biscuit**  
with brie, ham, and apricot paste

**Mini Smoked Salmon Sandwich**  
with avocado and cucumber

**Mini Fig & Onion Galette**

**Charcuterie Board**  
cured meats, French cheeses, marinated vegetables,  
fresh and dried fruit, olive medley, and baguette

Choice of **2 Macarons** *GF* | **Chocolate Mousse** *GF* | **2 Chocolate Truffles** *GF*

## BOARDS

### FRENCH CHEESE BOARD

**11/PERSON** 1/2 Board (appetizer portion)

**17/PERSON** Full Board (entrée portion)

### CHARCUTERIE BOARD

**14/PERSON** 1/2 Board (appetizer portion)

**22/PERSON** Full Board (entrée portion)

# OFF-SITE CATERING MENU

## DINNER PRICED BY COURSE

When ordering for groups of up to 20 people, please select items in multiples of 5.  
When ordering for groups of 20+ people, please select items in multiples of 10.

## HOT ENTREE PACKAGE

Includes: Salad, Entree, Side/s, Bread, & Dessert  
Can be individually packaged, includes disposables + 1.00ea

**WITH 1 SIDE**  
29/person

**WITH 2 SIDES**  
33/person

**WITH 3 SIDES**  
37/person

## ENTREES

**Chicken & Mushrooms** *GF*  
with white wine sauce [choice of bone-in breast or hindquarters]

**Braised Pork Ribs** *GF*  
with herb butter

**Ratatouille** *GF, DF*  
with eggplant, summer squash, heirloom tomatoes  
[recommended with side of grain medley]

**Beef Burgundy**  
served with shiitake mushrooms, tomatoes, and garlic  
[recommended with side of garlic smashed potatoes]

**Seared Salmon** *GF*  
seared and served with compound butter

**Peppered Pork Tenderloin** *GF, DF*

## SIDES

**Roasted Seasonal Vegetables**  
with Herbes de Provence *GF, DF*

**Potatoes au Gratin**  
with Emmental cheese *GF*

**Garlic Smashed Potatoes**  
with rosemary & thyme *GF*

**Braised Red Cabbage**  
with red wine *GF*

**Asparagus**  
with lemon zest & sea salt *GF, DF*

**Honey-Roasted Tri-Colored Carrots**  
*GF, DF*

**Marinated Sweet Potato Salad**  
with roasted red peppers, red onion,  
and honey tarragon vinaigrette *GF, DF*

**Grain Medley**  
Israeli couscous, quinoa, Basmati rice *DF*

## DESSERTS

**Chocolate Mousse** with fresh whipped cream and strawberry garnish *GF*

**Seasonal Fruit Tart** with fresh whipped cream

**Hazelnut Torte** *GF*

**Bread Pudding** with crème anglaise

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