



PARTY PACKAGES

3 ITEMS

2 Standard Items

1 Specialty Item

16/person

5 ITEMS

3 Standard Items

2 Specialty Item

26/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

16/PERSON 1/2 Board (appetizer portion)

23/PERSON Full Board (entrée portion)

CHARCUTERIE BOARD

18/PERSON 1/2 Board (appetizer portion)

26/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

30/person

WITH 2 SIDES

34/person

WITH 3 SIDES

38/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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