



# CATERING MENU

## DINNER

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.

## 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

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, or 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, Chocolate Mousse, or 2 Chocolate Truffles**

## 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)

## HOT ENTREE PACKAGE

**Includes: Salad, Entree, Bread, and Dessert**

Can be individually packaged, includes disposables + 1.00ea

### WITH 1 SIDE

24/person

### WITH 2 SIDES

27/person

### WITH 3 SIDES

30/person

## ENTREES

### Chicken & Mushrooms

with white wine sauce [choice of bone-in breast or hindquarters]

### Braised Pork Ribs

with herb butter

### Ratatouille

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 smashed potatoes]

### Seared Salmon

seared and served with compound butter

### Peppered Pork Tenderloin

## SIDES

### Roasted Seasonal Vegetables

with Herbes de Provence

### Asparagus

with lemon zest & sea salt

### Potatoes au Gratin

with Emmental cheese

### Honey-Roasted Tri-Colored Carrots

### Marinated Sweet Potato Salad

with roasted red peppers, red onion, and honey tarragon vinaigrette

### Garlic Smashed Potatoes

with rosemary & thyme

### Braised Red Cabbage

with red wine

### Grain Medley

Israeli cous cous, quinoa, Basmati rice

## DESSERTS

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

**Seasonal Fruit Tart** with fresh whipped cream

**Hazelnut Torte**

**Bread Pudding** with crème anglaise

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