

Chez Vous

Indulge your palate...

*Delicious experiences
for parties of 2 through 50*

Catering Menu

Specialties

WHOLE ROASTED GARLIC WITH FRESH TOMATOES AND GORGONZOLA CHEESE — SERVED WITH
FLATBREADS — A BEAUTIFUL AND ROBUST APPETIZER

SUN DRIED TOMATO AND BUFFALO MOZZARELLA OLIO WITH CRUSTY BREAD— BURSTING WITH
FRESH FLAVORS OF GARLIC AND BASIL

PROSCIUTTO AND PORCINI CREAM ROLLUPS — AN ELEGANT AND DELICIOUS APPETIZER FOR
DISCERNING TASTES

PEPPERONI AND MOZZARELLA ROLLS WITH BANANA PEPPERS- THE MOST POPULAR FOOD AT ANY
PARTY—HANDS DOWN

SESAME CHIVE ENCRUSTED SEARED TUNA WITH AVOCADO AND SOY HONEY

- PESTO BOWTIES WITH FRESH REGGIANO PARMIGIANO AND PIGNOLI NUTS

- ITALIAN STUFFED ARTICHOKE — STUFFED WITH GARLIC, BREADCRUMBS AND FRESH ROMANO
CHEESE.

- BAKED TOMATOES PROVENCAL — LAYERS OF MARINATED TOMATOES AND MOZZARELLA CHEESE
ON AN HERB BAKED CRUST

- RAVIOLI PARMIGIANI WITH MAMA'S SAUCE — FILLED WITH A MIXTURE OF BEEF, PORK, VEAL AND
FRESH ROMANO CHEESE. DELICIOUS.

- LEMON CHICKEN VERONA — THE PERFECT MIX OF BUTTER, LEMON AND GARLIC ON PARMESAN
BREADED CHICKEN BREASTS.

- LINGUINE CARBONARA WITH ASPARAGUS AND FRIED EGGS

- MARINATED VEGETABLES — A BEAUTIFUL AND IMPRESSIVE SIDE DISH - ASPARAGUS, OLIVES,
TOMATOES, FRESH MOZZARELLA, RED ONION, BABY CARROTS, BABY RED POTATOES IN BALSAMIC
GARLIC VINAIGRETTE

Dana Faletti
Proprietor

Please advise of any allergies.

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Cold Hors D'oeuvres

- MELON WRAPPED WITH PROSCIUTTO
- CRUDITÉS WITH GARLIC HUMMUS OR DIJON DILL
- MARINATED OLIVE BOAT
- FRESH FIGS STUFFED WITH GOAT CHEESE AND CRANBERRIES WRAPPED IN PROSCIUTTO
- GARLIC AND CHILE ALMONDS
- ANTIPASTO PLATE
- CHEESE AND FRUIT PLATE
- WHOLE ROASTED GARLIC WITH FRESH TOMATOES AND GORGONZOLA CHEESE SERVED WITH ASSORTED FLATBREADS
- PROSCIUTTO AND PORCINI CREAM ROLLUPS
- ASSORTED HUMMUS WRAPS WITH ROASTED VEGETABLES
- MARINATED MINI MOZZARELLA BALLS WITH TOMATOES, BASIL AND GARLIC
- ROASTED TRI COLOR PEPPERS WITH MONTEGRAPPA CHEESE AND CROSTINI
- PARMESAN CRISPETTES WITH ASSORTED TOPPINGS: BALSAMIC PORTABELLAS, TOMATO BASIL, SWEAT PEA AND MINT

Spreads, Dips and Salsas

- OLIVADA WITH CROSTINI
- SUN DRIED TOMATO AND FRESH MOZZARELLA SPREAD WITH CRUSTY ITALIAN BREAD
- GORGONZOLA AND DOUBLE OLIVE SPREAD WITH FRESH BAGUETTE SLICES
- FRESH HERBED CHEESE WHEEL WITH BAGUETTE SLICES
- EGGPLANT CAPONATA WITH FRESH BAGUETTE SLICES
- CHICKEN PATE WITH WALNUTS AND GRAPES
- FRESH CORN AND BLACK OLIVE SALSA
- FRESH CUCUMBER LEMON FETA SALSA
- FRESH TOMATO CILANTRO SALSA
- FRESH PINEAPPLE SALSA
- GUACAMOLE

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Hot Hors D'Oeuvres

- PEPPERONI AND MOZZARELLA ROLLS WITH BANANA PEPPERS OR WITHOUT
- NANA'S EASTER PIZZA ROLLS - CAPICOLLA, PEPPERONI, RICOTTA, PROVOLONE AND HARD BOILED EGG
- STUFFED MUSHROOMS WITH GARLIC AND BREADCRUMBS
- PORTABELLAS STUFFED WITH:
 - BACON AND CREAMY CHEDDAR BLEND
 - CRABMEAT AND CHEESE
 - SPINACH AND CHEESE
 - GORGONZOLA CREAM
- ASPARAGUS AND SMOKED SALMON BUNDLES
- PROSCIUTTO WRAPPED ASPARAGUS WITH WARM VINAIGRETTE AND ASIAGO
- ESCARGOT IN BUTTER HERB SAUCE
- TOMATOES STUFFED WITH:
 - ESCARGOT
 - HERBED BREAD MIXTURE
 - ROASTED RED PEPPERS AND PARMESAN BREADCRUMBS
- MOZZARELLA AND PROSCIUTTO BUNDLES IN RADICCHIO
- LEMON OR RASPBERRY CHICKEN BITES
- MUSSELS IN SWEET CILANTRO AND GARLIC CHARDONNAY REDUCTION
- SHRIMP WITH ROMESCO SAUCE
- GARLIC LEMON SHRIMP OR CHICKEN AND TOMATO SKEWERS
- GARLIC SHRIMP WITH CANNELINI AND SPINACH
- PAN SEARED AHI TUNA PESTO
- PAN SEARED AHI TUNA WITH GINGER WASABI
- MINI QUICHES
 - TOMATO MOZZARELLA
 - ZUCCHINI AND TOMATO
 - BLT
- MINI FRITTATAS — ARTICHOKE/HOT PEPPER
- MINI SWEET ONION HAM SANDWICHES
- ZUCCHINI PANCAKES WITH TOMATO GARLIC REMOULADE
- EGGPLANT ROULETTES WITH FRESH MOZZARELLA AND PINE NUT PESTO
- SPINACH AND CHEESY GARLIC FRITTERS
- MINI CRAB CAKES WITH REMOULADE
- BANANA PEPPERS STUFFED WITH HOT SAUSAGE OR HERBED BREADACRUMBS AND CHEESE IN MARINARA SAUCE
- MAMA'S MINI MEATBALLS
- MINI PIZZETTES WITH CARAMELIZED ONIONS AND PROSCIUTTO
- SAUTEED PINEAPPLE WITH CINNAMON BUTTER AND PECANS
- BUTTERSCOTCH DIP WITH APPLES

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Warm Spreads and Dips

- CREAMY SOURDOUGH CHEESE DIP
- CREAMY GARLIC ARTICHOKE AND CHEESE DIP
- BAKED BRIE WITH FRANGELICA SAUCE AND ALMONDS
- BAKED BRIE WITH APPLES, CINNAMON AND CANDIED PECANS
- BAKED BRIE WITH CANDIED PECANS
- WARM GOAT CHEESE SPREAD WITH CARAMELIZED ONIONS
- CRAB QUICHE SPREAD
- GOAT CHEESE MOUSSE WITH MINT PESTO

Grilled Pizzas:

- SPINACH AND GARLIC WITH FETA
- ROASTED RED PEPPERS WITH GOAT CHEESE
- CARAMELIZED ONIONS WITH MEDITERRANEAN OLIVES AND GOAT CHEESE
- CARAMELIZED ONIONS WITH PROSCIUTTO AND GOAT CHEESE
- PORTABELLA AND GARLIC WITH PROVOLONE AND MOZZARELLA
- TWO ZUCCHINI AND TOMATO WITH MOZZARELLA AND BANANA PEPPERS
- FRESH TOMATO BASIL PIZZA WITH BUFFALO - MOZZARELLA CHEESE

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Quesadilla Extravaganza

HAM, GRUYERE AND TOMATO

STRAWBERRY AND NUTELLA (ALSO AVAILABLE AS A DESSERT PANINI- MADE WITH POUND
CAKE)

SHRIMP AND SPINACH

MUSHROOM, ONION AND GRUYERE

NUTELLA AND CINNAMON SUGAR

CHICKEN AND RED PEPPER

MUSHROOM AND CHORIZO

PICO DE GALLO

BEAN AND CHEESE

FELICIA'S TRADITIONAL ENCHILADAS

BALSAMIC ENCHILADAS WITH ZUCCHINI AND MUSHROOMS

Panini Party

NANA'S SPECIAL— SALAMI, MORTADELLA, CAPICOLA, PROVOLONE

ROASTED VEGETABLE WITH PESTO

PORTABELLA

BACON AND EGG

TURKEY, SPINACH, RED ONION AND ARTICHOKES AND HERBED GOAT CHEESE SPREAD

TOMATO BASIL AND FRESH MOZZARELLA

MORTADELLA CAPRESE

SALAMI, CAPICOLA AND ROASTED RED PEPPERS

STRAWBERRIES AND NUTELLA ON POUND CAKE

ASSORTED GOURMET WRAPS

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Soups

TRADITIONAL MINESTRONE
VEGETARIAN EGGPLANT MINESTRONE
CREAMY CORN CHOWDER
CREAMY BROCCOLI SOUP
GARLIC LENTIL
TRADITIONAL LENTIL WITH HAM
TRADITIONAL SPLIT PEA WITH HAM
CREAMY CARROT AND CILANTRO
BUTTERNUT BISQUE
WHITE BEAN AND ESCAROLE SOUP

CREAMY PORCINI MUSHROOM SOUP
WHITE CHICKEN CHILI
TURKEY CHILI
TRADITIONAL PASTA FAGIOLI
ITALIAN MINI MEATBALL AND TOMATO SOUP
CECI AND PASTA – GARBANZO BEANS,
GARLIC -AND TOMATOES WITH A KICK
GAZPACHO
CREAM OF TOMATO FENNEL

Salads

- TRADITIONAL TOSSED ITALIAN SALAD WITH CHICK PEAS, OLIVES AND PEPPERONCINI WITH SHAVED PARMESAN AVAILABLE WITH HOMEMADE BALSAMIC OR RED WINE VINAIGRETTE
 - CAESAR
 - GRILLED CHICKEN FU FU SALAD
WITH CANDIED - PECANS, STRAWBERRIES, BLUEBERRIES, RAISINS AND GORGONZOLA CHEESE
 - ROASTED BEETS AND ROASTED PEARS WITH GOAT CHEESE OVER BABY GREENS
 - MARINATED VEGETABLES - BEAUTIFUL SIDE DISH - ASPARAGUS, OLIVES, TOMATOES, FRESH MOZZARELLA, RED ONION, BABY CARROTS, BABY RED POTATOES IN BALSAMIC GARLIC VINAIGRETTE
 - PESTO BOWTIES WITH FRESH REGGIANO PARMIGGIANO AND PIGNOLI NUTS
 - FRESH CAPRESE SALAD
 - CREAMY ROASTED RED PEPPER AND TORTELLINI SALAD
 - SEAFOOD SALAD LORRAINE
 - NEAPOLITAN SEAFOOD AND GRILLED
VEGETABLE SALAD
 - MEXICAN GRILLED CHICKEN SALAD WITH CORN SALSA

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Vegetarian and Pasta Entrees

- GEMELLI WITH MARINARA
- PINK PENNE VODKA WITH PIGNOLI NUTS
- BAKED FIVE CHEESE PASTA
- RIGATONI WITH FRESH MEATBALLS AND MAMA'S SAUCE
- POTATO GNOCCHI WITH MAMA'S SAUCE
- RICOTTA GNOCCHI WITH CRUMBLED SAUSAGE AND FENNEL
- RAVIOLI PARMIGIANI WITH MAMA'S SAUCE
- MANICOTTI MARINARA WITH FOUR CHEESES
- RIGATONI WITH PORCINI MUSHROOM SAUCE
- PENNE WITH EGGPLANT MARINARA AND FRESH MOZZARELLA BALLS
- PENNE WITH GARLIC TOMATOES, SPINACH AND GOAT CHEESE
- BOW TIES WITH SPINACH, SUN DRIED TOMATOES, PARMESAN AND PIGNOLI NUTS
- PENNE WITH GARLIC SHRIMP AND FETA
- RIGATONI WITH MUSHROOMS IN ROSEMARY TOMATO SAUCE
- PENNE WITH OLIVES, GARLIC TOMATOES AND
- PASTA WITH ROASTED PEPPERS IN FRESH TOMATO SAUCE
- PINK PASTA WITH ASPARAGUS TIPS
- RIGATONI IN CREAMY CRABMEAT SAUCE
- CECI AND PASTA
- PENNE DIAVOLO WITH OR WITHOUT SHRIMP
- PENNE WITH ARTICHOKE, OLIVES, TOMATOES, GARLIC AND FETA
- LINGUINE WITH RED OR WHITE CLAM SAUCE
- PENNE WITH SPINACH PESTO AND CHERRY TOMATOES
- PENNE CARBONARA
- PASTA PUTAN
- SPINACH AND CHEESE CANNELLONI
- ITALIAN STUFFED ARTICHOKE
- ZUCCHINI AND EGGPLANT GRATIN
- LINGUINI WITH TWO COLOR ZUCCHINI, TOMATOES AND BANANA PEPPERS

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Meat and Seafood Entrees

- LEMON CHICKEN VERONA
- CHICKEN IN MUSHROOM MERLOT SAUCE - STUFFED WITH GOUDA CHEESE
- MOROCCAN SPICED CHICKEN
- CHICKEN SICILIANA
- CHICKEN ROLLATINI WITH SUN DRIED TOMATO PESTO
- APRICOT CHICKEN WITH CRUMBLLED GOAT CHEESE
- RASPBERRY PECAN CHICKEN WITH CRUMBLLED BLUE CHEESE
- PESTO CHICKEN SALTIMBOCCA
- CHICKEN CACCIATORE
- LIME GRILLED CHICKEN WITH QUESO FRESCO AND PICO DE GALLO
- LEMON MARINATED CHICKEN WITH CUCUMBER LEMON FETA SALSA
- SLICED HAM WITH BOURBON GLAZE
- ROSEMARY ROASTED PORK LOIN WITH NEW POTATOES
- CHIPOTLE PORK CIPPOLINI
- AND ONIONS OR SUN DRIED TOMATOES AND
- PORK LOIN STUFFED WITH APPLES AND ONIONS OR SUN DRIED TOMATOES AND FRESH MOZZARELLA
- RACK OF LAMB WITH HERBS DE PROVENCE AND GARLIC
- GRILLED MARINATED LAMB CHOPS
- FILET WITH BALSAMIC BUTTER AND GOAT CHEESE
- CRAB CAKES WITH LEMON BUTTER AND TOMATO SALSA
- AHI TUNA PESTO
- AHI TUNA WITH WASABI
- SURF AND TURF – FILET AND CRAB CAKE
- MEDITERRANEAN TILAPIA WITH BLACK AND GREEN OLIVES
- 3 CHEESE GOURMET BURGERS
- FRESH GOURMET VEGGIE BURGERS WITH HAVARTI CHEESE ON CIABATTA BREAD
- HERB ENCRUSTED ROAST BEEF WITH SAGE AND GARLIC AIOLI
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Exquisite Sides

- ZUCCHINI AND EGGPLANT GRATIN
- ZUCCHINI AND YELLOW SQUASH WITH TOMATOES
- TOMATOES PROVENCAL
- BAKED ENDIVE WITH GRUYERE CREAM AND THINLY SLICED HAM
- NANA'S JUMBOT; FRIED PEPPERS, POTATOES AND ONIONS
- ITALIAN BROCCOLI WITH GARLIC
- ITALIAN GREEN BEANS
- CAULIFLOWER WITH GARLIC, CHEESE AND BREADCRUMBS
- SUGARED CARROTS
- SAUTÉED GARLIC SPINACH
- ROSEMARY ROASTED NEW POTATOES
- HERBED NEW POTATOES
- GREEN BEANS WITH TOMATOES
- ROASTED RED PEPPERS
- DILLED ZUCCHINI WITH BUTTER AND LEMON
- DILLY GREEN BEANS
- ROASTED FENNEL WITH ASIAGO
- ASPARAGUS WITH BOB'S SPECIAL SAUCE
- ASPARAGUS WITH BALSAMIC VINAIGRETTE AND ASIAGO CHEESE
- ASPARAGUS WITH GARLIC AND SOY
- MARINATED VEGETABLES
- ASSORTED COUSCOUS
- SPANISH RICE
- AROMATIC RICE

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Desserts

RICOTTA CAKE
ITALIAN LOVE CAKE
KAHLUA CAKE
MOLTEN CHOCOLATE CAKE

Gourmet Cheesecakes

ALL CHEESECAKES BELOW ARE PREPARED FRESH WITH QUALITY INGREDIENTS. EACH 10 INCH CHEESECAKE IS SLICED INTO 12 SERVINGS, BEAUTIFULLY DECORATED AND DISPLAYED ON A COVERED TRAY. PRICE \$36/EACH CHEESECAKE.

CHOCOLATE FANTASY CHEESECAKE

CHOCOLATE COOKIE CRUST TOPPED WITH A LAYER OF DECADENT RICH CHOCOLATE CHEESECAKE, A LAYER OF LIGHT MILK CHOCOLATE CHEESECAKE FINISHED OFF WITH CHOCOLATE DRIZZLE AND CHOCOLATE COVERED STRAWBERRIES.

PEANUT BUTTER DREAM CHEESECAKE

A PEANUT BUTTER COOKIE CRUST TOPPED WITH A CREAMY ORIGINAL CHEESECAKE WITH A THICK SWIRL OF PEANUT BUTTER CHEESECAKE ALL DRIZZLED WITH CHOCOLATE AND PEANUT BUTTER CUPS.

TRADITIONAL CHEESECAKE

A CREAMY ORIGINAL CHEESECAKE ON A GRAHAM CRACKER CRUST WITH AN OPTIONAL CHOCOLATE CHEESECAKE SWIRL INSIDE (WHY BE TOO TRADITIONAL?) TOPPED WITH FRESH STRAWBERRIES.

CHOCOLATE TURTLE CHEESECAKE

A BUTTER PECAN CRUST IS TOPPED WITH CREAMY CHOCOLATE CHEESECAKE WITH A CARAMEL SWIRL AND FINISHED OFF WITH CHOCOLATE DRIZZLE, CARAMEL DRIZZLE AND PECANS.

WHITE CHOCOLATE RASPBERRY MARTINI CHEESECAKE

A CHOCOLATE COOKIE CRUST HOLDS A LAYER OF DELICIOUS WHITE CHOCOLATE CHEESECAKE WITH A RICH RASPBERRY CHAMBORD SWIRL ALL TOPPED WITH CHOCOLATE DRIZZLE AND RASPBERRIES.

HAZELNUT TOFFEE CHEESECAKE

A VANILLA COOKIE CRUST IS TOPPED WITH A FRANGELICO FLAVORED CHEESECAKE BASE THAT INCLUDES BITS OF HEATH BAR ALL DRIZZLED WITH MILK CHOCOLATE AND FINISHED OFF WITH MORE HEATH BAR.

MUDSLIDE CHEESECAKE

A CHOCOLATE COOKIE CRUST HOLDS A CREAMY VANILLA CHEESECAKE THAT HAS RIBBONS OF CHOCOLATE KAHLUA SWIRL AND A BAILEYS IRISH CREAM SWIRL TOPPED WITH CHOCOLATE SHAVINGS AND RICH CHOCOLATE DRIZZLE.

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Menus are customized and pricing varies depending on season and number of guests. *Chez Vous* reserves the right to substitute ingredients dependent on seasonal variations and availability. Prices do not include sales tax or gratuity. *Chez Vous* takes pride in its promise of fresh, perfected food delivered on time. A \$25.00 delivery fee will be applied to all orders.

Please call or e-mail to customize your menu. Bon Appetit!