



Buffet Catering 2018

Thank you for considering Chef Stef for your upcoming culinary needs.

Chef Stef services the following counties:

NY: Dutchess, Putnam, Westchester, Ulster, Orange, Rockland

CT: Fairfield

NJ: Bergen

Please review the package options within.

Packages can be customized to suit your needs.

The Chef is willing to work with any price point, food request, allergy, theme, etc.

Please DO NOT hesitate to bring any request to the chef's attention.

Minimum ten people served.

If your number is under ten you will still be charged for ten people.

Stefan C. Fraundorfer
Chef Stef, LLC
5 Spruce Court
Fishkill, NY 12524
(845) 554-8370
www.chefstefny.com



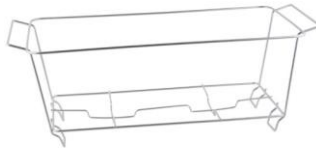
Chef Stef LLC | (845) 554-8370 | stefan@chefstefny.com | www.chefstefny.com

Catering Services Offered

Drop Off Catering:

Chef Stef will come to the location of your event, and setup a self-serve buffet. Chef Stef provides wire chafing dishes, and all foods and condiments are in disposable containers. Disposable plates, utensilware, serving utensils and other items all included so there is no worry or fuss on your end. Easy cleanup!

Note: Delivery fee varies by location.



On Site Catering:

Chef Stef is available to cater your large events at your site venue. Chef Stef will setup a self-serve buffet, and remain on-site to monitor it. Disposable plates, utensilware, serving utensils and other items included to make cleanup a breeze.

Don't want disposable? Ask Chef Stef about plate and dinnerware rental.

Servers and staff available at an addition cost of \$140 per employee.





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Breakfast

~Standard Package~

\$14 per person Includes:

Mini Plain Bagels with Butter, Cream Cheese & Jellies
Selection of Miscellaneous Muffins, Fruit Danish and Croissants
Coffee (regular & decaf) and Hot Water with Tea Assortment and Condiments
Orange Juice, Cranberry Juice & Tomato Juice Carafes

Seasoned Potatoes with Onions & Peppers

Choice of Three Quiches/Tarts:

- Vegetable & Cheddar
- Florentine (Spinach & Swiss)
- Lorraine (Bacon & Gruyere)
- Smoked Salmon & Asparagus
- Tomato & Goat Cheese
- Mushroom, Shallot & Fontina
 - Broccoli & Cheddar
- Caramelized Onion & Gorgonzola

Choice of One Meat (add \$1 per person for additional meat selection except steak):

- Bacon
- Sausage Links
- Honey Ham
- Steak (add \$2 per person)

Make it a Brunch Buffet.

Add \$8 per person to include one salad, one protein and one side from the next page

↘↘↘↘ GREAT PACKAGE & GREAT DEAL ↙↙↙↙

Chef Stef's Lunch Package

\$22 per person includes all the following:

Tossed Salad with Choice of Two Dressings

Tomato & Mozzarella Salad

Rolls & Butter

Sandwich & Wrap Platter (gluten-free available!)

(Italian, Turkey/Cheese, Ham/Swiss, Liverwurst/Onion, Tomato/Mozzarella/Arugula)

Cookie & Brownie Platter

Choice of two proteins and two sides



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Standard Package Options

All packages below include:

Tossed Salad with Choice of Two Dressings
(Italian, Balsamic, Caesar, Ranch, Bleu Cheese, Raspberry, Oil & Vinegar)
Rolls with Butter
Cookie & Brownie Platter

\$13 per person includes - one protein, two sides

\$17 per person includes - Choice one additional salad, two proteins, two sides

\$25 per person includes - Choice one additional salad, three proteins, three sides

~Salads~

Caesar Salad | Tomato Mozzarella Salad | Grilled Vegetable Salad
German Potato Salad | Pasta Salad (choose mayo-based or Italian dressing based)

~Proteins~

***Preparations are customized based on the theme of the event and cuisine preferences.
Specific dishes will be determined upon initial meeting for the event.***

Sirloin Steak, Chopped Steak, Flank Steak, Beef Brisket, Filet Mignon [+\$5p.p.]

Chicken (breast, whole roasted)

Pork (chops, loin, pulled, sliced ham, sausage, ribs [+\$4p.p.]

Roast Turkey, Turkey Chopped Steak

Meatballs (choose Beef/Pork/Veal or Turkey) (choose Pomodoro or Swedish) (Mozzarella-Stuffed [+2p.p.]

Fish (choices: Salmon, Cod, Flounder, Bass, Shrimp +\$2 p.p., Scallops +\$4 p.p., Crab Cakes +\$5 p.p.)

~~Ask about vegetarian, vegan, gluten-free and other special dietary specific dishes~~

~Sides~

Vegetable Rice (choose White Rice, Brown Rice, Basmati Rice)

Potato (Mashed, Shallot & Herb Roasted, Parmesan & Herb Steak Wedges, Croquettes, Gruyere, Rösti)

Maple Sweet Potatoes with Pecans

Pasta (types: Penne, Rigatoni, Elbow, Orecchiette, Gemelli, Gnocchi [+\$2p.p.]

(sauces: Pomodoro, Vodka, Garlic & Oil, Romano Cream, Carbonara, Cheddar, Forestiere,

Bolognaise (choose Beef or Turkey) [+2p.p.], Baked [+\$2p.p.], Lasagna [+\$4p.p.]

Basic Mixed Vegetables with Butter or Olive Oil

Asian Vegetable Medley with Soy & Ginger Sauce

Seasonal Roasted or Grilled Vegetable Medley

Squash Provencal (tomato, garlic & basil)

Broccoli (choose plain, buttered, garlic)

Green Beans (choose plain, buttered, garlic, creamed)

Glazed Carrots

Don't see something you would like? Please inquire.



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Popular Buffet Choices

Looking for suggestions? Here are some of the most popular choices for buffet events.

Grilled Sirloin Steak with Onions, Mushrooms & Madeira Jus

Chopped Steak with Caramelized Onion Jus

Braised Beef Brisket with Vegetables

Chicken Francaise, battered chicken medallions with lemon jus

Chicken Piccata, pan seared chicken medallions with lemon jus & capers

Chicken Marsala, sweet mushroom jus

Chicken Scarpiello, chicken medallions & Italian Sausage with cherry peppers & oregano

Pork Chop Murphy, bell peppers, potatoes & balsamic jus

BBQ Pulled Pork

Mozzarella-Stuffed Meatballs Pomodoro

Swedish Meatballs

Soy, Sesame & Scallion Salmon

Cod Oreganato, Herb Cream

Citrus-Herb Roasted Cod

Spinach-Stuffed Flounder, White Wine Cream

Shrimp Scampi with garlic, lemon, white wine & parsley

Vegetable Rice

Shallot & Herb Roasted Potatoes

Gruyere Potatoes

Penne ala Vodka

Rigatoni Bolognaise

Elbow Pasta Mac n Cheese

Seasonal Roasted or Grilled Vegetable Medley

Broccoli, Steamed or Garlic

Creamed Green Beans



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Additional Food Options

~Appetizers I~

Add \$1 per person, per appetizer

Tomato & Basil Bruschetta Platter
Tortilla Chips with Salsa, Guacamole & Queso Sauce
Vegetable Cudit  Platter with Hummus & Bacon Ranch Dip
Endive Spears with Roasted Pepper Goat Cheese
Tomato, Mozzarella & Basil Caprese Skewers with Balsamic
Asparagus Wrapped in Prosciutto, Balsamic Vinaigrette
Stuffed Mushrooms (choose sausage or vegetable stuffing)
Beef or Chicken Satay with Peanut Dipping Sauce
Arancini stuffed with Aged Provolone & Roasted Peppers with Tomato Couli
Chicken Dumplings with Soy, Sesame & Scallion
Mini Vegetable Spring Rolls with Soy Sauce & Sweet Chili Sauce

~Appetizers II~

Add \$2 per person, per appetizer

Chilled Shrimp with Cocktail Sauce & Lemons
Cheese & Cracker Platter
Cold Shrimp Rolls with Thai Dipping Sauce
Smoked Salmon with Dill Cr me Fraiche & Pumpernickel Toasts
Antipasti: Cured Meats, Pickled Vegetables, Ricotta
Soup with Cracker Assortment (inquire for choices)
Cocktail Meatballs (choose Pomodoro or Swedish-style)
Lump Crab Cakes with Tartar Sauce, Chipotle Mayonnaise, Creole Mustard Sauce & Lemons
Stuffed Mushrooms with Crab
Bacon-Wrapped Scallops with BBQ Sauce & Honey Horseradish Sauce
Crab Rangoon with Sriracha Mayonnaise
Mozzarella Sticks with Marinara
Jalapeno Poppers with Salsa & Sour Cream
Mini Hot Dogs with Ketchup & Mustard

~Kids~

\$10 per child

Choose to Accompany: French Fries with Ketchup or Mac 'n Cheese

Chicken Tenders with Honey Mustard & Sweet 'n Sour Sauces
Hamburgers with Ketchup & American Cheese Slices
Hot Dogs with Ketchup & Mustard
Grilled Chicken Breast



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~Desserts~

Add \$2 per person, per dessert

Chocolate Mousse (bowl or shots)

Chocolate Dipped Strawberries

Standard Cake with Icing (choose cake: white, yellow, chocolate | icing: Vanilla, Chocolate)

Tiramisu

Cheesecake (Choose: New York Cheesecake or Mini Cheesecake Assortment)

Vanilla Panna Cotta Shots

Apple Strudel

Apple Crisp

Cobblers (Choose: Blueberry, Mixed Berry, Peach, Apricot; seasonal restrictions apply)

Pies (Choose: Apple, Apple Cranberry, Blueberry, Pecan, Pumpkin, Chocolate Pudding)

Fresh Fruit (Choose: Fruit Salad Bowl or Sliced Fruit Platter)

~Beverage Service~

Chef Stef can setup a self-serve beverage station for your event.

Cold Beverage:

Coke, Diet Coke, Sprite, Fresh Brewed Iced Tea, Spring Water
Cups, Bowls of Ice, Lemon Wedges

Hot Beverage:

Coffee: Regular & Decaf with Milk, Creamers, Sugar Assortment
Hot Water with Tea Assortment, Honey, Lemon Wedges

Please add \$2 per person for single beverage service

Add \$3 per person for, both, hot and cold beverage service

Please note:

Chef Stef cannot provide alcoholic beverage service.

He can provide a variety of mixing condiments (juices, sour mix, grenadine, cut fruits, etc.)

Please inquire further if interested.