



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.

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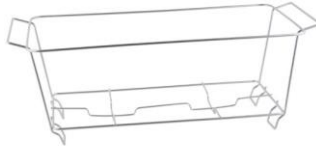


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Catering Services Offered

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, cutlery, serving utensils and other items all included so there is no worry or fuss on your end. Easy cleanup!



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, cutlery, 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 additional cost.





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Breakfast

Continental Breakfast:

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

Quiches/Tarts:

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

Sides:

- Seasoned Potatoes with Onions & Peppers
- French Toast with Syrup & Seasonal Compote
 - Pancakes with Syrup & Butter
- Waffles with Syrup & Whipped Cream

Meats:

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

Brunch

Looking to brunch it up??

Chef Stef can create menus with a combination of breakfast and lunch foods.
Chef Stef can add platters of different sandwich sliders & wraps as well.
Inquire with the Chef.



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Main Buffet

Salads

- Mixed Greens Salad with Choice of Two Dressings: Italian, Balsamic, Bleu Cheese, Ranch, Raspberry, Oil & Vinegar
 - Caesar Salad: Hearts of Romaine, Parmesan, Croutons & Caesar Dressing
 - Tomatoes & Fresh Mozzarella with Basil & Olive Oil
 - Grilled Vegetables
 - Potato Salad: Classic American or German Potato
 - Pasta Salad: Mayonnaise or Italian Dressing Base

Breads

- Dinner Rolls & Butter
- Italian Bread & Butter
 - Garlic Bread
- Cornbread & Butter

Proteins

Preparations are customized based on the theme of the event and cuisine preferences.

Sirloin Steak, Chopped Steak, Flank Steak, Beef Brisket, Filet Mignon [+\$5p.p.]
Chicken (breast, whole roasted)

Pork (chops, loin, pulled pork, sliced ham, hot/sweet 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.)

Vegetarian, Vegan & Gluten-Free Options Available – Please Inquire

Sides

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

Potato (Mashed, Shallot & Herb Roasted, Parmesan & Herb Steak Wedges, 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,
Bolognese (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 Provençal (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 Bolognese

Elbow Pasta Mac n Cheese

Seasonal Roasted or Grilled Vegetable Medley

Broccoli, Steamed or Garlic

Creamed Green Beans



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Appetizer Options

Cold Hors d'oeuvres

Endive Spears with Roasted Pepper Goat Cheese
Tomato, Mozzarella & Basil Caprese Skewers with Balsamic
Chilled Shrimp with Cocktail Sauce & Lemons
Cold Shrimp & Vegetable Rolls with Thai Dipping Sauce
Smoked Salmon with Dill Crème Fraiche & Pumpernickel Toasts

Hot Hors d'oeuvres

Stuffed Mushrooms (choose sausage or vegetable stuffing, crab stuffing +1 p.p.)
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
Cocktail Meatballs (choose Pomodoro or Swedish-style)
Bacon-Wrapped Scallops with BBQ Sauce & Honey Horseradish Sauce (+1 p.p.)
Crab Rangoon with Sriracha Mayonnaise (+1 p.p.)
Mozzarella Sticks with Marinara
Jalapeno Poppers with Salsa & Sour Cream
Mini Hot Dogs with Ketchup & Mustard
Lump Crab Cakes (+1 p.p.)

[Condiments: Tartar Sauce, Chipotle Mayonnaise, Creole Mustard Sauce, Lemon Wedges]

Cold Platters

Tomato & Basil Bruschetta with Herb Toasts
Prosciutto-Wrapped Asparagus with Balsamic
Cured Meats with Condiments & Crisps
Vegetable Antipasti
Cheese Platter with Condiments & Crackers
Vegetable Crudite with Hummus & Bacon Ranch Dip
Pate, Fig, Grain Mustard, Cornichon & Toasts
Tortilla Chips with Salsa, Guacamole & Queso Sauce

Kids

Choice of One Side: French Fries with Ketchup, Mac 'n Cheese, Tossed Salad with Italian Dressing

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

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
Strudel (Choose Apple or Peach [summer only])
Crisp (Choose: Apple, Blueberry, Peach [summer only])
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 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.