

Menu One:
MENU ONE:

**GARLIC ROASTED BEEF TENDER-
LOIN WITH MUSHROOM GLAZE**

CAESAR SALAD
TWICE BAKED POTATO
GLAZED CARROTS AND ASPARAGUS
ASSORTED DINNER ROLLS WITH BUTTER
BOSTON CREAM PIE

\$18.00

Menu Two:
MENU TWO:

**BACON WRAPPED FILET MIGNON
AND STUFFED SHRIMP WITH
SAFFRON SAUCE**

GARDEN GREEN SALAD WITH DRESSINGS
BAKED RED POTATOES -
SOUR CREAM AND CHIVES
CHICKEN GLAZED BABY CARROTS
GARLIC BREADSTICKS AND BUTTER
POURED CHOCOLATE TORTE
WITH RASPBERRY SAUCE

\$21.00

Menu Three:
MENU THREE:

**BEEF WELLINGTON (WITH LIVER
PATE OR HERBAL MUSHROOM
PATE) AND BERNAISE OR LOBSTER
CREAM SAUCE**

BEEF STEAK TOMATO SALAD
WITH ITALIAN VINAIGRETTE
CHATEAU POTATOES
SAUTED SUGAR SNAP (SNOW) PEAS
HARD ROLL AND BUTTER
CHOCOLATE BOURBON PECAN TORTE WITH
RASPBERRY SAUCE

\$25.00

Menu Four:
MENU FOUR:

**FRESH SAUTED SALMON
WITH DIJON CREAM SAUCE**

FRESH SPINACH SALAD WITH MANDARIN
ORANGE VINAIGRETTE
GARLIC ROASTED POTATOES
FRESH ASPARAGUS
ASSORTED DINNER ROLLS
LEMON MERINGUE CAKE WHIP CREAM FROSTING

\$19.00

Menu Five:
MENU FIVE:

**HALF OR WHOLE
CORNISH GAME HEN**

FRESH BROCCOLI SALAD
FRESH HERB OR
WILD MUSHROOM STUFFING
CANDIED CARROT COINS
9-GRAIN BREAD AND ROLLS WITH BUTTER
STRAWBERRY SEDUCTION

1/2 - \$15.00

WHOLE - \$17.00

Menu Six:
MENU SIX:

**GARLIC CHICKEN BREAST
WITH PARMESIAN CREAM SAUCE**

WILD RICE PILAF
GREEN BEANS ALMONDINE
HARD ROLL AND BUTTER
FRESH BLUEBERRY, APPLE CINNAMON, OR
JACK DANIELS PEACH PIE

\$15.00

Menu Seven:
MENU SEVEN:

**ROASTED PORKLOIN
WITH BLACKBERRY BEURRE
BLANC**

STEAMED BABY RED POTATOES
FRESH CHICKEN GLAZED
(CARROTS, ZUCCHINI, YELLOW SQUASH)
WILD RICE BREAD AND ROLLS WITH BUTTER
CHOCOLATE CHESSPIE, LEMON CHESSPIE OR
KEYLIME PIE (WITH WHIP CREAM)

\$16.50

Menu Eight:
MENU EIGHT:

**CHICKEN ROULADE
WITH PARMESIAN CREAM SAUCE
(ROLLED WITH PROSCIUTTO HAM, MOZZARELLA AND
SPINACH OR CREAM CHEESE AND CRAB STUFFING)**

CHICKEN CONSOMME
GARDEN GREEN SALAD WITH DRESSINGS
STEAMED RED POTATOES
CANDIED CARROT COINS
ASSORTED DINNER ROLLS AND BUTTER
NEW YORK CHEESECAKE WITH FRESH
BERRY SAUCE OR CARAMEL SAUCE

\$17.50

Menu Nine:
MENU NINE:

RASPBERRY CHICKEN BREAST

GARDEN VEGETABLE SALAD WITH DRESSINGS
FETTUCCINE ALFREDO
FRESH FRENCH CUT BEANS
MARBLE RYE BUNS AND BUTTER
CHOCOLATE COVERED CHERRY CHEESECAKE

\$15.75

Menu Ten:
MENU TEN:

**MUSTARD CRUSTED OR HERBAL
CRUSTED PRIME RIB / AJUS OR
CABERNET SAUCE**

BEEF CONSOMME
MARINATED ARTICHOKE AND
PEAPOD SALAD
CREAMY ESCALLOPED POTATOES
STEAMED BROCCOLI
HARD ROLLS AND BUTTER
BLACK FOREST PIE

\$18.00

Menu Eleven:
MENU ELEVEN:

**CENTER CUT PORK CHOP WITH
DEMI GLAZE AND WILD RICE
STUFFING**

MEXICAN CONFETTI OR SOUTHWESTERN SALAD
WITH APPLE CUMIN VINAIGRETTE
JULIANNED CARROTS AND ONION KNOTS
CITRUS SORBET OR CHOCOLATE ICE CREAM ROLL

\$16.00

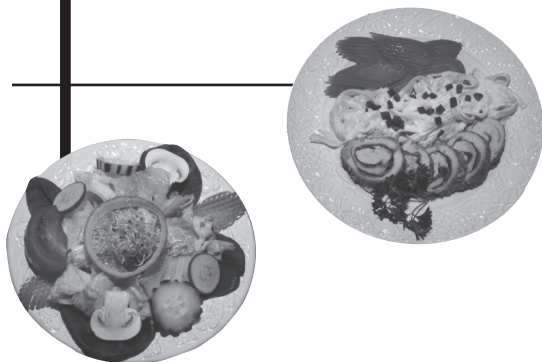
Menu Twelve:
MENU TWELVE:

STUFFED SHRIMP LINGUINE

FRESH FRUIT AND VEGETABLE
SALAD WITH RASPBERRY/
POPPY SEED VINAIGRETTE
STEAMED BROCCOLI AND CAULIFLOWER
SESAME AND GARLIC BREADSTICKS
MARBLE CHEESECAKE WITH CHOCOLATE
SAUCE, WHIP CREAM AND NUTS

\$22.50

Professional Chef
ROGER TEEGARDEN



**OVER 15 YEARS EXPERIENCE
GOURMET COOKING**

Elegant
SIT-DOWN PARTY MENUS
UP TO 30 GUESTS
SERVED ON FINE CHINA
PERSONAL CHEF SERVICE
IN YOUR OWN HOME OR OFFICE
PLUS - CLEAN UP

A 15% SERVICE CHARGE AND TAX IS
ADDITIONAL TO THE MEAL PRICE.

Hors d'Oeuvres
HORS D'OEUVRES

PEEL AND EAT SHRIMP COCKTAIL

CRAB DIP
WITH SNACK BREADS

CHICKEN PATE

JAMAICAN CHICKEN STRIPS
WITH HONEY MUSTARD MAYO

BLACKEND BEEF CARPACCIO

SALAMI CHEESE & CRACKERS

CANDIED BACON

SMOKED OYSTER AND CREAM CHEESE TOASTS

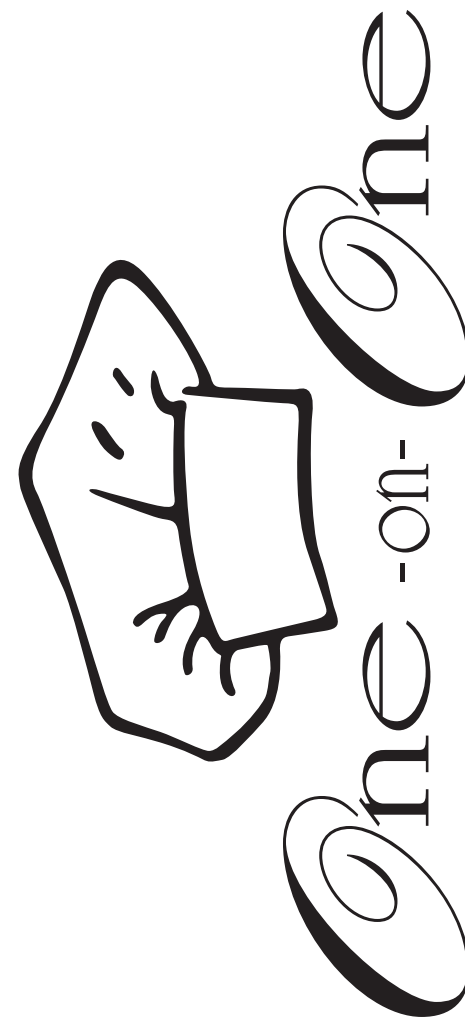
CHICKEN STUFFED MUSHROOMS
WITH PARMESIAN CREAM SAUCE

SMOKED SALMON LOCKS
WITH PUMPERNICKLE RYE, CREAM CHEESE,
HORSERADISH, RED ONIONS AND CAPERS



**FOR ADDITIONAL MENUS
FREE CONSULTATION AND PLANNING
APPOINTMENTS
OR DATE RESERVATIONS**

PLEASE CALL
**CHEF ROGER TEEGARDEN
AT 237-4666 OR 261-4406**



PROFESSIONAL CATERING

701-237-4666