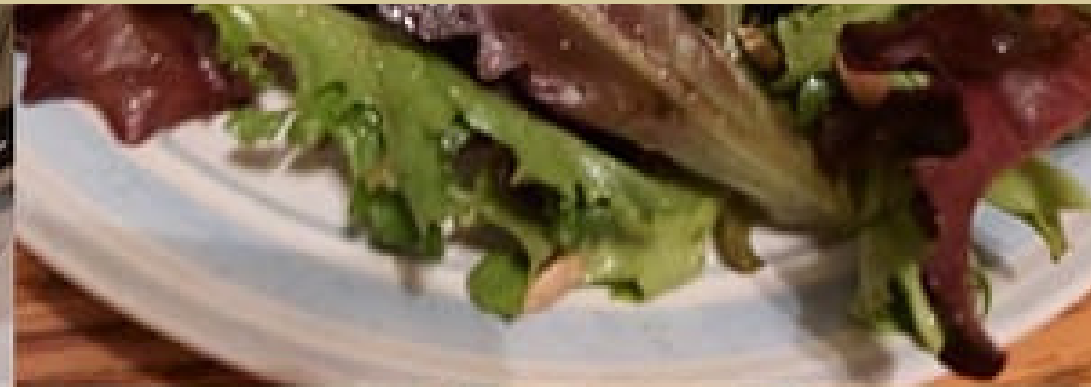




Char in the Kitchen

catering services



Service Style Options

Plan your next gathering of friends and family with Char! Allow her to create a menu that is catered to you and your guests. Char will serve your guests restaurant style in 4-courses, or she offers family-style. Maybe you would like a tasty Hors-d'œuvre spread; Char will take care of you and your guests no matter your choice!

Appetizer spread package

\$32/pp - A variety of five appetizer. comes with complimentary chocolate, salted caramel chip and pecan cookies. Additional add-ons by request.

See pg. 2 for apps, page 4 for desserts

Charcuterie Boards

Charcuterie boards \$100 feeds up to 12 people.

Also offers dessert and munchie boards!

Includes delivery.

See pg. 2

Catering services

Two entrees, two sides, two soups or salads, two cold appetizers, one dessert and a specialty non-alcoholic beverage or coffee/tea station.

menu on pg. 3!

On-site Cooking Service

A customized 4-course meal cooked, plated and served in ones' home. A 4-hour private chef experience. Two appetizers, two entrees, two sides, one salad, and dessert. Starts at \$75 per person, tax included. Please contact Char directly for this service as the menu is customized for each client.

See menu on pg. 3



Appetizer Spreads & Charcuterie

Charcuterie boards starts at a minimum of \$100 to serve 12 people. Includes 4 cheeses, 4 meats, fresh and dried fruits, pickled items, nuts (can omit if there are allergies), honey, chutney some chocolates, crackers, and crostini's. Dessert boards available as well! Can serve on a board, which I can pick up later at no additional charge, or in a box.

\$32 per person

A variety of five appetizer, and complimentary chocolate, salted caramel chip and pecan cookies.

Additional add-ons/replacements by request.

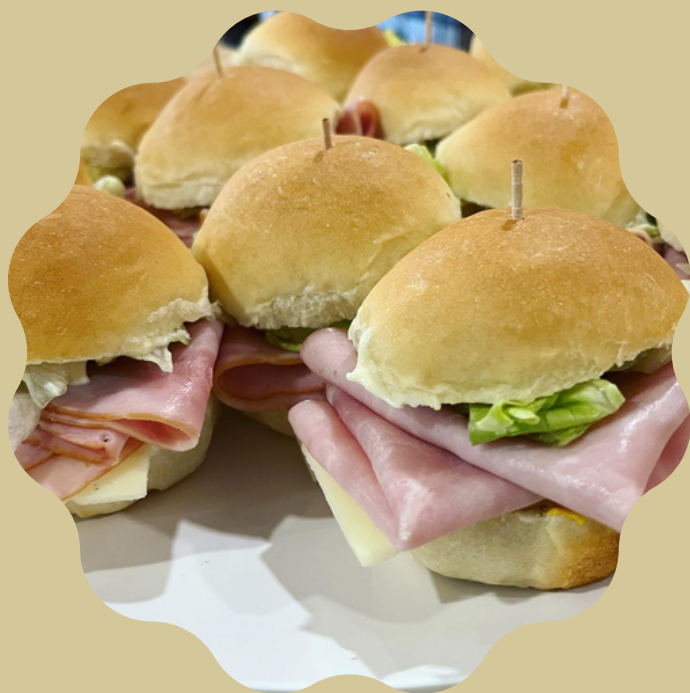
Cold Appetizer Options

- Mango salsa and house-made corn tortilla chips.
- Roasted red pepper and ricotta crostini's
- Spinach and artichoke wonton cups.
- Pinwheels - cheese, and meat of choice rolled in a tortilla with a cream cheese avocado spread, and spinach.
- Bruschetta with olives on house-made buttery garlic crostini
- Maple smoked salmon cucumber bites with whipped dill cream cheese.
- Shrimp ceviche (poached shrimp, not raw) with fresh tortilla chips.
- Fresh mini bagel assortment with jam and cream cheese.
- Sandwiches assortment.
- Caprese salad skewers.
- Fruit salad skewer's tossed in whipped cream cheese topping with pecans and coconut.

Hot appetizer options

- Slow-cooked BBQ chicken-thigh sliders with smoked gouda, cheddar cheese, bacon, red onion on buttery rolls.
- Creamy and Cheesy stuffed mushrooms with panko topping
- Loaded baked potato skins
- Pigs in a blanket with side Dijon mustard for dipping
- Mini-meatballs - sweet and sour, marinara, BBQ, honey garlic.

More options upon request!



Catering Menu

Buffet on-site service or set-up/drop off

Contact Char for cost per person

Includes two entrees, two sides, two salads, two cold appetizers, one dessert and specialty non-alcoholic beverage or coffee/tea service.

Additional side add-ons available by request. Not limited to this menu as Char takes special requests!

Events less than 10 people may have an increased cost per person.

**Please contact Char directly for accommodations, customized on-site 4-course dinner service.*

Entrees

- Marinated boneless chicken thighs with red peppers, sweet onions, broccoli with a sesame and ginger infused Au jus with Hoisin sauce. Vegetarian/vegan option of sesame pan fried tofu or portabella mushroom - GF. *Suggested side of rice.
- Butter and herb shrimp sauteed.
- Braised BBQ beef on bun with Monterey Jack cheese and optional red onions. *Suggested sides of creamy dill potatoes or mac and cheese and sweet beans.
- Slow-cooked sirloin roast with carrots in gravy - GF
- Handmade Bechemal lasagna with Bolognese beef sauce or vegetarian creamy Parmigiano white sauce.
- Giant slow-cooked meatball in red sauce. *Suggested side penne pasta - GF
- Creamy coconut curry with veggies for Vegan option, or with curry seasoned boneless chicken thighs for Omnivore. *Suggested side of rice
- BBQ buffet (customized, contact for details)
- Taco bar



Sides

- Maple sweet beans
- Seasoned herb rice
- Béchamel Mac and cheese, broccoli and crispy bacon
- Garlic mashed potato
- Roasted buttered fingerling potatoes with herbs and parmesan
- Tomato basil penne pasta
- Roasted root veggies
- Corn on the cob
- Sauteed green beans



Salads

- Cold green bean salad with fresh basil, toasted slivered almonds
- House green salad with tomatoes, cucumbers, carrots, radish and dressing of choice
- Beet salad with goats cheese and arugula
- Mediterranean pasta salad with capers, dill, artichoke, tomato and green olives pasta salad
- Greek Salad
- Caesar salad with croutons. Vegan cashew dressing option.
- Creamy garlic and dill potatoes
- Fruit salad bowl *Can also be served as a skewer.



Soups/Chowder

- Roasted red pepper and tomato - GF, Vegan
- Chicken and corn cheesy chowder
- Cream of Mushroom soup
- Cream of broccoli soup
- Minestrone vegetable soup

Desserts

- see dessert menu pg. 5

Bread

- see bread menu pg. 6

Desserts

Fudgy brownies with pecans.



Cinnamon rolls two ways - upside down goey caramel or cream cheese whipped icing.



Baklava - A family Egyptian recipe with walnuts and almonds.

Pumpkin pie tarts with whipped cream cheese topping and pecans.

Caramel apple pie crumble.

Char's thick and chewy chunky chocolate salted caramel chip cookies with pecans.



Cheesecake cupcakes - Oreo, Banana cream, Caramel filled, Caramel apple pie, fruit toppings (strawberry, blueberry, mixed berry, etc.)



Bread, biscuits & bagels

All breads are made fresh day of by Char!

Bagels - Everything, Cheese, Sesame, Blueberry,
Cinnamon raisin, plain

Bread - Char's special French bread

Buttery Herb and garlic Croutons & Crostini

Focaccia

Garlic Bread

Buttermilk Biscuits



Contact information

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