



Chefs Catering

Great Beginings Stationary Apps

DIS020: Domestic and Imported Cheese Platter

A Variety of Domestic and few Imported Cheeses - Garnished with grapes, strawberries and accompanied by assorted crackers

SM (6-10) \$75 MD (10-15) \$95 LG (15-20) \$159 XL (20-25) \$225

DIS022: European Cheese Escape

A premier selection of the ripest cheeses. Includes Bel Gioioso Pepato Black Pepper Asiago, French Mimollette, Monchego Monte Alba, Sage Derby, Peperoncino Asiago, Don Wine Red wine Goat, Sharp Provolone, Garnished with the finest seasonal fresh and dried fruits, Marcona almonds, caramelized walnuts, Accompanied by assorted crackers

SM (6-10) \$95 MD (10-15) \$125 LG (15-20) \$195 XL (20-25) \$249

DIS026: Warm Baked Brie Encroute

(Serves 10-15 guests) Soft ripe Brie wrapped with puff pastry and baked to perfection. Also comes with a Box of Crackers With Raspberry filling.

DIS008: \$85.00

DIS027: Grana Padana

Country Display whole wheel with an assortment of country loafs, fresh Breads and raisin crackers, rosemary crisps, cheese sticks.....18-25.....\$269

DIS031: Middle Eastern Meze

traditional hummus roasted red pepper hummus, eggplant caponata, cucumber yogurt, assorted olives, feta cheese, & lots of lightly toasted pita points. MD (15-20) \$99.99 LG (25-30) \$149

DIS032: Mediterranean Platter

Hummus, eggplant caponata, crumbled feta, artichoke dip, white bean dip, assorted olives and grilled pita triangles. MD (10-15) \$110 LG (15-20) \$169

DIS037: The House Charcuterie Platter

A selection of hand sliced, dried and cured meats, Busseto Salami, Columbus Crespone Italian dry Salame, Pepperoni Stick, Boretta Sopressata, Cabela's Salami, Busseto dry cured salami,Charcuterie platters come with a selection of condiments, olives, cornichons, stone-ground and Dijon mustards and fresh baked baguette.

MD (10-15) \$159 LG (18-20) \$225 DIS039: Charcuterie and cheese combo Platter

Fra Mani Salumi Salametta Salami, Creminelli Barolo Salami, Creminelli Tartufo Salami, Aged Asiago, Monchego, Sharp Provolone Charcuterie platters come with a selection of condiments, olives, cornichons, stone-ground and Dijon mustards and fresh baked baguette.

SM (6-10) \$149 MD (10-15) \$175 LG (15-20) \$210 XL (20-25) \$290

DIS047: Traditional Shrimp Cocktail

Served with Chef's Cocktail Sauce & Decorated with Lemon & Fresh Parsley.

DIS011S: Small (2dz) 49.99 DIS011M: Medium (3dz) 69.95

DIS011L: Large (4dz) . \$89.99 DIS011G: Grande (5dz)\$112.99



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Catering Office Hours

10-4:30 Mon – Friday

Eve. & Weekend App. Available