

Catering Menu, NJ Catering Menu, Catering In New Jersey

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Christopher's Kitchen offers unique catering selections designed to leave your guests completely satisfied. We take pride in our catering and we understand how special your event is to you. Our personalized service paired with exceptional food will allow you to enjoy yourself knowing you hired a caterer who has your best interest in mind. We want your business for a lifetime and your referrals to new clients are what motivates us to be the best we can be.



Hors D'oeuvres

- Lump crabcakes with mango ginger relish
- Thai chicken satays with lemongrass peanut sauce
- Seared beef tenderloin on crisp potato, onion jam, horseradish aioli
- Arepas with garlic shrimp, chipotle aioli and tomatillo relish
- Merlot braised short rib spoon with parsnip puree
- Peppercorn seared tuna, wonton chip, mirin soy glaze, wasabi aioli
- Assorted sushi rolls with ginger, wasabi and soy
- Prosciutto wrapped figs with goat cheese and honey(seasonal)
- Bruschetta with tomatoes, house made mozzarella and basil
- Lobster cobbler
- Pecan and coconut shrimp with vanilla rum butter sauce

- *Spanikopita, Grecian feta, baby spinach*
- *Clams casino, lemon chive butter*
- *House smoked pulled pork sliders with southern slaw*
- *Mini red chili pulled pork tacos, jalapeno pineapple slaw, chipotle crema*
- *Warm goat cheese, roasted garlic, grape tomato and rosemary flatbread*
- *Kobe beef sliders with american cheese*
- *Sweet chili glazed sea scallops*
- *Bahn mi pork buns, pickled vegetables, creamy spicy aioli*
- *Chicken empanadas with mango lime mojo*
- *Chipotle meatball sliders, manchego, arugula*
- *Wild mushroom, gruyere and truffle tarts*
- *Mini Cubans, roast pork, Swiss, pickle, mustard*
- *Edamame dumplings, truffle soy sauce*
- *Crispy vegetable spring rolls with sweet chili sauce*
- *Rosemary and pommery mustard lamb chops with balsamic syrup*
- *Tuna ceviche, coconut milk, ginger, chilis, lime, crispy plantains*
- *Shrimp and chorizo skewers, fig mustard*
- *Peking duck ravioli with cucumber, scallion and hoisin*
- *Granny's meatball sliders with Sunday gravy*
- *Chicken and vegetable dumplings with tangerine ginger sauce*
- *Mushrooms stuffed with broccoli rabe, sweet fennel sausage and Locatelli*

Salads

- *Baby spinach, peppadews, crispy pancetta, manchego, sherry vinaigrette*
- *Greek salad, feta, tomatoes, cucumbers, olives, lemon and olive oil*
- *Baby greens, goat cheese, dried cranberries, maple pecans and balsamic vinaigrette*
- *Tomatoes, fresh mozzarella, olive oil, aged balsamic vinegar, fresh basil*
- *Romaine, lemon Caesar dressing, shaved parmesan, garlic croutons*
- *Arugula, oranges, shaved fennel, manchego, pink peppercorn citrus vinaigrette*
- *Pasta salad with broccoli, grape tomatoes, olives and parmesan basil vinaigrette*
- *Provençal potato salad with string beans and mustard vinaigrette*
- *Saffron Israeli couscous with cranberries, pecans and orange*
- *Tortellini pasta with artichokes, provolone, roasted peppers and pesto*
- *Caprese pasta salad with fresh tomatoes, mozzarella and basil*
- *Farro, feta cheese, cucumbers, grape tomatoes, olives, sweet onion, lemon oregano vinaigrette*
- *Quinoa, grapes, radishes, avocado, shallot vinaigrette*

Platters

- *Blue and yellow corn chip, baby spinach artichoke dip*
- *Bruschetta trio with artichoke pesto, tapenade and tomato mozzarella*
- *Assorted cheese, fruit and flatbread platter*
- *Antipasti with assorted meats, roasted peppers, artichokes and olives*
- *Smoked salmon with traditional garnishes and dill mustard sauce*
- *Rosemary and garlic grilled flank steak with horseradish aioli*
- *Mediterranean platter with humm, dolmas, feta, olives and pita bread*
- *Thai beef salad, cucumbers, chilies, grape tomatoes, basil*
- *Grilled salmon, mango ginger relish*
- *Chicken Milanese, Mediterranean bruschetta*

Sandwiches

- *Roasted turkey with hummus, avocado, sprouts and tomato aioli*
- *Black forest ham, brie, green leaf lettuce, honey pommery mustard*
- *Roast beef, white cheddar, caramelized onions, tomatoes, horseradish mayo*
- *Baked ham, salami, prosciutto, provolone, roasted peppers, olive oil, balsamic vinegar*
- *Grilled sirloin, arugula, peppadews, pesto mayo*
- *Curry chicken salad with cashews and apricots, green leaf lettuce, mango ginger chutney*
- *Tuna salad on multigrain with lettuce and tomato*
- *Breaded eggplant, fresh mozzarella, arugula, sundried tomatoes, balsamic vinaigrette*
- *Roasted turkey, cranberry pecan mayo, baby greens, cucumber*
- *Grilled chicken breast, provolone, romaine, tomatoes, Caesar dressing*
- *Blackened chicken breast, baby greens, gorgonzola aioli, roasted peppers*
- *Balsamic grilled vegetables, basil pesto, goat cheese*
- *Handmade mozzarella, vine ripe tomatoes, fresh basil, garlic olive oil*
- *Sonoma chicken salad with grapes and pecans, green leaf lettuce*

Entrees

- *Merlot braised boneless beef short ribs with Jamaican spices*
- *Cocoa espresso rubbed beef tenderloin, poblano corn gravy*

- *Cornmeal crusted grouper with sweet corn and basil sauce*
- *Chicken breast stuffed with prosciutto, roasted peppers and provolone*
- *Rosemary and garlic grilled flank steak, horseradish aioli*
- *Citrus herb glazed salmon*
- *Adobo porkloin with charred pineapple and rum relish*
- *Almond crusted mahi mahi with mango ginger relish*
- *Korean marinated sliced flank steak, soy, ginger, scallion*
- *Crabmeat and horseradish crusted grouper*
- *Chimichurri flank steak*
- *Chicken scallopini with artichokes, chardonnay and basil*
- *Crabmeat stuffed flounder with lemon and sherry sauce*
- *Snapper Mojo de Ajo with toasted garlic, lime, cilantro and olive oil*
- *Chicken breast with shitake mushrooms, hearts of palm, roasted grape tomatoes, asparagus*
- *Plantain crusted mahi mahi with papaya mojo vinaigrette*
- *Yucatan marinated mahi mahi with Cuban black bean sauce*
- *Dijon and rosemary lamb chops with Moroccan lemon chutney*
- *Herb ricotta stuffed chicken breast*
- *Pasta Bolognese, pork, veal, pancetta, white wine, thyme, pecorino*
- *Granny's meatballs and Sunday gravy*
- *Roast pork with sour orange and garlic*
- *Pineapple soy glazed salmon*
- *Tomatillo, cilantro and garlic braised porkloin*
- *Chicken with portabella mushrooms and marsala wine sauce*
- *Eggplant stuffed with 3 cheeses, tomato basil sauce*
- *Baby spinach and portobella lasagna*
- *Chicken Milanese bruschetta*
- *Chicken breast stuffed with spinach, bacon and mozzarella, tomato cream sauce*
- *Wasabi crusted salmon with pineapple sambal chili sauce*
- *Slow cooked prime rib roast with roasted garlic horseradish jus*
- *Thai chicken and vegetables with coconut red curry and basmati rice*
- *Chicken with sundried tomatoes, fresh mozzarella, rosemary cream sauce*
- *Chicken saltimbocca with prosciutto, sage and provolone*

Sides

- *Potato, rosemary, shallot and 3 cheese gratin*
- *Shitake and leek macaroni and cheese*

- *Broccoli rabe with toasted garlic*
- *Coconut and ginger basmati rice*
- *French beans with chick peas, tri color peppers, herb vinaigrette*
- *Curry roasted cauliflower with peas, tomatoes and onions*
- *Lemon roasted asparagus*
- *Seasonal herb vegetable medley*
- *Rosemary and garlic roasted potatoes*
- *Maple vanilla whipped sweet potatoes*
- *Saffron scented basmati rice*
- *Creamy parsnip puree*
- *Roasted butternut squash, cranberries, spinach, pumpkin seeds*
- *Butter whipped Yukon gold potatoes*
- *Chipotle white cheddar mashed potatoes*
- *Balsamic herb grilled vegetables*
- *Asparagus with roasted grape tomatoes and balsamic syrup*
- *Corn Succotash*

Desserts

- *Rum raisin bread pudding with caramelized bananas*
- *Strawberry shortcake*
- *Flourless chocolate sin cake*
- *Coconut Tres Leches*
- *Chocolate decadence with milk and dark mousse, chocolate crumb crust*
- *Key lime mousse pie*
- *Mascarpone crepes cake with red wine poached cherries and shaved chocolate*
- *Assorted French macarons*
- *Chocolate covered cheesecake drops*
- *Mini cannolis*
- *Banana cream pie with vanilla wafer crust*
- *Warm blackberry and peach cobbler*
- *Red velvet cake*
- *White chocolate macadamia, chocolate chunk and peanut butter cookies*
- *Regular and mini cupcakes:*
 - *red velvet, oreo, peanut butter cup, chocolate raspberry, coconut, bananas foster,*
 - *limoncello, black and white, Nutella*

*****We also provide professional staffing and rentals to ensure your event's success***

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