



Laura & William Christie **Private Chefs**

entrees

Vietnamese Beef Tenderloin, Veal Demi Sauce

Filet of Beef Wellington, Sauce Madeira

Grilled Portabella and Filet Mignon Napoleon Sauce Béarnaise

Beef Bourguignon

Pan Seared Medallions of Beef Tenderloin Stuffed with Roquefort, Port Demi Sauce

Marinated Sliced Tenderloin, Horseradish Cream Sauce or Cabernet Demi Sauce

BBQ Braised Beef Brisket, Pan Sauce

Black Angus Sirloin Steak in Tri Peppercorn Brandy Sauce, Grilled or Pan Seared

Marinated and Sliced Grilled Strip Loin, Horseradish and Scallion Cream Sauce

Scaloppini of Veal Saltimbocca, Sage and Prosciutto

Oven Roasted Veal Osso Bucco, Artichokes and Tomato

Veal Medallions with Demi Wild Mushroom Sauce

Polynesian Roast Pork Tenderloin with Pineapple

Grilled and Marinated Butterfly Leg of Lamb, Crust of Garlic, Tomato and Herbs
Sauce Au Jus

Mint and Peach Braised Pork Medallions

Lamb Chasseur, Light Stew of Lamb Tomato and Wild Mushrooms

Skewered Marinated Lamb and Vegetable Kabobs

Crusted Rack of Lamb, Demi Lamb Jus

Rack of Lamb Diablo, Crust of Bread Crumb

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Stuffed Breast of Chicken with Wild Mushroom

Breast of Chicken Stuffed with Spinach, Ricotta Toasted Pine Nuts Over Roasted Red Tomato Sauce

Pan Seared Thai Peanut Satay Breast of Chicken

Breast of Chicken Stuffed with Sun Dried Tomato and Spinach, Lemon Chablis Sauce

Medallions of Chicken Piccata, Lemon Caper Sauce

Spanish Jalapeno Cornbread Stuffed Breast of Chicken

Boneless Breast of Chicken Coq au Vin, Savory Red Wine Brown Sauce & Mushrooms

Curry Coconut Crust of Chicken Cutlets, Mushroom Artichoke & Chicken Casserole

Pan Seared Hoisin Orange Chicken with Cashews

Stuffed Breast of Chicken with Olive and Artichoke

Boneless Breast of Duck, Minted L'Orange Sauce

Stuffed Peach and Apricot Glazed Cornish Game Hens

Grilled Fresh Herb Side or Filet of Sea Bass

Salmon En Croute Stuffed with Spinach Mousse

Maple Mustard Ginger and Scallion Wild Salmon

Fish Taco's Chipotle Aioli

Sea Bass with Spicy Pineapple Broth

Miso Glazed Cod



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Ahi Tuna with Green Tea Soy Broth

Soy Glazed Mahi With Asian Pear Salsa

Curried Mussels

Shrimp Provencal, Fresh Basil and Oregano

Roast Orange and Balsamic Filet of Salmon

Pan Sear Spicy Thai Tuna with Sesame Seeds and Cucumber Relish

Shrimp and Salmon Medallions in Shiitake Mushroom and Sherry Lobster Cream Sauce

Potato Crust Filet of Red Snapper in Fresh Herbs, Dijon & Lemon

Grilled Garlic and Lemon Prosciutto and Basil Wrapped Shrimp

Pan Seared Macadamia Nut Crust Sea Bass in Lemon & Lime Buerre Blanc Sauce

Sauté of Julienne of Carrot, Zucchini and Summer Squash in Shallot Butter & Parsley

Oven Roasted Rum Glazed Winter Vegetable in Roast Shallots and Lemon Zest

Minted Sugar Glaze Baby Carrots

Steamed Green Bean Amandine With Roasted Shallot

Sugar Snap Peas with Toasted Pecans & Prosciutto

Sesame Ginger Carrots & Snow Peas with Lemon Zest

Sauté of Fennel, Zucchini, Squash and Red Peppers with Roasted Onions, Basil

Oven Roasted Vegetable Mosaic

Asparagus Grilled Served with Roast Garlic, Lemon Zest, and Tomato



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Tied Haricot Verts and Red Pepper with Roasted Shallots

Garden Vegetable and Tomato Ratatouille

Oriental Stir Fry of Vegetables

Corn and Scallion Pudding

Saffron Rice Pilaf with Peas

Oven Roasted Herb Sculpted Red Potatoes

Individual Golden Layered Anna Potatoes

Four Cheese Baked Potato Au Gratin

Creamy Saffron or Regular Garlic Mashed

Toasted Israeli Cous Cous With Lemon and Zucchini

Asian Sushi Rice with Bruniose of Vegetable

Burgundy Mushroom Risotto

Wild Rice Pilaf with Basmati and Peppers

Rosti Potato Pie Filled with Gruyere and Scallions

Oven Baked Grilled Vegetable Lasagna in Four Cheeses Sauce Marinara

White Mushroom Lasagna

Linguini with White or Red Clam Sauce

Linguini with Broccoli Rabe, Crushed Red Pepper, Turkey Sausage

Sausage and Meat Lasagna in Four Cheese, Sauce Marinara



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Baked Eggplant Cutlet, Fresh Tomato Red Pepper Sauce

Sun Dried Tomato Vodka Sauce with Fresh Cheese

Raviolis, Tomato Conncasse and Sage Garnish

Spinach and Pan Seared Balsamic Chicken

Baked Penne with Vegetables

Stuffed Shells or Manicotti, Tomato Fennel Marinara

Tapenade of Asparagus and Artichoke and Black Olive

Tossed with Shrimp, Avocado and Lime

Creamy Sun Dried Tomato Pesto & Cheese Tortellini

Tossed with Broccoli and Fresh Tomato

Roasted Red Pepper and Eggplant with Chicken Sauté

Avocado & Grilled Tomato Concasse and Herbs

Penne Pasta Abruzzi Tossed with Sausage, Chinese

Red Pepper and Sun Dried Tomato Fresh Parmesan and Fresh Herbs