



Laura & William Christie *Private Chefs*

Pricing determined upon menu selection and number of guests.

hors d'oeuvres

Mango Zucchini Crab Cakes
Bite Size Meat Empanadas, BBQ Dip
Mini Chicken Pot Pies
Pineapple Coconut Thai Shrimp, Lime Cranberry Dip
Petite Potato Pancakes
Scallion Lime Dip & Fresh Pomegranate Seed Garnish
Spinach & Sundried Tomato Pesto Stuffed Baby Red Potato Halves
Little Basil Tomato Pizza
Cucumber Gazpacho Cups
Oven Baked Lobster, Tomato Salsa Cheese Quesadilla
Creamy Guacamole Dip
Sweet Pea Pesto Crostini
Roasted Red Pepper Garnish
Steamed Chicken or Vegetable Dumplings
Cherry Plum Dip
Mini Beef Wellingtons
Port Demi Dip
Baked Cheddar Rounds
Red Pepper Jelly
Endive Spears with Spiced Pecan, Creamy Gorgonzola & Sundried Cranberry
Mini Caesar BLT Cups



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hors d'oeuvres

Oven Roasted Herb Crusted Shrimp Cocktail

Mustard Mayo, Cocktail Sauce

Sausage & Smoked Cheddar Puffs

Honey Mustard

Brie in Puff Pastry, Lingonberry Jam

Crackers, French Bread

Hot Artichoke or Spinach Dip

Prosciutto & Basil Wrapped Shrimp

Maple Sherry Champagne Dip

Mini Vegetable Quiche

Pigs in a Blanket

PO Box 5182 Greenwich, CT 06831

Laura 203.570.6781 William 203.536.0329 lauraandbill@christiecaters.com

www.christiecaters.com



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dinner menu

Buttermilk Biscuits
Apple Butternut Squash Soup
Lobster Bisque, Garlic Crouton
Chicken Vegetable Soup with Wild Rice
Carrot Pear & Ginger Soup
Fall Salad of Baby Mixed Greens, Mache & Bibb Lettuce
Toasted Pumpkin Seeds, Sliced Fresh Figs, Sun Dried
Cherries, Crumble Goat Cheese, Toasted
Garlic Herb Croutons, Cranberry Apple Vinaigrette
Romaine Caesar Salad, Garlic Croutons
Sun Dried Cherries, Creamy Caesar Dressing
Roast Filet Mignon of Beef Tenderloin
Truffle Demi & Herb Horseradish Herb Spread (or NY Strip)
Oven Baked Parmesan Crusted Chicken
Rum, Spice & Fresh Ginger Mustard Glazed Ham
Lemon Chicken Piccata, Lemon Chablis Caper Sauce
Beef Stroganoff or Beef Wild Mushroom Stew
Roasted Maple Glazed Turkey Breast
Big Chicken Pot Pies
Baked Crab Stuffed Lemon Tarragon Shrimp



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dinner menu

White Wine Garlic Sauce
Mustard & Basil Crust Chilean Sea Bass
Creamy Lemon Caper Sauce
Herb Crusted Organic Salmon
Creamy Dill Sauce
Spinach & Cheese Lasagna
Marinara Sauce
Cheese Tortellini
Creamy Tomato Vodka Sauce
Sweet Potato Casserole
Gruyere & Cheddar Macaroni and Cheese
Light Gruyere & Scallion Potato Rösti
Root Vegetable Risotto
Creamy Mashed Potato
Steamed Baby French Beans & Baby Glazed Carrots
Broccoli & Peppers
Fresh Spinach & Garlic
Orange Cranberry Wild Rice Pilaf with Pecans
Roast Maple Rum Glazed Root Vegetables
Broccoli Rabe Roasted Garlic Lemon Zest



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dessert

Chocolate Pecan Pie
Bills Double Apple Pie
Lemon Pear Tort, Cinnamon Whipped Cream
Chocolate Flourless Cake, Raspberry Sauce
NY Style Cheesecake with Fresh Berry Compote
Assortment of Cookies, Gingersnaps, Chocolate Chip, Cherry Coconut
Chip, Christmas Decorated Sugar Cookies

vegan holiday menu

Spiced Apple Beggars Purse
Lingonberry Dip
Herb & Garlic Stuffed Mushrooms
Spicy Firecracker Vegetable Spring Rolls
Apricot Dip
Steamed Spinach Dumplings, Roasted Tomato Dip
Spinach & Artichoke Dip



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dinner items

Roasted Apple & Butternut Squash Soup

Creamy Carrot Ginger & Pear Soup

Vegetable Minestrone

Honey Champagne & Garlic Tofu with Roast Tomato, Artichoke & Spinach

Crispy Potato Rösti

Vegetable Lasagna with Tempeh Bolognese & Tofu Ricotta Filling

Tempeh Shepherd's Pie with Sweet Potato

Sundried Tomato Crusted Tofu

Oven Roast Tomato, Artichoke & Spinach Topping

Roasted Root Vegetable with Ginger And Maple Glaze

Orange & Cranberry Wild Rice Pilaf

Haricot Vert with Roast Shallot, Baby Maple Glazed Carrot & Red Pepper

Sautéed Collards, Kale, Carmelized Red Onion

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vegan dessert

Orange Chocolate Mousse with Tofu Whip

Pumpkin Spice Mousse

Poached Pears with Cashew Cream

Berry Kanten with Cashew Cream

Cookies, Oatmeal Raisin, Jam Dots, Rice Crispy Chocolate Bars

Sugar Cookies, Peanut Butter Cups

Berry Tofu Cheese Cake

Apple Pear Crisp

Rice Dream Ice Cream

Lemon Poppy Seed Pound Cake

Fresh Berry Compote