
DELIVERY & IN- STORE
PICKUP MENU

CHEF ROCKS
CATERING
_____ & EVENTS _____

302-299-5949 CHEFROCKSKITCHEN.COM

small serves up to 12, medium serves up to 18, large serves up to 24

DELIVERY & IN- STORE PICKUP MENU

BREAKFAST _____	4-5
A `La CARTE SANDWICH TRAYS AND FOOD PACKAGES _____	6-7
SANDWICH AND SALAD PACKAGES _____	8-9
SPECIALTY SALADS _____	10-11
APPETIZERS & HORS D`OEUVRES _____	14-15
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ADDITIONAL INFO & FEES _____	20-21

Please order 24 hours in advance when ordering any of these menus Items.

small serves up to 12, medium serves up to 18, large serves up to 24

A LA CART BREAKFAST

small serves 12. Medium serves up to 18, large serves up to 24

FRESH START BREAKFAST / V

sm \$70 / md \$105 / lg \$135

mini bagels , assorted mini pound cake, European style danish, croissants, cream cheese, fruit preserves

EUROPEAN BREAKFAST CHEESE TRAY

sm \$90 / md \$120 / lg \$150

mini burrata, ricotta salata, prosciutto, soppressata, strawberries, grapes, fig jam, honey butter, french baguette, mini croissants

MAKE YOUR OWN AVOCADO TOAST | V

lg \$220

creamy avocado, toasted bread, tomato, red onion, lime, jalapeños, ricotta salata, cilantro, sea salt

+ add crumbled bacon: \$35

+ add lump crab meat (1lb): \$50

+ add smoked salmon (1lb): \$45

SMOKED SALMON PLATTER

sm \$160

Thin sliced smoked salmon, cucumber, lettuce, tomato, red onion, capers, olives, American cheese, cream cheese, assorted bagels

GRANOLA & YOGURT / V

\$5/person / 6 person min.

greek yogurt, granola, berries

SEASONAL FRUIT AND BERRIES / V

sm \$55 / md \$70 / lg \$90

strawberry banana yogurt dip

BREAKFAST SANDWICHES

sm \$120 | md \$180 | lg \$240

served on a english muffin, accompanied by ketchup, hot sauce, salt, & pepper

• egg & american cheese | V

• egg white, mozzarella, & mushrooms | V

• egg, bacon, & cheddar

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**FARM FRESH
SCRAMBLED
EGGS/ V GF**
sm \$50 / med \$70 / lg \$90

accompanied by ketchup,
hot sauce, salt, & pepper
+ additional \$10/tray:
onions, pepper & cheddar or
goat cheese & mushrooms

BREAKFAST MEATS / GF
lg \$45 / md \$65 / lg \$85

Choose 1:

- Applewood smoked bacon
- Turkey bacon
- Pork sausage
- Turkey sausage

**GRIDDLED CHALLAH
FRENCH TOAST / V**
sm \$70 / md \$100 / lg \$130
macerated berries, butter,
maple syrup

POTATOES LATKES
sm \$45 / md \$70 / lg \$90
apple sauce, sour cream

**BREAKFAST
FRITTATAS**
sm \$60 / lg \$100

Choose 1:

- bacon, cheddar, broccoli
- spinach, tomato, feta | V
sausage , peppers, onions

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**Please order at least 24 hours in advance when ordering any of these menu
Items.**

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MARKET STREET BAGLES

Please inquire with a sales associate in regards to availability as items
are
freshly prepared with 24 hour notice

BAGEL BASKET / V

\$48/two dozen large bagels

\$30/two dozen mini bagels

assorted bagels, cream cheese,
butter, fruit preserves

MINI MUFFIN TRAY / V

lg \$60

Choose from the following flavors:

almond cranberry, corn, banana nut, and blueberry

crumb mini muffins, garnished with fresh berries

slice marble and lemon ice loafcake

ARTISANAL DONUT TRAY / V

lg \$75

miniature crème filled, powdered, glazed, and chocolate donuts,
donut holes, fresh berries

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BREAKFAST BUNDLE

\$12 / person
12 person minimum

Includes:

- farm fresh scrambled eggs / V
 - potato latkes / V
 - fruit and berry salad / V

Choose one:

- Breakfast meat

BEVERAGE BUNDLE

\$4.00 / person
10 person minimum

Includes:

- Water & assorted juices

Choose 1:

- Regular coffee
- Decaf coffee
 - Tea

L A C O L O M B E D R A F T L A T T E S

\$4.50/9oz can

**minimum of 4 per flavor:
original, mocha, vanilla**

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A LA CARTE SANDWICH TRAYS

SIGNATURE SANDWICH TRAY

sm \$110 / md \$165 / lg \$220

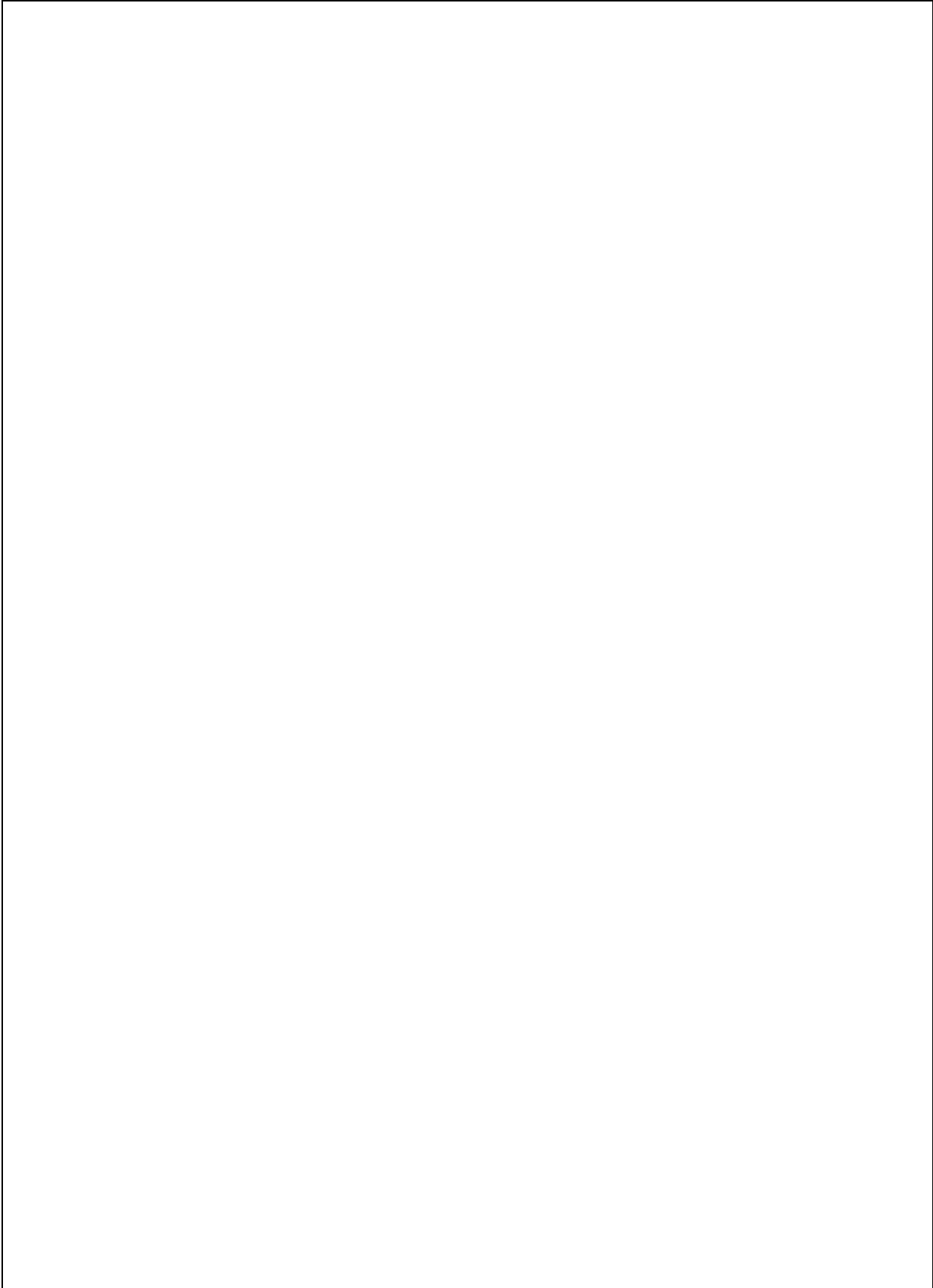
Includes Individual bag of chips

- **PIEMONT CHICKEN CUTLET**
provolone, roasted peppers, basil pesto, spinach, long hots, ciabatta
- **ROASTED TURKEY**
brie, fig jam, caramelized onions, 7 grain bread
- **CAPRESE / V**
tomato, mozzarella, arugula, basil pesto, ciabatta
- **MUFFALETTA**
imported Italian style charcuterie with Central Market olive salad
sesame seed roll
- **VEGAN DELIGHT V/ VG**
+ additional \$5.00 per sandwich
roasted portabella mushrooms, thick cut tomato, alfalfa sprouts,
avocado , “Just” vegan mayo, ciabatta
- **GRILLED CUBAN**
Imported ham, roasted turkey, jarlsburg swiss, dill pickles, gray poupon
- **VEGAN POWER HOUSE**
roasted portobello mushrooms, beefsteak tomato, alfalfa sprouts,
avocado spread,

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WRAP TRAY

sm \$100 / md \$150 / lg \$200

Includes: individual bags of chips

CHICKEN CEASAR

parmesan, romaine, flour tortilla

TURKEY BLT

lettuce, bacon, mayo, tomato, flour tortilla

ITALIAN HOAGIE

genoa salami, soppressata, capicola, provolone, lettuce, roasted peppers, flour tortilla

EGGPLANT CUTLET

broccoli rabe, roasted peppers, sharp provolone, garlic aioli spread

LINCOLN STREET HOAGIES

sm \$110 / md \$165 | lg \$220

Includes: individual bags of chips, spicy mustard, mayo, pickles, hot & sweet peppers

Includes:

TURKEY

provolone, lettuce, tomato, seeded roll

TUNA SALAD

lettuce, tomato, seeded roll

ITALIAN

genoa salami, soppressata, capicola, provolone, lettuce, tomato, seeded roll

ROAST BEEF

oven roasted medium rare roast beef lettuce, tomato, onion, mayo, seeded roll

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SANDWICH PACKAGES

small serves up to 12, medium serves up to 18, large serves up to 24

SANDWICH PACKAGE

sm \$200 / md \$300 / lg \$400

Choose 1:

- Signature sandwiches
- Hoagies
- Wraps

Choose 1:

green salad

Choose 1:

specialty salads

Includes:

individual bag of chips,
dessert tray

ST. ANTHONYS SANDWICH PACKAGE

Sm \$210 / \$320 / lg \$430

Choose 1:

- chicken parmesan
- italian sausage & peppers
- meatballs
- porchetta, broccoli rabe and sharp provolone (additional \$3 per sandwich)

Choose 1:

green salad

Choose 1:

specialty salad

Includes: condiment tray, italian dessert tray

West End SANDWICH BOX

\$16 / person

Choose 1:

- Signature sandwiches
- Hoagies
- Wraps

Includes:

pasta salad, dill pickles, cookie, seasonal fruit salad, bottled water

DELI SANDWICH PACKAGE

sm \$210 | md \$320 | lg \$430

sandwich items come separately so you can make your own custom sandwich!

Includes: curry chicken salad, tuna salad, turkey, walnut & cranberry salad, egg salad, sandwich rolls, tomato, onion, pickles, hot peppers, peppadews, individual bags of chips, cookie & brownie tray

Choose 1: green salad

SOUPS

sm \$60 | lg \$120 (seasonal offerings are

market price)

Includes: artisanal rolls & butter

CHOOSE 1:

Chicken Noodle, Tomato Basil Bisque, or ask about Seasonal Offerings

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CREATE YOUR OWN SANDWICH THE WAY YOU WANT IT

sm \$230 / md \$350 / lg \$470

Includes: assorted artisanal rolls



COMBINED

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SALAD PACKAGE

\$18.00/person | 12 person minimum

Includes:

Artisanal rolls, butter, italian dessert tray

Choose 3:

TUNA NICOISE SALAD | GF

Romaine lettuce, nicoise olives, fresh green beans, egg, tomato, lemon anchovy vinaigrette

GRILLED CHICKEN CAESAR SALAD

parmigiana reggiano

**BEEFSTEAK TOMATO, MOZZARELLA,
& ARUGULA SALAD | GF V**

pecorino romano, balsamic dressing

STEAK N BLU SALAD | GF

grilled flank steak, watercress, asparagus, radicchio, blue cheese dressing

**TUSCAN KALE, BURRATA, &
ROASTED MUSHROOM SALAD |GF V**

pecorino romano, lemon, black truffle oil lemon dressing

GRILLED CHICKEN BRUSCHETTA SALAD | GF

baby spinach, balsamic dressing

CURRIED CHICKEN SALAD |GF

Grapes, golden raisins, julienne cabbage

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GREEN SALADS

GARDEN SALAD | GF VG

sm \$35 | \$50 | lg \$65

mixed lettuce, carrots, tomatoes, cucumbers,
red onions, roasted vegetable dressing

CAESAR SALAD | V

sm \$35 | \$50 | lg \$65

crisp romaine, shaved parmesan cheese,
garlic and herb croutons, caesar dressing

BABY GREENS SALAD | GF V

sm \$45 | \$65 | lg 85

baby spring lettuce, apricots, goat cheese,
strawberries, almonds, balsamic dressing

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SPECIALTY SALADS

PIEDMONT PASTA SALAD

sm \$45 | \$65 | lg \$85

fusilli pasta, tomatoes, hard salami, roasted peppers,
Red onion, mozzarella, black olives
Italian vinaigrette

CUCUMBER, TOMATO, & ONION | V

sm \$45 | md \$65 | lg \$85

beefsteak tomatoes, english cucumber, marinated cipollini onions,
herbs, roasted lemon vinaigrette, touch of whole grain mustard

SPINACH CRANBERRY | GF

sm \$55 | md \$75 | lg \$95

baby spinach, cucumber, red sweet peppers,
dried cranberries, red onion, spicy candied pecans,
crumbled blue cheese, raspberry or fig vinaigrette

MEDITERRANEAN SALAD | GF V

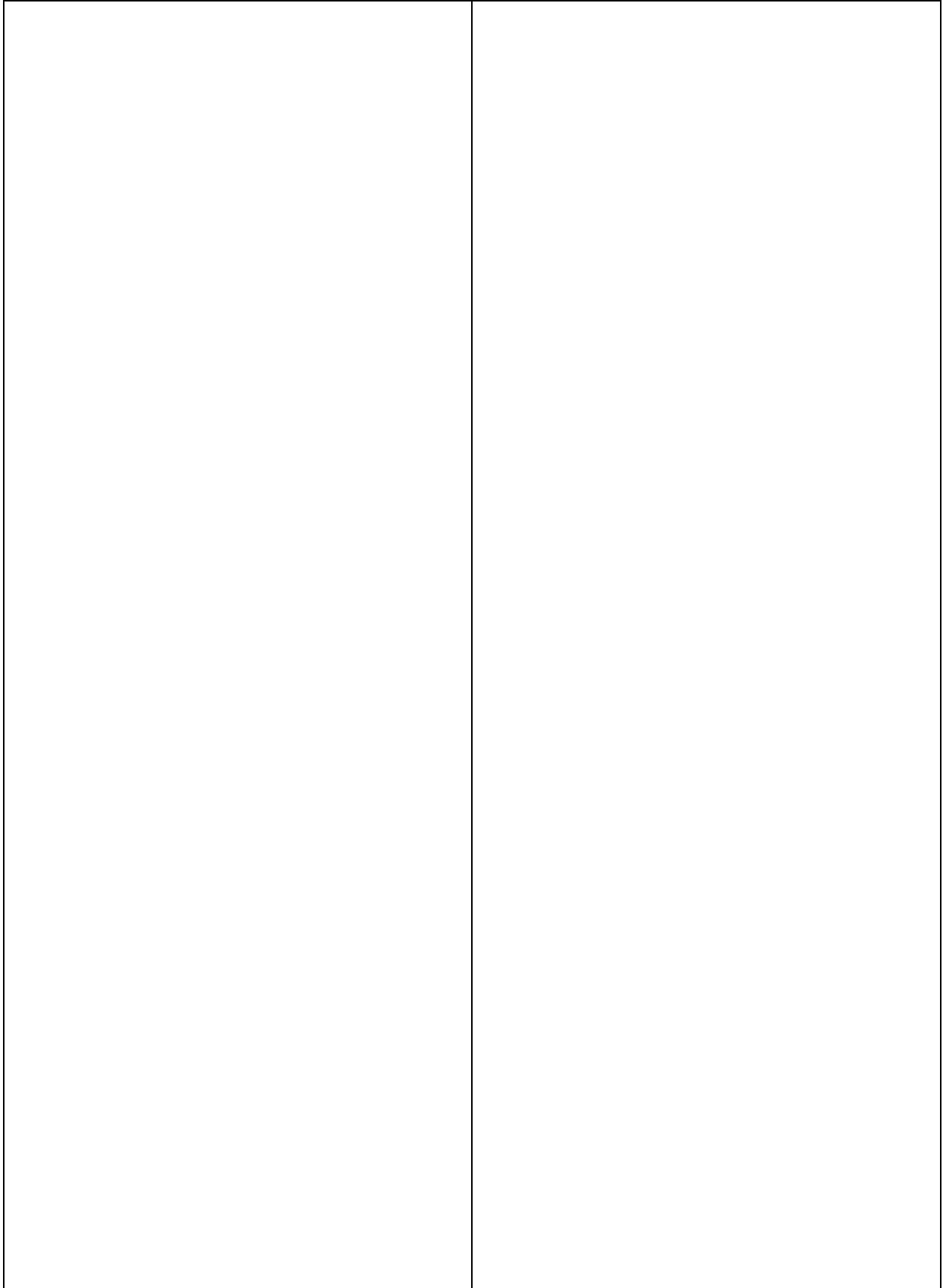
sm \$60 | md \$80 | lg \$100

crisp romaine, garbanzo beans, feta, roasted peppers,
tomatoes, artichokes, kalamata olives, grilled eggplant,
red wine vinegar tahini dressing

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DIPS & PLATTERS

TRADITIONAL ANTIPASTO | GF

sm \$70 | med \$100 | lg \$130

prosciutto, pepperoni, soppressata, grilled asparagus, artichokes, pepper shooters, mozzarella, sharp provolone, imported olives

CRISP CRUDITE PLATE | GF V

sm \$40.00 | \$60 | lg \$80

fresh local and seasonal vegetables, creamy herb dressing

VEGETABLE AL FORNO | V

sm \$50 | \$70 | lg \$90

grilled seasonal vegetables, hummus, marinated feta, sliced pita

SPINACH & ARTICHOKE DIP | V

sm \$40

roasted garlic, creamed spinach, marinated artichokes, served in a bread bowl with sliced baguette

OPEN MARKET CHEESE BOARD

sm \$80 / \$120 | lg \$160

parmigiana reggiano, sharp provolone, chef rocks garlic and herb cheese spread, prosciutto di parma, sweet soppressata, candied pecans, whole grain mustard, gourmet crackers, crostini, truffle honey

CHARCUTERIE TRAY

sm \$85 | \$130 | lg \$170

prosciutto, pepperoni, hard salami, hot coppa, abbruzze sausage, gourmet hot pickles, pickled tomatoes, peppadews, olives, whole grain mustard, country pate, artisanal breads

BRUSCHETTA TRIO | V

sm \$60

mushroom and leek bruschetta, tomato and artichoke bruschetta, and roasted eggplant caponata, served with a bread and cracker tray

CREAMY PARMESAN CRAB DIP

sm \$60

lump crabmeat served in a bread bowl with a sliced baguette

COLOSSAL SHRIMP COCKTAIL

sm \$140

poached shrimp in herbs and spices white wine and citrus, served with traditional cocktail sauce and brandy remoulade

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CASUAL HORS D'OEUVRES

-----Minimum of 2 dozen per order-----

SERVED HOT	SERVED COLD
WILD MUSHROOM STRUDLE \$20 / dozen prosciutto, assorted mushrooms, boursin cheese, puff pastry	ANTIPASTO SKEWERS GF \$22 / dozen provolone, pesto scented cheese tortellini, soppressata, colossal olive, grilled eggplant
HONEY SESAME CHICKEN SKEWERS \$22 / dozen asian marinated dark meat chicken thighs, honey, scallion, and sesame seeds, sticky, sweet & savory	NEW POTATOES WITH OLIVE TAPENADE \$20 / dozen miniature blanched red potatoes filled with italian kalamata olive spread
SMOKED BACON WRAPPED WATER CHESTNUTS GF \$20 / dozen garlic and soy marinated whole chestnuts, baked with brown sugar, thick cut smoked bacon	CLASSICAL MELON AND PROSCIUTTO \$20 / dozen fresh seasonal honeydew melon wrapped with prosciutto di parma, balsamic reduction
SPANAKOPITA V \$22 /dozen phyllo pastry filled with spinach and feta, garlic and cucumber yogurt sauce	MINI LUMP CRABCAKES \$30 / dozen Shallot white wine aioli

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ENTREES

Includes: artisanal rolls and butter

*Indicates Entrees that can be served with Italian rolls to make into sandwiches
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CHICKEN PARMIGIANO*

sm \$80 | md \$120 | lg \$155
breaded chicken, parmigiana reggiano,
fresh mozzarella, marinara, garnished
with sautéed spinach

ITALIAN STYLE SAUSAGE & PEPPERS* | GF

sm \$80 | md \$110 | lg \$145
sweet italian sausage, Spanish onions,
bell peppers, marina, garnished with
roasted herb potatoes

MEATBALLS IN GRAVY*

sm \$70 | md \$100 | lg \$125
all-beef meatballs, garlic, herbs, pecorino
romano, slowly simmered in marinara
sauce, garnished with broccoli rabe

ITALIAN BEEF BRISKET* | GF

sm \$85 | md \$125 | lg \$165
braised in marinara and spices, creamy
horseradish sauce, garnished with long-
hots and sharp provolone

CHICKEN FRANCAISE

sm \$80 | md \$120 | lg \$155
Lightly egg battered, white wine ,lemon
butter sauce, garnished with capers and
grilled asparagus

GRILLED EGGPLANT ROLLATINI

sm \$95 | md \$140 | lg \$180
grilled eggplant rolled with feta, spinach,
mozzarella, roasted peppers,
fresh tomato basil sauce

BLACKENED SEARED SALMON

sm \$150 | md \$225 | lg 300
new orleans spicy seasoning, pan seared,
creamy cajun bell pepper sauce,
garnished with baby shrimp

SALMON WRAPPED IN PASTRY

sm \$150 | md \$225 | lg 300
salmon wrapped in a light phyllo pastry
with sautéed mushroom and leeks. lemon
herb sauce, garnished with julienne
vegetables

LUMP CRAB CAKES

sm \$150 | md \$225 | lg \$300
chesapeake bay style crab cakes,
tomato remoulade, garnished with
asparagus with tomatoes

CRAB STUFF FLOUNDER

sm \$150 | md \$225 | lg \$300
filet of flounder filled with chesapeake bay
jumbo crabmeat, white wine sauce,
garnished with spinach

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PASTA

<p>RIGATONI WITH SUNDAY GRAVY * sm \$85 md \$115 lg \$155 chef rock's tomato "gravy" meatballs, sausage, simmered for hours</p> <p>BAKED PENNA RIGATE V sm \$ 55 md \$75 lg \$95 ricotta, fresh mozzarella, marinara sauce</p> <p>BAKED PASTA FLORENTINE V sm \$ 70 md \$90 lg \$110 spinach, fresh mozzarella, garlic, creamy alfredo sauce</p>	<p>BAKED STUFFED PASTA sm \$70 md \$90 lg \$110 rotini pasta, ground beef, peppers, mushrooms, onions, mozzarella and tomatoes</p> <p>FAMILY 4 LAYER LASAGNA md \$ 65 lg \$130 Traditionally prepared with ground beef, homemade pasta, tomato gravy, parmesan, mozzarella, ricotta</p> <p>VEGETABLE 4 LAYER LASAGNA md \$65 lg \$130 zucchini , squash, eggplant, spinach mornay cheese sauce, tomatoes, fresh pasta, mozzarella, ricotta</p>
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SIDES

<p>CHEF ROCKS CONDOMENT TRAY GF V sm \$40 md \$55 lg \$75 mild provolone, broccoli rabe, roasted peppers, long hots, pickles, grated pecorino romano</p> <p>FIRE-GRILLED ASPARAGUS GF VG sm \$45 md \$65 lg \$85</p> <p>BROCCOLI AIOLI GF VG sm \$50 md \$70 lg \$90 slivered toasted garlic cloves, extra virgin olive oil, lemon zest</p>	<p>GREEN BEAN ALMONDINE GF VG sm \$40 \$60 lg \$75 roasted almonds, extra virgin olive oil</p> <p>MASHED CAULIFLOWER POTATOES GF V sm \$40 \$60 lg \$75 chives, extra virgin olive oil</p> <p>ROASTED RED BLISS BABY POTAOES GF VG sm \$30 md \$50 lg \$60 roasted with olive oil, italian herbs, sea salt</p>
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ITALIAN FAVORITE PACKAGES

sm \$300 | md \$450 | lg \$600

Includes:

artisanal dinner rolls, butter, bottled water,
soda, iced tea, italian dessert tray

Choose 1: entrée

+ \$5/pp for
crab stuffed flounder or crab cakes

Choose 1:

- baked pasta florentine
- baked penne rigate
- rigatoni with sunday gravy

Choose 1: side

Choose 1:

- garden salad
- caesar salad
- baby greens salad

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SWEETS

ITALIAN DESSERT TRAY | V

sm \$55 | md \$80 | lg \$100

premium italian cookie assortment, pizzelles,
mini cannoli, biscotti

KIM'S COOKIE & BROWNIE TRAY | V

sm \$55 | md \$80 | lg \$100

assortment of
sugar chocolate brownies

MINI CANNOLI DISPLAY | V

sm \$45 | md \$ 65 | lg \$85

chocolate chip ricotta

SEASONAL BREAD PUDDING OR COBLER | V

sm \$60 | lg \$120

served with homemade whipped cream

Ask us what we are baking this season

MINI CHEESECAKE BITES | V

sm \$ 65 | lg \$125

petite selection of seasonal offerings

ASSORTED BISCOTTI TRAY | V

sm \$60 | lg \$110

Assortment from Chef Kim

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BEVERAGES

COFFEE SERVICE

\$25 / box (serves up to 10 people)

fair trade freshly brewed regular or decaf coffee, cream, sugar, sweeteners

TEA SERVICE

\$25 /box (serves up to 10 people)

herbal teas, cream, sugar, sweeteners, honey, lemon

BOTTLED WATER

\$1.75 / each

ASSORTED COCA COLA SOFT DRINKS

\$200 / each

ITALIAN SODAS

\$3.00 / each

san pellegrino aranciata, (orange), san pellegrino limonata (lemon)

FRUIT JUICES

\$2.00 / each

orange, apple, or cranberry

GOLD PEAK ICED TEA

\$2.50 / each

Lemon, diet, and unsweetened

DELIVERY & STORE PICKUP

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INFORMATION

ORDERS DETAILS

We kindly request 48 hours notice for all orders.

We always have new things cooking – ask about our seasonal offerings.

To place an order, call 302-299-5949 or online at chefrockskitchen.com

CANCELATION DETAILS

We accept cancellations up to 24 hours in advance for no additional charge.

Same day cancellations are subject to a fee

DELIVERY DETAILS

We offer delivery services and set up for catering orders with a food and beverage minimum of \$100.00 for breakfast menu items and \$300.00 for lunch and dinner menu items.

Delivery charges are based on distance from our Little Italy/ Wilmington location

- Less than 5 mi. (ex: Delaware State Park, Winterthur, Bellevue State Park) \$25.00
- Between 5-10 mi. (ex: Glen Mills, Longwood Gardens, Newark, Bear) \$45.00
- Between 10-20 mi. (Chesapeake City, Middletown, Downingtown, Lincoln University, , Newtown Square) \$70.00
- Weekend orders: additional \$25.00 additional delivery fee
- Early deliveries (prior to 7:30 am) or late deliveries (post 4pm): \$25.00 additional delivery fee

SERVICWARE

Please note all food comes on disposable serveware to transport efficiency.

The food pictured in the menu has been replated and styled for display purposes. We offer complimentary plates, napkins, flatware, and serving utensils. Premium serveware is available for an additional fee. We also offer returnable chinaware and stylish utensils to dress up your catering needs. Inquire within.

DIETARY NEEDS

We are happy to work with you regarding dietary needs.

Please call to discuss accommodations.

SEASONALITY

Please note some products are seasonal and their availability changes during the year. Should any substitution be made, it will be of the highest quality.

OUR GAURANTEE

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We take great pride in the quality of our food and our goal is to provide you with the best products available! If for some reason you are unsatisfied, please don't hesitate to call us at 302-299-5949

FULL SERVICE CATERING & EVENTS MENU

CHEF ROCKS
CATERING
_____ & EVENTS _____

302-299-5949 CHEFROCKSKITCHEN.COM

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FULL SERVICE CATERING & EVENTS MENU

HORS D'OEUVRES _____	4-5
STATIONARY DISPLAYS _____	6-7
CHEF ACTION STATIONS _____	8-9
FAMILY STYLE DINING _____	10-11
4- COURSE PLATED MENU _____	12-13
ADDITIONAL INFO & FEES _____	14-15

FOR DELIVERY & IN-STORE PICKUP MENU,
CHECK OUT THE REVERSE SIDE

FULLSERVICE CATERING & EVENTS MENU
| 302-299-5949 | ChefRocksKitchen.com

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HORS D`OEUVRES

<p>CLASSIC HORS D` OEUVRES \$18/dozen 2 dozen minimum</p> <p>MARINATED WATER CHESTNUTS IN BACON water chestnuts, soy, brown sugar, wrapped in bacon</p> <p>PIGS IN A BLANKET puff pastry, all-beef hotdogs, pepperoni, mozzarella, marinara sauce</p> <p>OLIVE TAPENADE FLATBREAD fresh mozzarella, hot capicola, roasted pepper</p> <p>SAUSAGE STUFFED MUSHROOMS broccoli rabe & sharp provolone</p> <p>ROASTED TOMATO BRUSCHETTA parmesan cheese crostini</p> <p>ANTIPASTA SAUSAGE SKEWERS poultry sausage, basil, roasted peppers, sun-dried tomatoes, artichokes hearts</p>	<p>PREMIUM HORS D` OEUVRES \$20/dozen 2 dozen minimum</p> <p>MINI LUMP CRABCAKES lemon burre blanc</p> <p>STUFFED MUSHROOMS Creamy lump crabmeat</p> <p>FRESH MADE POT STICKERS Sichuan dipping sauce</p> <p>TUNA SEVICHE sushi grade, tobiko, wonton chip</p> <p>ROASTED BEET FALAFEL goat cheese, tahini sauce on mini pita</p> <p>MINI MAC & CHEESE sharp cheddar cheese and bacon</p> <p>SMOKED SALMON Cream cheese, tomato, cucumber, caviar, bagel chip</p> <p>MUSHROOM & PROSCIUTTO STRUDEL mushroom, prosciutto, boursin cheese baked in puff pastry</p>
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ELITE HORS D`OEUVRES
\$36/dozen | 2dozen minimum

BEEF SHORT RIB RAVIOLI
Porcini butter

BEET & GOAT CHEESE RAVIOLI
basil butter

SCALLOPS WRAPPED IN BACON
roasted garlic soy glaze

GRILLED SHRIMP SHOOTER
lemon pepper brandy sauce

LAMB LOLLIPOPS
Spicy mustard, rosemary, garlic

CHICKEN AND CHEESE BEIGNETS
skewered battered chicken, gruyere cheese

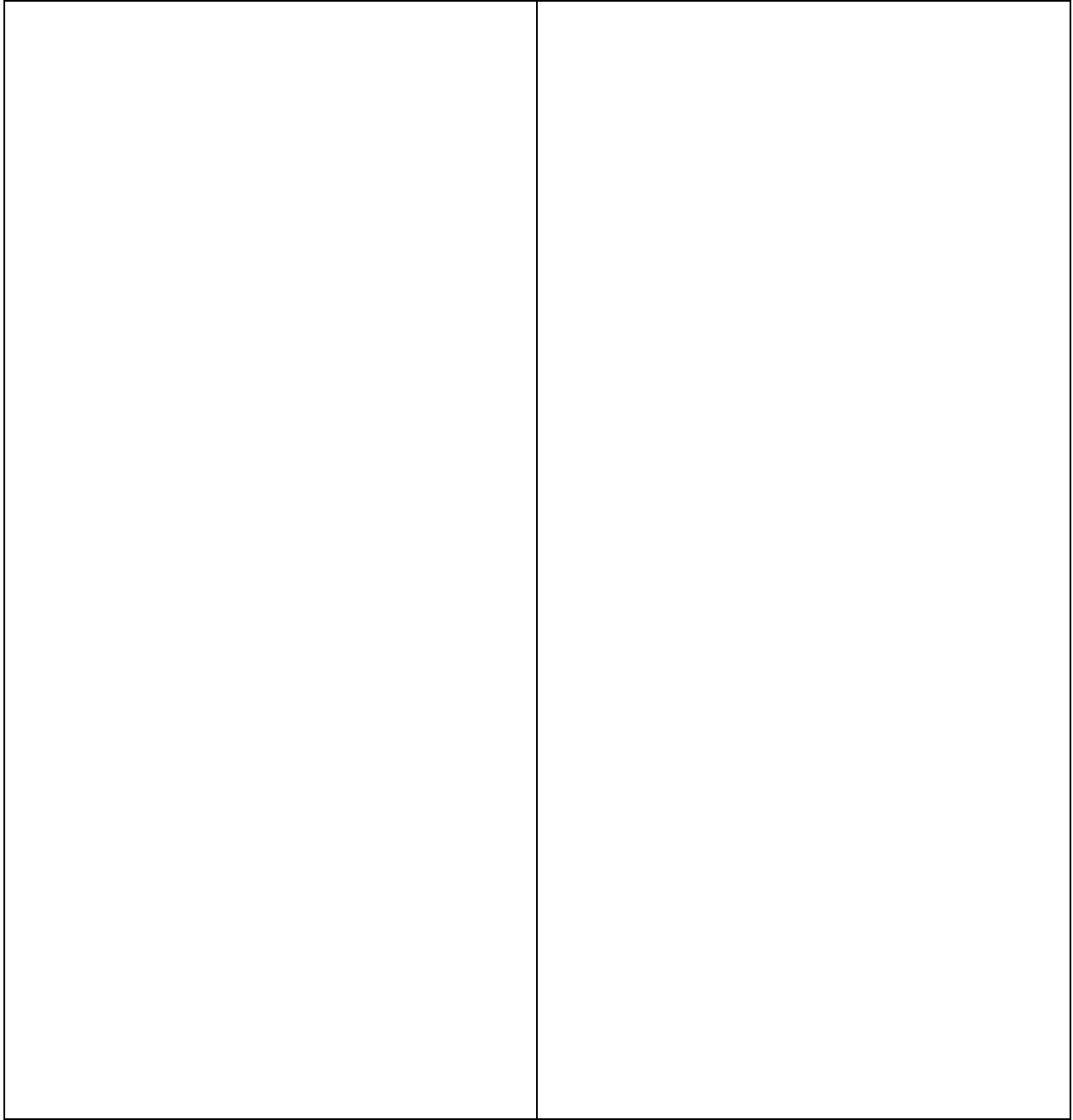
SEARED CRISPY DUCK BREAST
wild rice pancakes

AHI TUNA SUSHI FILET
Sirachi, tobiko, garnish

GRILLED CAJUN SHRIMP & SAUSAGE
SKEWERS
sirachi aioli

BEEF CARPACCIO ENCROUTE`
arugula, lemon, reserved evoo, parmesan

small serves up to 12, medium serves up to 18, large serves up to 24



STATIONARY DISPLAYS

small serves up to 12, medium serves up to 18, large serves up to 24

<p>ITALIAN ANTIPASTI \$15/person Parmigiana, reggiano, fresh mozzarella, aged provolone, chef rocks cheese spread, hot coppa, sweet soppressata, marinated roasted peppers, green olive spread, pepper shooters, fire roasted vegetables, marinated mushrooms, artisanal bread display</p> <p>BAKED WHEEL OF BRIE \$8/person With fruit jam , mission figs, and pistachios, walnut hearts, raw sourwood honey, & assorted gourmet crackers</p> <p>THE CHEESE SHOP \$8/ per person A classic selection of domestic and imported cheeses from around the world, Served with country pate`, gourmet crackers, mustards, & fresh berries</p> <p>MEDITERRANEAN ANTIPASTA \$15/person a lavish display of hummus bi tahini, spinach and feta spanakopita with tzatziki and stuffed grapes leaves with olives, pepperoncini, tomatoes, cucumbers and onions, served with cumin scented and grilled pita</p>	<p>MUSHROOM HODGE PODGE \$10 / person A selection of assorted fresh mushrooms with a fresh chunky tomato sauce, a splash of wine, and a pinch of herbs, served with fresh thick crusty bread.</p> <p>BUILD YOUR OWN “Chicken and Waffles” savory waffle cones with popcorn chicken served with all the fixings “on the side” cheddar cheese sauce, homemade bbq sauce, jicama & red cabbage slaw, maple syrup, Sirachi, honey mustard, and chipotle sour cream sauces</p> <p>“STRIGHT FROM THE FARM” GRILLED & ROASTED VEGETABLES seasonal selections may include: asparagus, baby carrots, sweet peppers, garnet yams, fingerling potatoes, Brussel sprouts, zucchini, summer squash, sunburst squash, haricot vert, broccoli, cauliflower, and butternut squash, served with roasted fennel aioli and crostini</p> <p>DESSERT STATIONS ?</p>
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CHEF’S DRIVEN STATIONS

CHEF FEE APPLIES

small serves up to 12, medium serves up to 18, large serves up to 24

BEER BRAISED PORK CARNITA TACOS

\$12/person

Smoked avocado sour cream and sprouted greens, served with blue corn tortillas with queso fresco

CHEF ROCKS SIGNATURE CEVICHE

\$18/person

Three chosen sashimi grade fish and shrimp with papaya, jalapenos, cilantro and red onion served with fresh crispy wontons and corn chips

CHEF DRIVEN SUSHI STATION

\$25/person

japanese short grain rice steam cooked topped and rolled with assorted fish. yellowtail, ahi tuna, crab, shrimp, salmon, japenese vegetables and inspired garnishes

SPANISH PAELLA

\$20 /person

The traditional Paella has chicken and a variety of seafood items like shrimp, calamari, mussels, clams, escallops, crab, lobster and vegetables like red bell peppers, garlic, tomatoes, green peas...it is cooked with olive oil in a huge skillet called a "paella pan" and the only spice in it is the expensive "saffron". We can offer you different variations of authentic Paella. and having cooked Paella for many different types of events, we can advise you on the most popular choices that meet the needs and tastes of all "paella lovers".

CHEF PREPARED CARVING STATION FOR "BUILD YOUR OWN" SLIDER

\$18/person

"build your own" beef tenderloin sandwiches Featuring espresso rubbed and grilled tenderloin and herb marinated pork tenderloin served with horseradish cream, blue cheese, grilled onions, bacon bbq, brandy peppercorn, served on little brioche slider buns

LOCAL GRASS FED BEEF

FLAMING BURGER STATION

\$15/ person (outdoors only)

with aged cheddar cheese and micro greens on miniature sesame seed buns with smoked pepper mayonnaise. custom burger stations available.

BLACKENED REDFISH AND DIRTY RICE

\$20/person (outdoors only)

chef rocks "big ass pan" searing up spicy seasoned filets of redfish, served with Cajun dirty rice

TRADITIONAL CAVIAR SERVICE

AND SEAFOOD BAR

Served over crushed ice

Please call for seasonal pricing and sustainable availability

FAMILY-STYLE DINING

small serves up to 12, medium serves up to 18, large serves up to 24

\$85 /person

Includes: iced water, coffee, decaf, and gourmet teas

<p style="text-align: center;">ANTIPASTA</p> <p><i>Includes:</i> parmigiano reggiano, soppressata, prosciutto di parma, sharp provolone, marinated artichokes, olives, olive oil, rustic Italian breads.</p> <p>SALADS <i>Choose 1:</i> SEASONAL GARDEN SALAD roasted garlic vinaigrette</p> <p>ITALIAN WHITE BEAN & ESCAROLE SALAD with roasted tomatoes, garlic, lemons and capers</p> <p>CUCUMBER AND FETA QUINOA SALAD with basil. Toasted pine nuts, and red wine vinaigrette</p> <p>ORGANIC BABY SPINACH WITH ROASTED BEETS AND TRIPLE CREAM BRIE with a savory roasted shallot and sherry vinaigrette and candied pecans</p> <p>CLASSIC CEASAR SALAD crisp romaine hearts, "best ever" caesar dressing, shaved asiago cheese, house made croutons</p> <p>CLASSIC SUMMER SALAD CAPRESE Featuring local heirloom tomatoes and fresh mozzarella, basil, sherry vinegar and evoo</p>	<p style="text-align: center;">PASTA & POTATOES <i>Choose 1</i></p> <p>HANDMADE CHEESE RAVIOLI, MEATBALLS, SUNDAY GRAVY</p> <p>ORECCHIETTE, BROCOLI RABE,& SAUSAGE</p> <p>CHEESE TORTELLINI BOLOGNESE</p> <p>RIGATONI WHITE BEANS AND TOMATOES with sage and garlic</p> <p>PENNE CARBONRA prosciutto di parma, pecorino, peas, white wine and cream</p> <p>HOUSE MADE POTATO GNOCCHI with local sweetcorn and baby arugula and "moody bleu " smoked blue cheese</p> <p>SMASHED ROASTED GARLIC POTATOES</p> <p>DAUPHINOISE POTATOES thin slice baked au-gratin potatoes with gruyere and parmesan cheeses</p> <p>PATATAS BRAVAS HOME FRIES with roasted tomato aioli</p> <p>DUTCHES FLORENTINE POTAOES rich mashed potatoes with cheddar cheese and spinach.</p>
<p style="text-align: center;">ENTREES</p>	<p style="text-align: center;">DESSERTS</p>

small serves up to 12, medium serves up to 18, large serves up to 24

<p><i>Includes:</i> crispy roasted yukon mixed potatoes</p> <p><i>Choose two:</i> CHICKEN PARMESAN garlic and spinach</p> <p>CHICKEN MARSALA roasted asparagus</p> <p>LEMON ROASTED CHICKEN WITH FRESH HERBS string bean, olive oil</p> <p>CHICKEN SALTINBOCCA rubbed sage and prosciutto</p> <p>WHOLE ROASTED NY SIRLOIN mushroom demi-glaze</p> <p>CHARCOAL GRILLED FILET MIGON (+5.00) root vegetables, peppercorn brandy sauce</p> <p>PORK LOIN STUFFED WITH SPINACH, ROASTED PEPPERS, FONTINA CHEESE roasted brussel sprouts, natural jus</p> <p>VEAL MILANAISE arugula, tomato, fennel</p> <p>LOBSTER STUFFED FLOUNDER spinach, brandy lobster sauce</p> <p>PHYLLO WRAPPED SALMON</p>	<p><i>Includes:</i> mini cannoli, mini tiramisu, lemon cheese cake, italian cookies, fruit cobbler</p> <p>We are excited to bring you a unique style of food and service! With Chef Rock's family- style dining service, your guests will feel as if they are at grandma's house on a Sunday. Our chefs have created a menu that not only dates back to their childhood memories but has molded there favorite foods from the beginning. Our family-style menu has a vast selection of simply prepared traditional dishes complete with warm, inviting presentations. Let's celebrate great food and great people together.]]</p>
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<p>wild mushrooms, leeks, fresh herbs roasted garlic burre blanc</p> <p>VEGETARIAN CASSOULET leek, carrot, and celery mirepoix, other seasonal root vegetables, rich white beans, garlic herb bread-crumbs topping.</p>	
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FALL AND WINTER GRILLED PORK LOIN ROULADES
With sage, walnuts and spinach served with roasted pumpkin sauce

Grilled locally made Garlic Sausage with Sage and Marinated White Beans
Served Over Sautéed Kale and Wilted Greens

Rustic Country Paella
Chicken Thighs, Chorizo Sausage, Shrimp, Clams and Mussels With Saffron Rice, Sweet Peppers and Tomato

“ Farms Grilled BBQ Pork Ribs
With Chef Rocks Ginger-Jalapeno Sauce

Moroccan Lamb “Tagine-Style”
With Preserved Lemon, Ras El Hanout, Medjool Dates and Pistachios Served in Colorful Pie Pans

Braised Grass Fed Peterson Beef Short Ribs
With Savory Pan Sauce and Micro Greens Garnish with Bourbon and Brown Butter Organic Carrot Sauce

Wine Braised Beef Short Ribs
With Aromatic Vegetables Baby Carrots, Celery and Onions in a Savory Red Wine Pan Jus with Horseradish and Watercress Sour Cream

Grilled Whole Alaskan Salmon Fillets
With Basil Pesto Butter and Lemon Garnished with Chives

Barolo Braised Beef with Aromatic Vegetables

small serves up to 12, medium serves up to 18, large serves up to 24

Served with Savory Red Wine Gravy with Carrots, Celery and Onions Served with Horseradish Sour Cream Sauce

Grilled Amish Chicken Breasts with Creamed Leeks

Featuring Wild Mushrooms, Hope Creamery Cream and Rosemary

Shredded Pork and Smoked Chile Tamales

With Queso Fresco and Mild Smoked Peppers

Oregano Marinated and Grilled Turkey Breasts

With Lemon and Caper Gremolata

Rosemary Grilled Pork Tenderloin

With Organic Carrot and Bourbon-Brown Butter Sauce

Handmade Spinach and Cheese Raviolis

With Basil Pesto Sauce with Lemon and Parmigiano Reggiano with Chive Oil and Toasted Pignoli

**Chef Rock's
Kitchen & Catering
302-299-5949
www.chefrockskitchen.com
Your Corporate Catering Experts
Full Family Meal Packages**

Pick up only

small serves up to 12. large serves up to 24
Includes: bread and butter

small serves up to 12, medium serves up to 18, large serves up to 24

Chicken Parmigiana

Sm. 140.00 / Lg. 270.00

House Salad

Chicken Parmigiana

Baked Cheese Ziti

Iced Tea

Mini cannoli's

Mom's Lasagna

\$148.00

1 Jumbo Garden Salad

1 Full Pan of Freshly Made Homemade Lasagna

2 Dozen Breadsticks

Gallon of Iced Tea

Mini Desserts (14)

Eggplant Parm

Full Pan - 74.99

Half Pan - 39.99

Penna Vodka

Full Pan - 69.99

Half Pan - 39.99

Baked Stuffed Ziti

Full Pan - 74.99

Half Pan - 39.99

Lasagna

Full Pan - 74.99

Half Pan - 39.99

Family-Style Lasagna

Half Pan \$65.00

Bring home our Family Style Lasagna for dinner tonight, serves up to 8 people. Your Classic Mom's

Homemade Lasagna

Garden House Salad

One Dozen Breadsticks

One 2-liter bottle of Soda.

**Vegetable Lasagna is available upon request

Spaghetti with Tomato Gravy

\$55.00

Meatballs, with Garlic Bread

Garden House Salad

Serves 6 - 8

Chicken Marsala \$155.00

Serves

1 Large Italian House Salad

1 Full Pan of Chicken Marsala

1 Full Pan of Spaghetti with Meat Sauce or Meatballs

2 Dozen Breadsticks

Gallon of Ice Tea

Mini Desserts (14)

Chicken Cutlets With Lemon

Full Pan - 90.99 (24)

Half Pan - 49.99 (12)

Chicken Parm

Full Pan - 125.99 (24)

Half Pan - 69.99 (12)

Italian Antipasto Platters

Marinated Fresh Mozzarella, Fresh Green Salad, Sharp Provolone, Sopressata &

small serves up to 12, medium serves up to 18, large serves up to 24

Meatballs

Full Pan - 84.99 (42)

Half Pan - 44.99 (24)

Stuffed Shells

Full Pan - 79.99 (32)

Half Pan - 39.99 (16)

Eggplant Rollatini

Full Pan - 74.99 (32)

Half Pan - 39.99 (16)

Fettuccine Alfredo

Full Pan - 74.99

Half Pan - 39.99

Sweet or Hot Sausage, Onions & Peppers

Full Pan - 79.99

Half Pan - 44.99

SIGNATURE SANDWICHES

FRESHLY MADE SOUPS

****order 24 hours in advance****

\$8.00 - \$12.00 per quart

\$ 69.00 Per Gallon

Serves 16, 8 oz. portions

Pasta Faggioli

Chicken Pastina

Kale, Sausage and Pasta

Chicken Noodle

New England Clam Chowder

Texas Chili

Pepperoni, Olives, Tomatoes, Roasted
peppers

Small - 64.99

Large - 89.99

small serves up to 12, medium serves up to 18, large serves up to 24

Soup Du Jour

Fresh Made Sauces

\$7.00 – \$10.00 per qt.

Tomato Gravy

Pesto Cream

Cacciatore

Hunter

Marsala

Clam Sauce, red or white

Sm. \$110 / Lg. \$220

small serves up to 12 , Large serves up to 24

Includes individual bags of chips

WALDOFF CHICKEN SALAD

Toasted walnuts, arugula, apples, honey, baguette

MARCO CHICKEN

grilled chicken breast, mozzarella, roasted peppers, basil pesto, spinach on a ciabatta roll.

NAPOLEON TURKEY

brie, fig jam, caramelized onions on 7 grain bread

CAPRESE

fresh tomato, fresh mozzarella, baby arugula, basil pesto on a ciabatta roll

CURED IMPORTED HAM WITH BRIE

Thin sliced ham, cheddar, dijon Cornichon butter, baby lettuce, baguette

VEGAN HUMMUS SANDWICH

Roasted garlic hummus, roasted peppers, cucumbers, 7 grain bread

small serves up to 12, medium serves up to 18, large serves up to 24

LINCOLN STREET FAVORATES

SM \$95 / LG \$190

small serves up to 12 , Large serves up to 24
Includes individual bags of chips

ITALIAN ROAST BEEF

Roasted peppers, provolone, caramelized onions, horseradish sauce, and long hots. sesame seeded long roll

ROAST BEEF

pickled onions, tomatoes, creamy blue cheese sauce, swiss cheese, sesame seeded long roll

HOUSE COOKED TURKEY

Provolone, lettuce, tomato on whole wheat

TUNA SALAD

Lettuce, tomato and cucumber in s pita pocket

ITALIAN

genoa, salami, Imported ham, capicola, provolone, lettuce, tomato, on a long seeded roll

CHICKEN SALAD

Freshly prepared with walnuts, red grapes, celery, and lemon tarragon mayonnaise on whole wheat

WRAPS

Sm \$105 / LG \$ 210

small tray serves up to 12 , Large tray serves up to 24

Includes individual bags of chips

CHICKEN CAESAR

small serves up to 12, medium serves up to 18, large serves up to 24

Grilled chicken breast, parmesan cheese,
ceasar dressing, and crisp romaine

TURKEY BLT

CRAFT YOUR OWN

small serves up to 12, medium serves up to 18, large serves up to 24

SANDWICH BUFFET

\$16.00 per person / 12 person minimum

Includes: assorted meats, cheeses, salads, sides, condiments

Assorted rolls and breads available

MEATS

INCLUDES ALL OF THE FOLLOWING:

chicken cutlets, hard cured salami, hot capicola, sweet soppressata, med rare roast beef and fresh roasted turkey

CHEESE'S

Choose 3

fresh mozzarella, provolone, sharp provolone, American, swiss, cheddar cheese, and pepper jack

CONDIMENTS

Comes with

lettuce, vine ripe tomatoes, onions
mayonnaise, chips & pickles

Choose 3

caramelized onions, horseradish sauce, ,
roasted peppers, broccoli rabe, dijon
mustard, peppadews, sweet peppers,
long hots, or mixed olives.

SALADS Choose 1

garden salad
caesar salad
baby greens salad

SIDES

Choose 2

tomato & mozzarella
vegetable slaw
cole slaw
potato salad
healthy veggie pasta
cucumber, tomato, & onion
potato chips

DESSERT

Choose 1

cannoli's
mini cheese cakes
cookie and brownie tray

small serves up to 12, medium serves up to 18, large serves up to 24