



A Chef's Touch Catering Service



We are a full-service catering company that strives for excellence. We do all types of social events, which include breakfast, lunch, and dinners, cocktail and party buffets. We always use fresh, never-frozen ingredients. As specialists in off-site catering, we can accommodate any size and type of event; our wide selection of homemade specialty menus can be tailored to fit anyone's special diet restrictions and budgets. If you're looking for creative cuisine, exquisite presentation and exceptional service then you've come to the right place. We offer a wide variety of food that is always perfect in every detail. It's your special event, so don't settle for less.

We pride ourselves in offering gracious, honest, and reliable service. Whether you are planning an intimate gathering or a lavish affair, we will help you create an event that will delight your guests and exceed your expectations. We have a simple food philosophy. We think in terms of seasons. We believe that if you cook fresh, with the best and most seasonal products and let the ingredients speak for themselves, the end result will be amazingly flavorful and naturally healthy.

We would love to have the opportunity to sit down with you and discuss your event. I will work with you from the beginning to the end. We cover all areas of Brevard County including the Vero Beach Area & the Daytona Area. We have great pricing & superior service. Give us a call or send an email. We look forward to serving you.

Thank you,

Robert Boyd

A Chef's Touch Catering Service
321-638-0022

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A Chef's Touch Catering Service



Warm Hors D' Oeuvres

Chicken Wings

Tossed In Your Favorite Sauce

Pan Seared Crab Cakes

Drizzled with a Remoulade Sauce

Stuffed Mushroom Caps

Choice of a Sausage, Crab Meat or Classic Parmesan Stuffing

Chicken Satay Your Way

Spicy Orange Marmalade Sauce, Teriyaki Glaze or Thai Peanut

Southern Style Shrimp and Grits

Shrimp Skewers with a Lobster Bisque

Grilled Jerk Style Chicken Satay with Mango Salsa

Mini Meatballs with Sauce of Choice

Swedish Style, Sweet and Sour, Teriyaki Glazed or BBQ

Roast Pork Satay Lollipops

With a Spicy Mango and Pineapple Sauce

Crostini's Hors D' Oeuvres

Thinly Sliced Toasted and Seasoned Baguette with Your Choice of 2 Toppings

- Fresh Baby Brie, Honey & Fresh Berries •
- Baby Brie with Roasted Apples & Pecans, Drizzled with a Salty Carmel Sauce•
- Goat Cheese, Roasted Cranberries with Local Honey•
- Traditional Bruschetta Sprinkled with Aged Parmesan Cheese•
- Goat Cheese, Sautéed Spinach, Garlic & Sundried Tomatoes•
- Spicy Shrimp, Green Onions & Cream Cheese•
- Hickory Smoked Bacon, Caramelized Onions, Garlic & Cream Cheese•



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Cold Hors D' Oeuvres

Deviled Eggs

Smoked Turkey Pinwheels

Brie and Cranberry with Lettuce and Tomato Pinwheels

Honey Glazed Ham Pinwheels

Fresh Spinach, Red Pepper, Cream Cheese and Bacon

Shrimp Cocktail Shooter

Fresh Gazpacho Shooter

Cold Cucumber and Avocado Soup Shooter

Apple, Carrot and Ginger Soup Shooter

Melon Soup Shooter

Displayed Appetizers and Nibblers

Seasonal Fruit Platter

Seasonal Vegetable Platter

Assorted Sliced Cheese and Crackers Platter

Assorted Cubed Cheese and Crackers Platter

Antipasto Skewers

Relish Platter



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Green Salads

Classic Caesar Salad

Chopped Romaine Hearts tossed with a Roman Style Caesar Dressing, Garlic Croutons and Shredded Parmesan

Garden Salad

Fresh Mixed Greens, Shredded Carrots, Red Cabbage, Sliced Cucumber, Red Onion & Heirloom Cherry Tomatoes

Fresh Berry Salad

Strawberries, Blueberries, Candied Pecans, Crumbled Goat Cheese with a Citrus Lime Vinaigrette

Fresh Spinach Salad with Hot Bacon Dressing

Diced Hard Cooked Eggs, Slivered Red Onion, Diced Bacon



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From the Sea Entrees

Grilled Salmon

With a Mandarin Teriyaki Glaze

****Grilled Mahi-Mahi**

With A Pineapple Mango Salsa and Sprinkled With Toasted Coconut

Stuffed Baked Cod

Maryland Crab Stuffed Cod Topped With a Lemon Butter Sauce

Seafood Pasta

Shrimp, Crab & Lobster Sautéed in a White Wine & Garlic
Butter Sauce & Tossed With Pasta

****Grilled Lemon Pepper or Blackened Mahi-Mahi**

With a Beurre Blanc Sauce

Traditional Bayou Jambalaya

*When Available **Market Pricing May Influence Cost of this Selection



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From the Land Entrees

Tenderloin Beef Tips

In a Cabernet Mushroom Sauce

Peppered Steak

With Sautéed Peppers & Onions

Italian Stuffed Flank Steak

Spinach and Artichoke Stuffed Flank Steak

Marinated & Grilled Thin Sliced Flank Steak

Served With a Chimichurri Sauce

Bone-In, Center Cut Pork Chops,

Smothered with a Mushroom Gravy

Roast Pork Loin

Topped with a Raspberry Chipotle Sauce

Slow Roasted Pork Loin

Topped with a Country Apple Glaze

Stuffed Center Cut Pork Chops

Mojo Pulled Pork

Puerto Rican Style Pork

Hawaiian Kalua Roast Pork

Stuffed Pork Chops



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From the Land Entrees (CONT)

Brie and Raspberry Stuffed Chicken Breast

Marinated & Roasted Chicken Breast

With a choice of a Lemon, Basil, or Orange Marmalade Sauce

Oven Roasted Chicken Breast

Topped with Roasted Artichoke, Sundried Tomato, Mushrooms
Fresh Basil, Wine Garlic Lemon Cream Sauce

Baked Chicken Cordon Bleu

With a Creamy Swiss Cheese Sauce

••Chicken Teriyaki••Chicken Marsala••Chicken Parmesan••

Stuffed Chicken Breast

Stuffed with a Blend of Sautéed Spinach, Boursin Cheese,
Roasted Red Peppers and Topped with a Light Chicken Sauce

Carving Station Entrees

Add \$100 per Station Requested (maximum of two items per station)

Baked Ham with a Cranberry Chutney

Herb Roasted Pork Loin

London Broil

Oven Roasted Turkey Breast

*Roasted Beef Tenderloin with Demi-Glace

*PRIME Rib with Au Jus & Horseradish Cream

*\$2 per guest additional for this selection



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Starches

Traditional Mashed Potatoes and Brown Gravy

Garlic Mashed Potatoes

Herb Roasted Trio of Potatoes

Roasted Garlic Red Potatoes

Scalloped Potatoes

Au Gratin Potatoes

Rice

Jasmine, Rice Pilaf, Spanish, Coconut Island, Latin Style, or Dirty

Five Cheese Macaroni & Cheese

Wild Mushroom Risotto

Bowtie Pasta Salad

Red Potato Salad

Classic Macaroni Salad

Classic Sweet Cole Slaw

Broccoli Salad

Italian Pasta Salad

The following items are an additional \$3 per person

- Baked Potatoes with Loaded Bar•
 - Twice Baked Potatoes•
 - Baked Sweet Potatoes•

Vegetable Choices

Honey Glazed Carrots

Seasoned and Grilled Asparagus

Fresh Green Beans with Red Bell Peppers, Onions and Garlic Butter

Green Beans with Almonds

Cuban Style Black Beans

Key West Vegetables

Yellow Neck Squash and Onion

Early Peas with Button Mushrooms

Sweet Butter Corn

Fire Roasted Corn with Black Bean

Steamed Broccoli Spears with a Cheddar Cheese Sauce

Oven Roasted Brussel Sprouts with Diced Bacon

Broccoli, Cauliflower & Carrots Sautéed in Garlic Butter

Southern Style Collard or Turnip Greens



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Sample Menus

All include Professional Catering Equipment and
Professional and Courteous Service Staff

Butler Passed Hors D' Oeuvres Party

Choice of 3 Hors D' Oeuvres \$22.95 Per Person

Choice of 4 Hors D' Oeuvres \$24.95 Per Person

Choice of 5 Hors D' Oeuvres \$26.95 Per Person

Traditional Buffet \$24.95

Choose One Hors D' Oeuvre or Appetizer

Choice of One Salad

Choice of One Entrée

Choice of One Starch

Choice of One Vegetable

Includes Dinner Rolls and Butter

Choice of One Beverage



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Upgrade Buffet \$29.95

Choose Two Hors D' Oeuvres or Appetizers

Choice of One Salad

Choice of Two Entrées

Choice of One Starch

Choice of One Vegetable

Includes Dinner Rolls and Butter

Choice of One Beverage

Deluxe Buffet \$32.95

Choose Three Hors D' Oeuvres or Appetizers

Choice of One Salad

Choice of Two Entrées

Choice of One Starches

Choice of One Vegetables

Includes Dinner Rolls and Butter

Choice of Two Beverages



A Chef's Touch Catering Service



Premium Buffet \$34.95

Choose Three Hors D' Oeuvres or Appetizers

Choice of One Salad

Choice of Three Entrées

Choice of One Starches

Choice of One Vegetables

Includes Dinner Rolls and Butter

Choice of Two Beverages



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Dessert Options

You may choose three of these options at \$5 per guest

Dessert Shooters:

- Key Lime Pie Shooters
- Strawberry Moose Shooters topped with fresh Strawberries
 - Chocolate Mouse Shooters with Brownie Topper
 - Cannoli's drizzled in Dark and White Chocolate
 - Crème Puffs drizzled in Chocolate
 - Gourmet Cookies
 - Cheese Cake Bites

All Options must add 7% Sales Tax and 20% Gratuity
Menu and Pricing Subject to Change

Additional \$4.95 per person if you would like us to provide your choice of
Gold or Silver Charger, China, Silver, and Crystal Water Goblets and
Champagne Glasses