Chatterpaul's

Chef At Home Set Menu

(Cocktail-Style Appetizers)

***Minimum 5 pieces per item**
****All orders must be placed and confirmed no less than 5 business days prior to your event**
****Menus and menu prices subject to change without notice****

SOUPS/SALADS

*Caesar Salad Mini **$4***

*Mini Mixed Greens **$4***

*Chef's Soup of the Day Shooter **$1.50***

WRAPS $4

** all wraps are prepared with caramelized onions, lettuce, tomato, fruit salsa and mixed cheese*

Beef
Chicken
Shrimp
Seafood (seasonal)
Curried Lamb
Jerk Chicken

MINI SLIDERS $5.50

Pulled Pork with a red currant brandy reduction

Gorgonzola Stuffed Lamb

Beef

Fish Cake with a chipotle aioli

Blackened Salmon with cucumber dill and red pepper aioli

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ASSORTED PHYLLOS *$3.50*

Escargot & Basil Pesto

Roasted Red Pepper

Goat cheese & Spinach

Mixed Veg & Shrimp

Curried Vegetable

Cranberry & Brie

Spinach & Feta

FINGER FOODS

Pork Ribs smothered in hoisin lemongrass BBQ sauce ***$5***

Coconut Shrimp ***$4***

Lobster Spring Rolls ***$4.50***

Veggie Spring Rolls – Hot or Cold ***$4***

Bruschetta $2.50

Garlic Bread, Cheese Bread or Garlic/Cheese Bread ***$2.50***

Shrimp and Pork Dumplings

(2 pieces per order) ***$2.50***

CHICKEN

Chicken Satay skewers ***$3.50***

Drumstick Lollipops ***$3.50***

(Jerk, Lemon Pepper, Curry)

BEEF

Hoisin Beef Satay skewers ***$3.50***

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SEAFOOD

Maple-infused bacon wrapped scallops in chili-cilantro marinade ***$6***

Mini Sushi cakes – topped with smoked salmon & wasabi ginger aioli ***$4***

Seafood-stuffed Jumbo Shrimp – lobster, crab, salmon with Pernod, lobster cream ***$8.50***

Crab and Shrimp Cake with chipotle ginger aioli ***$4.50***

Fish cake (no shellfish) with tomato lemon aioli ***$4.50***

Wild berry –glazed Salmon on asparagus skewers ***$4***

MINI DISHES

Squash Ravioli ***$5***

Lobster Ravioli ***$5.50***

Mini Seafood Risotto ***$6***

Mini Veggie Risotto ***$4.50***

Shepherd's Pie ***$7***

SHARING PLATTERS

Cedar Planked Brie with Fried Tortilla Chips ***$17.95***

Flash Fried Calamari ***$17.50***

DESSERTS

Crème Brule Mini ***$5.50***

Chocolate Tart ***$5.50***

Mini Apple Crumble ***$5.50***

****Cheese and charcuterie board available upon request****

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Chef At Home Set Menu

(Dinner - Diamond)

*****add cocktail hour starter platter $10 per person*****
(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizer

Asian style Pork & Shrimp Dumplings
with a soya ginger aioli
or
Crab Cake & Coconut Shrimp
served with a chipotle aioli
or
"Chatterlicious" Salad
Poached pear, caramelized onion, goat cheese,
chili-candied nuts on a bed of greens with orange, maple vinaigrette

Mains

Chicken Parmesan
sun-dried tomato, basil & goat cheese-infused marinara, black olives,
and roasted red peppers, over pasta topped with three cheeses
or
"Chatter Rib"
beef back rib, braised in Moroccan spices over mash with vegetables
or
Salmon Filet
pan seared and oven roasted, served atop basmati rice with herb lemon cream sauce
or
Vegetarian Ravioli

Dessert

Chef's Sweet of the Day or House Made Mini Crème Brule

$44.00+ HST

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Chef At Home - Set Menu

(Dinner Platinum)

*****add cocktail hour starter platter $10 per person*****
(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizers

Tropical Arugula Salad
with mango, tangerine, radish, fig, and papaya
served with a maple, orange vinaigrette
or
Seafood Vol au Vent
escargot, shrimp, and tender lobster meat
in a crispy pastry, with a rich curry coconut cream sauce

Mains

Surf and Turf
6oz NY striploin topped with black tiger shrimp
over tarragon-mascarpone mash potatoes & fresh vegetables with a wild berry peppercorn reduction
or
"Chatter Rib"
beef back rib, braised in Moroccan spices over mash with vegetables
or
Atlantic Salmon
rubbed with roasted red peppers, atop mushroom ravioli
with a lobster dill cream sauce
or
Lemon Curry Jerk Chicken
mounded on tropical rice with a red Thai coconut cream sauce
or
Vegetarian Ravioli

Dessert

Chef's Sweet of the Day or House Made Mini Crème Brule

$49.00+ HST

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(Dinner Crystal)

*****add cocktail hour starter platter $10 per person*****
(1 bruschetta, 1 beef satay, 1 spring roll)

Appetizers

Chatterpaul's Arugula Salad
with mango, tangerine, radish, fig, and papaya
served with a maple, orange vinaigrette
or
Lobster Spring Rolls (2pc)
Filled with grilled lobster and vegetables, roasted jalapeno,
roasted red pepper and five cheeses accompanied by an orange ginger aioli

Mains

Steak & Shrimp
10 NY Striploin topped with black tiger shrimp
over tarragon-mascarpone mash potatoes & fresh vegetables
with a wild berry peppercorn reduction
or
Seafood Linguine
Salmon, mussels, shrimp, & squid served in a tarragon dill
cream sauce over fresh pasta
or
Stuffed Chicken Supreme
Stuffed with asiago, jalapeno jack, roasted red peppers and asparagus,
perched on caramelized onions & garlic infused mini potatoes
accompanied by a kahlua herb cream
or
Vegan Squash
Acorn squash stuffed with cilantro-infused dahl
and chipotle primavera vegetables

Dessert

Chef's Sweet of the Day or House Made Mini Crème Brule

$59.00+ HST

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