



PARTY PACKAGES

3 ITEMS

2 Standard Items

1 Specialty Item

14/person

5 ITEMS

3 Standard Items

2 Specialty Item

24/person

Substitute Specialty Item for Standard Item 2.00 upcharge
À la carte items: Standard, 4.00; Specialty, 6.00

STANDARD ITEMS

Miniature Savory Tarts Choose between the following options:
Tomato & Ricotta | Artichoke & Bacon | Apple & Roquefort

Roasted Sweet Potato Medallion *GF*
with fresh avocado salad

Roasted Beet and Chèvre Crostini

French Cheese Board
served with fresh fruit, apricot paste, honeycomb, and baguette

Choice of **Brownie** | **Cookie** | **Lemon Bar**

SPECIALTY ITEMS

Mini Rosemary Biscuit
with brie, ham, and apricot paste

Mini Smoked Salmon Sandwich
with avocado and cucumber

Mini Fig & Onion Galette

Charcuterie Board
cured meats, French cheeses, marinated vegetables,
fresh and dried fruit, olive medley, and baguette

Choice of **2 Macarons** *GF* | **Chocolate Mousse** *GF* | **2 Chocolate Truffles** *GF*

BOARDS

FRENCH CHEESE BOARD

13/PERSON 1/2 Board (appetizer portion)

19/PERSON Full Board (entrée portion)

CHARCUTERIE BOARD

16/PERSON 1/2 Board (appetizer portion)

24/PERSON Full Board (entrée portion)

OFF-SITE CATERING MENU

DINNER PRICED BY COURSE

When ordering for groups of up to 20 people, please select items in multiples of 5.
When ordering for groups of 20+ people, please select items in multiples of 10.

HOT ENTREE PACKAGE

Includes: Salad, Entree, Side/s, Bread, & Dessert
Can be individually packaged,
includes disposables + 1.00ea

WITH 1 SIDE
30/person

WITH 2 SIDES
34/person

WITH 3 SIDES
38/person

ENTREES

Chicken & Mushrooms *GF*
with white wine sauce [choice of bone-in breast or hindquarters]

Braised Pork Ribs *GF*
with herb butter

Ratatouille *GF, DF*
with eggplant, summer squash, heirloom tomatoes
[recommended with side of grain medley]

Beef Burgundy
served with shiitake mushrooms, tomatoes, and garlic
[recommended with side of garlic smashed potatoes]

Seared Salmon *GF*
seared and served with compound butter

Peppered Pork Tenderloin *GF, DF*

SIDES

Roasted Seasonal Vegetables
with Herbes de Provence *GF, DF*

Potatoes au Gratin
with Emmental cheese *GF*

Garlic Smashed Potatoes
with rosemary & thyme *GF*

Braised Red Cabbage
with red wine *GF*

Asparagus
with lemon zest & sea salt *GF, DF*

Honey-Roasted Tri-Colored Carrots
GF, DF

Marinated Sweet Potato Salad
with roasted red peppers, red onion,
and honey tarragon vinaigrette *GF, DF*

Grain Medley
Israeli couscous, quinoa, Basmati rice *DF*

DESSERTS

Chocolate Mousse with fresh whipped cream and strawberry garnish *GF*

Seasonal Fruit Tart with fresh whipped cream

Hazelnut Torte *GF*

Bread Pudding with crème anglaise

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