



A Chef's Touch

Webpage: www.achefstouch.com

email: achefstouch@cfl.rr.com



Hello,

My name is Robin Ryan. I am the Executive Chef and owner of "A Chefs Touch Catering Service". I'm a graduate of "The Maritime Union Culinary Arts School" in San Francisco California. I have been a Chef for twenty years and have knowledge of all food cuisines. I have held top culinary positions at five star hotels. I formed my own catering company in 2006.

We are a full serviced 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 event don't settle for less.

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

I 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. Looking forward to working for you.

Thank you,

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

2012 Special

FREE CHINA

SERVICE

With the booking of
100 guest or more

Mention this ad



A CHEF'S TOUCH
CATERING SERVICE
321-638-0022

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Documentation of what we do & what is included

- The estimated price on your menu includes full-catered service
- All chafers, baskets, food displays & mirrors needed for the food area.
- All food items will be homemade.
- Nothing is purchased ready-made.
- Includes all staff needed for the event size.
- My staff will be in black & whites.
- I will setup, maintain & breakdown the buffet.
- I will clean the kitchen or staging area of any mess I make.
- We will keep your table & your guest table cleared during the meal.
- You will need to arrange for linens & decorations for the guest tables.
- I do have table linens for rent price list attached.

Extra Charges For:

- Plastic Package \$1.50 Each Guest
 - Linen like paper napkins, clear plastic plates for dinner, hors d'oeuvres & dessert
 - Plastic upscale knives & forks
 - Plastic or Styrofoam coffee cups & Clear Plastic Beverage cups

- China \$3.50 Each Guest

Use of China includes- 9" white plate, clear plates for hors d'oeuvres & dessert station, water goblets, champagne glasses, clear coffee mugs, linen napkin rolled with your color choice of ribbons, silver knife, fork, & forks at dessert station

- Bartenders-\$150.00 each if one is used or \$125.00 each if two are used

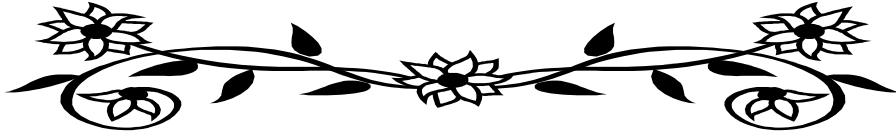
Linens

- 90" White Cloth Rounds \$6.00
- 6' White Cloth \$7.00
- 13' Skirts White \$10.00
- 120" White Cloth Rounds \$9.00
- 8' White Cloth \$7.00
- 5 Gallon Champagne Fountain \$40.00



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~Chocolate Fondue~

The Chocolate fondue is a truly unique way to accent your party with a creative presentation of fun and a touch of elegance. Imagine the warm, and aromatic gourmet Belgian chocolate. Your guests just add skewers of their favorite seasonal fruits like succulent strawberries, golden pineapple, or fluffy marshmallows and pretzel sticks dipped into the chocolate to make a lasting impression...

\$3.50 per person

~White or Milk Chocolate available~





Hors D' Oeuvres

Fruit & Cheese Display

Fruit, Cheese & Vegetable Display

Pan-Seared Crab Cakes with Remolaude Sauce

Stuffed Mushrooms

(Choice of Sausage Stuffed, Crab Stuffed or Classic Parmesan Stuffed)

Thai Chicken Satay

Beef Satay

Shrimp Skewers

Spanakopita

Coconut Shrimp

Bacon Wrapped Scallops

Swedish Meatballs

Sweet & Sour Meatballs

Bacon Wrapped BBQ Meatballs

BBQ Meatballs



Hors D' Oeuvres

Baked Brie Accompanied with Toasted Sliced Baguettes & Fresh Berries

Fresh Mozzarella Accompanied with Fresh Basil & Tomatoes
Mini Croissants Crab Salad, Chicken Salad or Shrimp Salad

Deviled Eggs

Pinwheels of Smoked Turkey, Green Onions,
Red Pepper Cream Cheese & Green Onions

Bruschetta

Peel & Eat Shrimp Cocktail

Shrimp Cocktail

Assorted Dips Served with an Assortment of Chips Pick 3:

Hot Artichoke Spinach Dip

Curried Vegetable Dip

Spicy Tomato Salsa

Tropical Fruit Salsa

Fresh Guacamole

Roasted Red Pepper & Eggplant Dip

Hot Crab & Artichoke Dip

Black Bean Queso

Black Bean, Corn, Tomato Salsa

Spinach Dip

Antipasti Platter of Soppressata, Genoa, Cappicola, Kalamata Olive,
Garlic Stuffed Green Olives, Provolone, Marinated Artichokes,
Marinated Mushrooms and Marinated and Grilled Baby Asparagus



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Hors D' Oeuvres (Cont)

Marinated Tomato, Basil & Mozzarella Skewers

Taquitos Topped with A Creamy Queso Sauce

Chicken Wings

Cocktail Franks in a Blanket

Chicken Salsa Cream Cheese Puff

Grilled Flatbread with your choice of:

Caramelized Onion

Spicy Shrimp & Cream Cheese

Chicken & Pesto

Chicken, Sundried Tomatoes & Basil

Spinach, Goat Cheese & Roasted Red Peppers

Chicken Tenders with Honey Mustard or BBQ Sauce

Grilled Jerk Style Chicken with Mango Salsa



A Chef's Touch



Assorted Salads

Caesar Salad

Caprese Salad

Salad of Romaine, Shredded Carrots, Shredded Red Cabbage,
Black Olives, Pepperocini, Croutons, Shredded Parmesan,
Tomatoes and Tossed with a Creamy Italian Dressing

Baby Greens, Strawberries, Onion, Gorgonzola,
Glazed Pecans in Citrus Herb Dressing

Baby Spinach, Strawberry, and Hearts of Palm in a Poppy Seed Dressing

Baby Greens with Mandarin Oranges, Glazed Walnuts & Balsamic Vinaigrette

Pasta Salad Vinaigrette Pasta Salad with Basil Pesto

Tomatoes, Cucumber, Red Onion Salad in Garlic Vinaigrette

Fresh Fruit Salad

Antipasti Pasta Salad of Pasta, Salami, Pepperoni, Mushrooms, Provolone,
Roasted Red Peppers, Fresh Basil

Red Potato Salad

Classic Macaroni Salad

Cole Slaw

Spinach Salad with Hot Bacon Dressing



A Chef's Touch



Assorted Starches

Saffron Rice

Basmati Rice

Mashed Potatoes & Gravy

Herb Roasted Yukon Gold, Red Bliss & Sweet Potatoes

Garlic Roasted Red Bliss Potatoes

Macaroni & Cheese

Rice Pilaf

Tropical Rice Pilaf

Coconut Rice

Pasta in a Light Garlic Cream Sauce

Baked Potatoes

Baked Sweet Potatoes

Scalloped Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Twice Baked Potatoes

Rice Pilaf with Pinenuts

Wild Rice



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Assorted Vegetables

Honey Glazed Carrots

Maple Glazed Carrots

Pan Sautéed Fresh Baby Asparagus & Garlic

Sautéed Green Beans & Garlic

Cuban Style Black Beans & Rice

Southern Style Collard Greens or Black Eyed Peas

Chef Vegetables Sautéed in Garlic Butter Choice Of:

“Sicilian Style” Green Beans, Carrots, Cauliflower, Peppers & Onions

“Malibu Style” Broccoli, Cauliflower, Carrots, Yellow Carrots

“Prince Edward Style” Green Beans, Wax Beans And Carrots

“California Style” Broccoli, Cauliflower & Carrots

Peas & Fresh Mushrooms

Mexicali Corn, Escalloped Corn or Classic Corn

Parmesan Roasted Tomato Crowns

Sautéed Zucchini, Yellow Squash & Red Onion

Fresh Green Beans with Toasted Almond Butter



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Assorted Entrees

Grilled Mahi-Mahi

Blackened Mahi-Mahi

Mahi-Mahi Topped With Toasted Coconut & Crushed Pineapple

Tilapia Filet Crusted with Tortilla Chips
Topped with Lime Butter Sauce

Baked Tilapia with Lime & Cilantro Sauce

Fresh Cod Stuffed with Crab & Lobster Topped with Lemon Butter Sauce

Shrimp, Scallops & Lobster in Light Wine
Garlic Butter Sauce Tossed with Pasta

Baked Grouper with a Light Lemon Sauce

Crab Cakes with Remolaude Sauce

Tenderloin Beef Tips in Cabernet Mushroom Gravy

Roast Beef Au Jus

Roast Beef Topped with a Mushroom Demi Glace

Marinated & Grilled Flank Steak Accompanied with a Demi Glace

Stuffed Chicken Breast with Cornbread Dressing Walnuts & Cranberries

Stuffed Chicken Breast with Fontina, Artichokes & Sundried Tomatoes

Stuffed Chicken Breast Stuffed With a Blend Of Spinach, Boursin Cheese &
Roasted Red Peppers, Topped With a Light Chicken Sauce



Grilled Chicken Breast Topped With a Creamy Lemon Sauce

Marinated & Grilled Chicken Breast Topped with an Artichoke, Sundried Tomato, Mushrooms and White Wine Lemon Sauce

Marinated & Grilled Lemon Pepper Chicken

Marinated Chicken Breast with a Mango & Papaya Salsa

Chicken Marsala or Chicken Piccata or Chicken Teriyaki

Chicken Cacciatore or Chicken Parmesan or Chicken Ala Orange

Sweet & Sour Chicken or Lemon Pepper Chicken

Grilled Marinated Chicken with a Garlic Cream Sauce

Grilled Marinated Chicken With A White Wine & Basil Cream Sauce

Polynesian (B.B.Q.) Pork Loin

Roast Pork with Raspberry Chipotle

Roast Pork Loin with a Country Apple Glaze

Roast Turkey with a Cranberry Country Sauce

Vegetarian Pasta with Artichokes, Sundried Tomatoes, Mushrooms and White Wine Lemon Sauce

Vegetarian Pasta with Basil Pesto and Veggies of your Choice

Eggplant Parmesan

Vegetarian Pasta with a Light Garlic Cream Sauce and Veggies of your Choice

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Here are some extra items that can be added to your special day

Carving Stations of Roast Beef Au Jus, Roasted
Turkey Breast, Flank Steak, Baked Ham

Low Country Boil's

For an extra price: Carved Prime Rib or Carved Beef Tenderloin

Stations Available & Themed Buffets

Breakfast & Luncheon Items Available

Desserts Available

Champagne Fountain

Chocolate Fondue

Popcorn Machines & Sno-Cone Machines

Beverage Service

Gourmet Coffee Service



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SAMPLE MENU A

Hors d' Oeuvres

Choice of Three Hors D' Oeuvres

Dinner Buffet

Choice of One Salad

Choice of Three Entrees

Choice of Two Starches

Choice of Two Vegetables

Rolls & Butter

Choice of Two Beverages

3 Hors d' Oeuvres & Dinner Buffet \$20.50 plus tax & gratuity



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SAMPLE MENU B

Hors d' Oeuvres

Choice of Three Hors D' Oeuvres

Dinner Buffet

Choice of One Salad

Choice of Two Entrees

Choice of Two Starches

Choice of Two Vegetables

Rolls & Butter

Choice of Two Beverages

3 Hors d' Oeuvres & Dinner Buffet \$19.50 plus tax & gratuity



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SAMPLE MENU C

Hors d' Oeuvres

Choice of Two Hors d' Oeuvres

Dinner Buffet

Choice of One Salad

Choice of Two Entrees

Choice of Two Starches

Choice of Two Vegetables

Rolls & Butter

Choice of Two Beverages

2 Hors d' Oeuvres & Dinner Buffet \$18.50 plus tax & gratuity



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SAMPLE MENU D

Hors d' Oeuvres

Choice of Two Hors d' Oeuvres

Dinner Buffet

Choice of One Salad

Choice of Two Entrees

Choice of One Starch

Choice of Two Vegetables

Rolls & Butter

Choice of Two Beverages

2 Hors d' Oeuvres & Dinner Buffet \$17.50 plus tax & gratuity

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SAMPLE MENU E

Hors d' Oeuvres

Choice of One Hors d' Oeuvre

Dinner Buffet

Choice of One Salad

Choice of Two Entrees

Choice of One Starch

Choice of One Vegetable

Rolls & Butter

Choice of One Beverage

Dinner Buffet \$16.50 plus tax & gratuity



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SAMPLE MENU F

Dinner Buffet

Choice of One Salad

Choice of Two Entrees

Choice of Two Starches

Choice of One Vegetable

Rolls & Butter

Choice of One Beverage

Dinner Buffet \$16.50 plus tax & gratuity



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SAMPLE MENU G

Dinner Buffet

Choice of One Salad

Choice of One Entree

Choice of One Starch

Choice of One Vegetable

Rolls & Butter

Choice of One Beverage

Dinner Buffet \$15.25 plus tax & gratuity



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SAMPLE MENU H

Hors d' Oeuvres Buffets

Choice of 5 Hors d' Oeuvres \$14.75

Choice of 6 Hors d' Oeuvres \$15.50

Choice of 7 Hors d' Oeuvres \$16.50

Choice of 8 Hors d' Oeuvres \$17.95

Choice of 9 Hors d' Oeuvres \$18.95

Choice of 10 Hors d' Oeuvres \$19.95

Choice of 11 Hors d' Oeuvres \$20.95

Choice of 12 Hors d' Oeuvres \$21.95

Choice of Two Beverages

Hors d' Oeuvres Buffets Price as Listed plus tax & gratuity