



## A Chef's Touch

Webpage: [www.achefstouch.com](http://www.achefstouch.com)

email: [achefstouch@cfl.rr.com](mailto: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 sit-down and buffet dinners, cocktail and party buffets with either light or heavy hors d'oeuvres. 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 budget. 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**



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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

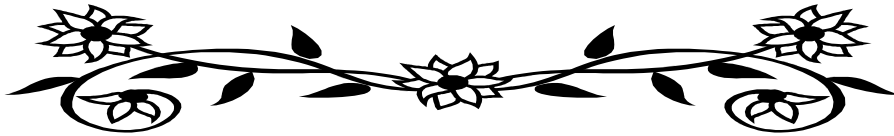
- 90" White Cloth Rounds \$6.00
- 6' White Cloth \$7.00
- 13' Skirts White \$10.00
- 120" White Cloth Rounds \$9.00
- 8' White Cloth \$7.00
- 5 Gallon Champagne Fountain \$40.00



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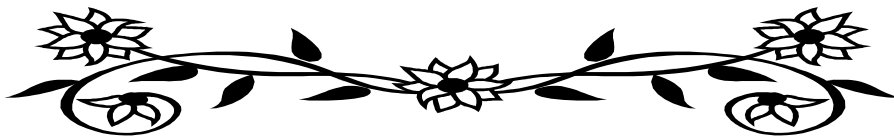


### ~Chocolate Fountain~

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

*Minimum of 75 people \$3.95 per person*

*~White or Milk Chocolate available~*



Robin Ryan 3860 Curtis Blvd., Suite 626, Port St John, FL 32927 (321) 638-0022 Bus (321) 794-2268 Cell



## Hors D' Oeuvres

Fruit & Cheese Display  
Fruit, Cheese & Vegetable Display  
Pan-Seared Crab Cakes with Remolaude Sauce  
Stuffed Mushrooms  
Thai Chicken Satay  
Beef Satay  
Shrimp Satay  
Spanakopita  
Coconut Shrimp  
Bacon Wrapped Scallops  
Swedish Meatballs  
Sweet & Sour Meatballs  
Bacon Wrapped BBQ Meatballs  
BBQ Meatballs  
Baked Brie Accompanied with Toasted Sliced Baguettes & Fresh Berries  
Caramelized Onion Tarts  
Fresh Mozzarella Accompanied with Fresh Basil & Tomatoes  
Mini Croissants Crab Salad, Chicken Salad  
Deviled Eggs  
Pinwheels  
Bruschetta  
Shrimp Crostini  
Shrimp Cocktail  
Fruit & Vegetable Dip  
Assorted Dips Served with chips or Toast Points  
Hot Artichoke Dip  
Curried Vegetable Dip  
Mixed Tomato Salsa  
Tropical Fruit Salsa  
Fresh Guacamole  
Roasted Red Pepper & Eggplant Dip  
Hot Crab & Artichoke Dip



*A Chef's Touch*



Hors D' Oeuvres

Black Bean Dip  
Spinach Dip  
Antipasti Platter  
Marinated Tomato, Basil & Mozzarella Skewers  
Eggrolls  
Chicken Wings  
Cocktail Franks in a Blanket  
Chicken Salsa Phyllo Triangles  
Crostini's with Spicy Shrimp  
Crostini's with Chicken & Pesto  
Crostini's with Chicken, SD Tomatoes & Basil  
Crostini's with Fresh Spinach & Goat Cheese & Roasted Red Pepper  
Chicken Tenders with Honey Mustard or BBQ Sauce  
Beef Brochettes  
Chicken Brochettes  
Empanaditas  
Terrines  
Grilled Jerk Style Chicken with Mango Salsa

*Assorted Salads*

Caesar Salad  
Caprese Salad  
"Olive Garden Style" Salad  
Pasta Salad Vinaigrette  
Tomatoes, Cucumber, Red Onion Salad in Garlic Vinaigrette  
Fresh Fruit Salad  
Baby Greens with Mandarin Oranges, Glazed Walnuts & Balsamic Vinaigrette  
Antipasti Salad  
Potato Salad  
Classic Macaroni Salad  
Cole Slaw  
Spinach Salad with Hot Bacon Dressing  
Waldorf Salad



## Assorted Starches

Saffron Rice  
Basmati Rice  
Roasted Lyonnaise Potatoes  
Mashed Potatoes & Gravy  
Herb Roasted Yukon Gold, Red Bliss & Sweet Potatoes  
Garlic Roasted Red Bliss Potatoes  
Cranberry Apple Rice  
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

## Assorted Vegetables

Honey Glazed Carrots  
Pan Sautéed Fresh Baby Asparagus & Garlic  
Sautéed Green Beans & Garlic  
Chef Vegetables  
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



*A Chef's Touch*  
Assorted Entrees

Grilled Mahi-Mahi

Tilapia Filet Crusted with Tortilla Chips  
Topped with Lime Butter Sauce

Tenderloin Beef Tips in a Cabernet Mushroom Gravy

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

Roast Pork Loin with a Country Apple Glaze

Smothered Chicken Breast with Pasta,  
Artichokes, SD Tomato & Mushrooms

Polynesian Pork Loin

Marinated & Grilled Flank Steak Accompanied with a Demi Glace

Marinated & Grilled Lemon Pepper Chicken

Baked Tilapia with Lime & Cilantro Sauce

Mahi-Mahi Topped With Toasted Coconut & Crushed Pineapple

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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

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

Roast Beef Au Jus or Mushroom Demi Glace

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

Roast Pork with Raspberry Chipotle

Baked Grouper with a Light Lemon Sauce

Roast Turkey with a Cranberry Country Sauce

Grilled Marinated Chicken with a Garlic Cream Sauce

Crab Cakes with Remolaude Sauce

Grilled Marinated Chicken With A  
White Wine & Basil Cream Sauce

Sweet & Sour Chicken or Lemon Pepper Chicken

## ADDITIONAL SERVICES AVAILABLE ON REQUEST

Carving Stations \*Pasta Stations\*Themed Buffets\*  
Colored Linens & Napkins\*Desserts Available\*Champagne Fountain\*  
Chocolate Fountain\*Popcorn Machine\*Sno-Cone Machine\*  
Beverage Service\*Gourmet Coffee Service\*



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## SAMPLE MENU A-A

### Hors d' Oeuvres

Choice of Three Hors D' Oeuvres

### Dinner Buffet

Choice of Two Salads

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 A

### Hors d' Oeuvres

Choice of Three Hors D' Oeuvres

### Dinner Buffet

Choice of Two Salads

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 B

### Hors d' Oeuvres

Choice of Two Hors d' Oeuvres

### Dinner Buffet

Choice of Two Salads

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 C

### 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 D

### 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 E

### Dinner Buffet

Choice of Two Salads

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 F

### **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 G

#### 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 Two Beverages

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