

Alfred's Chef on the Run

When a Chef is what you need



APPETIZERS

We can cook up a variety of appetizers to suit your tastebuds. If there is anything you'd like that you don't see - just ask! We are happy to discuss additional options.

Cold Hors D'oeuvres

BRUSCHETTA Roasted Red Pepper, Tomatoes, Balsamic, Olive Oil, Goat Cheese, and Basil on crispy crostini	\$8 each
CAPRESE SKEWERS with Balsamic Glaze Drizzle	\$8 each
CRANBERRY BRIE PECAN PINWHEELS	\$8 each
PROSCIUTTO WRAPPED ASPARAGUS	\$9 each
DEVILLED EGG ASSORTMENT	\$6 each
AVOCADO TOAST POINTS	\$7 each

Hot Hors D'oeuvres

BACON WRAPPED BUFFALO SCALLOPS	\$9 each
CHIMICHURRI MEATBALLS	\$7 each
MINI CRAB CAKES with housemade remoulade	\$9 each
LOWCOUNTRY BOIL SKEWERS	\$9 each
SMOKY STUFFED BACON WRAPPED JALAPENOS	\$8 each
TOMATO PIE TARTLETS	\$7 each

Platters and More

FRESH FRUIT, MELON AND BERRIES PLATTER	\$75 per platter
HOUSE CURED SALMON PLATTER with eggs, capers, red onions, gherkins, crackers	\$125 per platter
MEAT & CHEESE PLATTER Brie, Manchego, Aged Cheddar Blue Cheese, Wensleydale Cranberry Cheese, Assorted Salsamis Crackers, Lavoche, Honey, Jam, Nuts and Dried Fruits	\$200 per platter
PEEL & EAT SHRIMP with house made cocktail sauce and lemons	\$20 per dozen
BAKED BRIE 6" wheel with a seasonal fruit compote, crackers, lavoche and nuts,	\$75 per wheel
OYSTERS ON THE HALF SHELL select oysters includes crackers, housemade cocktail sauce, horseradish and lemons	Market Price
LOCAL OYSTER ROAST, Lemons, Cocktail Sauce, Crackers	Market Price
WHOLE HOG ROAST with Crusty Rolls	Market Price
WHOLE LAMB ROAST	Market Price



BUFFET OR FAMILY STYLE MEALS

(minimum 20 guests)

Beach Cookout - \$75 per person

Vegetable Platter and Chips with assorted dipping sauces
Southern Style Potato Salad, Cucumber & Dill Salad

*PICK 2: Grilled Sirloin Steaks, Chimichurri Chicken Quarters, Vegetable Skewers or
Low Country Boil with Shrimp, Sausage, Corn on the Cob, Potatoes and Green Beans with
traditional Old Bay Seasoning*

Apple Pie and Build your own Ice Cream Sundae with assorted syrups and toppings

Southern BBQ - \$65 per person

Corn Bread Muffins with Honey Butter
Southern Style Potato Salad, Coleslaw

PICK 2: Pulled Pork, BBQ Beef Ribs, Beef Brisket, Charred Chicken Wings and Legs

Roasted Potatoes, Mixed Grilled Vegetables, Mac & Cheese, Baked Beans

Bourbon Chocolate Pecan Pie, Banana Pudding

Smore's set up with Graham Crackers, Chocolate and Marshmallows

European Dinner - \$65 per person

Assorted Pierogis with accompaniments

Potato Pancakes with Apple Sauce and Sour Cream

Cucumber, Dill, & Yoghurt Salad, Greek Salad

*PICK 2: Wienerschnitzel with Lemon and Capers, Sauerbraten (braised boneless beef short
ribs), Goulash, Assorted Meat Pies*

Mashed Potatoes or Spaetzle, Ratatouille (Zucchini, Eggplant, Tomatoes), Red Cabbage

Apple Strudel, German Chocolate Cake

Hawaiian Luau - \$65 per person

Build your own Poke Bowl – a buffet or family style meal where each person can make their
own creation from all the Poke Bowl Fixings

Rice, Tri Colored Quinoa, Avocado, Pineapple, Edamame, Shaved Ginger, Thinly Sliced
Radish, Scallion, Chopped Cucumber, Fresh Tomato, Cilantro, Toasted Sesame Seeds, Soy
Sauce, Poke Sauce, Wasabi Mayo, Sriracha

Spicy Ahi Tuna, House Cured Salmon, Chimichurri Chicken,

Pineapple Roasted Pork Loin

Pineapple Upside Down Cake

Fresh Fruit Salad with Toasted Coconut

Italian Dinner - \$65 per person

Antipasto Platter with Olives, Cheeses, Meats, Bread and Olive Oil

Tomato and Burrata Salad with Olive Oil and Balsamic Glaze

Caesar Salad with Anchovies and housemade dressing

Chicken Cacciatore, Traditional Lasagna, Baked Vegetarian Ziti, Spaghetti and Housemade
Meatballs

Baked Brussel Sprouts with Bacon and Parmesan

Tiramisu & Cannoli's



All American Dinner - \$50 per person

Assorted Chips and Dips
Lettuce, Tomato, Cucumbers & Red Onion Salad with Ranch and Balsamic Vinaigrette
PICK 2: Grilled All Beef Hot Dogs, Hamburgers, and Chicken Quarters
Hot Dog and Hamburger Buns
Ketchup, Mustard, Mayonnaise
Chopped Onions, Chili, Shredded Cheese
Sliced Cheddar, American and Pepperjack
Lettuce, Sliced Tomato, Onion, Bacon, Sauteed Mushrooms
Chocolate Brownies and Apple Pie with Vanilla Ice Cream

Mexican Fiesta - \$50 per person

Corn Chips and Assorted Fresh Salsas
Housemade Guacamole
PICK 2: Chicken Tinga, Blackened Fish, Pork Pastor, Carne Asada
Flour Tortillas, Corn Tortillas, Crispy Corn Tortillas
Chopped Lettuce, Tomatoes, Onions, Pineapple, Mango
Sliced Jalapenos
Shredded Cheddar, Monterey Jack and Queso Fresco
Mexican Street Corn on the Cob
Cinnamon Coated Churros
Tres Leches Cake

Oktoberfest Smorgasbord \$80 per person

Baked German Pretzel Bites with Beer Cheese
Potato Pancakes with Apple Sauce and Sour Cream
Wienerschnitzel with Lemon and Capers
Bratwurst, Knockwurst and Weiss Wurst with Dijon, Whole Grain and Spicy Beer Mustards
Jaegerschnitzel made with Veal Cutlets, Mushrooms, Tomatoes, Tarragon, White Wine and Demi Glaze
Sauerbraten made with boneless Beef Short Ribs
Spaetzle, Red Cabbage, and Sauerkraut
Apple Strudel and German Chocolate Cake

Sandwich Board Extravaganza \$35 per person

White, Rye and Sourdough Breads
Tuna Salad, Chicken Salad, Shrimp Salad
Ham, Turkey, Salami, Pastrami
Cheddar, Swiss and Provolone
Lettuce, Sliced Tomato, Sliced Onion
Assorted Chips and Dips
Seasonal Whole Fruit
Giant Chocolate Chip Cookies and Brownies
(The chef can prepare this as boxed lunches as well with pre ordered sandwiches)



A few notes.....

- There is a minimum order of \$1000 in food for all events
- You keep all the leftovers which the chef will package up and put in your fridge
- The Delivery Fee is \$500 and includes 5 Chef Hours (the minimum), mileage, all food prep, set up, cooking, clean up, plasticware and storage containers.
- The Chef Fee for additional hours is \$50 per hour should they be needed.
- We can provide a server at \$40 per hour with a minimum of 5 hours
- We can provide a Bartender at \$50 per hour with a minimum of 5 hours.
- All pricing is subject to applicable taxes and a 24% service fee.