



PLATED MENU 2025

Celebrate the season with our fresh and flavorful menu, featuring farm-to-table ingredients and culinary excellence. Indulge in the taste of winter today!

WHAT'S INCLUDED

- COMPLIMENTARY CHEF CONSULTATION
- SHOPPING, FOOD PREPARATION & COOKING
- CONTEMPORARY PLATES, SILVERWARE & NAPKINS
- SETTING THE TABLE & SERVING
- PRINTED COMPANY BRANDED MENUS
- POST EVENT CLEANUP

WINTER



WINTER

HORS D'OEUVRES

BLACKENED AHI TUNA WITH AVOCADO MOUSSE

encrusted ahi tuna, wonton chip, tamari glaze, avocado mousse, red chile

BLUE CHEESE MOUSSE DEVILED EGGS WITH CANDIED PROSCIUTTO

Whipped blue cheese mousse deviled eggs, candied prosciutto, chives

OVEN-DRIED TOMATO BRUSCHETTA

tomatoes, onion, basil, evoo, balsamic glaze, grilled bread

BEEF CARPACCIO CONE

marinated and diced filet, garlic mousse, micros

OLIVE TAPENADE

grilled crostini, olive tapenade, sundried tomato pesto

WILD PRAWN COCKTAIL

grilled and chilled wild prawns, horseradish crema, cocktail sauce, grilled lemon

CRÈME FRAICHE AND CAVIAR CANAPES

Butter crust filled with whipped crème fraiche and herb, caviar, chives

ARTISAN CHEESE & FRUIT BOARD

Assortment of local, domestic, and imported cheeses, antipasto, fresh and dried fruit, gourmet nuts and chocolate, house made jams



HORS D'OEUVRES

LOBSTER KEBABS

marinated, skewered, and grilled lobster kebabs with zhoug

TRUFFLE GOAT CHEESE STUFFED MUSHROOMS

roasted mushrooms filled with goat cheese mousse, bacon crumble and herb topping

LAMB LOLLIPOPS

marinated and chargrilled lamb rib chops, hatch chili creme fraiche, pickled onions

MAC AND CHEESE LOLIPOP

crispy 5 cheese mac and cheese lollipop

BORDEAUX MEATBALL

tender braised beef and pork meatball, polenta, Bordeaux, chive

SMOKY BLACK BEAN CAKES WITH GREEN CHILE PESTO

crispy pan seared black bean cakes, queso fresco, green chili pesto

ROSEMARY SKEWERED FILET

marinated and chargrilled filet bites, horseradish crema

BAKED BRIE

petite puff pastry pie shell, brie, honey, berry compote

CHIPOTLE CHICKEN SKEWERS WITH AVOCADO CREMA

smoked chipotle chicken skewers, avocado crema, cilantro, lime

CRAB CAKES WITH SMOKED REMOULADE

lump crab, smoked remoulade, crispy capers, micros

PORK BELLY WITH CITRUS CARAMEL

crisp pork belly, citrus caramel, fennel fronds

WINTER



FIRST COURSE

FARMERS MARKET SALAD WITH PRICKLY PEAR VINAIGRETTE
roasted local vegetables, salad greens, polenta croutons, goat cheese, prickly pear vinaigrette

KALE CAESAR
kale, crunchy buckwheat and chickpeas, Parmigiano Reggiano, Caesar

MEXICAN CAESAR SALAD WITH JALAPENO CAESAR
romaine and kale mix, queso fresco, smoked corn, scallions, fire-roasted sweet peppers, tortilla strips, jalapeno Caesar

POACHED PEAR SALAD WITH FIG BALSAMIC
port wine poached pear, mixed greens, candied pecans, whipped chevre, pomegranate, fig balsamic, Maldon Sea Salt

NICOISE SALAD WITH LEMON VINAIGRETTE
seared ahi tuna, tomatoes, haricot verts, roasted fingerlings, olives, boiled eggs, scallions, mixed greens, lemon vinaigrette

ITALIAN SALAD WITH FIG BALSAMIC VINAIGRETTE
grilled artichokes, mozzarella, tomatoes, cucumbers, red onion, olives, mixed greens, baby greens medley, basil, fig balsamic vinaigrette

PHOENICIAN SALAD
black beans, crispy corn, scallions, tomatoes, queso fresco, roasted poblanos, pepitas, crispy tortilla strips, baby mixed greens, jalapeno vinaigrette

STEAKHOUSE WEDGE
oven-dried tomatoes, crispy shallots, blue cheese mousse egg, candied bacon, romaine wedge, roasted shallot vinaigrette

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SPINACH AND BERRY SALAD

champagne infused berries, brie, toasted pepitas, baby spinach, raspberry vinaigrette

MARINATED TOMATO AND BURRATA SALAD

Heirloom tomatoes, basil, olives, onion, burrata, garlic and herb crostini

SOUP

ROJA HATCH CHILI SOUP WITH CHEESE CRISPS

SHORT RIB CHILI WITH CORN FRITTER

tender beef short rib chili, crispy jalapeno and corn fritter

LOBSTER BISQUE

creamy lobster bisque, grilled lobster tail, creme fraiche, garlic and herb breadstick

SECOND COURSE

ROJA FILET

red chile + coffee filet, charred tequila seasonal vegetables, yam puree, verde sauce, au jus

BRAISED BEEF SHORT RIBS

port wine braised beef short ribs, marinated and chargrilled seasonal vegetables, creamy mashed potatoes, pickled onions, queso fresco, micros

MEYER LEMON HALIBUT

poached halibut, marinated and chargrilled seasonal vegetables, parmesan risotto, potato crisp

MESQUITE SMOKED ORGANIC CHICKEN

half chicken, chargrilled seasonal vegetables, roasted garlic mashed potatoes, crispy shallots, chicken au jus



CAST IRON HERB CRUSTED NY STRIP

NY strip (14 oz), herb roasted heirloom carrots, roasted garlic mashed potatoes, red wine pan sauce, micros

BUTTER POACHED LOBSTER TAIL

cold or warm water lobster tail, essence butter poached lobster tail, grilled broccoli with lemon, parmesan risotto

PARMESAN CHICKEN

parmesan encrusted chicken breast, garlicky seasonal vegetables, herb fingerlings, au jus

OSSO BUCCO

braised beef shank, herb heirloom carrot and haricot vert, mashed potatoes, red wine demi

GNOCCHI WITH SEASONAL VEGETABLES

House-made gnocchi, confit seasonal vegetables

LAMB CHOPS

roasted lamb rib chops, pesto roasted carrot, onion, sweet pepper, and broccoli, lemon-rosemary couscous, tzatziki

MACADAMIA CRUSTED CHILEAN SEA BASS

Coconut rice, garlicky greens, mango cream sauce, grilled pineapple salsa

SMOKED FILET WITH FONDANT POTATOES AND SEASONAL VEGETABLES

Tender smoked filet, chimichurri carrots, fondant potatoes

FILET WITH BEURRE BLANC

filet, confit carrots, roasted garlic mashed potatoes, beurre blanc, onion strings

FILET AND LOBSTER SCAMPI

filet, lobster scampi, parmesan broccolini, risotto

WINTER



THIRD COURSE

BACON AND BOURBON CRÈME BRULÉE

salted caramel crème brulee, candied bacon crumble, dark chocolate, smoked salt

TIRIMASU

individual tiramisu

BERRY CRUMBLE WITH ESPRESSO WHIPPED CREAM

CHAMPAGNE AND BERRIES

macerated berries, champagne whipped cream, anise biscotti

ESPRESSO AND CHOCOLATE

espresso mousse, chocolate cookie, espresso crumble

LEMON MERINGUE

tart lemon, sweet brulee meringue

RESERVE YOUR SPOT TODAY!

CALL/TEXT: 480-269-4324

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WINTER