



Catering with Style



Celebrating over 25 years as one of the St. Louis area's premier caterers and event specialists, LaCHEF and Company continues to provide the ultimate in personalized service to residential and corporate clients. Sherrill Gonterman, owner and president of LaCHEF and Company is a graduate of the Culinary Institute of America in New York.

LaCHEF Catering can provide you with complete entertaining needs, including:

- *Cuisine*
- *Theme Development*
- *Liquor & Beverages*
- *Personnel*
- *Equipment Rental*
- *Wedding Planning*
- *Designer Buffets*
- *Tenting*
- *Florals*
- *Valet Parking*
- *Specialty Linens*
- *Local & Destination Weddings*

CATERING DIVISIONS

Private Events

Cutting edge cuisine and superior services are the standards that shape LaCHEF Catering's signature style.

LaCHEF Catering specializes in events of all sizes 10 - 1000 guests.

Weddings

Creating one-of-a-kind memories is our goal when assisting the bride and groom with their special day. All weddings are customized to meet the client's special needs and personal taste.

Corporate Events

LaCHEF Catering strives to be St. Louis' first choice in the successful management of corporate events. Cutting edge cuisine, exquisite food presentations, and superior service are the standards that shape LaCHEF's signature style.

Delivery / Carryout

Express delivery catering for all your corporate and personal entertaining needs, including our dinner delivery service for two.

SPECIALTY CUISINE

- *American Regional*
- *International*
- *Spa Cuisine*
- *Small Plates*
- *Action Stations*
- *Themed Menus*

It is with great pleasure that our experienced event coordinators work with you to provide a satisfying and memorable experience for you and your guests. For more information please contact one of our event specialists at 314.647.5350

314.647.5350

www.lachef.com

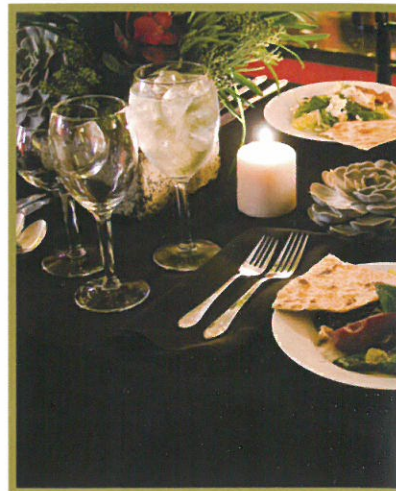


Appetizer Buffet

- Shaved Turkey & Roast Beef Sandwiches*
- Steamed Pot Stickers with Dipping Sauces*
- New Potatoes with Sour Cream and Chives*
- Italian Mushroom Caps*
- Arranged Cheese Tray with Savory Crackers*

Dinner Buffet

- Carved Top Round of Beef with Horseradish*
- Grilled Teriyaki Breast of Chicken*
- Roasted Rosemary New Potatoes*
- Sugar Snap Peas with Red Pepper*
- Classic Caesar Salad with Croutons*
- Baskets of Rolls with Butter*
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- Homemade Fruit Cobbler*



LaCHEF
Catering

Cocktail Buffet

- Chipotle Rock Shrimp Pinwheels*
- Grilled Beef Skewers with Aioli Dipping Sauce*
- Sautéed Jasmine Rice Cakes*
- Pesto Brie, Sundried Tomatoes and Pinenuts*
- Fresh Asparagus Spears with Peppercorn Sauce*
- Glazed Fruit Kebobs with Honey Poppy Cream*

Dinner Buffet

- Grilled Salmon with Avocado Lime Butter*
- Roasted Tuscany Chicken*
- Lemon Basil Capellini Pasta*
- Sauté of Spring Vegetables*
- Mixed Green Salad with Gorgonzola and Balsamic Vinaigrette*
- Signature Herb Breads*
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- Almond Tuile Cup with Fresh Berries and Grand Marnier Cream*

Seated Dinner

First Course

- Indian Artichoke Soup with Frizzled Carrots*

Entrée

- Grilled Beef Tenderloin Basted with Three-Peppercorn Butter*
- Penne Pasta with Roasted Wild Mushrooms*
- Roasted Sweet Red Peppers*
- Signature Herb Breads*

Dessert

- French Apple Tarts*
- with Caramel Sauce and Creme Fraîche*

LaCHEF Liquor & Beverages

- Beer, Wine & Soda*
- Full Premium Bar, Beer, Wine & Soda*
- Specialty Beverages*
- Champagne Toast*
- Coffee Service*
- Coffee Bar*

Please inquire about specialty bars & wine upgrades



LaCHEF
Weddings

An Elegant Wedding Reception

Passed Hors d'oeuvres
Served Butler Style on Specialty Trays
Garnished with Seasonal Flowers & Candles

Grilled Pesto Chicken Crostini
California Crab Cake with Ancho Creme Fraîche
Seared Scallop Wrapped in Marinated Snow Pea
Raspberry and Brie Phyllo Cup

First Course

A Composed Salad Artfully Arranged

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Mixed Greens, Hearts of Palm & Grape Tomatoes
drizzled with Dijon Vinaigrette
and a Golden Crisp Gorgonzola Cake

Entrée

A Designed Plate Presentation and Trio of Garden Herbs

Grilled Beef Tenderloin Filet
with Cabernet Shallot Demi-Glace
and
Grilled Shrimp Medallions in Garlic Beurre Blanc
Duo of Sweet & Russet Duchess Potatoes
Lemon Scented Steamed Asparagus Spears
Bread Basket with Sprigs of Fresh Rosemary

Dessert

Wedding Cake
(Provided by Client)
Enhanced with a Tuile Butterfly Cookie,
Raspberry Sauce and Fresh Berries

LaCHEF
Picnics

Blue Ribbon Grill

Grilled 1/4 lb. Hamburgers
Grilled Hot Dogs and Bratwurst
Baskets of Fresh Buns with Condiments
Homestyle Potato Salad
Texas Baked Beans
Poppy Seed Cole Slaw
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Basket of Homemade Cookies

St. Louis' Favorite BBQ

Beer Basted Smoked Chicken Quarters
St. Louis Style BBQ Ribs
Bowtie Pasta with Tomatoes and Basil Oil
Lemon-Iced Watermelon Basket
Grilled Corn & Red Pepper Pilaf
Spinach Strawberry Salad with Spiced Pecans
Three Cheese Bread and Cornbread Muffins
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Summer Shortcake Bar
with Fresh Berries, Whipped Cream and Sauces



LaCHEF Signature Stations

Wok & Rice Bowl
Pizza, Pasta or Risotto Pizzazz
Chef's Carving Board
WOW Performance Desserts
Sinfully Healthy Salads
Smashed Potato Bar
Iced Seafood Bar
Sizzling Mock Grill
French Crepe Magic
International Cuisines



**Express Delivery Catering -
For All Your Corporate and Personal Entertaining Needs!!!**

Party Platters to You Serves 10-12

Mini Sandwich Assortment

- House Assortment** 50.00
Includes Roast Beef, Ham & Turkey on Brioche Rolls
- Gourmet Assortment** 60.00
Includes Turkey & Roasted Red Pepper on Focaccia, Classic BLT & Tomato Mozzarella on Mini Baguettes
- VIP Assortment** 75.00
Includes Grilled Beef Tenderloin on Brioche, Pesto Chicken on Panino Roll & Thai Lobster Wraps

Signature Meat Platters

- Grilled & Carved Beef Tenderloin** 125.00
Served with Horseradish & Bistro Sauces & Panino Rolls
- Grilled & Carved Raspberry BBQ Turkey Breast** 50.00
Served with Raspberry BBQ Sauce & Panino Rolls
- VIP Mixed Grill** 125.00
Sliced Beef Tenderloin, Grilled Lemon Shrimp & Pesto Chicken Breast Served with Panino Rolls

- House Smoked Salmon Filet** 60.00
With Red Onion, Capers & Dill Sauce & Served with Pumpkinseed

- French Brie Wheel** 30.00
Topped with your choice of Pesto, Apricot, or Raspberry Jelly Served with Crackers & Breads

- Southwestern Stacked Platter** 30.00
With Black Beans, Roasted Corn, Tomato, Cilantro & Cream Cheese Served with Homemade Tortilla Chips

- Assorted Artisan Cheeses** 45.00
With Assorted Crackers

- Garden Market Vegetables with Dill and Curry Dips** 40.00

- Fresh Asian Vegetables with Ginger & Wasabi Dips** 45.00

- Antipasto Tray** 50.00
With Proscuitto, Salami, Gorgonzola, Marinated Artichokes & Roasted Red Peppers served with Crackers & Focaccia

- Classic Bruschetta with Tomato & Basil Pesto Spread** 30.00

- Fresh Fruit Kebobs** 40.00
With Honey Poppy Cream & Fresh Mint

- Basket of Homemade Sweet & Russet Potato Chips** 10.00

- Signature Curry Wonton Chips with Ginger Dip** 25.00

- Trio of Homemade Salsas** 30.00
Zesty Salsa, Black Bean Relish & Garden Relish with Tortilla Chips

- Trio of Healthy Spreads** 30.00
Hummus, Edamame & Spicy Tomato Jam with Pita & Crostinis

Sweet Treats

- Assortment of Homemade Cookies & Bars** 25.00
- Specialty Mini Desserts** 40.00

Appetizers to You By the Dozen

HOT – heating instructions included

- 3 Peppercorn Beef Skewers with Horseradish Sauce 18.00
- Sweet n' Sour Tenderloin Meatballs 12.00
- Grilled Beef Tenderloin & Bacon Skewers 24.00
- Glazed Lemon Chicken Strips 18.00
- Cashew Chicken Egg Rolls with Sweet Chili Sauce 24.00
- Glazed Bacon Water Chestnuts 18.00
- Caramelized Sweet Bacon 12.00
- Hoisin Potstickers with Soy Dipping Sauce..... 18.00
- Lamb Lollipops with Mint Pesto 24.00
- Grilled Lemon Garlic Shrimp 24.00
- Crispy Wonton Shrimp with Ginger Sauce..... 24.00
- Crab Rangoon Bites with Sweet Chili Sauce 18.00
- Crab Cakes with Ancho Chili Sauce 18.00
- Tomato Artichoke Phyllo Pizzas 18.00
- Mushroom Profiteroles with Walnuts 18.00
- Goat Cheese and Pinenut Tartlets 18.00
- Three Cheese & Spinach Mushroom Caps 12.00
- Brie Crisps with Raspberry or Apricot Jelly..... 18.00
- Gougeres (French Cheese Puff) 12.00
- Cocktail New Potatoes with Chive Sour Cream 12.00
- Portabella Fries with Pesto Dip 18.00
- Wild Mushroom Ravioli with Dijon Sauce 18.00
- Spanikopitas 24.00

COLD – attractively presented

- Grilled Sesame or Asiago Chicken Sates 18.00
- Chicken Pistachio Bites 18.00
- Wild Rice Pancakes with Smoked Duck & Cranberry .. 24.00
- Mini Turkey Orange Muffins 24.00
- Ham and Pineapple Wellingtons 18.00
- Grilled Asparagus Proscuitto Wraps 18.00
- Chipotle Shrimp Pinwheels 18.00
- Grilled Thai Tuna Skewers with Wasabi Sauce 24.00
- Mini Crab Martinis with Endive & Pretzel Rod 30.00
- Caprese Skewers with Mozzarella, Tomato & Basil ... 12.00
- Fresh Asian or Caesar Salad Spring Rolls 18.00
- Edamame Almond Wonton Twists..... 12.00
- Nutty Roquefort Grapes 12.00
- Grilled Veggie Pinwheels 12.00

LaCHEF Extras - our client's favorites - \$3.50/8oz

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| Horseradish Sauce | Pear Ginger Chutney |
| Ginger Sauce | Cranberry Apricot Relish |
| Ancho Chili Sauce | Gourmet Lemon Herb Butter |
| Wasabi Sauce | Red Pepper Pine Nut Butter |
| Curry Dip | Raspberry BBQ Sauce |
| Edamame Almond Dip | Garden Veggie Relish |