

MON •TRA• CHET FINE FOODS

FULL LIST CATERING MENU •2017•

"We coddle our clients"

MONTRACHET FINE FOODS IS LOCATED AT 5800 KENNETT PIKE IN THE
CENTREVILLE CAFÉ,
ON THE CORNER OF OWLS NEST ROAD IN CENTREVILLE, DELAWARE.
CONTACT SUSAN TEISER, CHEF/PROPRIETOR, FOR YOUR SPECIAL EVENTS.

FB: CENTREVILLECAFE INSTAGRAM: CENTREVILLECAFE & MONTRACHET
FINE FOODS

WWW.CENTREVILLECAFE.COM

TELEPHONE 302.425.5808, FACSIMILE 302.777.3340.

MONTRACHET FINE FOODS

FULL-LIST CATERING MENU

2017

Our Business Objectives:

To serve our customers with outstanding quality foods, prepared with creativity and care, presented in a way that exceeds customer expectations, provides excellent value, supports local growers and vendors, and creates client desires to engage us for more food and service needs. Meeting special dietary needs and requirements is one of our specialties. We can prepare foods that are vegetarian, vegan, sugar-free, wheat and gluten free, kosher, and organic, in addition to other special diet programs. We work in our own commercial kitchen, with full liability coverage on and off-site in spaces such as DCCA. We support local farmers, locally owned businesses, students, and all who believe in hard work.

Services

Full- and partial-service Catering. Delivery every day.
Set up and clean up. Professional Service and Bartending.
Event planning. Outdoor and indoor catering. Equipment rental.
Flower arrangements. Music accompanists.
Memorial and Funeral Service specialists.
Approved for special off-site public locations such as DCCA.
References available. Licensed and Insured.

Please consider holding your event in our building and in our gardens & terraces.
We can formally serve 35 indoors, more than 100 outdoors.

Special event locations are available to us when we are providing your foods.
Talk to us about some very special facilities where we can hold your event.

Please remember us for all your holiday and party needs!

We provide service for every holiday.

We also make beautiful gift baskets, and can loan you platters
when you plan a picnic or party.

Ask about our holiday menus, group breakfast and lunch menus,
special event planning designs, and memorial service menus.

Fruit & Vegetable Trays; Box Lunches

We make very beautiful vegetable and fruit trays, and a variety of box lunches.

Appetizers

Platters – Charcuterie, Antipasto, Cheese boards, Vegetables, Fresh fruit, whatever you can imagine!

Spreads & Dips –

Jane’s cheese (our proprietary cheddar/almond/bacon blend) – the original!	
white pizza spread (great melted on toast or stuffed in mushrooms)*	
bleu walnut spread (wonderful with beef)*	spinach artichoke dip (serve warm or cold)*
very spicy crab dip	mushroom duxelles*
smoked salmon spread	seven-layer dip*
hummus (roasted red pepper, artichoke, white bean or beet, topped with extra virgin olive oil & pine nuts)*	
smoked trout	crab artichoke dip (serve warm)
bruschetta*	anchovy

*vegetarian

Hors D’Oeuvres – Many of us want to have a party with just ‘finger foods’. We can help you plan how many of what you will need. This is only a partial listing! Our current favorites are:

SEAFOOD

- Crab:
 - crab cakes –with panko or gluten free– made with fresh jumbo lump & our spicy remoulade (GF)
 - fresh jumbo lump crab ‘shooters’ with cocktail sauce in shot glasses (vodka optional) (GF)
 - salad in wonton cups or hollowed cucumber bases (GF)
 - claws to eat by the claw handle & spicy remoulade (GF)
- Shrimp:
 - cocktail, tail on or off, with our homemade spiced cocktail sauce (GF)
 - wrapped in prosciutto or scallions with ginger or grilled with fresh peach or pineapple (GF)
 - grilled and skewered with local chorizo slices (GF)
 - wrapped in bacon or prosciutto with horseradish (‘shrimp Lejon’) (GF)
 - salad in phyllo cups
 - firecracker shrimp with chili sauce (GF)
- Scallops and Oysters:
 - wrapped in bacon (‘angels on horseback’) with grated horseradish (GF)
 - ceviche, served in martini glasses or on white china spoons (GF)
 - lime marinated scallops with coconut sesame dip (GF)
 - oyster shooters in shot glasses with spicy tomato or mignonette sauce (GF)
 - oysters Rockefeller
- Smoked salmon roses & mousse on cucumber (GF) or on brioche toasts, open-faced with herb garnish
- Tuna sashimi shooter with scallion threads, ginger miso glaze (GF)
- Ahi tuna in black squid ink mini cone, wasabi cream on top
- Tuna Niçoise single bites on fingerling potato (GF)
- Salmon puffs in choux pastry topped with caviar

MEATS

- Beef:
 - baby beef Wellingtons
 - tenderloin bites wrapped in bacon with bleu cheese (GF)
 - Wagyu skewers wrapped with heart of scallion, ginger soy glaze (GF)
 - satay skewers (GF)
 - sliced tenderloin on Jane’s cheese and baguette toasts
 - sliders with cheese and house made pickles on baby brioche rolls
 - tenderloin tips with red wine marmalade (GF)
 - piglets in puff pastry
- Lollipop lamb chops with our own rubbed herbs de Provence, chili mint sauce on side (GF)
- Pulled pork (Carolina style) in small brioche rolls or cornbread mini bite cups

- Chicken:
 - satay skewers (GF)
 - Caesar in phyllo cups or mini wraps
 - salad (our chicken club, curry with apples and grapes, or Waldorf) in pastry or parmesan cups
 - Buffalo skewers (a crowd favorite) with cool bleu dip on side (GF)
 - nuggets with honey mustard on side (never any left at end of events)
- Pâtés – our own:
 - truffle
 - duck or chicken with port (GF)
 - chicken liver with peppercorns (GF)
- Sausage bites in various flavors, spicy or mild (GF)
- Duck
 - with apricot in phyllo purse
 - berry and cabernet-marinated breast slices on sweet potato chip or on a potato pancake (GF)

VEGGIE & OTHER

- Pasta, Wraps and Puff Pastry:
 - tricolor baby tortellini in pesto on picks
 - mushroom raviolini in truffle olive oil
 - fig and mascarpone in beggar's purse
 - mac and cheese bites with chopped bacon
 - Asiago risotto balls
 - pumpkin ravioli with brown sugar butter glaze
 - jalapeño cheddar bites (GF)
 - veggie or edamame spring rolls
 - brie and raspberry or fig jam in puff pastry
 - cheddar or parmesan cheese straws
 - pastry wrapped mushroom duxelles
 - mini roll up bites filled with meats or vegetables – available in gluten free
 - mini croissants with turkey & cranberry or roast beef & horsey cheddar
- Strawberry with prosciutto rose and basil leaf, white balsamic drizzle
- Cream puffs filled with egg salad, chicken club salad or tuna Nicoise
- Devilled eggs – traditional or topped with caviar or BLT, fillings with horseradish, ham & eggs, avocado & eggs, crab & eggs (a selection of all types for large groups is an eye-catcher and crowd pleaser)
- Asparagus:
 - with Asiago in phyllo
 - wrapped with prosciutto
- Dates piped with herbed goat cheese, fig balsamic drizzle
- Peppadew piped with herbed cream cheese or bleu walnut cheese spread, or stuffed with sausage (GF)
- Potato wedges with chili con queso dipping sauce (GF)
- Bite-size blue potatoes topped with mascarpone and paddlefish caviar
- Antipasto skewers (Greek or Italian) –with Kalamata, artichoke heart, fresh mozzarella, basil leaf (GF)
- Veggie quesadillas (as spicy as you like them)
- Dumplings and pot stockers – steamed for microwave heating:
 - pork or shrimp
 - edamame
- Baby quiches – can be gluten free:
 - Lorraine, sausage, spinach and feta, veggie
- Barquettas (puff pastry) – filled with Waldorf salad, curried ham salad, curried chicken, asparagus & artichoke

Check our photos of our Appetizers online and in social media.

● *Main Courses*

CHICKEN (or VEAL*) – our chicken is fresh, not frozen, and very, very good

Chicken Marbella, Marsala (prepared with lots of wine), or Piccata
Imperial herb chicken
Chicken in champagne cream sauce with oyster mushrooms
Chicken Parmigiana with our own marinara
Chicken Marengo
Stir-fried chicken with Chinese vegetables
Chicken Alfredo (with pasta)
Chicken Centreville (with prosciutto, brie & spinach, poached in wine)
Pulled barbeque chicken
Chicken Caesar salad – as a salad or main course
Chicken Primavera
Peach Chicken

SEAFOOD – we love to prepare seafood in new and creative ways!

Jumbo lump crabcakes (Award Winning from Phillips Seafood)
Poached salmon (4-5 lb. sides) in fresh dill and chardonnay (also Gravlax)
Ahi tuna kebabs or ahi tuna steak with our wasabi glaze
Shrimp Newburg
Lobster diavlo or thermidor
Crab (or shrimp or scallop) Alfredo (with pasta)
Smoked salmon with peas on pasta
Seafood kebobs (shrimp, scallops, swordfish)
Flounder Florentine
Bouillabaise, Paella and Cioppino

BEEF – we prepare tender, herb-rubbed steaks and all sorts of tasty dishes

Whole roasted beef tenderloin, crusted with fresh herbs
Chilled, sliced tenderloin in herb rub with dill or horseradish cream sauce
Beef Bourignons with vegetables
Individual beef Wellingtons – main course or appetizer size
Beef tips in burgundy wine sauce
Beef and vegetable kebobs
Fresh ground beef burgers topped with Jane's or White Pizza cheese
Mailman's meatloaf (roulade with spinach, red peppers, mushrooms)
Beef satay on skewers with peanut dipping sauce
Meatballs in savory tomato-based sauce or barbeque
Steamship round of roast beef (serves 20 or more)
Sirloin or strip steaks, prepared to order
Stir fried beef with fresh seasonal vegetables

VEGETARIAN – just a few of our options...

Eggplant rolatini or parmigiana
Pasta with fresh peas, broccoli, carrots & asparagus in cream sauce
Asian vegetables with long noodles
Cous cous with cucumber mint and yogurt sauce
Pasta with fresh tomato vodka sauce (or any of our other fine sauces)

PORK & LAMB

Whole roasted pork tenderloin, crusted with fresh herbs (very tender)
Sliced pork tenderloin in herb rub, stuffed with dried fruit
Pulled pork, slow roasted in our own sauce (great for BBQ's)
Grilled pork chops or rolled loin with dried fruit compote
Tender roast leg of lamb with garlic & rosemary (bone in or butterflied)
Rack of lamb chops (large or lollipop) with herbs de Provence

DUCK, QUAIL, VENISON, GOOSE, GOAT, etc.

We love to prepare game meats and will happily prepare them in your preferred manner or style. Let us provide them for you, or help prepare yours anytime.

Side Dishes & Salads – our own -- fresh, not pre-made

Horseradish or roasted garlic smashed potatoes
Scalloped potatoes (potatoes 'Anna')
Centreville potato salad (from scratch with peas and celery)
Kathy's potato salad (with bacon, hardboiled eggs, scallions – yummy!)
German or Danish potato salad (no mayonnaise)
Twice-baked stuffed potatoes (white or sweet potatoes)
Herb roasted potatoes (Yukon golds, purples or reds)
Pasta salad with pesto, fresh grilled vegetables, or herbs and vinaigrette
Truly decadent mac and cheese (with lobster or crab)
Broccoli salad
Fruited cole slaw or Traditional cole slaw
Deviled eggs
Wild rice with shallots in our own stock
Risotto with porcini mushrooms and shallots
Wild rice with sautéed shallots & mushrooms
Wild rice salad with artichoke hearts and raisins
Carrot salad with coconut and raisins
Gingered carrots
Asian string beans
Haricots verts in dill butter or with lemon sauce
Poached or grilled asparagus
Broccoli with toasted breadcrumbs and parmesan
Broccoli and cauliflower with pasta in cream sauce
Exotic mushroom sauté or casserole
Four onion casserole
Egg salad, chicken salad, tuna salad, salmon, shrimp or crab salad
Spinach salad with mushrooms, bacon & our house dressing
Caesar salad with parmesan croutons (chicken or beef can be added)
Baby greens or Mache or Arugula or Bibb lettuce salads
Sliced radishes, oranges, and red onions salad (seasonal)
Corn salad with red bell pepper, green onion and our house dressing
Susan's salad (Granny Smith apples, cranberries & curried walnuts)
Waldorf salad
Cucumber salad with sweet dill vinaigrette

Desserts – we have full-time pastry chefs here to create our own and they are beautiful and oh-so-tasty.....

Kathy's incredible carrot cake (6" up to full sheet), cream cheese icing
Mousse in fresh lemon, orange, strawberry, chocolate, espresso, etc.
Shortcake 'Marianne' with cream and fresh fruit (serves 10-14)
Chocolate, coconut, lemon cream, vanilla and strawberry cakes
Fresh fruit pies – open faced or two-crust or lattice (serves 8)
Pecan, cherry indulgence, key lime, pumpkin or Susan's special apple pie
Kathy's brownies, blondies, bars and squares (with or without nuts)
Cookies of every variety
Caramel 'turtle' cake (serves 15-20)
Fruit tarts (individual or 8", 12", 14")
Ginger- and Short-bread cookies
Lemon squares, cream puffs, profiteroles
Cupcakes (any flavor or decoration)
Pear almond (frangipane) tart
Cheesecakes – individual or 10-12", N.Y. style or ricotta, plus flavors
Kathy and Erica's special cakes – custom made and designed for any occasion,
in any flavor and decoration. She makes butter cream, cream cheese and whipped cream icing. Let us help design yours.
Favorites are vanilla, chocolate and carrot cake flavors.

Snacks and Trays

We garnish our trays with fresh herbs, edible flowers and leaves. We can use your platters, our own white porcelain (to be returned) or elegant disposable trays. Please let us know your preference.

Cheese, Veggie or Nibble trays (\$3-7 per person):

Our spreads and dips and hors d'oeuvres make beautiful statements for your entertaining. Beauty for any size group.

Breakfast trays (\$2-9 per person):

Scones and muffins (our own) in full (4 ounce) or mini sizes

Bagels with cream cheese and jam (or with smoked salmon, cream cheese, capers & red onion)

Breakfast sandwiches (on Kaisers or croissants) with eggs, cheese, ham or sausage or bacon)

Consider adding freshly squeezed orange juice, our best-in-the-region coffees and teas to make your job easy.

Lunch trays and boxes (\$6-18 per person):

Check our Café menu for our award-winning sandwiches for your group – OR – let us create a platter of a selection on varied breads. Add side salads or main course salads, chips, brownies or cookies, beverages and you're all set!

Dinner and picnics (\$8-25 per person):

Let us prepare a special meal for you or select individual choices from our **ToGo** case in the Café. We can prepare hot or cold choices, loan our platters and baskets or use yours. Call us to design your evening or event. 302-425-5808.

Soups

All our soups are made from scratch in our kitchen. Ask for your favorite if it's not listed here.

- Chicken vegetable with noodles or rice
- Italian wedding
- Tomato with dill or basil (smooth or country style)
- Vegetable bean
- Hungarian stew
- Real New Orleans gumbo with shrimp, chicken and andouille
- Black bean (spicy or not)
- New England clam chowder
- Lobster bisque
- Beef with vegetables
- Corn chowder
- White chicken chili
- Hearty beef chili
- French onion (we roast our own beef bones)
- Chilled fruit or melon soups (seasonal)
- Gazpacho (seasonal)
- Vichyssoise (seasonal)
- Pumpkin mushroom (seasonal)
- Crab or shrimp chowder or bisque

Please remember us for all your holiday and party needs! We are open and cooking for every holiday -- every day except Christmas! We also have beautiful baskets and platters to loan you when you plan a picnic or party.

Contact:

Susan or Kathy

Montrachet Fine Foods

5800 Kennett Pike

Centreville, Delaware 19807

302.425.5808

www.centrevillecafe.com

We are B.Y.O.B. every day in our building and gardens. Open seven days a week.