

MON •TRA• CHET FINE FOODS

FULL LIST CATERING MENU •2019•

“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

2019

Our Business Objective:

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,
and have full liability coverage for off-site locations.

Full Service Catering and Beverage service is a hallmark!

We support local farmers, locally owned businesses, students,
and all who believe in hard work.

Services

- Full and partial Service Catering and Beverage Service
- Delivery any day
- Set up and clean up
- Professional Food Service and Bartending
- Event planning
- Outdoor and indoor catering
- Equipment rental
- Flower arrangements
- Professional Cakes and Baking on site
- Musical accompanists.
- Memorial and Funeral Service specialists.
- Approved for Special off-site public locations –
- Let us help you select where to hold your special event!.
- References available. Licensed and Insured.

***Special Locations for Full Service Catering include:**The Delaware Center for Horticulture, The Delaware Museum of Natural History, Coverdale Farm, The Delaware Nature Society, The Cauffiel House, Bellevue Hall, The Figure-8 Barn, Galer Estate Winery, Penns Woods Winery, SIW Barn and Farm, Chaddsford Winery, the Kalmar Nyckel Foundation, the Delaware History Museum, The Delaware Contemporary Art Museum, The Buena Vista Conference Center, Elizabeth's Gardens, The Chadds Ford Farm and Barn, Stateline Woods, and a variety of other public and private locations

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.

We can help you manage every aspect of your entertaining needs. We are happy to work indoors or outdoors. Estimating food and beverage quantities, cutlery and linens, flowers and music — we can help with all your planning needs!

We work hard and create very beautiful, tasty foods. Let us 'wow' you with our efforts.

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)*
very spicy crab dip
smoked salmon spread
hummus (roasted red pepper, artichoke, white bean or beet, topped with extra virgin olive oil & pine nuts)*
smoked trout
bruschetta*

spinach artichoke dip (serve warm or cold)*
mushroom duxelles*
seven-layer dip*
crab artichoke dip (serve warm)
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
 - Cheese steak egg rolls
 -
- 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), with a variety of sauces & glazes
 - 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 and Terrines— our own:
 - truffle
 - duck or chicken with port (GF)
 - chicken liver with peppercorns (GF)
 - scallop/lobster with shrimp mousseline (GF)
- Sausage bites in various flavors, spicy or mild (GF)
- Duck
 - confit
 - 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 with marinara sauce
 - 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)
- Potatoes:
 - wedges with chili con queso dipping sauce (GF)
 - Bite-sized blue potatoes topped with 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 – 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 – 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
- Bouilliabaise, 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 Bourignon 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 Provenç

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
- Exotic mushroom sauté or casserole
- Truly decadent mac and cheese (with lobster or crab)
- 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
- Haricots verts in dill butter or with lemon sauce
- Broccoli with toasted breadcrumbs and parmesan
- Broccoli and cauliflower with pasta in cream sauce
- 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)
- Cucumber salad with sweet dill vinaigrette
- Gingered carrots
- Asian string beans
- Broccoli salad
- Deviled eggs
- Four onion casserole
- Poached or grilled asparagus
- Waldorf salad
- Fruited or Traditional cole slaw

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
 - Beautiful fresh fruit trays
 - 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. Your choice of butter cream, cream cheese and whipped cream icing. Favorites are vanilla, chocolate and carrot cake flavors. **Let us help design yours.**

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 prep are 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)
- 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)
- New England clam chowder
- Gazpacho (seasonal)
- Vichyssoise (seasonal)
- Pumpkin mushroom (seasonal)
- Crab or shrimp chowder

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

Please consider holding your event in our building and in our gardens & terraces. We can formally serve 35 indoors, more than 100 outdoors. We are B.Y.O.B. every day in our building and gardens. Open seven days a week.

Full Service Catering that is the best of the best!