

Chez Vous

Elegant dinner party
Sample menu

Hors D'Oeuvres

Sesame Chive encrusted seared tuna with fresh avocado and soy honey
Melon wrapped with prosciutto
Crudites with garlic hummus or Dijon dill dip
Italian Antipasto plate
Cheese and fruit plate
Eggplant Caponata with crostini
Roasted whole garlic served with flatbreads fresh sliced tomatoes and gorgonzola
cheese
Olivada with crostini
Mini quiche assortment
Garlic sun dried tomato and fresh mozzarella spread with crusty italian bread
Gorgonzola and double olive spread with bread or crostini
Prosciutto and porcini cream rollups
Assorted stuffed mushrooms
Marinated mini mozzarella balls with tomatoes, basil and garlic
Roasted tri color peppers with Montegrappa cheese, crostini and dried sausage
Crab quiche spread
Garlic butter Escargot in shells
Goat cheese mousse with mint pesto spread
Mussels in sweet cilantro and garlic wine broth
Skewered Shrimp with Romesco sauce
Garlic lemon shrimp or chicken and tomato skewers
Pan seared Ahi tuna pesto bites
Pan seared Ahi tuna bites with ginger wasabi
Zucchini pancakes with tomato garlic remoulade
Mama's mini meatballs
Eggplant rollups with fresh mozzarella and pine nut pesto drizzle
Banana peppers stuffed with hot sausage in marinara sauce
Banana peppers stuffed with herbed breadcrumbs and cheese in marinara sauce
Prosciutto and Edam wrapped asparagus
Garlic shrimp with cannellini beans and spinach

Grilled Pizzas:

Spinach and garlic with feta
Roasted red peppers with goat cheese
Caramelized onions with Mediterranean olives and goat cheese
Caramelized onions with prosciutto and goat cheese
Portabella and garlic with provolone and mozzarella
Two zucchini and tomato with mozzarella and banana peppers
Fresh tomato basil pizza with buffalo mozzarella cheese

Salad

Italian tossed with pepperoncini, olives and chick peas in balsamic vinaigrette
Fu Fu salad with assorted berries, apples, goat cheese and pecans
Roasted beets and roasted pears with goat cheese over baby greens
Pesto bowties with fresh Reggiano Parmiggiano and pignoli nuts
Fresh Caprese salad – tomatoes, basil and buffalo mozzarella
Marinated vegetable salad - beautiful side dish - asparagus, olives, tomatoes, fresh mozzarella, red onion, baby carrots, baby red potatoes in balsamic garlic vinaigrette available for upcharge of 1.25 pp

Entrées

Lemon Chicken Verona
Chicken in mushroom Merlot sauce
Moroccan spiced chicken
Chicken Rollatini with sun dried tomato pesto
Apricot chicken with crumbled goat cheese
Raspberry pecan chicken with crumbled blue chese
Pesto chicken saltimboca
Chicken cacciatore
Sliced Ham with bourbon glaze
Rosemary roasted pork loin with new potatoes
Pork loin stuffed with apples and onions
Pork loin stuffed with sun dried tomatoes and fresh mozzarella
Chipotle Cippolini pork roast
**Rack of lamb with herbs de provence and garlic
**Grilled marinated lamb chops
Herb encrusted roast beef with sage aioli

**Crab cakes with lemon butter and tomato salsa
Ahi tuna pesto
Pink penne with pignoli nuts
Baked Five cheese pasta
Rigatoni with fresh meatballs and Mama's sauce
Potato gnocchi with Mama's sauce
Ricotta gnocchi with crumbled sausage and fennel
Ravioli Parmigiani with Mama's sauce
Manicotti Marinara with four cheeses
Rigatoni with porcini mushroom sauce
Penne with eggplant marinara and fresh mozzarella
balls
Penne with garlic tomatoes, spinach and goat cheese
Bow ties with spinach, sun dried tomatoes, parmesan and pignoli nuts
Penne with garlic shrimp and feta
Rigatoni with mushrooms in rosemary tomato sauce
Pink pasta with asparagus tips
Rigatoni in creamy crabmeat sauce
Spinach and cheese cannelloni
Italian stuffed artichokes
Zucchini and eggplant gratin

Sides

Zucchini and eggplant gratin
Tomatoes provencal
Baked endive with gruyere cream and thinly sliced ham
Nana's Jumbot; fried peppers, potatoes and onions
Italian green beans
Italian Broccoli with garlic
Cauliflower with garlic, cheese and breadcrumbs
Sugared carrots
Sauteed garlic spinach
Rosemary roasted new potatoes
Herbed new potatoes
Green beans with tomatoes
Roasted red peppers
Dilled Zucchini with butter and lemon
Dilly green beans
Roasted fennel with Asiago
Asparagus with Bob's special sauce
Asparagus with balsamic vinaigrette and Asiago cheese

Assorted Couscous
Penne Marinara
Pink Penne Vodka with Pignoli
Pasta aglio olio with feta
Sesame Soy green beans with roasted red peppers
Tuscan Beans and greens with loads of garlic

Dinner packages start at 15.95 pp plus tax
For parties of 8 or more

Menus can be customized to fit any palate.... Indulge!
Additional menu items are available
View complete menu at www.chezvouspittsburgh.com

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