

CHEFSTABLE

CATERING

Sample Holiday Menu Packages

15 count minimum per menu item

Thanksgiving Dinner

Fall Kale Salad

apple, caramelized walnuts, blue cheese,
sherry vinaigrette

Oven Roasted Turkey Breast

roasted with sage, thyme, garlic & spices,
served with cranberry sauce & turkey gravy

Garlic Mashed Potatoes

roasted garlic, cream, butter

Dried Fruit & Hazelnut Stuffing

bread, onions, celery, dried fruit, hazelnuts

Philippe's Rolls

whipped salted butter

Pumpkin Pie

whipped cream

\$28.30

Harvest Dinner

Winter Salad with Poached Figs

toasted walnuts, poached figs, honey crisp apples,
shaved fennel, mustard vinaigrette

Glazed Bone In Ham

baked honey glazed ham, spiral sliced

Sweet Potato & Goat Cheese Gratin

nut granola crust

Roasted Brussel Sprouts

pancetta, chestnut crumbs

Philippe's Rolls

whipped salted butter

Assorted Holiday Cookies

may include raspberry linzer cookies, gingerbread,
rosemary & candied ginger shortbread

\$26.00

Braised Brisket Dinner

Kale Caesar

torn croutons, crispy capers,
creamy parmesan dressing

Braised Brisket

beef brisket braised with apples, onions, thyme &
pickled mustard seed, served sliced

Garlic & Rosemary Roasted Potatoes

seasoned baby red potatoes

Roasted Carrots

walnut pesto

Philippe's Rolls

whipped salted butter

Salted Caramel Panna Cotta

served in small glass jars

\$29.25

Holiday Hors d'oeuvres

ChefStable Grilled Seasonal Vegetable Platter

grilled autumn vegetables, herb sauce

Wild Mushroom Strudel

wild mushrooms, shallots, thyme, brie, hazelnuts,
baked in puff pastry

Potted Rabbit Toast

foie gras, whole grain mustard

Smoked Trout

endive, apple butter

Beef Short Rib Stuffed Red Potatoes

almond jalapeño salsa

Assorted Holiday Finger Desserts

pumpkin spice nut brittle ~ coconut chocolate rum
balls ~ cranberry, orange & white chocolate toffee

\$18.50



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À La Carte Menu Items

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Salads

ChefStable House Salad

mixed greens, herbs, shallots, sherry vinaigrette
\$3.50 per person

Winter Salad with Poached Figs

toasted walnuts, poached figs, honey crisp apples, shaved fennel, mustard vinaigrette
\$4.50 per person

Kale Caesar

torn croutons, crispy capers, creamy parmesan dressing
\$5.00 per person

Wild Rice Salad

watercress, tangerine
\$4.00 per person

Escarole Salad

escarole, apple, celery, shaved fennel, lemon vinaigrette
\$5.50 per person

Fall Kale Salad

apple, caramelized walnuts, blue cheese, sherry vinaigrette
\$4.50 per person

Wheat Berry Salad

wheat berry, bread, radish, lacinato kale, ricotta salata, apple cider vinaigrette
\$6.00 per person

Fried Delicata Squash & Apple Salad

apple butter, pickled shallots, hazelnuts
\$5.50 per person

Mizuna & Grilled Leeks Salad

mizuna, grilled leeks, slow roasted root vegetables, baking spices, honey
\$7.50 per person

Winter Squash & Farro Salad

pork belly, smoked maple syrup
\$7.50 per person



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Entrées

Oven Roasted Turkey Breast

roasted with sage, thyme, garlic & spices, served with cranberry sauce & turkey gravy
\$10.50 per person

Chicken Pot Pie

poached chicken breast, carrots, onions, celery, mushrooms, cream,
housemade jalapeño & white cheddar biscuit
\$10.50 per person

Glazed Bone In Ham

baked honey glazed ham, spiral sliced
\$9.00 per person

Rosemary Dijon Pork Loin

garlic, dijon & rosemary marinade, served thinly sliced with dijon aioli
\$8.50 per person

Braised Brisket

beef brisket braised with apples, onions, thyme, pickled mustard seed, served sliced
\$12.00 per person

Porter Braised Pot Roast

beer braised chuck roast, carrots, onions, turnips, mushrooms
\$12.00 per person

Grilled Tri Tip

mushroom demi glace
\$11.50 per person

Smoked Vegetable Cassoulet

great northern white beans, smoked root vegetables, tomato herb broth, herb & lacinato kale chip crust
vegetarian & gluten free
\$10.00 per person

Lentil & Cremini Mushroom Meatballs

le puy lentils, mushroom & herb meatballs, grilled tomato sauce
vegetarian & gluten free
\$10.00 per person



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Sides

Dried Fruit & Hazelnut Stuffing

onions, celery, dried fruit, hazelnuts

\$3.50 per person

Garlic Mashed Potatoes

roasted garlic, cream, butter

\$3.50 per person

Sweet Potato & Goat Cheese Gratin

nut granola crust

\$4.00 per person

Au Gratin Potatoes

onion, cream, garlic, parmesan, gruyere

\$4.00 per person

Crispy Potato Cake

garlic, parsley

\$3.50 per person

Wild Rice Pilaf

wild rice, dried cranberries, pecans, delicata squash, watercress

\$3.75 per person

Roasted Winter Vegetables

roasted seasonal root vegetables, baking spices, brown butter, honey

\$4.50 per person

Roasted Brussel Sprouts

pancetta, chestnut crumbs

\$4.50 per person

Roasted Carrots

walnut pesto

\$3.50 per person

Spicy Roasted Green Beans

bacon candy

\$4.00 per person



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Hors d'oeuvre Boards

ChefStable Cheese Board

chef's selection may include roque river blue, ancient heritage adelle, chevre rolled in charred leek, pear & black pepper preserves, chocolate dipped walnuts, fruit, baguette, breadsticks & crackers

10 - 75 people \$7.50 per person

75 - 125 people \$6.50 per person

ChefStable Charcuterie Board

beef rilette, country pork, fig & pistachio pâté, cured meats, mustards, pickles & baguette

\$6.50 per person

ChefStable Vegetable Composition

radish with butter & coarse sea salt, marinated carrot with star anise,

blanched broccoli with lemon & parmesan curls

\$4.50 per person

Cold Applewood Smoked Salmon Platter

Whole sides of Applewood smoked salmon, lemon cream cheese, remoulade, pickled red onions, capers & philippe's bread baguette

\$10.50 per 2 ounce serving

Assorted Cocktail Sandwiches

roasted chicken with petit pois purée ~ salmon lox with capers, pickled onion & chive butter ~

roast beef with caramelized rosemary onions & gorgonzola cream cheese

\$2.75 per person

Prawn Cocktail Platter

poached jumbo prawns served with spicy cocktail sauce & lemon jam

\$3.50 per piece

ChefStable Grilled Seasonal Vegetable Platter

marinated & grilled or roasted seasonal vegetable composition may include green beans with roasted feta & smoked marcona almond brittle, roasted delicata squash with maple sherry vinaigrette & spiced pepitas,

grilled carrots with star anise, chili oil roasted cauliflower in tahini sauce, grilled squash in romesco

\$4.50 per person



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Hors d'oeuvre Bites

Confit Chicken Breast

rosemary garlic crouton skewer
\$2.50 per piece

Chicken Meatballs

mole sauce
\$2.25 per piece

Deviled Chicken Salad Eggs

scallion, cornichon, cayenne, dijon aioli
\$2.25 per piece

Smoked Trout

endive, apple butter
\$2.50 per piece

Bacon Wrapped Salmon

pomegranate glaze
\$3.50 per piece

Shrimp Fritter

caviar, dill
\$2.50 per piece

Roasted Salmon Skewer

brown sugar maple glaze, toasted pecans
\$3.50 per piece

Acorn Squash Flatbread

smoked bacon, shallots, taleggio, arugula, balsamic
\$3.75 per piece

Beef Short Rib Stuffed Red Potatoes

almond jalapeño salsa
\$2.50 per piece

Potted Rabbit Toast

foie gras, whole grain mustard
\$2.75 per piece



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Hors d'oeuvre Bites

Steak & Fingerling Skewer

steak sauce
\$3.00 per piece

Smoked Beef Meatballs

grass fed beef meatballs, blood orange barbeque sauce
\$2.25 per person

Bacon Wrapped Marsala Figs

marsala balsamic glazed mission fig, smoked bacon, black pepper
\$2.25 per person

Butternut Squash & Pancetta Risotto Cakes

butternut squash, pancetta, sage, apple ginger relish
\$2.00 per piece

Brie Tartlets

poached cranberry, rosemary sea salt
\$2.50 per piece

Cornmeal Galette

red wine braised onions, goat cheese
\$2.50 per piece

Plum Butter & Lemon Jam Endive

puffed wild rice garnish
vegan & gluten free
\$2.50 per piece

Winter Squash Flatbread

winter squash, ricotta, wild honey, sage
\$2.25 per person

Fall Flatbread

butternut squash, chèvre, wild honey, sage
\$2.25 per person

Wild Mushroom Strudel

wild mushrooms, shallots, thyme, brie, hazelnuts, puff pastry
\$2.50 per piece



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Desserts

Pumpkin Pie

whipped cream

\$38.00 per pie, servers 10

Apple Crisp

family style casserole, crunchy cinnamon streusel, whipped cream

\$3.00 per person

Salted Caramel Panna Cotta

layered salted caramel panna cotta

served in small glass jars

\$3.75 each

Apple Pie Bites

petite apple pie bites, powdered sugar, bourbon caramel sauce

\$2.50 per piece

Assorted Holiday Cookies

May include:

raspberry linzer cookies,

gingerbread squares,

rosemary & candied ginger shortbread

\$2.00 each

Assorted Holiday Finger Desserts

May include:

pumpkin spice nut brittle,

coconut chocolate rum balls,

cranberry, orange and white chocolate toffee

cookies

\$3.00 each

Assorted Holiday Petite Tartlets

May include:

chocolate ganache with burnt marshmallow

pecan pie with mint bourbon whipped cream

pumpkin mouse with praline whipped cream

\$2.50 each



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As of 11.14.16 Some items may only be seasonally available. These prices are only a guideline. Please contact our planners for a customized quote.