ChefNIC Catering Co.
Creating Tasteful Memories You Can't Afford To Lose

6065 Sports Village Rd., suite 700
Frisco, Texas 75033
(479) 301-7717
info@chefnic.com

ChefNIC & co

FALL HOLIDAY CATERING MENU

We use fresh ingredients to prepare all our dishes and work wholeheartedly to provide that with exceptional service to our clients. We hope this menu satisfies your needs, but if there are any changes or requests please don't hesitate to ask.

ENTREES - PROTEINS

Turkey - $14.99 pp (6 oz).
Smoked or roasted. Roasted flavors: Garlic and Herb, Cajun, Caribbean Jerk, Cracked Pepper and Sea Salt, Pineapple Teriyaki, Lemon Jalapeno, Parmesan Garlic, Chipotle Honey, Sweet Thai Chili, Buffalo Blue Cheese. Truffle Honey available as an upcharge (+$20).

Smoked Ham - $11.99 pp (6 oz).
Brown sugar glaze,
Dijon mustard.

Braised Beef Short Rib - $39.99 pp (7-8 oz).
Red wine demi,
chimichurri, creamy horseradish.

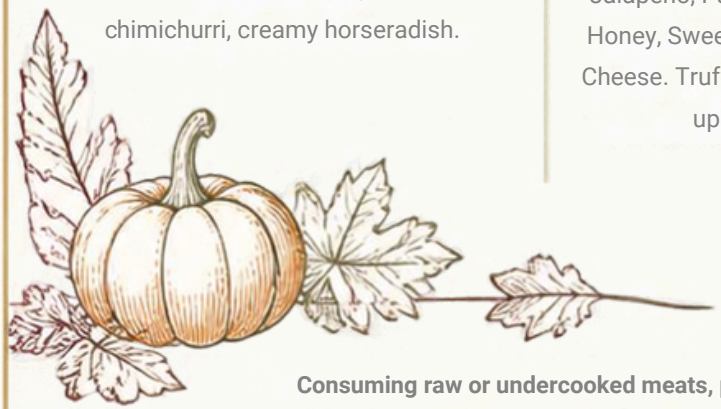
Smoked Beef Short Rib - $40 pp (7-8 oz).
Sweet and smoky BBQ sauce, pickles, onions, jalapenos, Texas toast.

Braised Oxtails - $45 pp (8 oz).
Red wine demi,
chimichurri, creamy horseradish.

Half Roasted Chicken - $14.99 pp.
Choose a flavor: Garlic and Herb, Cajun, Caribbean Jerk, Cracked Pepper and Sea Salt, Pineapple Teriyaki, Lemon Jalapeno, Parmesan Garlic, Chipotle Honey, Sweet Thai Chili, Buffalo Blue Cheese. Truffle Honey available as an upcharge (+$20).

Chef Dom's Signature Smoked Salmon - $15.99 pp (6-7 oz).
BBQ rub with chipotle honey glaze and roasted red pepper aioli.

Meatloaf - $14.99 pp (6-7 oz).
Marinara or brown gravy
(red wine demi).





Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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FALL HOLIDAY SIDES

(4-5 oz each, prices per person)

5 Cheese Deluxe Mac $5.99
smoked gouda, sharp cheddar, parmesan, mozzarella, Colby Monterey Jack in house-made cheese sauce with cavatappi noodles.

Cornbread Dressing (Stuffing) $4.99
roasted turkey gravy, cranberry mandarin sauce/compote.

Candied Yams $4.99.

Green Bean Casserole $4.99

African Jollof Rice $4.99
red bell peppers, tomatoes, scotch bonnet, onions, garlic, parsley.

Jalapeno Parmesan and Cheddar Stone Ground Grits $4.99
creamy grits with parmesan, aged cheddar and fresh green onions.

Fresh Platter $3.99
cantaloupe, watermelon, pineapple, blackberries, seedless grapes.

Sweet Potato Mash $3.99
maple and sweet cream butter, puree.

Lobster Mac and Cheese $18.99
baked lobster mac and cheese, 5-cheese blend, seasoned herbed breadcrumb.

Seasonal Vegetable Medley $4.99
mushrooms, onions, zucchini, bell peppers, green beans tossed in garlic herb butter.

Smoked Turkey Braised Greens $7.99
mustard, collard and turnip greens trio with smoked turkey, jalapeno, onions, bell peppers.

Roasted Garlic Mash $3.99
Yukon gold mashed potatoes with fresh roasted garlic.

Shauna's Casserole $6.99
layered 5 cheese mac atop butter sweet potato puree, nestled on jalapeno combread.

Saute Green Beans $3.99
fresh green beans sauteed, options: peppers and onions, roasted garlic and garlic oil, spicy caramelized onions, blistered tomatoes and almonds, hint of lemon and lemon oil, sauteed portobello mushrooms.

Roasted Broccoli $3.99
garlic oil, sea salt, fresh cracked black pepper.

Sherried Mushrooms $6.99
roasted mushrooms in a savory butter-mounted sherry wine sauce.





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FALL HOLIDAY SIDES

Wild Mushroom Saute $5.99
portobello, oyster, shiitake.

Scalloped Potatoes $5.99

Baked Potatoes $5.99

sour cream, green onion, cheddar, bacon.

Maple Pecan Roasted Sweet Potatoes $4.99

roasted and tossed in candied pecans and pure maple syrup.

Smashed Maple Potatoes $4.99

flaky sea salt and fresh rosemary

Creamed Corn $4.99

peppers, onions, jalapenos, herbs, garlic, cream.

Rice Pilaf $3.99

celery, carrot, onion, garlic, herbs.

Risotto $8.99

choose: garlic and herb, wild mushroom, carrot, roasted tomato, pesto, or truffle (add $6.99).

Roasted Carrots $4.99

garlic and herb or honey glazed.

Asparagus $6.99

steamed or saute/grill.

Cilantro Lime Rice $3.99

Spanish Rice $3.99

tomato, peas, corn, garlic, paprika.

Refried Beans $3.99

made with pork, beer, and sausage.

SALADS (6-8 oz each):

Chef Salad $5.99

chopped iceberg, cucumber, grape tomato, shredded carrots, hard-boiled egg, buttermilk ranch.

Chop Chop Salad $5.99

romaine, avocado, black beans, corn, tortilla chips, jalapeno ranch.

Spring Salad $5.99

spring mix, feta, berries, candied pecans, balsamic vinaigrette.

Caesar Salad $5.99

romaine, parmesan, garlic herb croutons, hard-boiled egg, lemon Caesar dressing.

Caprese Salad $6.99

mozzarella, basil, tomato, spring mix, pesto, balsamic glaze.

Greek Salad $5.99

chopped romaine, banana peppers, olives, grape tomatoes, red onions, cucumbers, parmesan, Italian herb vinaigrette.

Pasta Salad $6.99

rotini, banana peppers, olives, grape tomatoes, red onions, cucumbers, parmesan, Italian herb vinaigrette.

Asian Salad $5.99

napa cabbage, cilantro, red bell peppers, peanuts, red onions, carrots, red cabbage, wonton strips, sesame seeds, sesame ginger vinaigrette.

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ADDITIONAL SERVICES





BEVERAGES (PER PERSON)

Water Station $1.99
Bottled Water $2.50
Assorted Can Soda $2.99
Assorted Bottle Soda $3.99
Fruit Punch $2.99
Meyer Lemonade $2.99
Tropical Lemonade $2.99
Blueberry Lemonade $2.99

Sweet Tea $2.99
Watermelon Lemonade $2.99
Cantaloupe Agua Fresca $2.99
Fresh Orange Juice $4.99
Bottled Orange Juice $3.99
Easy Go Coffee Station $3.99 (creamer, sugars)
Coffee Bar $8.99 (syrup, creamer, sugar, chocolate, caramel, toppings)

DISPOSABLE WARES

High End Fancy $2.99 per person - thick plastic with a silver rim, silver-coated silverware rolled in a napkin, and clear plastic cups. Alternates: gold, rose gold, all white. all clear, all black
Economical $0.49 per person - Black or White
Chafer Drop Off Delivery $15.99 per chafer - wire chafers with aluminum pans or plastic containers; self-serve with no need for additional attendant or labor.

CHINA WARE

$12.99 per person - salad, entree, dessert plate, utensils, and 1 glass for beverages; additional items for additional cost.



ATTENDANT/SERVER

$200 per 4 hours (minimum fee), additional $35 per additional hour - attendant or server stays on site for buffet or plated dinner service, sets up and breaks down the entire buffet, cleans up after service, serves from the buffet or serves guests at their seat for plated dinners.

LINENS

$9.99 each - for buffet catering tables; black and white available, other colors require advanced notice.

BUFFET TABLES

$15 each.



COCKTAIL TABLES

$15 each.



*A service fee of 6-22% will be applied to your total (percentage is altered depending on the type of setup and the following list): setup/labor, equipment, admin, traveling/delivery.

TAXES / PROCESSING: Texas State 8.25%.





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