

CHEESE TRAYS

A combination of our handcrafted cheese logs, gourmet cheese and pâtés garnished with grapes, presented in their natural form, not cubed. Use our suggestions or create your own.

A Few Friends **\$50.00**

Brie, sun-dried tomato basil log, Five Counties Cheddar and Havarti
Serves 10 – 12 people

The Party Platter **\$70.00**

Brie with herbs, sun-dried tomato basil log, apricot log, wedge of Roomkaas, Delice de Bourgogne and Goat Gouda
Serves 20 – 25 people

An Elegant Reception **\$95.00**

Camembert, sun-dried tomato basil log, Parrano, black caviar log, Manchego, Boucheron and Bellamonte
Serves 30 – 35 people

Cracker Baskets **\$14.00, \$17.00, \$20.00**

DESSERTS

Fruit Salad **\$7.99 lb**

A beautiful medley of fresh seasonal fruit and berries served in a bowl.
Minimum order 3 lbs.
Serves 6 – 8 people

Fruit Trays **\$8.49 lb.**

Seasonal fruits and berries are arranged on our tray or yours.
Minimum order 6 lbs.

Dessert Trays

Bite sized versions of lemon squares, blondies, and assorted brownies arranged on our tray or yours.

50 pieces **\$30.00**
90 pieces **\$48.00**
120 pieces **\$65.00**

PLACING AN ORDER

We have experienced catering consultants to help you with your order either by phone or in person. In order to best serve you, we ask that you call or visit us at any time outside of the lunch hour, our busiest time of day.

Specialists in the preparation of food for a broad range of occasions, the dishes we prepare are ready to put on your table or in your oven.

Please place your orders early, especially during holiday periods when there is a practical limit to the number of orders we can handle. Order details, such as the number of guests, may be adjusted up to two days before your event.

We accept all major credit cards, and either a cash deposit or a credit card is required to reserve your order.

Cancellations within two days of pick-up are subject to a cancellation charge of 50%. Delivery is available for a modest fee.

Pat Lamson
Peter Quinn

Chezcheeze

10 Washington Street
Tenafly, NJ 07670

201 568 2050 tel
201 568 6199 fax

www.chezcheeze.com

CATERING MENU

SOUPS

*A variety of soups are made fresh daily.
For availability, please see our weekly menu.*

ENTRÉES

All foods are freshly prepared on our premises

Boneless Chicken Breasts \$7.00 each
Minimum order 6 pieces

Lemon garlic with capers
Parmesan-crust
Orange apricot glazed
Mushroom
Mango curry
Roasted peanut & garlic

Chicken In A Basket \$11.99 lb.
Parmesan-crust boneless chicken tenders arranged
in a basket. (about 22 pieces)
Minimum order 3 lbs.

Honey mustard sauce **\$7.99 lb.**

Roast Turkey \$15.99 lb.
Herb roasted turkey breast, sliced and arranged
with fruit garnish on your tray or ours to serve
at room temperature.
Minimum order 4 lbs.

Turkey gravy **\$8.99 qt.**

Filet of Beef \$150.00
Prime aged filet of beef, sliced and arranged on
a platter to be served at room temperature with
horseradish sauce or roasted garlic sauce.
Serves 10 people

Honey Baked Ham \$7.99 lb.
Spiral sliced ham, glazed, slowly roasted,
garnished and presented on the bone.
(average ham is approximately 5 to 7 lbs.)

SIDE DISHES

One pound serves 3 people.

Mashed Potatoes \$5.99 lb.
Plain white or
White with roasted garlic

Mashed Sweet Potatoes \$5.99 lb.
With a hint of maple

Our Signature Stuffing \$8.49 lb.
With dried fruit and nuts

Scalloped Potatoes \$45.00
Thinly sliced potatoes in a cream sauce. Serves 10 – 12

Corn Pudding \$40.00
An alternative to potatoes, made to accompany
chicken, turkey, ham or beef. Serves 10 – 12

Noodle Kugel \$45.00
Made with egg noodles, ricotta cheese, low-fat yogurt,
eggs, milk and a graham cracker crust. Serves 10 – 12

CRUDITÉ BASKETS

*Fresh, crisp vegetables: carrots, celery, pepper trio and
cauliflower. Larger sizes may contain cucumbers, grape
tomatoes, scallions, asparagus, mushrooms and endive;
all subject to availability. Served with your choice of dip.*

Small \$45.00
12" basket with one dip (1lb. ea.)
Serves 10 – 15 people

Medium \$60.00
16" basket with two dips (1lb. ea.)
Serves 20 – 25 people

Large \$90.00
20" basket with three dips (1 lb. ea.)
Serves 35 – 45 people

Dip Selections: spinach, dill, artichoke,
parmesan garlic, or hummus

VEGETABLES

*One pound serves 3 people. Minimum order 3 lbs.
Vegetable prices may vary according to season.*

Roasted Vegetables \$8.99 lb.
Eggplant, zucchini, yellow squash, sweet peppers
and onions with extra virgin olive oil

Steamed Asparagus seasonal price
May be heated or served at room temperature
Dijon vinaigrette \$7.99 lb.

Steamed Green Beans \$8.99 lb.
Garnished with slivered almonds

Steamed Broccoli \$8.99 lb.
Plain or with roasted garlic

Mashed Turnips \$6.99 lb.

Roasted Brussel Sprouts \$8.99 lb.

Roasted Beets and Carrots \$8.99 lb.

Roasted Parsnips and Carrots \$8.99 lb.

QUICHE

Our homemade 9" quiche serves 6 – 8 people

Spinach \$15.99
Broccoli cheddar \$15.99
Lorraine \$15.99
Spinach and mushroom \$17.99
Asparagus \$17.99

SALADS

Made fresh daily on our premises

Garden Salad Mixed greens, carrots, cucumbers and tomatoes served with house dressing

Spring Salad Leafy greens served with mandarin oranges, roasted cashews and our own cranberry vinaigrette

Caesar Salad Romaine lettuce served with garlic croutons, parmesan cheese and our caesar dressing

Cobb Salad Fresh greens topped with crumbled bacon, sliced egg, avocado, carrots and poached chicken, served with dijon vinaigrette

Small serves 5 – 6 people

Green **\$18.00** Cobb **\$30.00**

Medium serves 10 – 15 people

Green **\$28.00** Cobb **\$42.00**

Large serves 20 – 30 people

Green **\$49.00** Cobb **\$75.00**

PASTA SALADS **\$8.49** lb.

Minimum order 3 lbs.

Orzo Pasta

Spinach, sun-dried tomato, fresh basil, green onions and kalamata olives tossed in a dijon vinaigrette

Garden Vegetable Penne

Diced peppers, chives, spinach, tomatoes and scallions tossed in a dijon vinaigrette

Sesame Bow Tie

Bow tie pasta, fresh spinach, green onion, diced peppers and sesame seeds tossed in a vinaigrette

Ricotta Salad

Penne with tomatoes, shaved ricotta salata cheese, tossed in a red wine vinaigrette

SIGNATURE SALADS *Minimum order 3 lbs.*

Ambrosia Chicken Salad **\$11.99** lb.

With apples, almonds, dried cranberries, golden raisins, low fat dressing

Chunky Chicken Salad **\$11.99** lb.

With grapes and celery in a low fat honey dressing

CHEZ CHEEZE Chicken Salad **\$11.99** lb.

With celery and mayonnaise

Bean Salad **\$6.99** lb.

Beans, barley, diced sweet peppers and dijon vinaigrette

Wild Rice and Couscous Salad **\$9.49** lb.

With fresh vegetables and apricots

CHEZ CHEEZE Tuna Salad **\$9.99** lb.

With celery and mayonnaise

Red Potato Salad **\$5.99** lb.

Traditional potato salad with chives and scallions

Grape Tomato and Mozzarella Salad **\$9.49** lb.

With fresh basil and dijon vinaigrette

Homemade Cole Slaw **\$4.99** lb.

Crisp cabbage and carrots tossed in a zesty dressing

Traditional Egg Salad **\$6.49** lb.

Creamy style seasoned egg salad

Shrimp Salad **\$12.99** lb.

Extra large shrimp, celery, red apple in dill dressing

Low Fat Tuna Salad **\$9.99** lb.

Tuna and white beans with grape tomatoes, diced red onions and low fat Italian dressing

Tuscan Chicken Salad **\$11.99** lb.

Chicken, kalamata olives, sun-dried tomatoes, white beans, olive oil, red wine vinegar

Salmon Salad **\$12.99** lb.

Fresh Atlantic salmon, carrots, celery, chives and mayonnaise

PARTY PLATTERS

Antipasto Platter

Roasted red and yellow peppers, fresh basil, handmade mozzarella, marinated mushrooms, genoa salami, artichoke hearts, assorted olives, caperberries and pepperoncini, served with dijon vinaigrette

Small serves 15 – 20 people **\$ 70.00**

Large serves 25 – 30 people **\$110.00**

Shrimp Platter

Jumbo shrimp presented on a platter, garnished with lemon and dill, served with traditional cocktail sauce or remoulade sauce

Small serves 12 – 15 people **\$ 70.00**

Large serves 25 – 30 people **\$130.00**

Tomato and Mozzarella Platter

Slices of our handmade mozzarella and fresh vine-ripened tomatoes with basil. Dijon vinaigrette served on the side.

Small serves 10 people **\$35.00**

Medium serves 14 people **\$45.00**

Large serves 20 people **\$55.00**

BRIE IN PUFF PASTRY **\$20.99** each

Plain

Apricot preserves

Fig spread

Cranberry chutney

HOUSE SPECIALTIES

Lasagna
Serves 10 – 12

Traditional with homemade marinara sauce, herbed Ricotta, Fontina and Parmesan cheeses
\$60.00

Bolognese sauce (with meat) **\$70.00**

Roasted eggplant Parmesan with homemade marinara and imported Fontina cheese **\$70.00**

Marinara sauce **\$4.99** pint
Bolognese sauce **\$6.99** pint

Baked Macaroni & Cheese **\$50.00**
Made with N.Y. state cheddar. Serves 10 to 12

Baked Penne **\$45.00**
Made with our homemade marinara sauce, imported Fontina cheese and fresh basil, or with vodka sauce. Serves 10 to 12

Individual Meat Loaves **\$6.99** each
Traditional beef or turkey with cranberries
Minimum order 6

Herb Roasted Salmon Filets **\$9.99** each
Served with dill sauce on the side
Minimum order 6

Crab Cakes **\$6.75** each
Made with jumbo lump crabmeat and herbs and served with rémoulade sauce
Minimum order 6

Fresh Atlantic Salmon Cakes **\$6.75** each
Sweet peppers, scallions and dill sauce
Minimum order 6

Filet of Lemon Sole **\$8.99** each
Stuffed with jumbo and claw crab meat
Minimum order 6

Stuffed Chicken Breasts **\$9.99** each
Stuffed with spinach stuffing in an apple grille sauce
Minimum order 6

Buffalo Wings **\$8.99** lb.
Minimum order 3 lbs.
Blue cheese sauce **\$8.99** lb.

Eggplant Rollatini **\$6.25** each
Filled with herbed Ricotta, served in homemade marinara sauce, topped with imported Fontina cheese.
Minimum order 6

SANDWICH WRAPS **\$9.00** each
Wrapped tortilla sandwiches are cut into four pieces, tooth-picked and arranged on a tray garnished with kale.
Allow 2 – 3 pieces per person.

Sandwich Wrap Fillings

- A Turkey, spinach dip, tomatoes and lettuce
- B Roasted chicken, roasted red peppers, cheddar, lettuce and ginger wasabi sauce
- C Roast beef, Havarti, lettuce and horseradish mayonnaise
- D Mozzarella, tomatoes, fresh basil and dijon mustard
- E Maple turkey, Brie, lettuce and honey mustard or fig spread
- F Ambrosia chicken salad and lettuce
- G Goat cheese, roasted peppers, fresh basil and lettuce
- H Roast chicken, Havarti, lettuce and champagne mustard
- I Roasted vegetables, mozzarella and lettuce

SANDWICH BASKETS

Assorted specialty sandwiches are made on brick oven French bread and arranged in wicker baskets. Allow 2 – 3 pieces per person. Baskets are returnable for a full deposit refund.

Suggested Sandwich Selections:

- 1 Turkey, cranberry chutney and lettuce
- 2 Mozzarella, tomatoes, fresh basil, dijon vinaigrette
- 3 Smoked turkey, Havarti, lettuce, champagne mustard (or substitute regular turkey)
- 4 Mozzarella, roasted peppers, lettuce and dijon vinaigrette
- 5 Roast beef, Peter's steak sauce, lettuce, tomatoes
- 6 Grilled chicken, lettuce, tomatoes, honey mustard
- 7 Black forest ham, Brie, sweet and rough mustard and lettuce
- 8 Roasted chicken, roasted peppers, dijon mustard and lettuce
- 9 Turkey, homemade cole slaw and lettuce
- 10 Homemade tuna salad, sweet-hot pepper relish and lettuce
- 11 Grilled chicken, grated Parmesan, caesar dressing and romaine lettuce

	# Pieces	# Choices	Cost
	28	3	\$ 55.00
	42	3	\$ 82.00
	56	4	\$105.00
	70	5	\$130.00
	84	6	\$160.00
	98	7	\$185.00
	112	8	\$209.00
	126	9	\$233.00